

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.



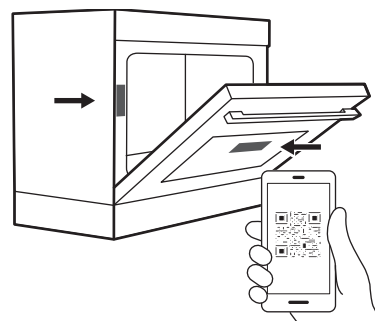
To help care for our environment, please recycle any suitable packaging materials through your local recycling centre or your home recycling bin.

Register your oven

Protect your investment and enjoy peace of mind

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

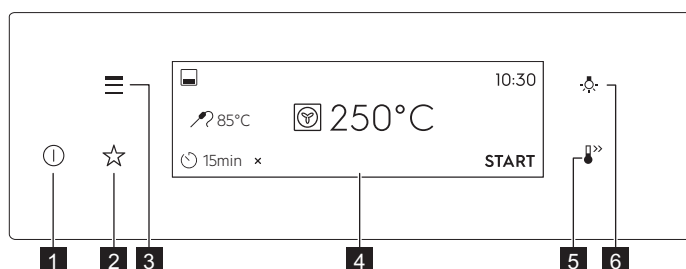
- 1. Open the camera App on your smartphone and point at the QR code to scan.**
Product Registration QR code is located on the front of your appliance or inside the door rim*.
- 2. Tap the notification or link to open the registration form.**
- 3. Complete your details and enjoy peace of mind.**



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

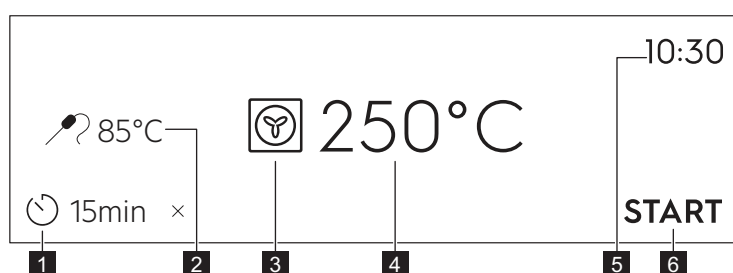
Oven controls

EVE9615DF, EVEP9616DF



- | | |
|--|------------------------------|
| 1 On/off button
(Press and hold) | 5 Fast heat up button |
| 2 Favourite button | 6 Light button |
| 3 Menu button | |
| 4 Touch screen display | |

Next, familiarise yourself with the touch screen display.



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

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

EVE9615DF, EVEP9616DF



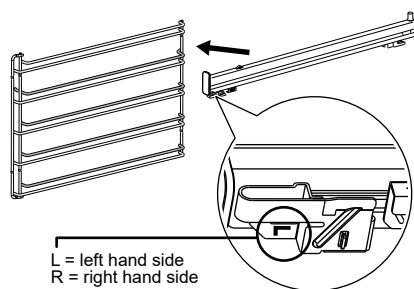
New appliances may have a smell and some residue. For the first use, it is recommended to heat your oven either with or without all accessories before cooking to remove the smell and burn off any residue.

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

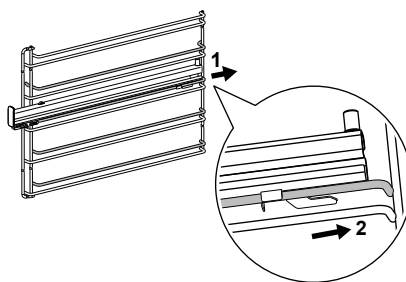
Note: the oven may emit odour or smoke during the heating process, so be sure the kitchen is well ventilated.

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

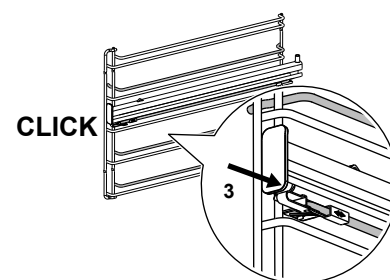
Install oven racks.



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.



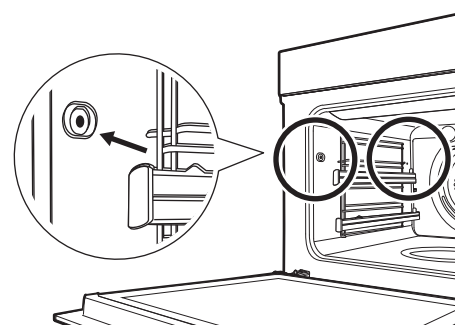
3. Push slide front clip over wire until secured



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!

