

## ELECTROLUX COE7P31V

# ELECTROLUX COE7P31V SenseCook 700 Series Built-in Oven User Manual

## 1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, installation, and maintenance of your ELECTROLUX COE7P31V SenseCook 700 Series built-in oven. Please read this manual thoroughly before using the appliance and keep it for future reference.



**Figure 1:** The ELECTROLUX COE7P31V built-in oven with a golden-brown baked dish on the rack, illustrating its cooking capacity and internal lighting.

## 2. SAFETY INFORMATION

Always adhere to the following safety guidelines to prevent personal injury or damage to the appliance.

- Ensure the appliance is correctly installed by a qualified professional before first use.
- Do not allow children to operate or play with the oven. Keep packaging materials away from children.

- The oven becomes hot during operation. Avoid touching heating elements or internal surfaces. Use oven mitts.
- Never use water to extinguish oil or grease fires. Turn off the appliance and cover the flame with a lid or fire blanket.
- Disconnect the appliance from the power supply before performing any maintenance or cleaning.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, as they can scratch the surface, which may result in shattering.

## 3. SETUP AND INSTALLATION

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The ELECTROLUX COE7P31V is designed for built-in installation. Proper installation is crucial for safety and performance.

### 3.1 Unpacking

Carefully remove all packaging materials. Inspect the oven for any signs of damage. Report any damage to your retailer immediately.

### 3.2 Positioning and Ventilation

Install the oven into a suitable cabinet opening according to the specified built-in dimensions (H x W x D: 600x560x550 mm). Ensure adequate ventilation around the appliance as per installation guidelines provided in the separate installation manual.

### 3.3 Electrical Connection

The oven comes with a plug and a 1.6m cable. Connect the appliance to a properly grounded electrical outlet. The electrical specifications are: Frequency 50/60 Hz, Current 16 A, Maximum total electrical power 3490 W. Ensure the electrical supply matches these requirements.

### 3.4 Initial Cleaning

Before first use, clean the oven interior and accessories with warm water and a mild detergent. Then, heat the empty oven for approximately one hour at 250°C to burn off any manufacturing residues. Ensure the room is well-ventilated during this process.

## 4. OPERATING INSTRUCTIONS

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Familiarize yourself with the oven's controls and functions for optimal cooking results.

### 4.1 Control Panel



**Figure 2:** The white LCD display and sensitive touch controls of the ELECTROLUX COE7P31V oven, showing temperature and time settings.

The oven features a white LCD display and sensitive touch controls for easy operation. Use the touch buttons to navigate menus, select functions, and adjust settings.



**Figure 3:** A finger gently touching the sensitive control panel of the oven, demonstrating the ease of interaction with the digital display.

## 4.2 Cooking Functions

The COE7P31V offers a variety of cooking functions to suit different culinary needs. The temperature range is 30°C to 300°C.

- **Bottom Cooking:** Ideal for baking dishes with a crispy base.
- **Traditional Cooking:** For conventional baking and roasting.
- **Defrost:** Gently thaws frozen food.
- **Turbo Grill:** Combines grill and fan for faster grilling.
- **Grill:** For grilling smaller quantities of food.
- **Keep Warm:** Maintains food at serving temperature.
- **Moist Rotating Heat:** For baking and roasting with added moisture.
- **Pizza Function:** Optimized for perfect pizza crusts.
- **Low-Temperature Cooking:** For delicate dishes requiring precise, gentle heat.
- **Pulsed Rotating Heat (True Fan Cooking):** Ensures even heat distribution for multi-level cooking.

The oven also provides temperature recommendations and displays the current temperature during operation.

## 4.3 Integrated Cooking Probe



**Figure 4:** An integrated cooking probe being inserted into a roasted chicken, demonstrating its use for precise temperature monitoring.

The integrated cooking probe measures the core temperature of your food, ensuring perfect results. The oven will automatically stop cooking once the desired internal temperature is reached.

#### 4.4 Automatic Recipes

Utilize the pre-programmed automatic recipes for convenient cooking. Select a recipe, and the oven will suggest optimal settings.

#### 4.5 Oven Door and Racks



**Figure 5:** A hand demonstrating the soft-closing 'Velvet Closing' feature of the oven door, ensuring quiet and gentle operation.

The oven features a 'Velvet Closing' soft-close door mechanism. It also has a cold door with 3 glasses, which can be disassembled without tools for cleaning. The oven is equipped with telescopic rails on 2 levels for easy and safe handling of dishes.



**Figure 6:** A baking tray with salmon fillets being effortlessly slid into the oven on the telescopic rails, highlighting ease of use and stability.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance ensure the longevity and optimal performance of your oven.

### 5.1 Pyrolytic Cleaning



**Figure 7:** A hand wiping away ash from the oven interior with a yellow cloth, demonstrating the ease of cleaning after a pyrolytic cycle.

The COE7P31V features pyrolytic self-cleaning, which burns off food residues at high temperatures, turning them into ash that can be easily wiped away. The oven provides a pyrolytic recommendation and offers 3 pre-programmed pyrolytic cycles:

- **Cycle 1:** Approximately 60 minutes (Conso pyro 1: 2593 Wh)
- **Cycle 2:** Approximately 90 minutes (Conso pyro 2: 3744 Wh)
- **Cycle 3:** Approximately 150 minutes (Conso pyro 3: 6096 Wh)

Always remove all accessories (racks, trays, cooking probe) before starting a pyrolytic cycle.

