

ELBA

BUILT-IN STEAM OVEN

MODEL: ESGO-N6088D(BK)

OWNER'S MANUAL

Please read this manual carefully before operating your set.

Retain it for future reference.

Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

For The Warranty Terms & Conditions, Please Refer To Warranty Certificate.

IMPORTANT SAFEGUARDS

When using this appliance, basic precautions should always be followed, including the following:

1. Read all instructions before using.
2. Never immerse the product body in water or any other liquids.
3. Do not operate the appliance with damaged power cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized dealer or after-sales service center for examination, repair, electrical or mechanical adjustment.
4. Do not let the power cord hang over edge of table or counter or hot surface.
5. To disconnect the plug from wall outlet, grasp the plug and not the cord.
6. Do not leave the appliance unattended while it is operating.
7. Always place the appliance on a flat and stable surface.
8. While the product is working or when the procedure has just ended, the product cavity is in a high temperature state, do not spray water into the inner cavity to avoid damaging the liner.
9. Do not store inflammable, explosive and corrosive articles in the product.
10. During use, please do not touch the glass surface of the door to avoid burning your hands.
11. While the product is working or when the procedure has just ended, be careful not to touch the heating part in the product cavity, because direct contact will cause scald.
12. Be careful when opening the product door and do not face the steam directly to prevent scalding.
13. Do not put food or dishes directly on the bottom of the product, but put them on a rack or tray.
14. Ensure good ventilation around the chassis to avoid muggy machines.
15. The hinges on the appliance door will move when the door is opened and closed, making you possibly pinched, so it is necessary to keep your hands away from the hinges.
16. Do not use door handles when transporting, but lift the product from the bottom and handle with care.
17. Do not remove the appliance while it is operating. Do not touch on hot surfaces of the appliance.
18. This product shall be put in a ventilated and dry environment without corrosive gas and away from high temperature and steam.
19. The device is not intended for drying, warming up or heating up living animals.
20. Food thermometers are unsuitable to be used when the device is in operation.
21. Warning: Do not install the oven over a range cooktop or other heat-producing appliance. If it is installed it could be damaged and the warranty would be void.
22. This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
23. Children should be supervised to ensure that they do not play with the appliance.
24. Never use any accessories or parts from other manufacturers or that ELBA does not specifically recommend.
25. Unplug the plug from wall outlet when not in use, before putting on or taking off parts, and before cleaning. Always unplug the appliance and let it cool down before cleaning.
26. Do not operate the appliance for other than its intended use.
27. This appliance is for domestic and household use only. Do not use this appliance outdoors.
28. Save these instructions for future reference.

Warning!

➤ **DANGER OF BURNS & RISK OF SCALDING**

The food cooked in this appliance, the cookware used and the surface of the appliance can get very hot. Hot steam is emitted at the bottom left of the unit. Hot steam may remain in the inside of the appliance and on the door after cooking. Please observe the following safety notices in order not to burn or scald yourself or others.

Warning: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

- Caution, hot steam can escape from the appliance. Risk of scalding!
- Hot steam can escape at the air and steam outlet at the front of the appliance. This may not be sealed as it might result in the appliance being damaged.
- Never operate the appliance with the door open. There is a risk of scalding and burns due to hot steam if the safety switch is faulty or has been manipulated. Do not operate the appliance if the door or door seal is damaged.
- Heating of beverages can result in delayed eruptive boiling (boiling retardation), therefore care must be taken when handling the container.
- Do not fry food in the device. Hot oil can damage oven parts and utensils and even result in skin burns.
- In particular, the contents of baby bottles and baby food jars must be stirred or shaken, and the temperature must be checked before consumption to prevent scalding.
- Cooking utensils may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the utensil.
- The door or the outer surface may get hot when the appliance is operating
- The accessible surface may be hot during operation. The temperature of accessible surfaces may be high when the appliance is operating. Do not touch the door and external surfaces during operation.
- Use gloves if you remove any heated food.
- Caution! Steam will escape, when opening lids or wrapping foil.
- **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.

