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English, 1

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Installation

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! Before placing your new appliance into operation please read these operating instructions carefully. If the appliance is sold, given away or moved, please make sure the booklet is also passed on to the new owners so that they may benefit from the advice contained within it.

! Please keep these operating instructions for future reference. It contains important information on installation, operation and safety.

Positioning

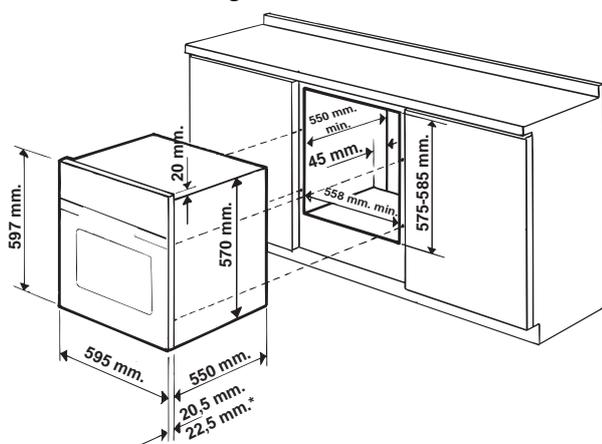
! Keep packaging material out of the reach of children. It can become a choking or suffocation hazard. (see *Precautions and tips*).

! The appliance must be installed by a qualified person in compliance with the instructions provided. Incorrect installation may damage property or cause harm to people or animals.

Built-in appliances

Use the appropriate cabinet to ensure that the appliance functions properly.

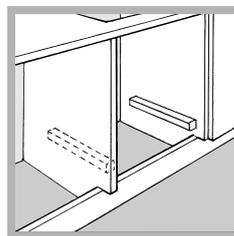
- The panels adjacent to the oven must be made of heat-resistant material.
- Cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.
- To install the oven **under the counter** (see *diagram*) or in a **kitchen unit**, the cabinet must have the following dimensions:



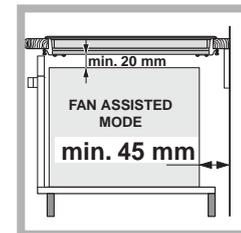
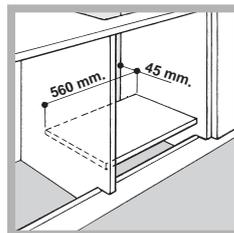
* Stainless steel models only

! The appliance must not come into contact with electrical parts once it has been installed. The indications for consumption given on the data plate have been calculated for this type of installation.

Ventilation



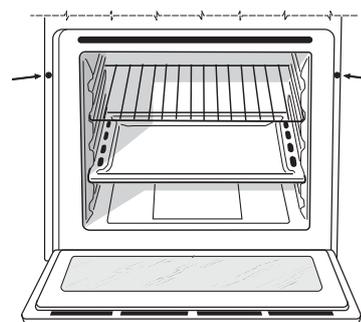
To ensure good ventilation, the back panel of the cabinet must be removed. It is advisable to install the oven so that it rests on two strips of wood, or on a completely flat surface with an opening of at least 45 x 560 mm (see *figures*).



Centring and fixing

Secure the appliance to the cabinet:

- Open the oven door.
- Remove the 2 rubber plugs covering the fixing holes on the perimeter frame.
- Fix the oven to the cabinet using the 2 wood screws.
- Replace the rubber plugs.



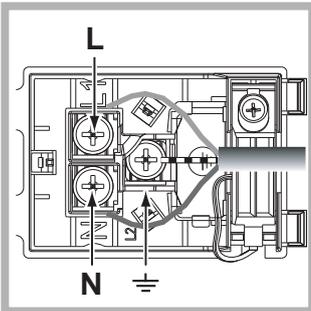
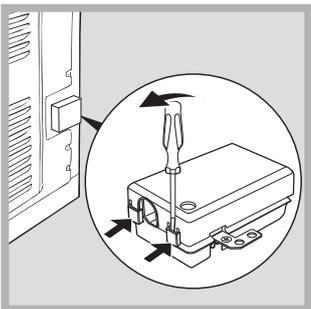
! All parts which ensure the safe operation of the appliance must not be removable without the aid of a tool.

Electrical connection

! Ovens equipped with a three-pole power supply cable are designed to operate with alternating current at the voltage and frequency indicated on the data plate located on the appliance (see below).

