

CKP800X
COP801X
COP802X
EOE6P56X



EN Oven

User Manual



WELCOME TO ELECTROLUX! THANK YOU FOR CHOOSING OUR APPLIANCE.



In our drive to be sustainable, we are reducing paper assets and provide full user manuals online. Access your full user manual at electrolux.com/manuals



Get usage advice, brochures, trouble shooter, service and repair information at electrolux.com/support



For more recipes, hints, troubleshooting download **My Electrolux Kitchen** app.



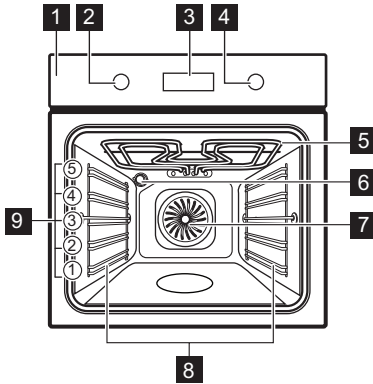
CONTENTS

1. PRODUCT DESCRIPTION.....	3	7. CARE AND CLEANING.....	10
1.1 General overview.....	3	7.1 Notes on cleaning.....	10
2. HOW TO TURN OVEN ON AND OFF.....	3	7.2 How to use: Pyrolytic Cleaning.....	11
2.1 Control panel.....	3	7.3 Cleaning Reminder.....	12
3. BEFORE FIRST USE.....	5	8. TROUBLESHOOTING.....	12
3.1 Initial cleaning.....	5	8.1 What to do if.....	12
3.2 Initial preheating.....	5	8.2 Service data.....	13
4. DAILY USE.....	5	9. ENERGY EFFICIENCY.....	14
4.1 How to set: Heating functions.....	5	9.1 Product Information and Product Information Sheet*.....	14
4.2 Heating functions.....	6	9.2 Energy saving.....	15
4.3 Notes on: Moist Fan Baking.....	7	10. MENU STRUCTURE.....	15
4.4 How to set: Assisted Cooking.....	7	10.1 Menu.....	15
5. CLOCK FUNCTIONS.....	7	11. ENVIRONMENTAL CONCERNS.....	17
5.1 Clock functions.....	7		
5.2 How to set: Clock functions.....	8		
6. HOW TO USE: ACCESSORIES.....	9		
6.1 Food Sensor.....	9		

Subject to change without notice.

1. PRODUCT DESCRIPTION







1.1 General overview



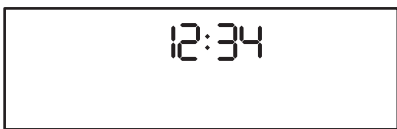

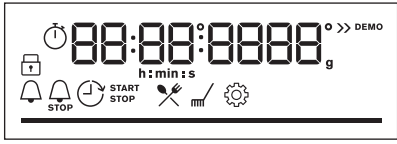
- 1** Control panel
- 2** Knob for the heating functions
- 3** Display
- 4** Control knob
- 5** Heating element
- 6** Lamp
- 7** Fan
- 8** Shelf support, removable
- 9** Shelf positions










2. HOW TO TURN OVEN ON AND OFF


2.1 Control panel


Control panel sensor fields					Press	Turn the knob
 Timer	 Fast Heat Up	 Light	 Food Sensor	OK		
Select a heating function to turn on the oven.						
Turn the knob for the heating functions to the off position to turn the oven off.						

HOW TO TURN OVEN ON AND OFF

	<p>When the knob for the heating functions is in the off position, the display goes to standby.</p>
	<p>When you cook, the display shows the set temperature, time of day and other available options.</p>
	<p>The display with the maximum number of functions set.</p>





Display indicators				
 Lock	 Assisted Cook- ing	 Cleaning	 Settings	 Fast Heat Up
Timer indi- cators:		 STOP		

<p>Progress bar - for temperature or time.</p>	
---	---




<p>Food sensor indicator</p>	
-------------------------------------	---

3. BEFORE FIRST USE

3.1 Initial cleaning

Before the first use clean the empty oven and set the time:			
			 00:00 Set the time. Press OK .