➤ **DANGER OF FIRE**

There is a danger of fire due to the ignition of the content in the event the device is not used properly. Observe the following safety notices to avoid dangers of fire:

- Never use the device to store or dry/ heating flammable materials. Do not warm up any alcohol in an undiluted state.
- Do not operate the device when empty.
- Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- If smoke is emitted turn off the appliance or unplug the appliance and keep the door closed to extinguish any flames.
- Avoid overheating oils and fats for extended periods. Overheated oil and fat can ignite rapidly.
- Never leave the device unsupervised if you are warming up or cooking foods in disposable containers made of plastic, paper or other flammable materials.

- The device is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
- Always remove grease residues in the device, as these residues can otherwise ignite

➤ **DANGER OF EXPLOSION**

There is a danger of explosion due to excess pressure that is created in the event the device is not used properly. Observe the following safety notices to avoid dangers of an explosion:

- Liquids and other food must not be heated in closed vessels as these may explode.
- Do not cook eggs in the shell or extremely hard-boiled eggs in the device as they can still explode, even after the operation has been completed.
- Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.

➤ **SETUP LOCATION REQUIREMENTS**

In order to ensure the safe and trouble-free operation of the device, the setup location must fulfil the following prerequisites:

- The device must be set up on a firm, flat, horizontal and heat-resistant surface with sufficient load-bearing capacity for the device and the maximum weight of the expected food that is to be prepared in the device.
- Choose the setup location in such a way that children cannot reach any hot surfaces on the device.
- Do not set up the device in a hot, wet or extremely damp environment or near flammable material.
- This device is only suitable for installation in a cabinet, not as a free-standing device and not in a closed cabinet.
- The installation and assembly of this device in non-stationary setup locations (e.g. on ships) must be carried out by specialist companies / electricians, provided they guarantee the prerequisites for the safe use of this device.

➤ **ELECTRICAL REQUIREMENTS**

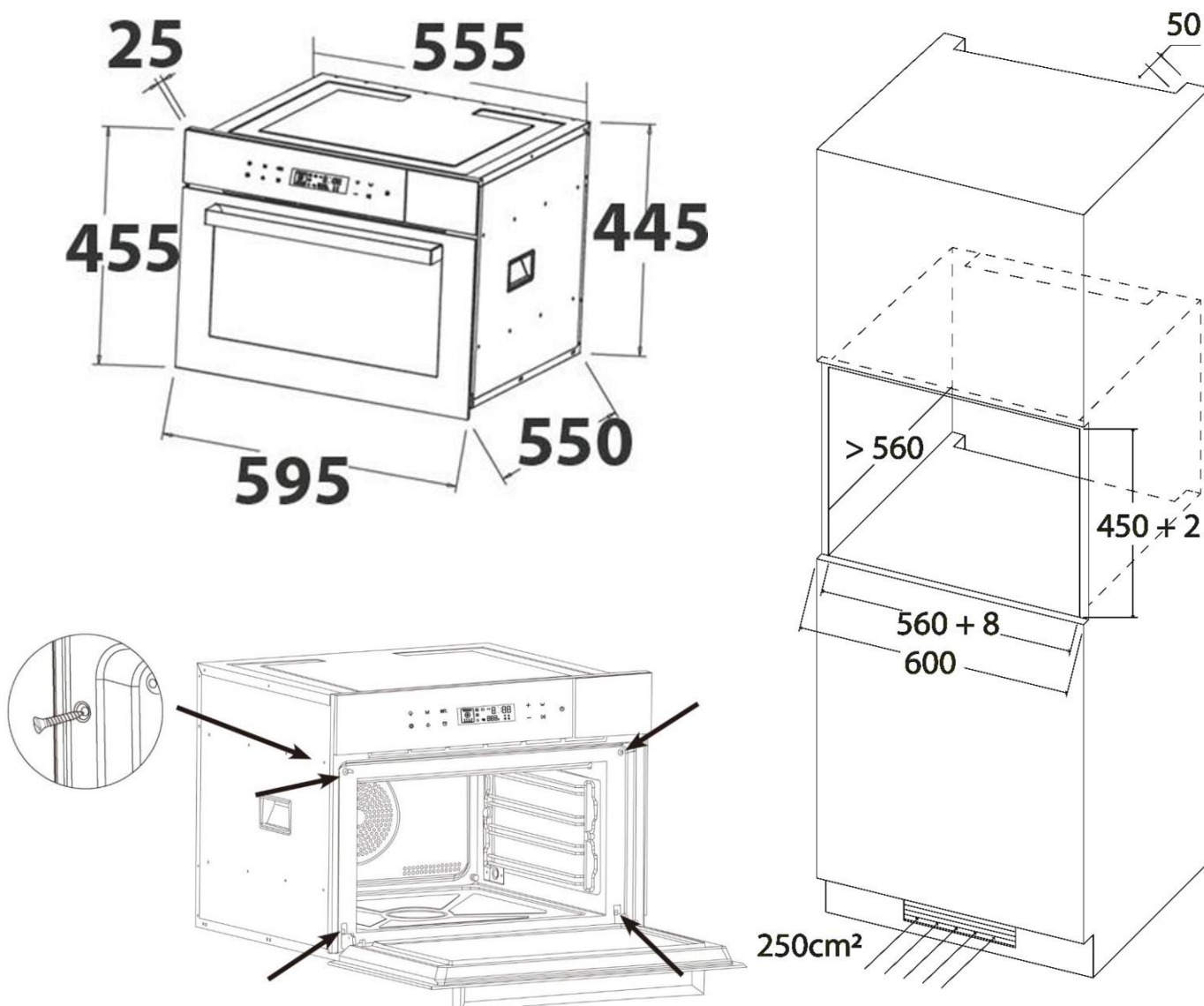
In order to ensure the safe and trouble-free operation of the device, the following instructions must be observed for the electrical connection:

- Before connecting the device, compare the connection data (voltage and frequency) on the rating plate with those of your electrical network. This data must agree in order that no damages occur in the device. If in doubt, ask your qualified electrician.
- The connection between the device and the electrical network may employ a 3 meter long (max.) extension cable with a cross-section of 1.5 mm². The use of multiple plugs or gangs is prohibited because of the danger of fire that is involved with this.
- Make sure that the power cable is undamaged and has not been installed under the device or over hot or sharp surfaces.
- The electrical outlet must be protected by a 16A safety cut-out switch, separately from other electricity consumers.
- In case the plug is no longer accessible after installation, a circuit breaker disconnecting all electrical poles with a distance of at least 3 mm between contacts must be present in the line.
- The electrical safety of the device is only guaranteed if the device is connected to a properly installed protective conductor system. If in doubt, have the house installation checked over by a qualified electrician. The manufacturer cannot be made responsible for damages that are caused by a missing or damaged protective conductor.

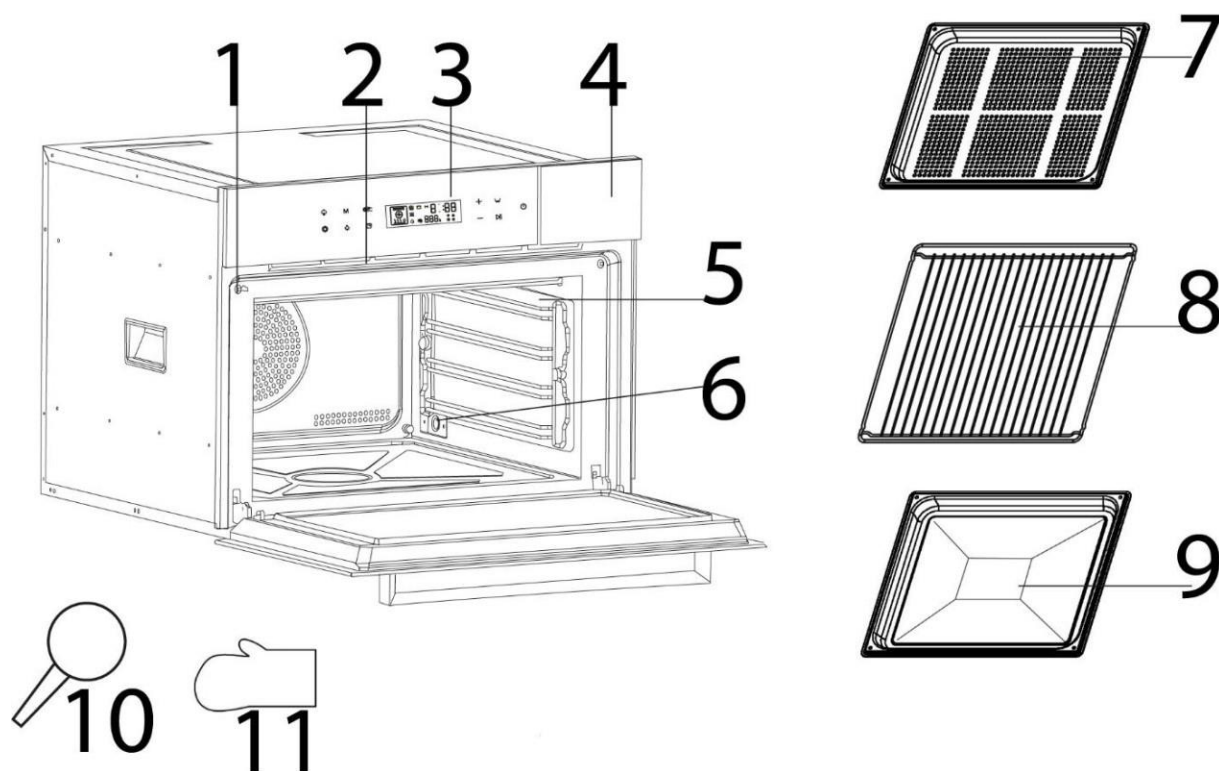
INSTALLATION GUIDELINE

- The device can be installed in a 600 mm wide built-in wall cabinet
- A space of 50 mm must be left behind the cabinet.
- A 250 cm² ventilation shaft is required so that sufficient fresh air can be supplied and the warm exhaust air can be discharged.

1. Slowly push the device into the center of the opening hole of the kitchen cabinet.
2. Do not pinch or kink the power cord.
