

USER MANUAL

SAFETY INSTRUCTIONS

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ **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 must be kept away unless continuously supervised.

⚠ Never leave the appliance unattended during food drying. If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven - risk of fire.

⚠ Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire. Always be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages - risk of fire. Use oven gloves to remove pans and accessories. At the end of cooking, open the door with caution, allowing hot air or steam to escape gradually before accessing the cavity - risk of burns. Do not obstruct hot air vents at the front of the oven - risk of fire.

⚠ Exercise caution when the oven door is in the open or down position, to avoid hitting the door.

PERMITTED USE

⚠ **CAUTION:** The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

IMPORTANT TO BE READ AND OBSERVED

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ Do not store explosive or flammable substances (e.g. gasoline or aerosol cans) inside or near the appliance - risk of fire.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any) and electrical connections, and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electrical shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electrical shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting works before fitting the appliance in the furniture and remove all wood chips and sawdust. Do not obstruct the minimum gap between the worktop and the upper edge of the oven - risk of burns.

Do not remove the oven from its polystyrene foam base until the time of installation.

⚠ After installation, the bottom of the appliance must no longer be accessible - risk of burn.

⚠ Do not install the appliance behind a decorative door - risk of fire.

ELECTRICAL WARNINGS

⚠ The rating plate is on the front edge of the oven (visible when the door is open).

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electrical shock.

⚠ In case of replacement of power cable, contact an authorized service center.

CLEANING AND MAINTENANCE


⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

⚠ Do not use harsh abrasive cleaners or metal scrapers to clean the door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ Ensure the appliance is cooled down before any cleaning or maintenance. - risk of burn.


⚠ **WARNING:** Switch off the appliance before replacing the lamp - risk of electrical shock.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The  symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

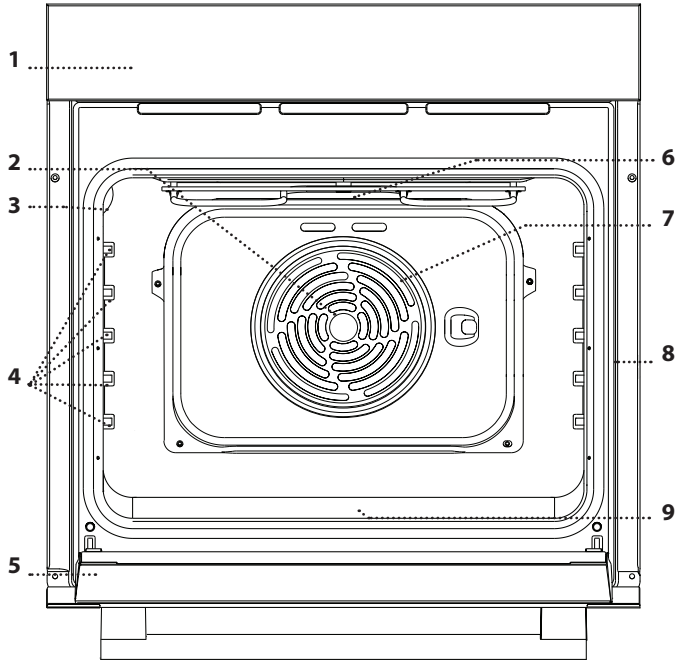
ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking trays as they absorb heat better. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

ECO DESIGN DECLARATION

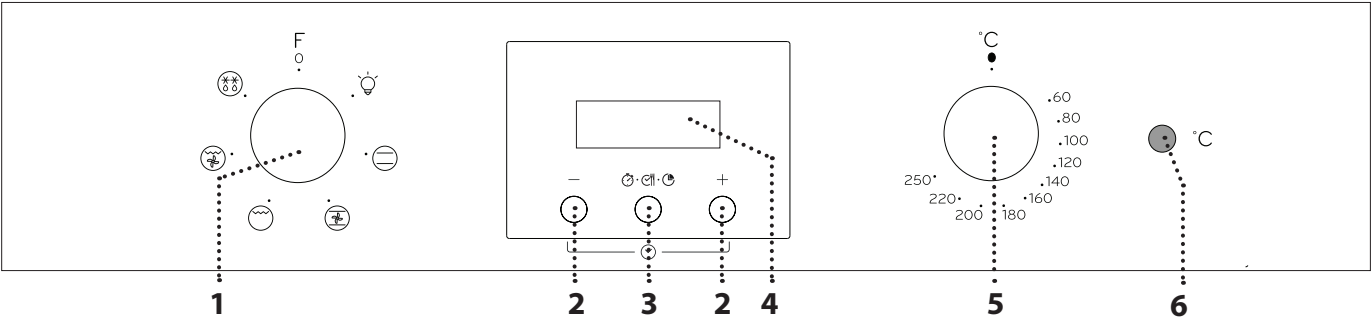
This appliance meets the Eco Design requirements of European Regulations n.65/2014 and 66/2014 in conformity to the European standard EN 60350-1.

PRODUCT DESCRIPTION



- 1. Control panel
- 2. Fan
- 3. Lamp
- 4. Shelf guides
(the level is indicated on the wall of the cooking compartment)
- 5. Door
- 6. Upper heating element/grill
- 7. Circular heating element
(non-visible)
- 8. Identification plate
(do not remove)
- 9. Bottom heating element
(non-visible)

CONTROL PANEL



1. SELECTION KNOB

For switching the oven on by selecting a function. Turn to the O position to switch the oven off.

2. +/- BUTTONS

To decrease or increase the value shown on the display.

3. TIME BUTTON

For selecting the various settings: duration, cooking end time, timer.

4. DISPLAY

5. THERMOSTAT KNOB

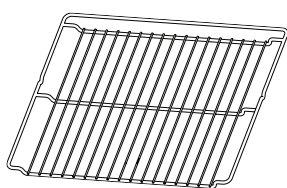
Turn to select the temperature you require.

6. LED THERMOSTAT/ PREHEATING

Switches on during the heating process. Switches off once the desired temperature is reached.

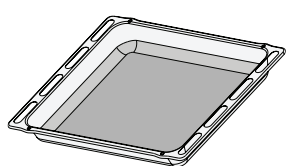
ACCESSORIES

WIRE SHELF



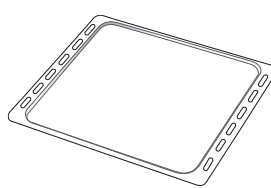
The wire shelf can be used to grill food or as a support for pans, cake tins and other ovenproof cooking receptacles. Useful for grilling bread, meat, fish and vegetables.

DRIP TRAY *



Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.

BAKING TRAY *



Use for cooking all bread and pastry products, but also for roasts, fish en papillote, etc.