3.2 Initial preheating

Preheat the empty oven before the first use.	
Step 1	Remove all accessories and removable shelf supports from the oven.
Step 2	Set the maximum temperature for the function:  Let the oven operate for 1 h.
Step 3	Set the maximum temperature for the function:  Let the oven operate for 15 min.
<p> The oven can emit an odour and smoke during preheating. Make sure that the room is ventilated.</p>	

4. DAILY USE

 <p>WARNING! Refer to Safety chapters.</p>











4.1 How to set: Heating functions

Start cooking	
Step 1	Step 2
 	 °C

Start cooking	
Set a heating function.	Set the temperature.

4.2 Heating functions

Standard heating functions

Heating function	Application
 True Fan Cooking	Even baking, tenderness, drying
 Conventional Cooking	Traditional baking
 Frozen Foods	French fries, potato wedges, spring rolls
 Pizza Function	Baking pizza
 Bottom Heat	Baking cakes
 Defrost	Defrosting
 Moist Fan Baking	Baking
 Grill	Toasting, grilling
 Turbo Grilling	Roasting meat, browning
 Menu	To enter the menu.

4.3 Notes on: Moist Fan Baking

This function was used to comply with the energy efficiency class and ecodesign requirements according to EU 65/2014 and EU 66/2014. Tests according to EN 60350-1.

The oven door should be closed during cooking so that the function is not interrupted and the oven operates with the highest energy efficiency possible.

When you use this function the lamp automatically turns off after 30 sec.





For general energy saving recommendations refer to "Energy Efficiency" chapter, Energy Saving.

This function is designed to save energy during cooking. When you use this function, the temperature in the cavity may differ from the set temperature. The heating power may be reduced.

4.4 How to set: Assisted Cooking


Every dish in this submenu has a recommended function and temperature. You can adjust the time and the temperature during cooking.

For some of the dishes you can also cook with:	The degree to which a dish is cooked:
<ul style="list-style-type: none"> Food Sensor 	<ul style="list-style-type: none"> Rare Medium Well done




Assisted Cooking - use it to prepare a dish quickly with default settings:			
Step 1	Step 2	Step 3	Step 4
			
Enter the menu.	Select Assisted Cooking. Press OK.	Select the dish. Press OK. Refer to "Menu structure" chapter.	Insert the dish to the oven. Confirm setting.

5. CLOCK FUNCTIONS




5.1 Clock functions







Clock Function	Application
	Minute minder. When the timer ends, the signal sounds.

CLOCK FUNCTIONS








Clock Function	Application
	Cooking time. When the timer ends, the signal sounds and the heating function stops.
	Time Delay. To postpone the start and / or end of cooking.
	Uptimer. Maximum is 23 h 59 min. This function has no effect on the operation of the oven. To turn on and off the Uptimer select: Menu, Settings.











5.2 How to set: Clock functions

How to set: Time of day		
Step 1	Step 2	Step 3
		
To change the time of day enter the menu and select Settings, Time of day.	Set the clock.	Press: OK.

How to set: Minute minder			
Step 1	The display shows: 0:00 	Step 2	Step 3
			
Press: 		Set the Minute minder	Press: OK.
 Timer starts counting down immediately.			

HOW TO USE: ACCESSORIES



How to set: Cooking time					
Step 1	Step 2	The display shows: 0:00 	Step 3	Step 4	
					
Choose a heating function and set the temperature.	Press repeatedly:  .			Set the cooking time.	Press: OK.
 Timer starts counting down immediately.					

How to set: Time Delay									
Step 1	Step 2	The display shows: the time of day  START	Step 3	Step 4	The display shows: ---:  STOP	Step 5	Step 6		
									
Select the heating function.	Press repeatedly:  .			Set the start time.		Press: OK.		Set the end time.	Press: OK.
 Timer starts counting down at a set start time.									

6. HOW TO USE: ACCESSORIES



6.1 Food Sensor

Food Sensor- measures the temperature inside the food.

There are two temperatures to be set:	
 The oven temperature.	 The core temperature.