3. Check the distance between the device at the top and bottom of the opening hole of the cabinet, where the holes for the screws.
4. Open the door of the device.
5. If necessary, adjust the distance between the device and the opening hole.
6. Mark the position of the screws. Take the device out and pre-drill the position of the screws in the cabinet. Slide the device back into the opening hole.
7. Plug in the power plug.
8. Insert the screws into the holes of the device and tighten them.



PRODUCT DESCRIPTIONS



1. Safety Door Lock	7. Perforated Tray
2. Air and Steam Outlet	8. Grill Rack
3. Control Panel	9. Baking Tray
4. Water Tank	10. Water Absorber
5. Side Rack	11. Hand Glove
6. Water Tank	

Accessories Usage

1. Grill Rack

- can be used for the grill and hot air functions.

2. Baking Tray

- can be used for baking or oil drip tray, then slide it into bottom shelf. Do not place it on the bottom of the cooking chamber.

3. Perforated Tray

- can be used for steam cooking. It is recommended to place the baking tray underneath as a drip tray.

4. Water Tank

- must be inserted for all steam functions. Take out the water tank before use and fill it with drinking water or purified water. Reinstall the water tank correctly.

5. Water Absorber

- Use to suck up any remaining water from the cooking chamber.

Note:

- The device may only be operated when the water tank has been correctly inserted.
- The ventilator can continue running afterwards to cool down the device.
- Steam can be produced for up to an hour when the water tank is filled to the maximum level. (at 100°C)
- Fill the water tank only with cold water.
- The outer surface of the installation cabinet can become hot.