Fitting the power supply cable

1. Open the terminal board by inserting a screwdriver into the side tabs of the cover. Use the screwdriver as a lever by pushing it down to open the cover (see diagram).
2. Install the power supply cable: loosen the cable clamp screw and the three screws for the wire contacts L-N- and then fix the wires underneath the heads of the screws, respecting the colour coding: Blue (N) Brown (L) Yellow-Green  (see figure).
3. Fix the cable in place by fastening the



- clamp screw.
4. Close the terminal board cover.

Connecting the power supply cable to the electricity mains

Install a standardised plug corresponding to the load indicated on the data plate (see opposite). The appliance must be directly connected to the mains using an omnipolar switch with a minimum contact opening of 3 mm installed between the appliance and the mains. The switch must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the switch). The supply cable must be positioned so that it does not come into contact with temperatures higher than 50°C at any point (the back panel of the oven, for example).

! The installer must ensure that the correct electrical connection has been performed and that it is fully compliant with safety regulations.

Before connecting the appliance to the power supply, make sure that:

- The appliance is earthed and the plug is compliant with the law.
 - the socket can withstand the maximum power of the appliance, which is indicated on the data plate (see below);
 - the voltage is in the range between the values indicated on the data plate (see below);
 - the socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.
- ! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.
! The cable must not be bent or compressed.
! The cable must be checked regularly and replaced by authorised technicians only (see Assistance).
! The manufacturer declines any liability should these safety measures not be observed.

APPLIANCE SPECIFICATIONS	
Dimension*	width 43.5 cm
	height 41 cm
	depth 41 cm
Volume*	74 l
Dimension**	width 45.6 cm
	height 41 cm
	depth 41 cm
Volume**	77 l
Electrical connections	voltage: 220 - 240 V~ 50/60 Hz maximum power absorbed 2600 W (see data plate)
ENERGY LABEL	Directive 2002/40/EC on the label of electric ovens. Standard EN 50304
	Declared energy consumption for Forced convection Class – heating mode: ECO
 	This appliance conforms to the following European Economic Community directives: 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments – 2004/108/EEC dated 15/12/04 and subsequent amendments - 93/68/EEC dated 22/07/93 and subsequent amendments - 2002/96/EC and subsequent amendments. 1275/2008 Standby/off mode

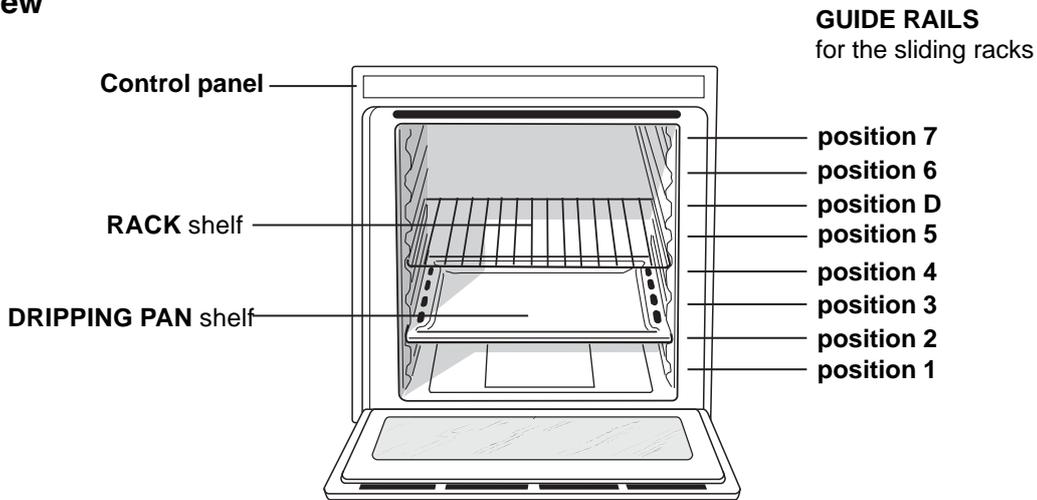
* Only for models with drawn rails.