5.2 General Cleaning

For routine cleaning, use a soft cloth and mild detergent. Avoid abrasive cleaners. The oven door's three glass panes can be easily removed without tools for thorough cleaning.

6. TROUBLESHOOTING

If you encounter issues with your oven, refer to the following common troubleshooting tips. For more complex problems, contact customer support.

- **Oven not heating:** Check if the oven is properly plugged in and if the circuit breaker has tripped. Ensure the correct cooking function and temperature are selected.
- **Uneven cooking:** Ensure food is placed centrally and not overcrowding the oven. Use the recommended shelf position for the selected cooking function.
- **Smoke or odor during first use:** This is normal due to manufacturing residues burning off. Ensure good ventilation.
- **Display not working:** Check power supply. If the issue persists, contact service.

7. SPECIFICATIONS

Detailed technical specifications for the ELECTROLUX COE7P31V oven.

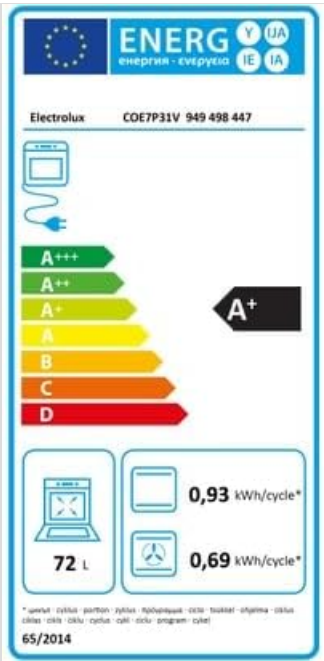


Figure 8: The energy efficiency label for the ELECTROLUX COE7P31V oven, indicating an A+ energy class and detailed energy consumption figures.


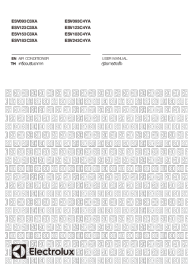
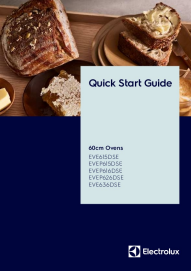
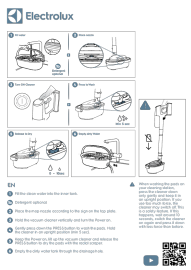
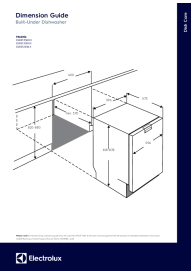

Feature	Specification
Model	COE7P31V
Brand	ELECTROLUX
Color	White
Oven Volume	XXL 72 Liters

Feature	Specification
Energy Efficiency Class	A+
Energy Efficiency Index (EEI)	81.2
Energy Consumption (Conventional)	0.93 kWh/cycle
Energy Consumption (Fan-forced)	0.69 kWh/cycle
Maximum Total Electrical Power	3490 W
Grill Power	2300 W
Temperature Range	30°C - 300°C
Number of Cavities	1
Number of Shelf Positions	5
Number of Cooking Levels	3
Cable Length	1.6 m (comes with plug)
Frequency	50/60 Hz
Current	16 A
Product Dimensions (H x W x D)	594 x 596 x 569 mm
Built-in Dimensions (H x W x D)	600 x 560 x 550 mm
Gross/Net Weight	33 kg / 32 kg
Manufactured In	Italy
PNC	949 498 447
EAN Code	7332543751310
Included Accessories	1 Multifunction Tray, 1 Grey Enamel Baking Tray, 1 Grid Dish Holder

## 8. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your appliance or visit the official ELECTROLUX website. For technical assistance, spare parts, or service requests, please contact ELECTROLUX customer support in your region. When contacting support, please have your model number (COE7P31V) and PNC (949 498 447) ready.



	<p><a href="#">Electrolux Oven User Manual (COE7P31B, COE7P31X2, COE7P31V, EOE7P31X)</a></p> <p>Comprehensive user manual for Electrolux ovens (models COE7P31B, COE7P31X2, COE7P31V, EOE7P31X) covering safety, installation, operation, care, and troubleshooting.</p>
	<p><a href="#">Electrolux Air Conditioner User Manual - ESV Series</a></p> <p>Comprehensive user manual for Electrolux ESV series air conditioners. Includes installation, operation, maintenance, safety instructions, and troubleshooting for models like ESV093C3XA, ESV123C4YA, and more.</p>
	<p><a href="#">Electrolux 60cm Ovens Quick Start Guide</a></p> <p>A quick start guide for Electrolux 60cm ovens (models EVE615DSE, EVEP615DSE, EVEP616DSE, EVEP626DSE, EVE636DSE), covering installation of accessories, oven controls, initial setup, conditioning, and feature overviews.</p>
	<p><a href="#">Electrolux UltimateHome 900 Cleaning Station User Guide and Spring Replacement</a></p> <p>Detailed instructions for using the Electrolux UltimateHome 900 cleaning station, including pad washing, drying, and spring replacement for optimal performance. Learn how to maintain your Electrolux cordless vacuum.</p>
	<p><a href="#">Electrolux Built-Under Dishwasher Dimension Guide</a></p> <p>A dimension guide for Electrolux built-under dishwashers, including models ESF8735ROX, ESF8735RKX, and ESF8725RKX. Provides key measurements for installation.</p>
	<p><a href="#">Electrolux Built-in Coffee Machine Installation Guide</a></p> <p>Comprehensive installation instructions for Electrolux built-in coffee machines, covering safety precautions, cabinet preparation, runner installation, appliance mounting, and electrical connection. Designed for qualified installers.</p>