SAFETY DEVICE

Warning notices on device

There is a warning notice referring to dangers due to hot surfaces located on the upper side of the housing. The surfaces of the device can become extremely hot.

Danger due to hot surface!

- Do not touch the hot surfaces of the device. Danger of burns!
- Do not set or lay any items on the device.



Door Latch

A safety switch is installed in the door latch of the device, which prevents the device from being operated when the door is open.

Steam hazard!

If this safety device is defective or if this safety device is bypassed, then you directly expose yourself and others to the hot steam

- Do not operate the device if the safety switch is defective.
- Do not disable this safety device.

i) Open Door

- Open the door of the device using the handle. If the device is switched on, the current cooking programme will be interrupted.
- Leave the door open for a moment before reaching into the cooking chamber, to allow the accumulated heat and steam to escape.
- Ensure that your hair does or items of clothing do not get caught up in the door.

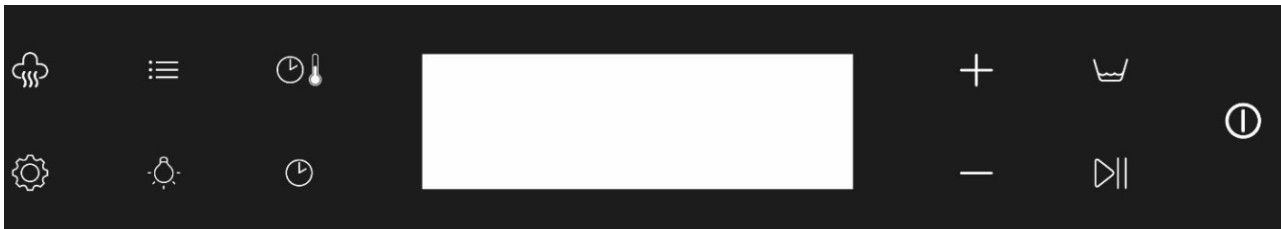
ii) Close Door




Close the door until the door latch audibly locks in place. If a current cooking programme was interrupted as a result of opening the door, and the automatic cooking programme would then be automatically resumed.

BEFORE THE FIRST USE

- Please remove all packages and accessories from the device.
- Fill the water tank with water up to the MAX line. Use the steam function for 20 minutes at 100 ° C.
- Let the device cool down and dry the cooking space.
- Operate the device for 30 minutes with the convection function at 220 ° C.
- Product residues may be segregated in this process. This is normal. Pour the cooled water away.

CONTROL PANEL



	<p>Steam Assistant</p> <p>The steam function can be added during convection / hot air / grill functions. There are 3 levels with different intensity.</p>
	<p>Multi-Stage Cooking</p> <p>This function can be used to program up to two cooking sequences in a succession.</p>
	<p>Function Selection</p> <p>To switch between the functions. Press once to access the function selection, then press again accordingly or use the + / - button.</p>
	<p>Light Button</p> <p>Switches the light on or off. The light switches itself off again automatically.</p>
	<p>Temperature and Time Switching and Setting Button</p> <p>Switching between temperature & timer Setting the temperature and cooking time</p>
	<p>Setting the time, kitchen alarm function and preset cooking. Hold down to mute the button tones.</p>
	<p>Increase value</p>
	<p>Decrease value</p>
	<p>Water Indication</p> <p>Display notification that waters needs to be added into the water tank. Notification when water tank is not in place. Fill water into tank and place the tank and press  for confirmation.</p>
	<p>Start / Pause/ Child Safety Lock</p> <p>Child Safety lock: Press and hold button  for activation/deactivation of child safety lock. The lock symbol  shown in the display when child safety lock is activated.</p>
	<p>Press and hold to switch on / off. Press to cancel selected function.</p>

NOTIFICATION IN DISPLAY







There are different notifications in the display, which are briefly explained here as follows:

	<p>Displays the selected operating mode / function. You can find more detailed information under "Operating modes"</p>
	<p>Cooking Time</p>
	<p>End time of pre-set cooking</p>
	<p>Clock and time (00:00 —23:59)</p>
	<p>Display of temperature. ° C flashes in the display until the selected temperature is reached. Then an acoustic signal sounds. The device then maintains the selected temperature.</p>
	<p>The kitchen timer function display when the kitchen timer is activated.</p>
	<p>Symbol for the clock.</p>
	<p>Child safety lock indicator</p>






OPERATION AND HANDING











1. The power levels and time required for cooking / warming up food items depends on the starting time, the quantity and the type and consistency of the food, etc. Use the shortest indicated cooking time and extend the cooking procedure as necessary.
2. Foods with a firm skin or shell, such as tomatoes, sausages, potatoes in the skin, eggplants must be pierced or punctured repeatedly so that any developing steam can escape and so that the food does not burst.
3. Open the door of the device as rarely as possible during operation and remove any accessories that are not required from the cooking chamber.
4. During the steam cooking process, the cookware must be appropriate for temperatures of at least 150°C. During the convection oven cooking process, the cookware must be appropriate for temperatures of at least 250 °C.
5. Do not place anything on the floor of the cooking chamber. Mount the rails and use the accessories.
6. Open the door of the appliance using the handle. If the device is switched on, the current cooking program will be interrupted.
7. Close the door until the door latch audibly locks in place. If a current cooking programme was interrupted as a result of opening the door, and the automatic cooking programme would then be automatically resumed.

SETTING THE CLOCK

When you have plugged in the power plug, "00:00" flashes in the display. The clock can be set with  and . You can press and hold the buttons to change the time faster. After setting, confirm with  the button. You can adjust the time display at any time by pressing the  button once and setting the time as described above.

OPERATING MODES

Icon	Function	Standard Temperature in °C	Adjustable Temperature Range °C	Default Working Minutes
	Convectional (Top + Bottom Elements)	180	50-220**	20
 *	Convectional (Top + Bottom Elements) + Fan	160	50-220 **	20
	Bottom Element + Hot Air	220	50-220**	20
 *	Top Grilling	220	50-220**	20
 *	Top Full Grilling	220	50-250**	20



Icon	Function	Standard Temperature in °C	Adjustable Temperature Range °C	Default Working Minutes
 *	Grill + Fan	210	50-220**	20
	Hot Air	180	50-250**	20
	Steam	100	50-100***	20
	Superheat Steam	110	101-250***	20
	Baking Bread	Step 1: Hot Air 30 Step 2: 180 top and bottom element	-	Step 1: 40 Step 2: 28
	Keep Warm	60	60-80***	20
	Defrost	50	50-60***	20
	Fermentation	30	30-80***	20
	Descaling	-	-	-
	Sterilization	100	60-100	20

Note:






*Steam Assistant can be used ** Setting in 5°C increments *** Setting in 1°C increments

- The device preheats with the convection function. Once the desired temperature has been reached, the convection function switches off again.
- Attention: If you stop functions with steam cooking or the steam assistant prematurely, water will still run into the supply lines. When you use the device again, this water flows into the cooking chamber.

➤ INDIVIDUAL SETTING/ QUICK START

- Press and hold  to activate the device. Press  function button and select the desired function, the corresponding standard temperature is displayed.







➤ TEMPERATURE SETTING

- Press   once so the temperature display flashes. Then adjust the desired temperature by press  and . Then, for a quick start without setting the time, start with .

Note: The temperature can be adjusted at any time during the cooking process.

➤ TIME SETTING

Cook with an individual time setting, proceed as follows:

- Press   again,  light up and the time in display flashes. Then adjust to desired temperature by press  and  and start with .






Note: As soon as you start the function, the timer starts to countdown.

The countdown can be adjusted at any time during the cooking process.

When the cooking time ended, "END" is displayed.

➤ KITCHEN TIMER






If you have activated the device, selected the desired function and temperature and started it, you can also use the kitchen timer function.