** Only for models with wire rails.

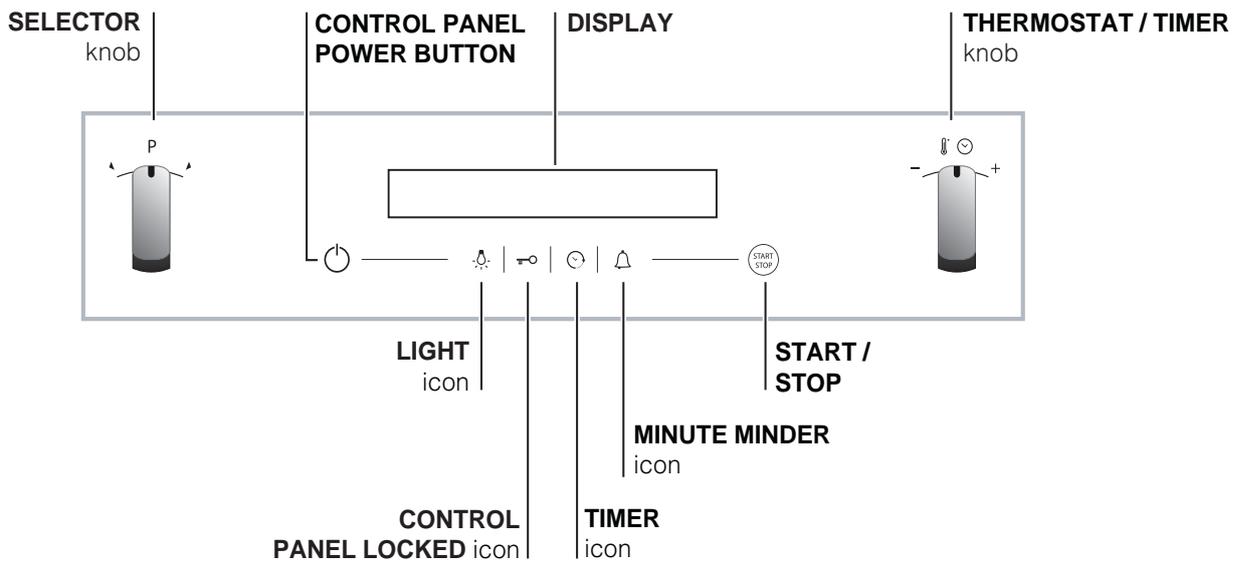
Description of the appliance

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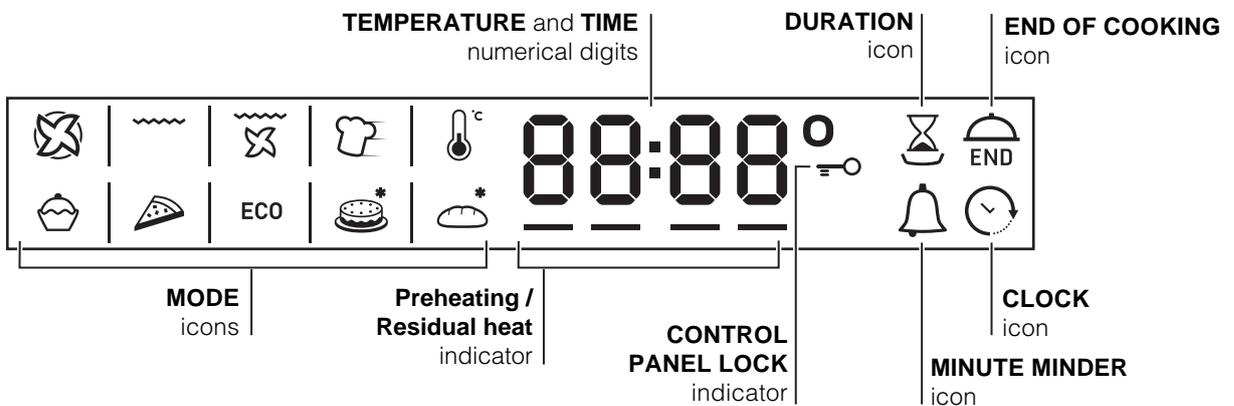
Overall view



Control panel



Display

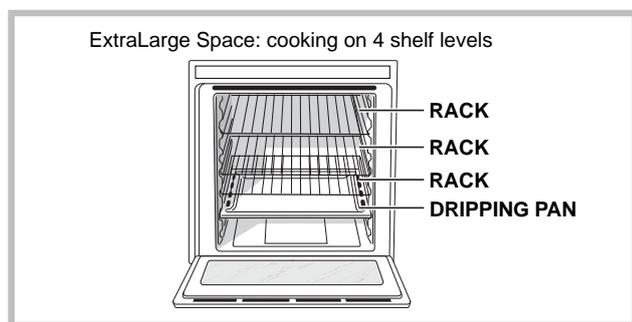


Start-up and use

Oven structure

The Openspace oven has a capacity of 70 litres and offers users the option of cooking on 4 shelves at the same time or cooking large quantities which would not necessarily be possible in a traditional oven.