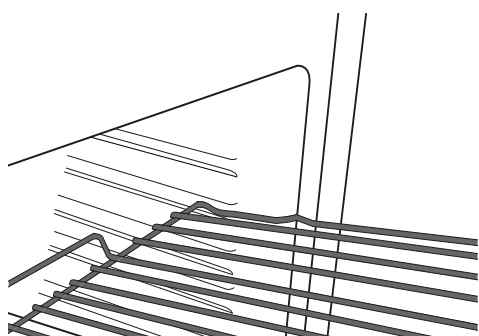
* Available only on certain models

The number of accessories may vary depending on which model is purchased.

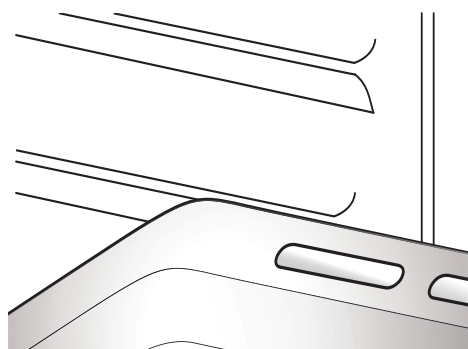
ADDITIONAL ACCESSORIES: Other accessories that are not supplied can be purchased separately from the After-sales Service.

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES





1. Insert the wire shelf onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Then slide it horizontally along the runners as far as possible.





2. The other accessories, such as the baking tray, are inserted horizontally by sliding them along the runners.



FUNCTIONS

-  **OFF**
For switching off the oven.
-  **LIGHT**
For switching on the light in the compartment.
-  **CONVENTIONAL**
For cooking any kind of dish on one shelf only. It is best to use the 2nd shelf.
-  **CONVENTION BAKE**
For baking cakes with juicy fillings on a single shelf. This function can also be used for cooking on two shelves. Switch the position of the dishes to cook food more evenly.

-  **GRILL**
For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 200 ml of drinking water.
-  **GRATIN**
For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 500 ml of drinking water.
-  **DEFROSTING**
For defrosting food more quickly.




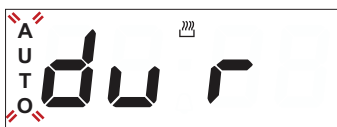

USING THE APPLIANCE FOR THE FIRST TIME

A new oven may release odours that have been left behind during manufacturing: this is completely normal. Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours. Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it.

Heat the oven to 250 °C for about one hour. The oven must be empty during this time. Follow the instructions for setting the function correctly. Please note: It is advisable to air the room after using the appliance for the first time.

DAILY USE

- 1. SELECT A FUNCTION**
To select a function, turn the *selection knob* to the symbol for the function you require.
- 2. ACTIVATE A FUNCTION**
To start the function you have selected, turn the *thermostat knob* to set the temperature you require.
To interrupt the function at any time, switch off the oven, turn the *selection knob* and the *thermostat knob* to 0 and ●.
- 3. PREHEATING**
Once the function has been activated, the LED thermostat will switch on signalling that the preheating process has begun. At the end of this process, the LED thermostat switches off indicating that the oven has reached the set temperature: at this point, place the food inside and proceed with cooking.
Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

- . PROGRAMMING COOKING**
After selecting and activating the function, it is possible to set the duration.
 **DURATION**
Press for at least 2 seconds the *time button*: the  symbol flashes.

Press the *time button* again: the display shows DUR and 0.00 in sequence while AUTO flashes.

Set the duration using the buttons + and - . After a few seconds, the display shows the time of the day while AUTO  remain lit, confirming the setting.



Please note: To view the remaining cooking duration press the **time button** for at least 2 seconds.
To change it, if necessary, press it again a second time, using + and - buttons to modify the duration.

COOKING END

At the end of cooking, the symbol switches off, an alarm sounds while AUTO flashes on the display.



Press any button to deactivate the alarm.

Return the function knob and *thermostat knob* to to 0 and ●, then press the **time button** for at least 2 seconds to switch off the oven.

PROGRAMMING THE END COOKING TIME/ DELAYED START

After selecting duration, press the **time button**: the display shows END, cooking end time and AUTO flashing in sequence.



Press the button + to select the desired cooking end time.

After a few seconds the display shows the time of the day, the symbol switches off and AUTO remains lit, confirming the setting.



Please note: To view cooking end time and change it if necessary, press the **time button** 2 seconds, then press it again twice.

The function will remain paused until the symbol lights up and the oven proceeds automatically with the selected cooking mode after the period of time that has been calculated in order for cooking to finish at the time you have set.



SETTING THE TIMER

This option does not interrupt or activate cooking but allows you to use the display as a timer, both while a function is active and when the oven is off.

To activate the timer, press the **time button** for at least 2 seconds: the symbol flashes on the display.



Use the + and - buttons to set the desired duration: the countdown begins after a few seconds.



The display shows the time of the day and the remains lit, confirming the timer has been set.

Please note: To view the countdown and change it if necessary, press again the **time button** for at least 2 seconds.

USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required). Cooking temperatures and times are purely for guidance and will depend on the amount of food and type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex pans and accessories or ones made from china, but bear in mind that cooking times will be slightly longer. For best results, follow the recommendations in the cooking table carefully when selecting which of the supplied accessories to place on which of the shelves.

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COOKING DIFFERENT FOODS AT THE SAME TIME

Using the "Convection Bake" function, you can cook different foods simultaneously (for example: fish and vegetables), using different shelves. Switch shelves two thirds of the way through cooking, if necessary. Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

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DESSERTS

- Cook delicate desserts with the conventional function on one shelf only. Use dark-coloured metal baking pans and always place them on the wire shelf supplied. To cook on more than one shelf, select the "Convection bake" function and position the baking pans on different shelves to facilitate the circulation of hot air.
 - Use dark-coloured metal baking pans and always place them on the wire shelf supplied.
 - To check whether a leavened cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.
- If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.
- If the item "swells" during baking, use a lower temperature next time and consider reducing the amount of liquid you add or stirring the mixture more gently.
 - For desserts with moist fillings or toppings (such as cheesecake or fruit tarts), use the "Convection bake" function. If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

























































MEAT










- Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the dish, basting the meat during cooking for added flavour. Please note that steam will be generated during this operation. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.
 - When grilling pieces of meat, choose cuts of the same thickness to obtain even cooking. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking. Take care when opening the door as steam will escape. To collect the cooking juices, we recommend placing a dripping pan filled with 200 ml of drinking water directly underneath the wire shelf on which the food is placed. Refill as necessary.
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




































PIZZA

Lightly grease the trays to ensure the pizza has a crispy base. Scatter the mozzarella over the pizza two thirds of the way through cooking.