- Press  to do this (press once during the cooking process, press twice before the cooking process), the kitchen timer  symbol flashes in the display. Then use  and  to set the kitchen timer to the desired time. The kitchen timer counts down and beeps continuous after the time has elapsed until you end the alarm with .

Note: You can use the kitchen timer, for example, if you want to add more ingredients after the cooking process has started. The kitchen timer can be adjusted at any time during the cooking process.


➤ PRESET COOKING

You can program the time at which a cooking process should be finished. So, you can set the "end time" of the cooking process. The device then starts the cooking process appropriately so that it is ready at the desired time. Select a function, its temperature and cooking time.










- Press  three times,  flashes in the display and you can now program the end time. Set the required time with  and  and then confirm  with.

Example:

You want to use the convection function at 180 ° C with a cooking time of 30 minutes. It is currently 1:00 p.m. The cooking process should not be finished until 2:00 p.m.



Select the convection functions, set temperature to 180° C and the timer for the cooking time to 30minutes. Then press three times and set the desired end time to 2pm and confirm with .

➤ MULTI-STAGE COOKING



- Select the desired function, set the desired temperature and cooking time, start with 
- Press  three times,  flashes in the display and you can now program the end time. Set the required time with  and  and then confirm . When the device has started the first function, press  for multi-stage cooking. Then set the desired second function, set the desired temperature and cooking time. Confirm with .
- After the first function, the second function is then automatically carried out with the desired settings.
- If you press , you can view the selected setting for first and second function.

➤ STEAM ASSISTANCE





When convection / hot air / grill functions are used then the steam assistant can be added. There are 3 intensities, the higher the level, the more steam is added.

- Press the  button to switch on the steam assistant. Set the intensity by pressing the button  button several times. You can also change the intensity at any time during the cooking process.

➤ CHILD SAFETY LOCK

- Press and hold button  for activation/deactivation of child safety lock. The lock symbol  is shown in the display when child safety lock is activated.

➤ AUTO MENU

- Select the automatic menu by long press  and screen will show menu numbering. By press  and  to select the desired menu then press .

Note: after activate the selected menu, screen panel will display cooking time and temperature.

CLEANING AND MAINTAINANCE

Please observe the following safety notices, before you commence with cleaning the device:

- The appliance must be cleaned regularly and any food residues must be removed.
- The cooking chamber is hot after it is used. There is a danger of burns! Wait until the device has cooled down.
- Clean the cooking chamber after use as soon as it has cooled down. Extended waiting unnecessarily complicates cleaning and can make it impossible in extreme cases. Excessive accumulations of dirt can even damage the device under certain circumstances.
- Insufficient cleanliness of the appliance can lead to the destruction of the surface, which for its part can have a negative impact upon the service life of the appliance and can lead to a dangerous condition of the appliance as well as fungal and bacterial contamination.
- Clean the gasket of the door regularly; if the gasket of the door is very dirty, the door of device may no longer close properly. The surrounding kitchen furniture could be damaged.
- Dry the appliance and the water tank thoroughly as soon as they have cooled down.
- Empty the water tank after each use.
- Switch the device off prior to cleaning it and unplug the plug from the wall power outlet.
- Do not fill the water tank with flammable liquids. Only fill with water or proceed as described under cleaning and descaling.
- Switch the device off prior to cleaning it and unplug the plug from the wall power outlet.
- If dampness penetrates into the device, this can damage the electronic components. Please ensure that no liquid can enter the interior of the device through the ventilation slots.
- Do not use any aggressive or abrasive cleaning agents or solvents.
- Do not scrape off stubborn dirt with hard items.
- Do not use a glass scraper for the door, it could be damaged, risk of injury!

➤ CLEANING AND DESCALING

I) Quick Cleaning

- Remove the accessories from the device. Fill the water tank. Pour approx. 50 ml of water with a drop of washing-up liquid into the recess in the center of the cooking chamber. Operate the device for at least 20 minutes in Superheat Steam mode at 110 ° C. Adjust the time if necessary. Then wipe out the cooking chamber and dry it.