Thanks to the ExtraLarge Space, Openspace offers 10 cooking functions, 6 of which are universal and suitable for any type of cooking, while the remaining 4 are automatic programmes which can be used to achieve perfect results for any recipe.



! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Make sure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

! To make the setting process easier, press and hold the + and - buttons to scroll through the numbers on the display rapidly.

! Each setting will automatically be stored in the appliance memory after 10 seconds.

Some models are equipped with a system of hinges which allows the door to close slowly, without the user having to follow the movement through with his/her hand. To use the system correctly, before closing the door:

- Open the door fully.
- Do not force the closing movement manually.

! The touch controls cannot be activated if the user is wearing gloves.

Control panel lock

! The control panel can be locked while the oven is off, once cooking has started or finished and during programming.

To lock the oven controls, press and hold the  button for at least 2 seconds. A buzzer sounds and the display shows the key symbol "n—O". The  icon, when lit, indicates lock function activation. To deactivate the lock, press and hold the  button again for at least 2 seconds.

Setting the clock

! The clock can only be set when the oven is switched off. If the oven is in standby mode,

pressing the  button once will display the current time setting. Press it again to set the time.

After connection to the power supply network or after a blackout, the  button and the digits on the display will flash for 10 seconds.

To set the clock:

1. Press button .
 2. Turn the TIMER knob towards "+" and "-" to adjust the hour value.
 3. Once you have reached the correct hour value, press the  button.
 4. Repeat the above process to set the minutes.
- If a blackout occurs, it will be necessary to reset the clock. If the  icon flashes on the display, this indicates that the clock has not been set correctly.

Setting the minute minder

! The minute minder may be set regardless of whether the oven is switched on or off. It does not switch the oven on or off.

When the set time has elapsed, the minute minder emits a buzzer that will automatically stop after 30 seconds or when any active button on the control panel is pressed.

To adjust the minute minder, proceed as follows:

1. Press button .
2. Adjust the time as desired by turning the TIMER knob towards "+" and "-".
3. Once you have reached the desired value, press the  button again.

The lit  symbol will remind you that the minute

minder is on. The DISPLAY will show the countdown.

To cancel the minute minder, press the  button and use the knob to set the time to 00:00. Press button  again.

The  icon will switch off to indicate that the minute minder has been disabled.

Cooling ventilation

In order to cool down the external temperature of the oven, a cooling fan blows a stream of air between the control panel and the oven door, as well as towards the bottom of the oven door. In the FAST COOKING mode, the fan is activated automatically after ten minutes.

! Once the cooking has been completed, the cooling fan remains on until the oven has cooled down sufficiently.

Oven light

The light comes on when the oven door is opened or when a cooking mode starts.

When models featuring *LED INSIDE* technology begin cooking, the LEDs on the door light up for improved illumination of all cooking levels.

The  button can be used to switch on the light at any time.

Residual heat indicators

The appliance is fitted with a residual heat indicator. When the oven is off, the "residual heat" light on the display comes on to indicate high temperatures inside the oven cavity. The indicator light switches off when the inside of the oven has cooled down.

Restoring the factory settings

The oven factory settings can be restored to reset all selections made by the user (clock and customised durations). To carry out a reset, switch off the oven, then keep the SELECTOR knob turned while

pressing the  button for 6 seconds. Once the restore procedure is complete, a buzzer will sound.

The first time the  button is pressed, the oven will behave as if it is being switched on for the first time.

Standby

This product complies with the requirements of the latest European Directive on the limitation of power consumption in standby mode. If no buttons are pressed for 30 minutes and the control panel/door lock has not been activated, the appliance automatically reverts to standby mode. The standby mode is visualised by the high luminosity "Watch Icon". As soon as interaction with the machine resumes, system operation is restored.

Modes

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! In order to guarantee wonderfully soft and crunchy foodstuffs, the oven releases – in the form of water vapour - the humidity naturally withheld in the food itself. In this way, optimal cooking results can be achieved for all types of food.

! Every time the oven is switched on, it suggests the first manual cooking mode.

Manual cooking modes

! All cooking modes have a default cooking temperature which may be adjusted manually to a value between 30°C and 250°C as desired (300°C for GRILL mode). Any temperature adjustments will be stored in the appliance memory and suggested again the next time this mode is used. If the selected temperature is higher than the temperature inside the oven, the text "Hot" appears on the display. However, it will still be possible to start cooking.