CARE AND CLEANING


How to use: Food Sensor


Step 1	Turn on the oven.	
Step 2	Set a heating function and, if necessary, the oven temperature.	
Step 3	Insert: Food Sensor.	
	Meat, poultry and fish	Casserole
	Insert the tip of Food Sensor into the centre of meat, fish, in the thickest part if possible. Make sure that at least 3/4 of Food Sensor is inside of the dish.	Insert the tip of Food Sensor exactly in the centre of the casserole. Use the rim of the baking dish to support the silicone handle of Food Sensor. The tip of Food Sensor should not touch the bottom of a baking dish.
Step 4	Plug Food Sensor into the socket at the front of the oven. The display shows the current temperature of: Food Sensor.	
Step 5	 - press to set the core temperature of the sensor.	
Step 6	OK - press to confirm. When food reaches the set temperature, the signal sounds. You can choose to stop or to continue cooking to make sure the food is well done.	
Step 7	Remove Food Sensor plug from the socket and remove the dish from the oven.	
	<div style="border: 1px solid black; padding: 5px;">  WARNING! There is a risk of burns as Food Sensor becomes hot. Be careful when you unplug it and remove it from the food. </div>	


7. CARE AND CLEANING

	WARNING! Refer to Safety chapters.
--	--

7.1 Notes on cleaning

 Cleaning Agents	Clean the front of the oven with a soft cloth with warm water and a mild detergent.
	Use a cleaning solution to clean metal surfaces.
	Clean stains with a mild detergent.

 Everyday Use	Clean the cavity after each use. Fat accumulation or other residue may cause fire.
	Moisture can condense in the oven or on the door glass panels. To decrease the condensation, let the oven work for 10 minutes before cooking. Do not store the food in the oven for longer than 20 minutes. Dry the cavity with a soft cloth after each use.

 Accessories	Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a mild detergent. Do not clean the accessories in a dishwasher.
	Do not clean the non-stick accessories using abrasive cleaner or sharp-edged objects.

7.2 How to use: Pyrolytic Cleaning

Clean the oven with Pyrolytic Cleaning.



WARNING!

There is a risk of burns.





CAUTION!

If there are other appliances installed in the same cabinet, do not use them at the same time as this function. It can cause damage to the oven.

Before the Pyrolytic Cleaning:		
Turn off the oven and wait until it is cold.	Remove all accessories.	Clean the oven floor and the inner door glass with warm water, a soft cloth and a mild detergent.


Pyrolytic Cleaning		
Step 1	Enter menu: Cleaning mm / .	
	Option	Duration
	C1 - Light cleaning	1 h
	C2 - Normal cleaning	1 h 30 min
	C3 - Thorough cleaning	2 h 30 min
Step 2	OK - press to select the cleaning programme.	

TROUBLESHOOTING

Pyrolytic Cleaning	
Step 3	OK - press to start the cleaning.
Step 4	After cleaning, turn the knob for the heating functions to the off position.
 During the cleaning the oven lamp is off.	
When the oven is at the set temperature, the door locks. Until the door unlocks the display shows:  .	

When the cleaning ends:		
Turn off the oven and wait until it is cold.	Clean the cavity with a soft cloth.	Remove the residue from the bottom of the cavity.

7.3 Cleaning Reminder

The oven reminds you when to clean it with pyrolytic cleaning.	
 flashes in the display for 5 sec after each cooking session.	To turn off the reminder enter the Menu and select Settings, Cleaning Reminder.

8. TROUBLESHOOTING

 WARNING! Refer to Safety chapters.

8.1 What to do if...

In any cases not included in this table please contact with an Authorised Service Centre.

The oven does not turn on or does not heat up	
Problem	Check if...
You cannot activate or operate the oven.	The oven is correctly connected to an electrical supply.
The oven does not heat up.	The automatic switch-off is deactivated.

The oven does not turn on or does not heat up	
The oven does not heat up.	The oven door is closed.
The oven does not heat up.	The fuse is not blown.
The oven does not heat up.	The Child Lock is off.

Components	
Problem	Check if...
The lamp is turned off.	Moist Fan Baking - is turned on.
The lamp does not work.	The lamp is burnt out.
The Food sensor does not operate.	The plug of the Food sensor is fully inserted into the socket.

Error codes	
The display shows...	Check if...
Err C2	You removed the Food sensor plug from the socket.
Err C3	The oven door is closed or the door lock is not broken.
Err F102	The oven door is closed.
Err F102	The door lock is not broken.
00:00	There was a power cut. Set the time of day.
If the display shows an error code that is not in this table turn the house fuse off and on to restart the oven. If the error code recurs contact an Authorised Service Centre.	

8.2 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 oven cavity. Do not remove the rating plate from the oven cavity.