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Leavened cakes		Yes	150 - 170	30 - 90	2 
		Yes	150 - 170	30 - 90 ***	4  1 
Filled cake (cheese cake, strudel, fruit pie)		Yes	160 - 200	35 - 90	2 
		Yes	160 - 200	35 - 90 ***	4  2 
Biscuits/tartlets		Yes	160 - 180	15 - 35	2 / 3 
		Yes	150 - 170	20 - 40 ***	4  2 
Choux buns		Yes	180 - 200	40 - 60	2 
		Yes	170 - 190	35 - 50 ***	4  2 
Meringues		Yes	90	150 - 200	2 
		Yes	90	140 - 200 ***	4  2 
Pizza / Focaccia		Yes	220 - 250	10 - 25	1 / 2 
		Yes	200 - 240	15 - 30 ***	4  2 
Small bread 80g		Yes	180 - 200	30 - 45	2 
Bread loaf 500 g		Yes	180	50 - 70	1 / 2 
Bread		Yes	180 - 200	30 - 80 ***	4  2 
Frozen pizzas		Yes	250	10 - 20	2 
		Yes	250	10 - 20 ***	4  2 
Salty cakes (vegetable pie, quiche)		Yes	180 - 200	30 - 45	2 
		Yes	170 - 200	40 - 60 ***	4  2 
Vols-au-vents / puff pastry crackers		Yes	190 - 200	20 - 30	2 
		Yes	180 - 190	15 - 40 ***	4  2 
Lasagne / baked pasta / cannelloni / flans		Yes	190 - 200	45 - 65	2 
Lamb / veal / beef / pork 1 kg		Yes	190 - 200	80 - 110	2 

ACCESSORIES	 Wire shelf	 Baking dish on the wire shelf	 Baking tray/Drip tray or baking dish on the wire shelf	 Drip tray / Baking tray	 Drip tray / Baking tray with 200 ml of water
FUNCTIONS	 Conventional	 Grill	 Gratin	 Convection bake	










RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Roast pork with crackling 2 kg		Yes	180 - 190	110 - 150	
Chicken/rabbit/duck 1 kg		Yes	200 - 230	50 - 100	
Turkey / goose 3 kg		Yes	180 - 200	150 - 200	
Baked fish/en papillote 0,5 kg (fillets, whole)		Yes	170 - 190	30 - 45	
Stuffed vegetables (tomatoes, courgettes, aubergines)		Yes	180 - 200	50 - 70	
Toasted bread		5'	250	2 - 6	
Fish fillets/slices		5'	250	15 - 30 *	 
Sausages/kebabs/spare ribs/hamburgers		5'	250	15 - 30 *	 
Roast chicken 1-1,3 kg		-	200 - 220	60 - 80 **	 
Roast beef rare 1 kg		-	200	35 - 50 **	
Leg of lamb/knuckle		-	200	60 - 90 **	
Roast potatoes		-	200 - 220	35 - 55 **	
Vegetable gratin		-	200 - 220	25 - 55	
Lasagne and meat		Yes	200	50 - 100 ****	 
Meat and potatoes		Yes	190 - 200	45 - 100 ****	 
Fish and vegetables		Yes	180	30 - 50 ****	 

* Turn food halfway through cooking

** Turn food two thirds of the way through cooking (if necessary).















*** Switch levels halfway through cooking.

**** Estimated length of time: dishes can be removed from the oven at different times depending on personal preference. Switch shelves two-thirds of the way through cooking, if necessary.

ACCESSORIES	 Wire shelf	 Baking dish on the wire shelf	 Baking tray/Drip tray or baking dish on the wire shelf	 Drip tray / Baking tray	 Drip tray / Baking tray with 200 ml of water
FUNCTIONS	 Conventional	 Grill	 Gratin	 Convection bake	

TESTED RECIPES

Compiled for the certification authorities in accordance with the standard IEC 60350-1

RECIPE	FUNCTION	PREHEAT.	LEV	TEMP. (°C)	COOK TIME (MIN.)	ACCESSORIES* AND NOTES
Shortbread		Yes	3	150	30 - 40	Drip tray/baking tray
		Yes	3	150	25 - 35	Drip tray/baking tray
		Yes	2 - 4	160	20 - 30 **	Lev. 4: baking tray Lev. 2: Drip tray/baking tray
Small cakes		Yes	3	160	25 - 35	Drip tray/baking tray
		Yes	3	160	25 - 35	Drip tray/baking tray
		Yes	2 - 4	150	20 - 35 **	Lev. 4: baking tray Lev. 2: Drip tray/baking tray
Fatless sponge cake		Yes	3	150	35 - 45	Cake tin on wire shelf
		Yes	2	150	30 - 40	Cake tin on wire shelf
		Yes	1 - 4	160	35 - 45 **	Lev. 4: Cake tin on wire shelf Lev. 1: Cake tin on wire shelf
2 apple pies		Yes	2	185	70 - 90	Cake tin on wire shelf
		Yes	2	175	70 - 90	Cake tin on wire shelf
		Yes	1 - 4	175	75 - 95 **	Lev. 4: Cake tin on wire shelf Lev. 1: Cake tin on wire shelf
Toast		5 min	5	250	2 - 4	Wire shelf
Hamburgers		5 min	5	250	25 - 30	Lev. 5: Wire shelf (turn food halfway through cooking)
						Lev. 4: Baking tray with water

* You can obtain any accessories that are not supplied from our After-sales service.

** Switch level halfway through cooking.

Energy efficiency class (in accordance with the IEC 60350-1 standard): Refer to the specific table to conduct the test.

FUNCTIONS					
	Conventional	Grill	Gratin	Convection bake	EcoConvection bake

CLEANING

Do not use steam cleaning equipment. Use protective gloves during all operations.	Carry out the required operations with the oven cold. Disconnect the oven from the power supply.	Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.
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EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
 - Do not use corrosive or abrasive detergents. If
- any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.
- Clean the glass in the door with a suitable liquid detergent.
 - The door can be easily removed and refitted to facilitate cleaning of the glass.
 - The top heating element of the grill can be lowered to clean the upper panel of the oven .

ACCESSORIES

- Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot.
- Food residues can be removed using a washing-up brush or a sponge.

MAINTENANCE

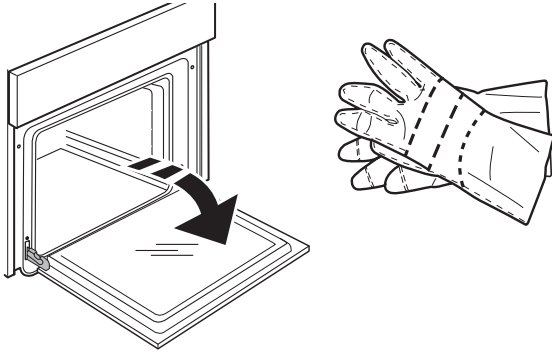
Use protective gloves during all operations.