MULTILEVEL mode

Since the heat remains constant throughout the oven, the air cooks and browns food in a uniform manner. A maximum of two racks may be used at the same time.

GRILL mode

The top heating element and the rotisserie spit (where present) are activated. The high and direct temperature of the grill is recommended for food which requires a high surface temperature. Always cook in this mode with the oven door closed (see "Practical cooking advice").

FAN GRILLING mode

The top heating element and the rotisserie spit (where present) are activated and the fan begins to operate. During part of the cycle the circular heating element is also activated. This combination of features increases the effectiveness of the unidirectional thermal radiation provided by the heating elements through the forced circulation of the air throughout the oven.

This helps prevent food from burning on the surface and allows the heat to penetrate right into the food. Always cook in this mode with the oven door closed (see "Practical cooking advice").

FAST COOKING mode

This mode is particularly suitable for cooking pre-packed food quickly (frozen or pre-cooked). The best results are achieved using one cooking rack only.

LOW TEMPERATURE modes

This type of cooking can be used for proving, defrosting, preparing yoghurt, heating dishes at the required speed and slow cooking at low temperatures. The temperature options are: 40, 65 and 90°C.

BAKING mode

The rear heating element and the fan are switched on, thus guaranteeing the distribution of heat in a delicate and uniform manner throughout the entire oven. This mode is ideal for baking temperature sensitive foods (such as cakes, which need to rise).

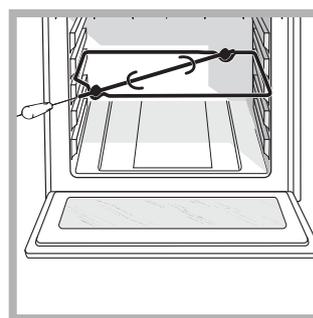
PIZZA mode

The top and circular heating elements switch on and the fan begins to operate. This combination heats the oven rapidly. If you use more than one rack at a time, switch the position of the dishes halfway through the cooking process.

ECO mode

The rear heating element and the fan are switched on, thus guaranteeing the distribution of heat in a delicate and uniform manner throughout the entire oven. This energy saving mode is recommended for small dishes, ideal for heating foods and finishing off cooking.

Rotisserie (only available in certain models)



To operate the rotisserie function (see diagram) proceed as follows:

1. Place the dripping pan in position 1.
2. Place the rotisserie support in position 3 and insert the spit in the hole provided on the back panel of the oven.

3. Start the rotisserie using the SELECTOR knob to select mode  or .

When modes  or  are activated, the rotisserie will stop if the door is opened.

* Only available in certain models.

Automatic cooking modes

! The **temperature** and the **cooking duration** are **pre-set** values, guaranteeing a perfect result every time - automatically. These values are set using the **C.O.P.® (Programmed Optimal Cooking)** system. The cooking cycle stops automatically and the oven indicates when the dish is cooked. You may start cooking whether the oven has been **preheated** or **not**. The cooking duration can be customised according to personal taste by modifying the relevant value - before cooking begins - by $\pm 5/20$ minutes depending on the selected programme. The duration can however be modified even once cooking has begun. If the value is modified before the programme begins, it is stored in the memory and suggested again by the appliance when the programme is next used. If the temperature inside the oven is higher than the suggested value for the selected mode, the text "Hot" appears on the display and it will not be possible to begin cooking; wait for the oven to cool.

! When the cooking stage has been reached, the oven buzzer sounds.

! Do not open the oven door as this will disrupt the cooking time and temperature.



BAKED CAKES mode

This function is ideal for cooking desserts which are made using natural yeast, baking powder and desserts which contain no yeast. Place the dish in the oven while it is still cold. The dish may also be placed in a preheated oven.



BREAD mode

Use this function to bake bread. To obtain the best results, we recommend that you carefully observe the instructions below:

- follow the recipe;
- do not exceed the **maximum weight** of the dripping pan;
- **remember to pour 50 g (0,5 dl) of cold water into the baking tray in position 5.**
- The dough must be left to rise at room temperature for 1 – 1 ½ hours (depending on the room temperature) or until the dough has doubled in size.