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

Pre-heat the oven for best results

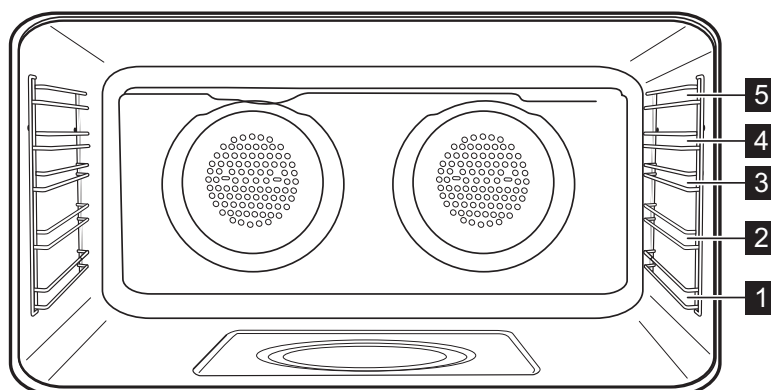
Always pre-heat your oven to the desired temperature before cooking to maintain a consistent temperature for the entire cooking time. For best baking results, we recommend that you pre-heat your oven for approximately 30 minutes.

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.



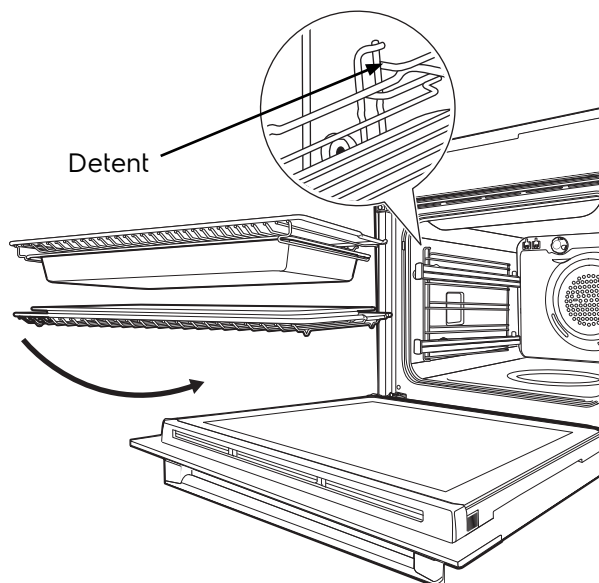
Setting up your oven's accessories

EVE9615DF, EVE9616DF

- Get it ready for use

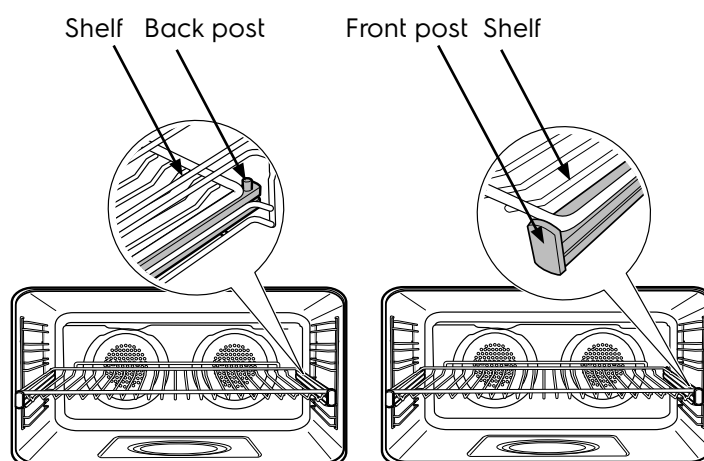
Fit oven shelves

- 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

EVE9615DF, EVEP9616DF

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



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 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.



Left Grill*

Use this setting when only half side of the upper heating element is needed for the grilling of the food. Shelf guide: position 4 or 5.



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.



Full Grill

Full Grill 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.



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.



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.



Fan assist bake

To bake on maximum two shelf positions simultaneously. Remove food from the upper shelf once cooked to allow lower-shelf items finish cooking. You can use probe with this function.



SteamBake

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



Roast

Great for roasting meats, poultry and fish, this function provides even cooking throughout and enhanced browning.



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.



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.



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



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.

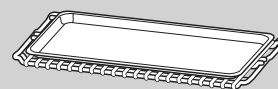
Experience steam cooking with AirFry Plus

EVE9615DF, EVEP9616DF

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.