Carry out the required operations with the oven cold.

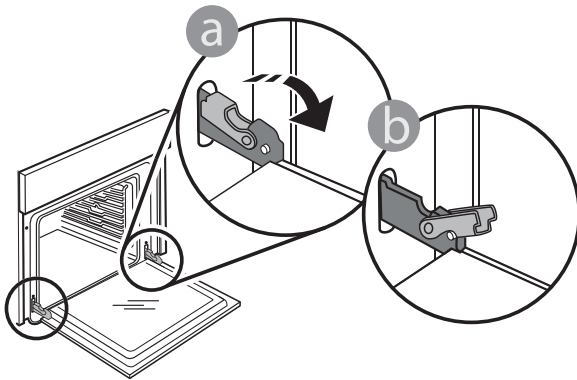
Disconnect the oven from the power supply.

REMOVING THE DOOR

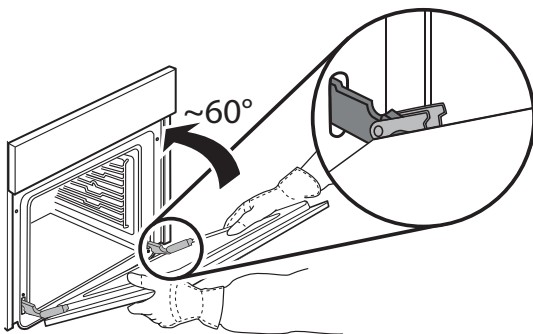
- 1.** Open the door fully.



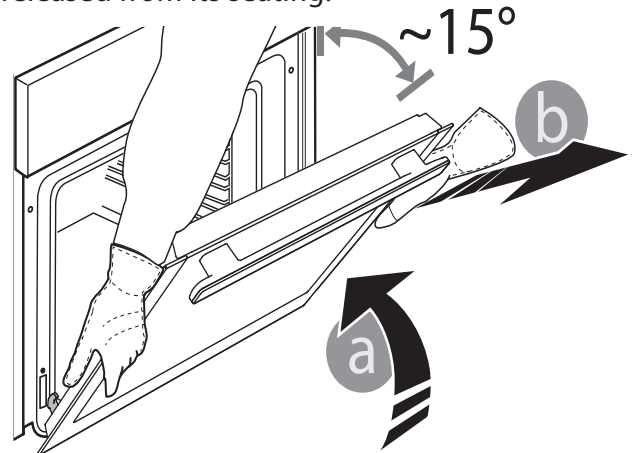
- 2.** Lower the catches as far as possible.



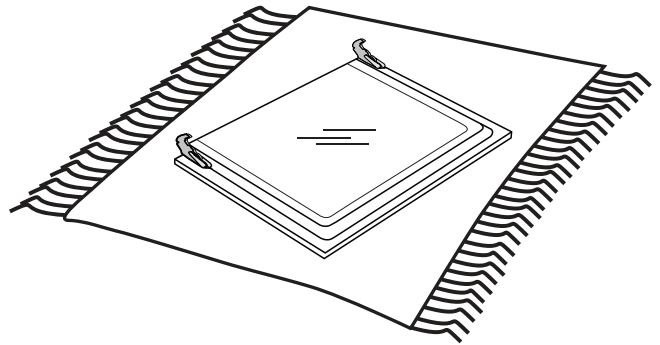
- 3.** Close the door as much as you can.



- 4.** Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating.

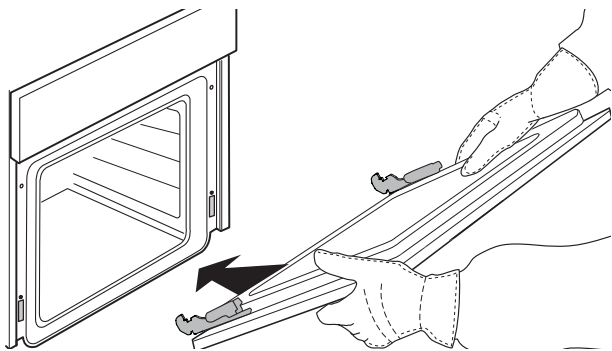


- 5.** Put the door to one side, resting it on a soft surface.

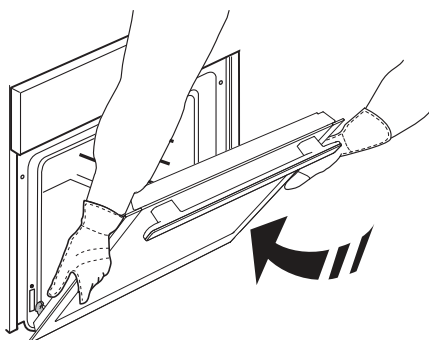


REFITTING THE DOOR

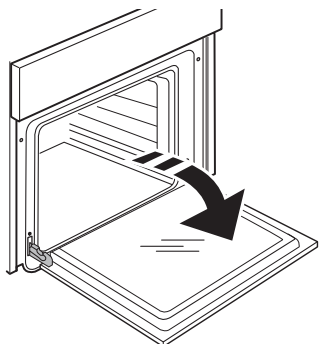
1. Move the door towards the oven, aligning the hooks of the hinges with their seating.



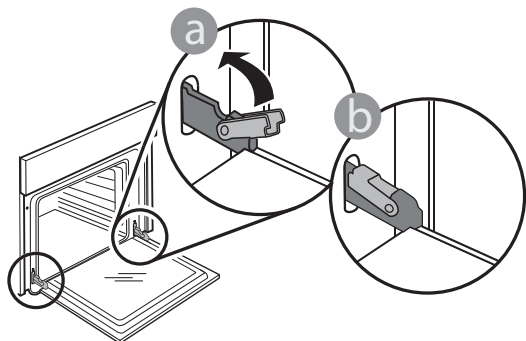
2. Secure the upper part into its seating.



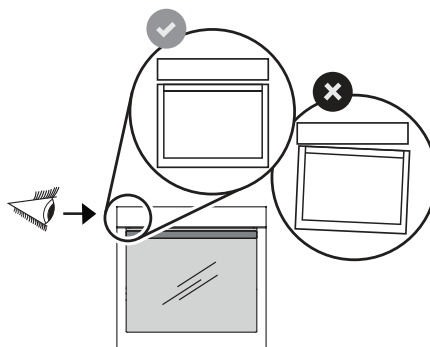
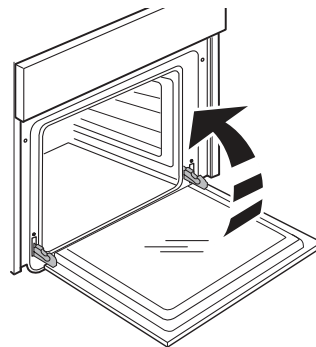
3. Lower the door and then open it fully.