Recipe for BREAD:

- 1 Dripping pan holding 1000 g Max, lower level
- 2 Dripping pans each holding 1000 g Max, medium and lower levels

Recipe for 1000 g of dough: 600 g flour, 360 g water, 11g salt, 25 g fresh yeast (or 2 sachets of powder yeast)

Method:

- Mix the flour and salt in a large bowl.
- Dilute the yeast in lukewarm water (approximately 35 degrees).
- Make a small well in the mound of flour.
- Pour in the water and yeast mixture.
- Knead the dough by stretching and folding it over itself with the palm of your hand for 10 minutes until it has a uniform consistency and is not too sticky.
- Form the dough into a ball shape, place it in a large bowl and cover it with transparent plastic wrap to prevent the surface of the dough from drying out. Select the manual **LOW TEMPERATURE** function on the oven and set the temperature to 40°C. Place the bowl inside and leave the dough to rise for approximately 1 hour (the dough should double in volume).
- Cut the dough into equal sized loaves.
- Place them in the dripping pan, on a sheet of baking paper.
- Dust the loaves with flour.
- Make incisions on the loaves.
- Place the food inside the oven while it is still cold.
- Start the  **BREAD** cooking mode.
- Once baked, leave the loaves on one of the grill racks until they have cooled completely.

Programming cooking

! A cooking mode must be selected before programming can take place. Cooking can also be programmed for the various cavities.

Programming the cooking duration

1. Press the  button until the  icon and the numerical digits on the display begin to flash.
2. Turn the TIMER knob towards "+" and "-" to adjust the time as desired; keep the knob in position to scroll through the numbers more quickly and make the setting process easier.
3. Once you have reached the desired duration, press the  button again. The display will show the duration and set temperature alternately.
4. Press the  button to begin cooking.
5. When cooking has finished, "END" appears on the display and a buzzer sounds.
 - For example: it is 9:00 a.m. and a duration of 1 hour and 15 minutes is programmed. The programme will stop automatically at 10:15 a.m.

Setting the end time for a cooking mode

! A cooking duration must be set before the cooking end time can be scheduled.

! For the delayed programming to work properly, the clock should be set to the correct time.

1. Follow steps 1 to 3 to set the duration as detailed above.
2. Press the  button twice: the  icon and the numerical digits on the display will begin to flash.
3. Turn the TIMER knob towards "+" and "-" to adjust the cooking end time value.
4. Once you have reached the desired end time, press the  button again. The display will show the duration, the cooking end time and the set temperature alternately.
5. Press the  button to activate the programmed mode.

Programming has been set when the  and  buttons are illuminated. The DISPLAY shows the cooking end time and the cooking duration alternately.

6. Once cooking has finished, "END" appears on the display and a buzzer sounds.
 - For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed, while the end time is set to 12:30. The programme will start automatically at 11:15 a.m.

To cancel programming press the  button.

Practical cooking advice

! Do not place racks in position 1 and 5 during fan-assisted cooking. This is because excessive direct heat can burn temperature sensitive foods.

! In the GRILL and FAN GRILLING cooking modes, particularly when using the rotisserie spit, place the dripping pan in position 1 to collect cooking residues (fat and/or grease).

MULTILEVEL

- Use positions 2 and 4, placing the food which requires more heat on 2.
- Place the dripping pan on the bottom and the rack on top.

BARBECUE

- Place the rack in position 3 or 4. Position the food in the centre of the rack.
- We recommend that the power level is set to maximum. The top heating element is regulated by a thermostat and may not always operate constantly.

PIZZA OVEN

- Use a lightweight aluminium pizza pan. Place it on the rack provided.
For a crispy crust, do not use the dripping pan as this extends the total cooking duration and prevents the crust from forming.
- If the pizza has a lot of toppings, we recommend adding the mozzarella cheese to the top of the pizza halfway through the cooking process.