ENERGY EFFICIENCY

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

9. ENERGY EFFICIENCY

9.1 Product Information and Product Information Sheet*

Supplier's name	Electrolux	
Model identification	CKP800X 949498459 COP801X 949498460 COP802X 949498461 EOE6P56X 949498465	
Energy Efficiency Index	81.2	
Energy efficiency class	A+	
Energy consumption with a standard load, conventional mode	0.93 kWh/cycle	
Energy consumption with a standard load, fan-forced mode	0.69 kWh/cycle	
Number of cavities	1	
Heat source	Electricity	
Volume	72 l	
Type of oven	Built-In Oven	
Mass	CKP800X	32.6 kg
	COP801X	32.7 kg
	COP802X	33.2 kg
	EOE6P56X	31.8 kg

* For European Union according to EU Regulations 65/2014 and 66/2014.
 For Republic of Belarus according to STB 2478-2017, Appendix G; STB 2477-2017, Annexes A and B.
 For Ukraine according to 568/32020.

Energy efficiency class is not applicable for Russia.

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

9.2 Energy saving



The oven has features which help you save energy during everyday cooking.

Make sure that the oven door is closed when the oven operates. Do not open the oven door too often during cooking. Keep the door gasket clean and make sure it is well fixed in its position. Use metal cookware to improve energy saving.

When possible, do not preheat the oven before cooking.

Keep breaks between baking as short as possible when you prepare a few dishes at one time.

Cooking with fan

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

Residual heat

The fan and lamp continue to operate. When you turn off the oven, the display shows the residual heat. You can use that heat to keep the food warm.

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

Use the residual heat to warm up other dishes.

Keep food warm

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

The residual heat indicator or temperature appears on the display.

Cooking with the lamp off

Turn off the lamp during cooking. Turn it on only when you need it.

Moist Fan Baking

Function designed to save energy during cooking.

When you use this function the lamp automatically turns off after 30 sec. You may turn on the lamp again but this action will reduce the expected energy savings.

10. MENU STRUCTURE






10.1 Menu



- select to enter the Menu.

Step 1	Step 2	Step 3	Step 4	Step 5
--------	--------	--------	--------	--------

MENU STRUCTURE

				
Select the Menu, Settings.	Confirm setting.	01 - 012	OK	Adjust the value and press OK.



Settings					
O1	Time of day	Change	O2	Display brightness	1 - 5
O3	Key tones	1 - Beep 2 - Click 3 - Sound off	O4	Buzzer volume	1 - 4
O5	Food Sensor Action	1 - Alarm and stop 2 - Alarm	O6	Uptimer	On / Off
O7	Light	On / Off	O8	Fast Heat Up	On / Off
O9	Cleaning Reminder	On / Off	O10	Demo mode	Activation code: 2468
O11	Software version	Check	O12	Reset all settings	Yes / No

Assisted Cooking					
P1	Roast Beef, rare		P2	Roast Beef, medium	
P3	Roast Beef, well done		P4	Steak, medium	
P5	Beef roast / braised		P6	Roast Beef, rare LTC*	
P7	Roast Beef, medium LTC*		P8	Roast Beef, well done LTC*	
P9	Fillet, rare LTC*		P10	Fillet, medium LTC*	
P11	Fillet, done LTC*		P12	Veal roast	
P13	Pork roast neck or shoulder		P14	Pulled pork LTC*	

ENVIRONMENTAL CONCERNS

Assisted Cooking			
P15	Loin, fresh	P16	Spare Ribs
P17	Lamb leg with bones	P18	Whole chicken
P19	Half chicken	P20	Chicken breast
P21	Chicken legs	P22	Duck, whole
P23	Goose, whole	P24	Meat loaf
P25	Whole fish, grilled	P26	Fish fillet
P27	Cheesecake	P28	Apple cake
P29	Apple tart	P30	Apple pie
P31	Brownies	P32	Chocolate muffins
P33	Loaf cake	P34	Baked potatoes
P35	Wedges	P36	Grilled mixed vegetables
P37	Croquets, frozen	P38	Pommes, frozen
P39	Lasagna / Noodle casserole	P40	Potato gratin
P41	Pizza fresh, thin	P42	Pizza fresh, thick
P43	Quiche	P44	Baguette / Ciabatta / White bread
P45	All grain / rye / dark bread all grain in loaf pan	*LTC - Low Temperature Cooking	

11. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of 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



867369339-A-042022