4. Lower the catches into their original position: Make sure that you lower them down completely.

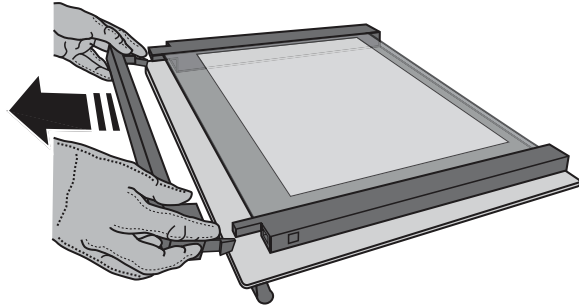
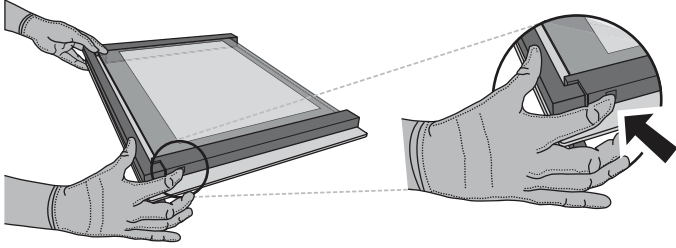


5. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

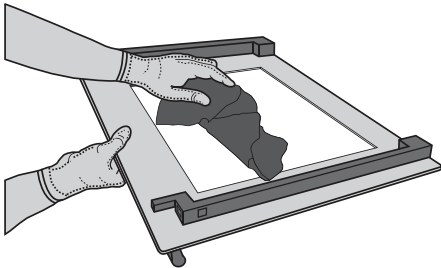
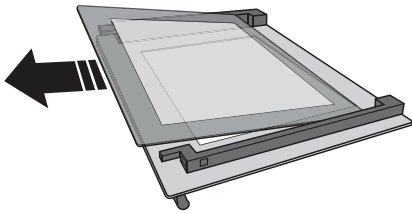


CLICK & CLEAN - CLEANING THE GLASS

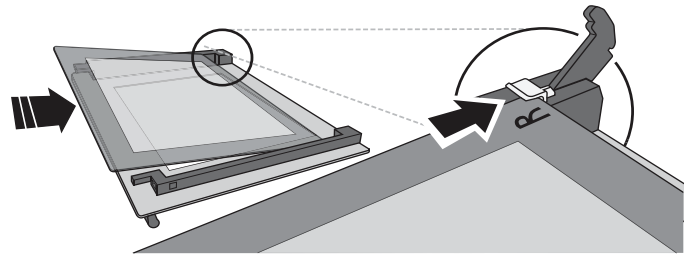
1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.



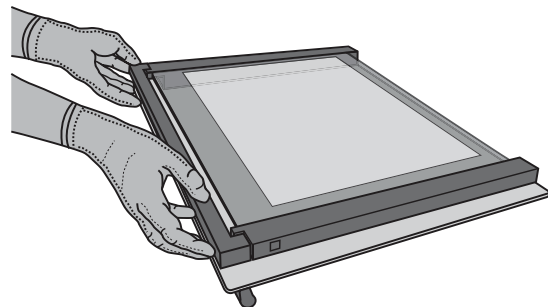
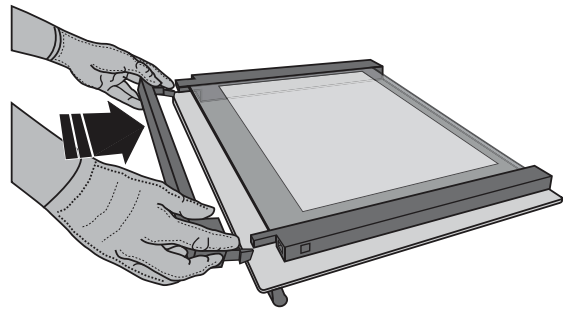
2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.



3. To correctly reposition the inner glass, make sure that the "R" is visible in the right-hand corner and the clear surface (not printed) is facing up. First insert the long side of the glass indicated by "R" into the support seats, then lower it into position.

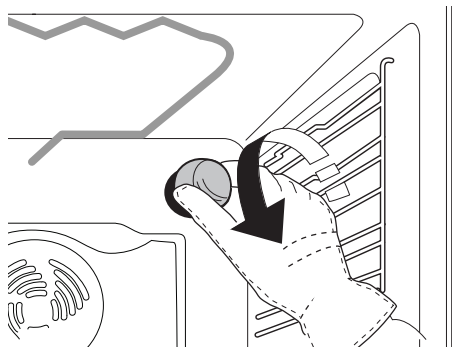


4. Refit the upper edge: A click will indicate correct positioning. Make sure the seal is secure before refitting the door.



REPLACING THE LIGHT

1. Disconnect the oven from the power supply.
2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.



3. Reconnect the oven to the power supply.

Please note: Use 25 W/230 V type G9, T300 °C halogen lamps.

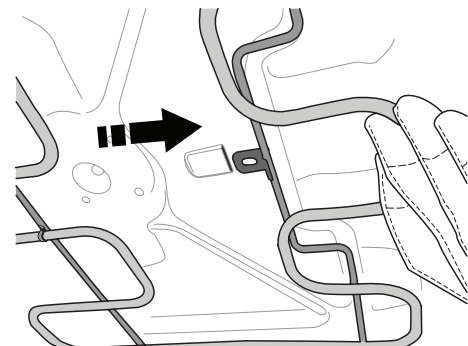
The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

Light bulbs are available from our After-sales Service.

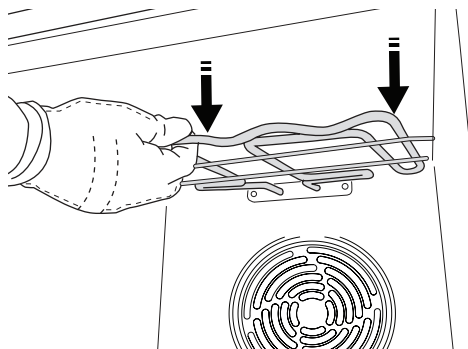
- Do not handle bulbs with your bare hands as your fingerprints could damage them. Do not use the oven until the light cover has been refitted.

LOWERING THE UPPER HEATING ELEMENT (Only in some models)

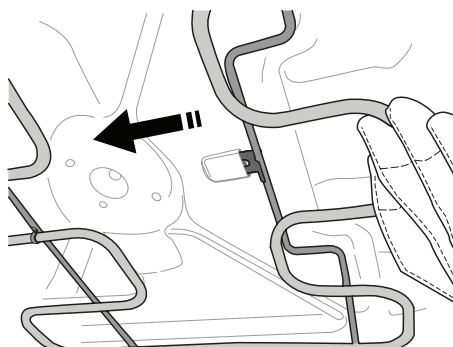
1. Remove the heating element from its seating.