Before you start, you will need



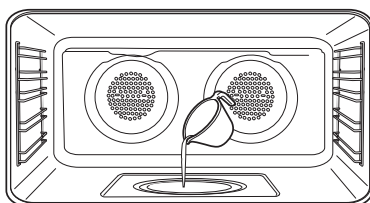
Baking Tray with Wire-shelf



Double AirFry Plus Tray with Wire-shelf

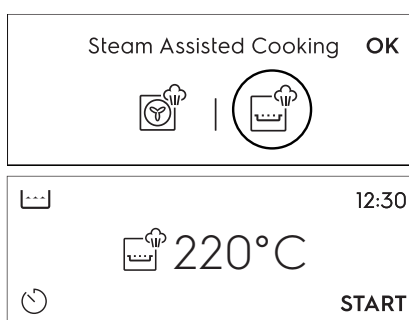
Step 1

- Add 200ml of water into the cavity of the oven. Fill the cavity well 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**.



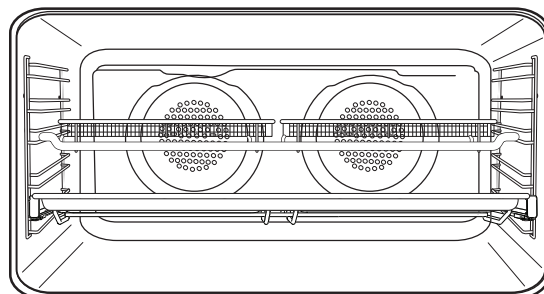
Step 3

- 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.

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

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.



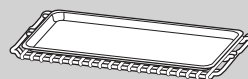


Experience steam cooking with SteamBake

EVE9615DF, EVEP9616DF

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.

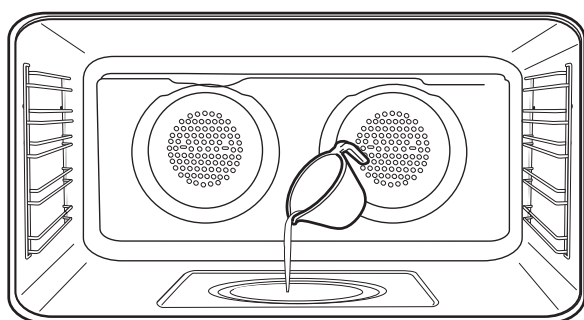
Follow these simple steps to learn how to use your oven's **SteamBake** function:



Before you start, you will need **Baking Tray with Wire-shelf**

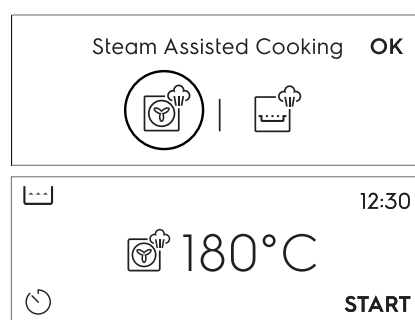
Step 1

- Add 200ml of water into the cavity of the oven. Fill the cavity well with water only when the oven is cold.



Step 2

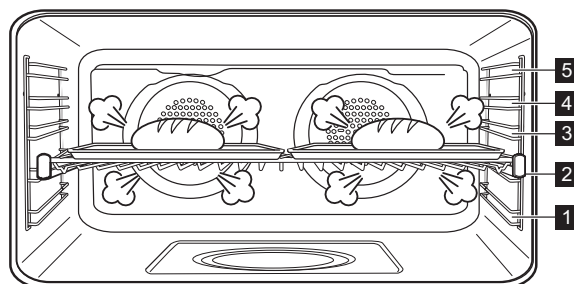
- Select SteamBake function and set the desired temperature.
- Press Start to start the heating process.



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.

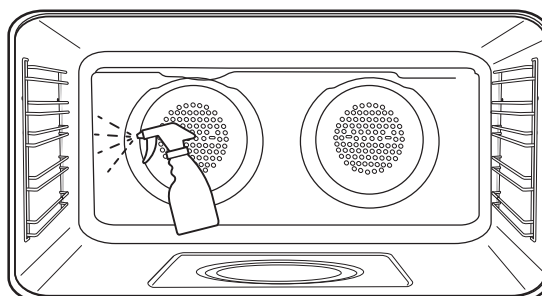


Caution: When steam functions are in process, take care when opening the oven door. Open the door slightly and stand back to let the steam escape before fully opening to avoid the risk of burns.



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.