Cooking advice table

Function	Food	Weight (Kg)	Cook on shelf no.	Shelf position			Preheating	Recommended temperature (°C)	Cooking duration (minutes)	
				Dripping pan	Rack 1	Rack 2				Rack 3
Creation										
Multilevel*	Tarts		1		2 or 3			Yes	190	25-30
			2		1 or 2	3 or 5		Yes	180	35-45
			3		1	3		Yes	180	40-50
			4	1	3	5	6	Yes	180	45-55
	Biscuits		1		2 or 3			Yes	180	15-25
			2		1 to 2	3 to 5		Yes	180	15-25
			3		1	3	5	Yes	180	20-30
			4		1	3	5	6	Yes	180
Small pastries		1		2 or 3			Yes	200	30-40	
		2		2	5		Yes	200	35-45	
		3		1	4	6	Yes	200	40-50	
Crème Caramel (bain-marie)		1		2 or 3			Yes	170	35-45	
		2		2	5		Yes	170	35-45	
		3		1	4	6	Yes	170	40-50	
Panettone		1		1 or 2			Yes	160	45-60	
		2			2 or 3		Yes	160	60-75	
Cake		1			1	4 or 5	Yes	160	60-75	
		2			2 or 3		Yes	160	60-75	
Roast		1,5-2		1***	2		Yes	160	90-240	
Fast cooking*	Kebabs		1	1	5		No	210	20-25	
	Fish fillets		1	1	5		No	200	15-20	
	Frozen potatoes		1	5			No	230	25-30	
Pizza*	Pizza/Focaccia		1	2 or 3			Yes	220	15-25	
			2	1 or 2	3 or 5		Yes	220	20-30	
			3	1	3	5		Yes	220	25-35
			4	1	3	5	6	Yes	220	30-40
Fan grilling*	Roast meats		1	2***	3		No	200	35-75	
	Gratin		1	3 or 4			No	190	40-60	
	Large roasting joint		1	1***	2		No	200	90-120	
	Large game roasting joint		1	1***	2		No	200	90-120	
Grill*	Beef ribs		1	3***	4 or 5		Yes	270-300	20-30	
	Sausages		1	3***	5 or 7		Yes	270-300	10-20	
	Pork ribs		1	3***	5 or 7		Yes	270-300	15-25	
	Bacon		1	3***	5 or 7		Yes	270-300	3-6	
Low temperature*	Proving/Defrosting		1	2			No	40		
	White meringues		4	1	3	5	6	No	65	8-12 hours
	Meat/Fish		3	1	3	5	6	No	90	90-180
Baking*	Cream puffs		3	1	4	6		Yes	190	30-40
			4	1	3	5	6	Yes	190	30-40
	Small pastries		3	1	4	6		Yes	200	40-50
	Sponge cake made with yogurt		2	1	4 or 5			Yes	160	60-75
Sponge cake		2	2	5			Yes	190	35-40	
		3	1	4	6		Yes	190	40-45	
Success										
Bread	Bread (see recipe)		2	1	7**	2		No		
			2	2	7**	1	4	No		
			2	3	7**	1	3	5	No	
Baked Cakes	Cakes		1		2			No		
			2		2	5		No		

* The cooking times listed above are intended as guidelines only and may be modified according to personal tastes. Oven preheating times are set as standard and may not be modified manually.

** As stated in the recipe, pour 100 g water into the dripping pan in position 7.

*** Use the dripping pan to collect any oil or fat produced as a result of the cooking process.

! ECO cooking mode: This energy saving mode is suitable for cooking dishes such as fish fillets, small pastries and vegetables. It is also ideal for reheating meat and finishing off cooking processes.

Precautions and tips

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

General safety

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- When moving or positioning the appliance, always use the handles provided on the sides of the oven.
- Do not touch the appliance while barefoot or with wet or damp hands and feet.
- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held responsible for any damage caused as a result of improper, incorrect and unreasonable use of the appliance.**
- **Do not touch the heating elements or certain parts of the oven door when the appliance is in use; these parts become extremely hot. Keep children well away from the appliance.**
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The ventilation and heat dispersal openings must never be obstructed.
- Always grip the oven door handle in the centre: the ends may be hot.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use aluminium foil to line the bottom of the oven.
- Do not place flammable materials in the oven: if the appliance is switched on accidentally, the materials could catch fire.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Do not perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- If the event of malfunctions, under no circumstances should you attempt to perform the repairs yourself. Contact an authorised Service Centre (*see Assistance*).

- Do not rest objects on the open oven door.
- Do not let children play with the appliance.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.

Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection. For further information relating to the correct disposal of exhausted household appliances, owners may contact the relevant public service or their local dealer.

Respecting and conserving the environment

- You can help to reduce the peak load of the electricity supply network companies by using the oven in the hours between late afternoon and the early hours of the morning. The cooking mode programming options, the "delayed cooking" mode (*see Cooking modes*) and "delayed automatic cleaning" mode (*see Care and Maintenance*) in particular, enable the user to organise their time efficiently.
 - Always keep the oven door closed when using the GRILL and FAN GRILLING modes: this will achieve improved results while saving energy (approximately 10%).
 - Check the door seals regularly and wipe them clean to ensure they are free of debris so that they adhere properly to the door, thus avoiding the dispersal of heat.
- ! This product complies with the requirements of the latest European Directive on the limitation of power consumption in standby mode.