2. Lower the heating element.



3. To return the heating element to its position, lift it up, pull it slightly towards you and make sure that the tab support is in its proper seating.



TROUBLESHOOTING

Any problems or malfunctions that may occur can often be easily resolved.

Before contacting the After-sales Service, check the following table to see whether you can resolve the problem yourself.


If the problem persists, contact your nearest After-sales Service Centre.



**Read the safety instructions carefully
before carrying out any of the following work**

PROBLEM	POSSIBLE CAUSE	REMEDY
The oven is not working.	Disconnection from the mains electricity. Fault.	Make sure that the oven is connected to the main electricity supply. Turn off the oven and restart it to see if the fault persists.
Cooking will not start.	Temperature not set/ <i>thermostat knob</i> in the wrong position.	Turn the <i>thermostat knob</i> to the temperature or the position you require to activate the function you have selected.
The time is flashing.	Power cut.	You need to reset the time: Follow the instructions given in the "Using the appliance for the first time" section.
The display shows the letter "F" followed by a number.	Software fault.	Contact your nearest Client After-sales Service Centre and state the number following the letter "F".
The light is not working.	Oven OFF. Bulb gone.	Turn the <i>selection knob</i> to select a function and switch on the oven. If the fault persists, follow the instructions for replacing the bulb given in the "Maintenance" section.

PRODUCT FICHE

 www.docs.indesit.eu The product fiche with energy data of this appliance can be downloaded from the website docs.indesit.eu

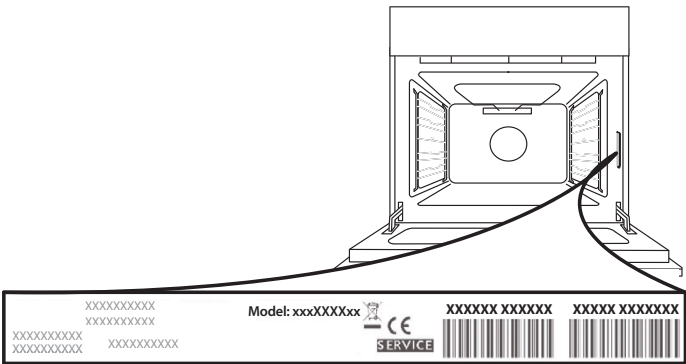
AFTER-SALES SERVICE

BEFORE CONTACTING OUR AFTER-SALES SERVICE

1. Check whether you can resolve the problem yourself using any of the measures described in the “Troubleshooting” section.
2. Turn off the oven and restart it to see if the fault persists.

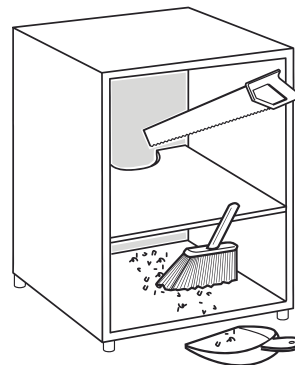
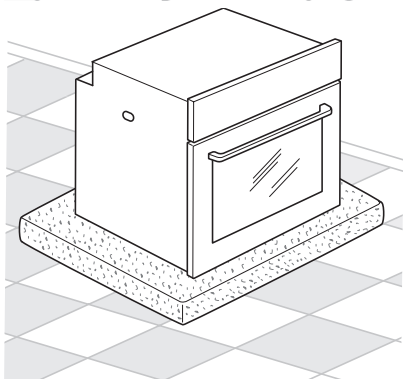
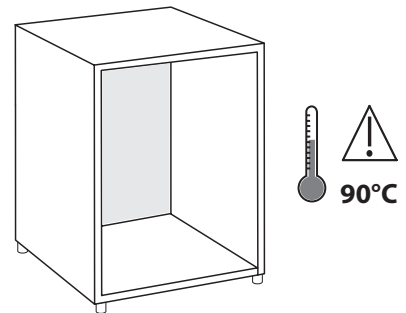
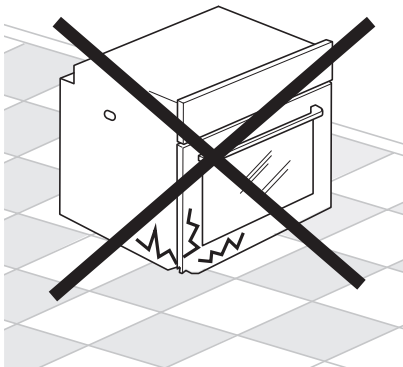
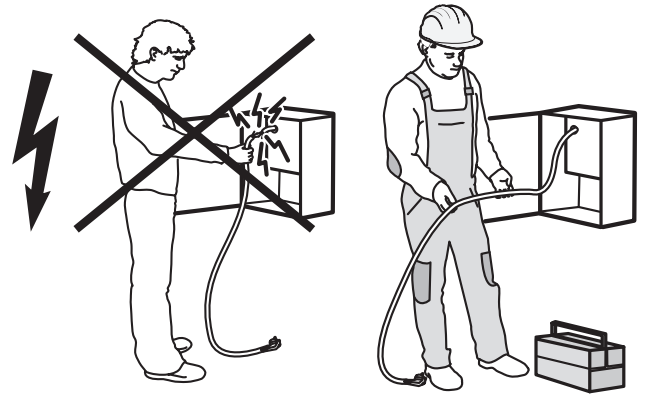
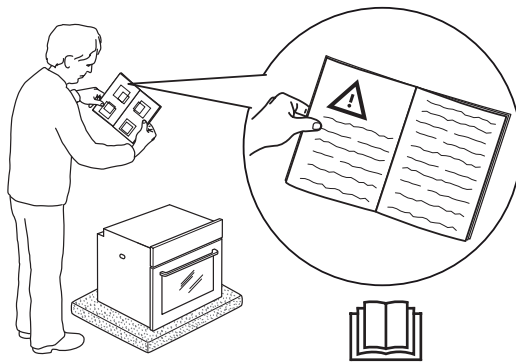
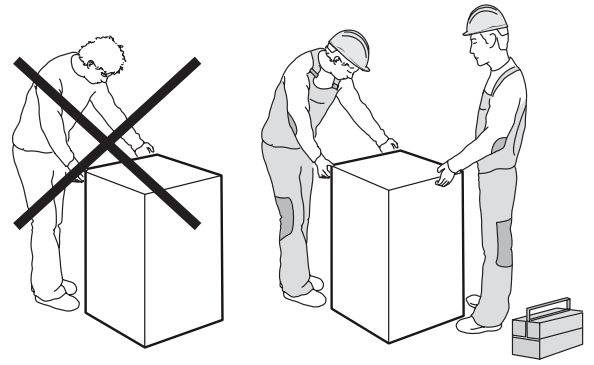
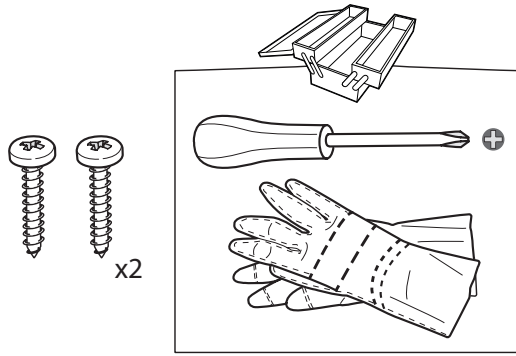
IF THE PROBLEM PERSISTS AFTER HAVING PERFORMED ALL OF THE NECESSARY CHECKS, CONTACT YOUR NEAREST AFTER-SALES SERVICE CENTRE.