II) Regular Cleaning






Always remove grease residues in the device, as these residues can otherwise ignite.

- Clean the device and its accessories regularly. You can remove the rails for this. Then wipe the device including the cooking chamber with a damp cloth. If the device is very dirty, a mild cleaning agent can be used.
- In particular, clean the door gasket regularly so that the door closes properly.
- Clean the accessories, especially the water tank, with water and a mild detergent, then rinse them with fresh water and dry the accessories.

III) Before and after long periods of non-use

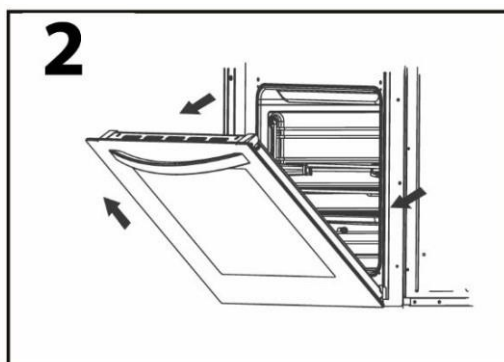
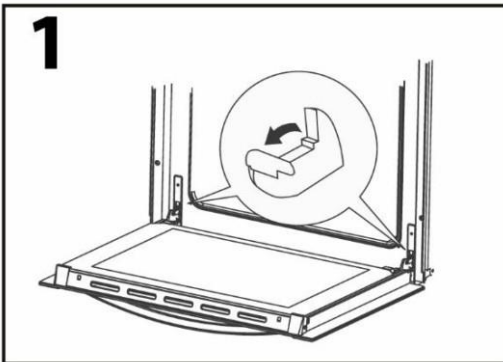
- It is important that you clean the device thoroughly before it is not going to be used for a long period and, in particular, that you dry the water tank thoroughly. If you then want to use the device again, first proceed as described under " BEFORE THE FIRST USE".

IV) Descaling Function

- Depending on the hardness of the water, you should descale the device every 6-8 weeks.
- The integrated descaling reminder  also remind you by flashing in the display and the device will beep.
- You can end the alarm by pressing any button. But you will be reminded again the next time you use the device. The warning is only reset once you have used the descaling / cleaning function.
- Remove the water tank. Fill it with a mixture of water and citric acid (5%). Put the water tank back in.
- Select the descaling function  and confirm with . C01 is now displayed.
- When the display  flashes and the device beeps, then add fresh water to the tank. Put the tank back in and confirm with . C02 is now displayed.
- The limescale residues are flushed into the interior of the device. When the device displays "END", the process is complete.
- Wait until the device has cooled down and then clean the inside of the device.

V) Removal of the door

- You can clean the door with a mild detergent and water.
- The door can be removed for better cleaning.
- To do this, open the door to the maximum (1). Then fold up the safety bar as far as possible (1a A/b). Hold the door by the handle and lift it out of the guide. (2). You can now clean the door. Then dry it thoroughly. Insert the door hinges back into the guide from top to bottom. Then fold the safety bar down again and close the door. Check that the door is securely mounted.



TROUBLESHOOTING

In the event of a fault, an error code will appear in the display, it describes the cause of the fault.

Error code	Description	Solution
E-1/ E-2	Overheating protection	Overheating protection is reset after the device has cooled down
E-3 E-4	Temperature relay malfunction	Function test necessary. Contact customer service
E-5 E-6	Sensor malfunction	Function test necessary. Contact customer service

Error	Possible cause	Action
The selected program will not start.	Device door is not closed	Close device door
	Power plug is not plugged in	Plug in mains plug!
	Fuse is not activated	Activate fuse
Food is not sufficiently defrosted, warmed up or cooked after preset time has elapsed.	Incorrectly selected time or power level	Re-set time and power level Repeat process

Note: If you are unable to solve the problem with the steps shown above, please contact Customer Service.

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