Care and maintenance

AUS

Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

Cleaning the appliance

- Slight differences in colour on the front of the oven are due to the different materials used, i.e. glass, plastic or metal.
- Any shady areas resembling grooves on the oven door glass are caused by reflections from the oven light.
- The enamel is branded at very high temperatures. This process may cause colour variations. This is normal and will not affect appliance operation in any way. The thin edges of the sheet metal cannot be entirely enamelled and may therefore appear to be unfinished. This will not affect the rust protection.
- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- The accessories can be washed like everyday crockery, and are even dishwasher safe.
- We recommend that detergents are not sprayed directly onto the control panel, but that a sponge is used instead.

! Never use steam cleaners or pressure cleaners on the appliance.

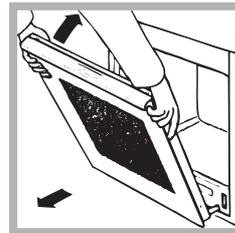
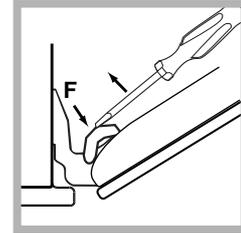
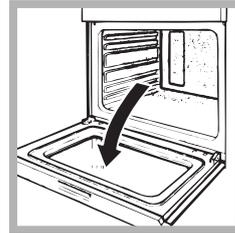
Cleaning the oven door

! The door of *LED INSIDE* models cannot be removed.

Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.

For more thorough cleaning purposes, the oven door may be removed:

1. Open the oven door fully (*see diagram*).
2. Use a screwdriver to lift up and turn the small levers **F** located on the two hinges (*see diagram*).



3. Grip the door on the two outer sides and close it approximately half way. Pull the door towards you, lifting it out of its slot (*see diagram*). To replace the door, reverse this sequence.

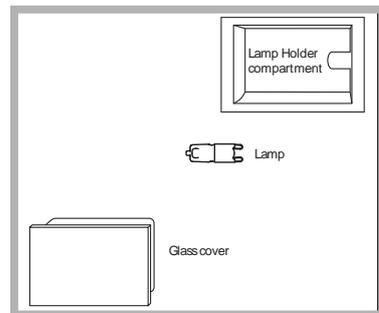
Inspecting the seals

Check the door seals around the oven regularly. If the seals are damaged, please contact your nearest Service Centre (*see Assistance*). We recommend that the oven is not used until the seals have been replaced.

Replacing the light bulb

To replace the oven light bulb:

1. Remove the glass cover of the lamp-holder.
2. Remove the light bulb and replace it with a similar one: halogen lamp voltage 230 V, wattage 25 W, cap G 9.
3. Replace the glass cover (*see diagram*).



! Do not touch the light bulb directly with your hands.

Troubleshooting

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Problem	Possible cause	Solution
The "Clock button" and the digits on the display flash.	The appliance has just been connected to the electricity mains or there has been a blackout.	Set the clock.
A programmed cooking mode does not start.	There has been a blackout.	Reprogram the cooking mode.
Only the high luminosity "Clock button" is lit.	The appliance is in standby mode.	Press any button to exit standby mode.
An automatic mode has been selected. "Hot" appears on the display and cooking does not start.	The temperature inside the oven is higher than the suggested value for the selected mode.	Wait for the oven to cool down.
Fan-assisted cooking has been selected and the food looks burnt.	Positions 1 and 5: the direct heat could cause temperature-sensitive foods to burn.	We recommend switching dripping pan positions halfway through cooking.

Assistance

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Warning:

The appliance is fitted with an automatic diagnostic system which detects any malfunctions. Malfunctions are signalled through messages of the following type: "F—" followed by numbers. Call for technical assistance in the event of a malfunction.

Before calling for Assistance:

- Check whether you can fix the problem yourself.
- Restart the programme to check whether the malfunction has disappeared.
- If it has not, contact the Authorised Technical Assistance Service.

! Never use the services of an unauthorised technician.

Please have the following information to hand:

- The type of problem encountered.
- The message shown on the TEMPERATURE display.
- The appliance model (Mod.).
- The serial number (S/N).

The latter two pieces of information can be found on the data plate located on the appliance.

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