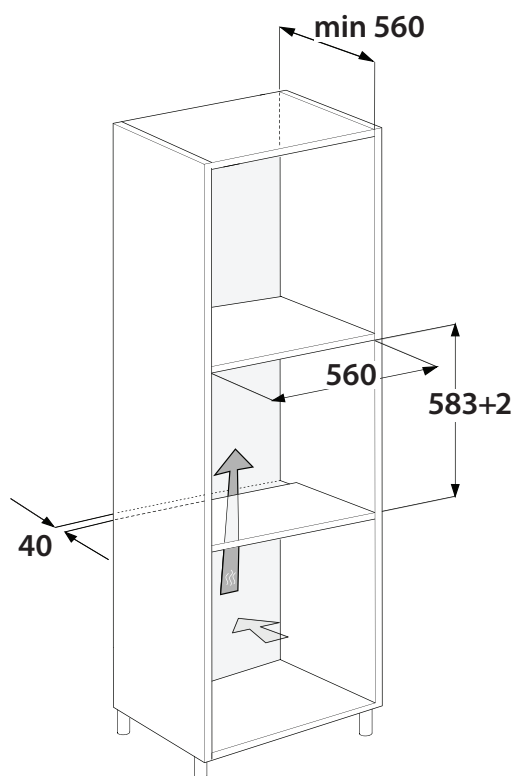
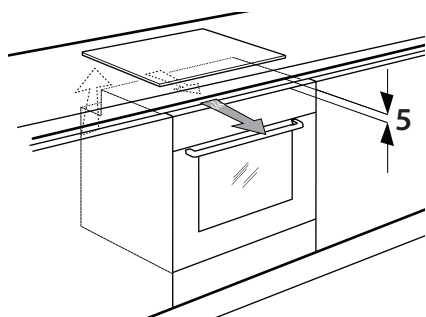
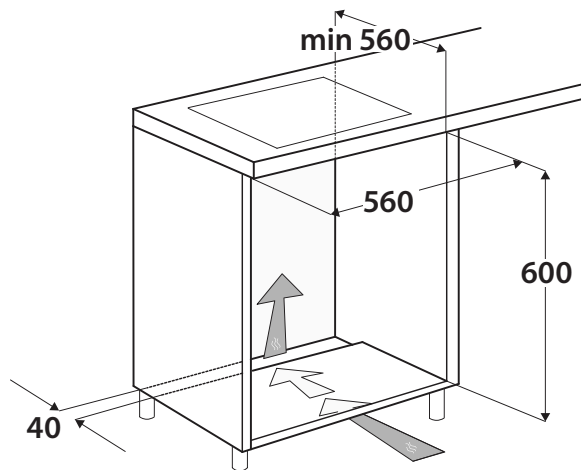
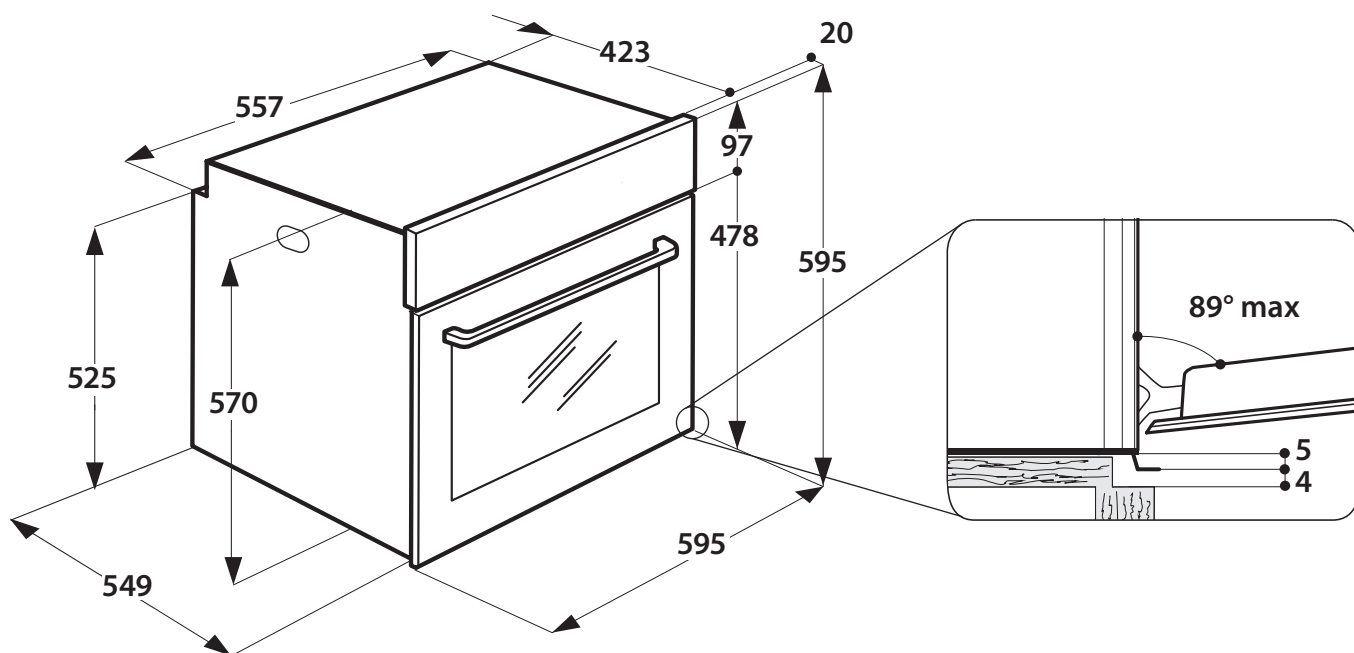
- To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:
- A brief description of the fault
 - The exact type of model of your product
 - The assistance code (the number following the word SERVICE on the identification plate attached to the product; this can be seen on the left-hand edge of the cooking compartment when the oven door is open).
 - Your full address
 - A contact telephone number

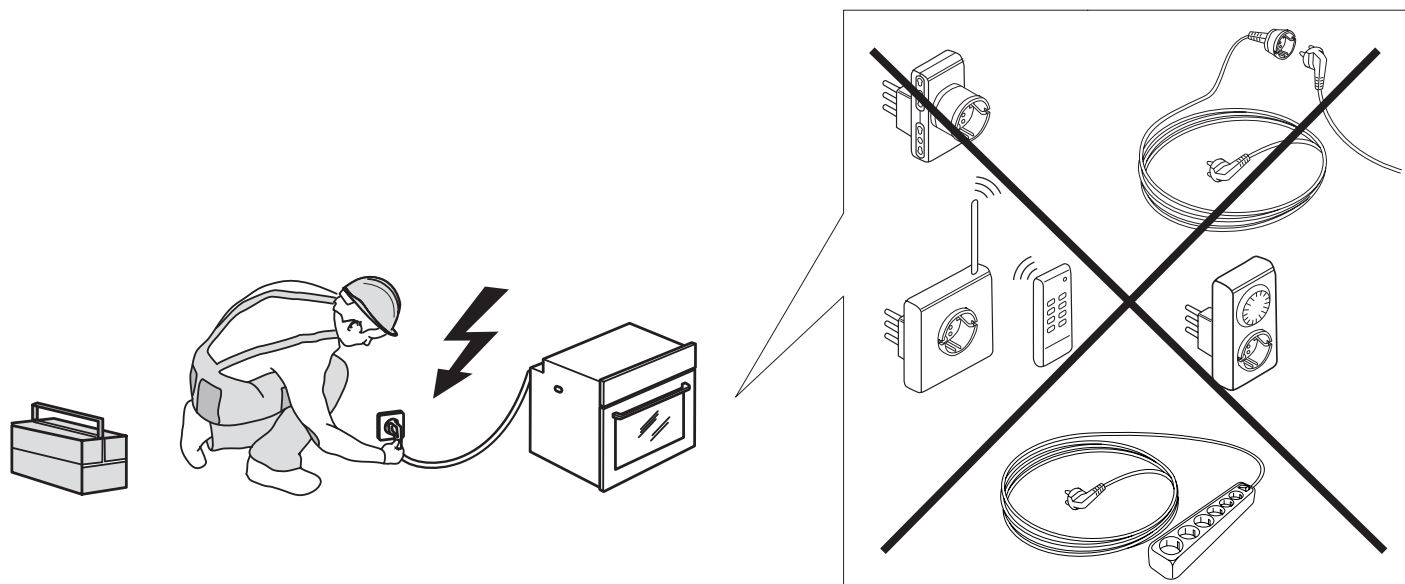
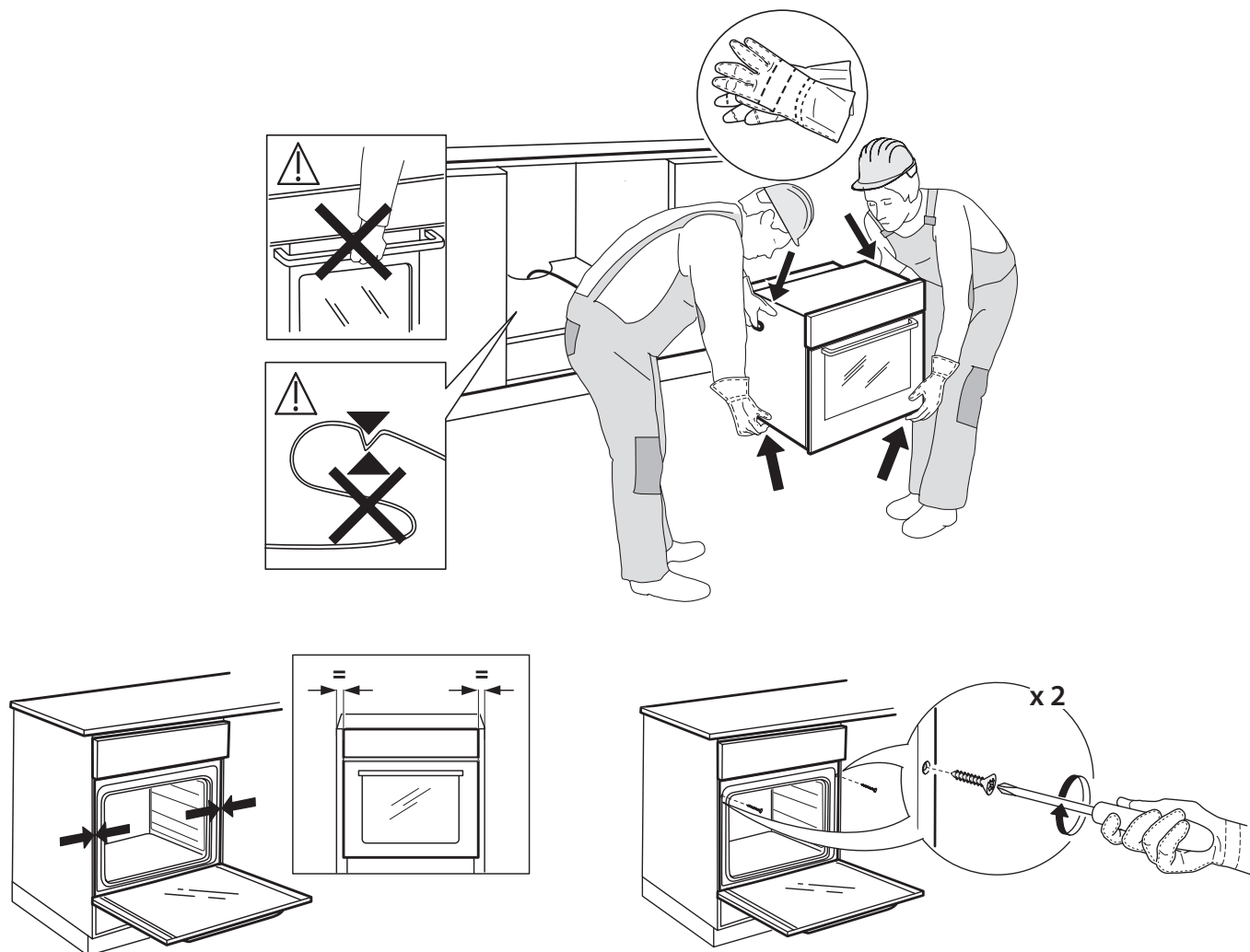


Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.

Please refer to the enclosed warranty leaflet for more information on the warranty.







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