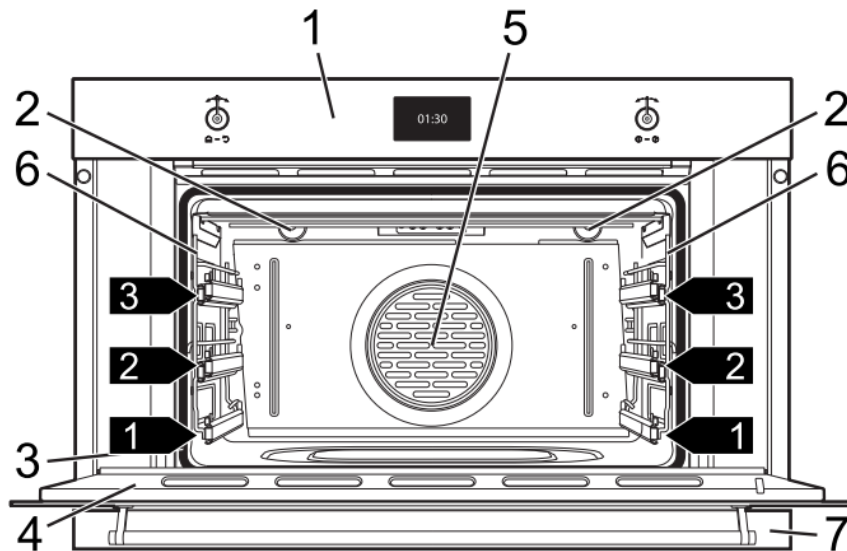


Description

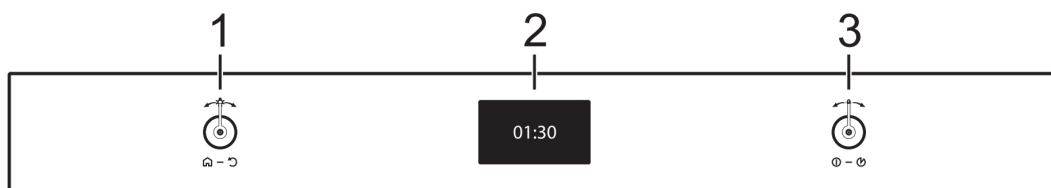
General Description



- 1 Control panel
- 2 Oven light
- 3 Seal
- 4 Door

- 5 Fan
- 6 Rack/tray support frames
- 7 Storage compartment
- 1,2,3...** Frame shelf

Control panel



- 1. Return knob** Using this knob you can return to the appliance's previous menu item. It also lets you manually turn the oven light on and off.
- 2. Display** Displays the current time, the cooking parameters, and all the appliance's functions.
- 3. Control knob** This knob allows you to turn the appliance on and off and select the various available functions. Turn the knob right or left to change/select the required item. Press to confirm.

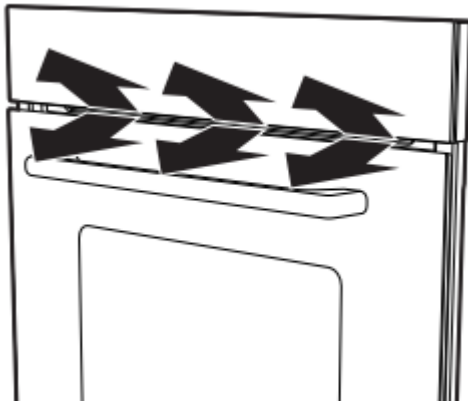
Other parts

Shelves



The appliance features shelves for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see 2.1 General Description).

Cooling fan



The fan cools the oven and comes into operation during cooking.

The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the appliance has been turned off.

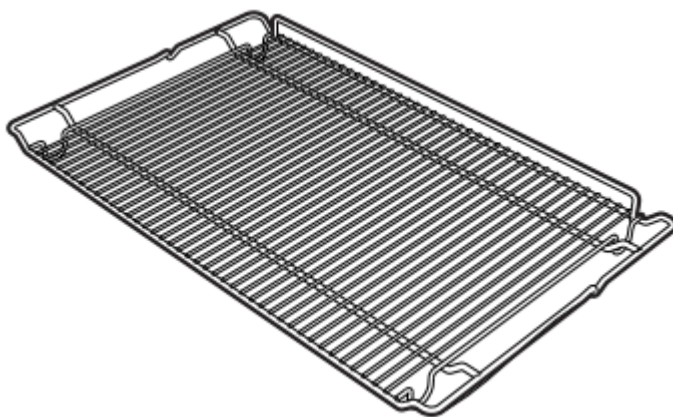
Interior lighting

The appliance interior lighting comes on when:

- the door is opened;
- any function is selected, except for the **ECO P** and **P** functions;
- Turning the return knob to the right or left when no function is selected (turn the knob to the right or left again to switch off the internal lighting).

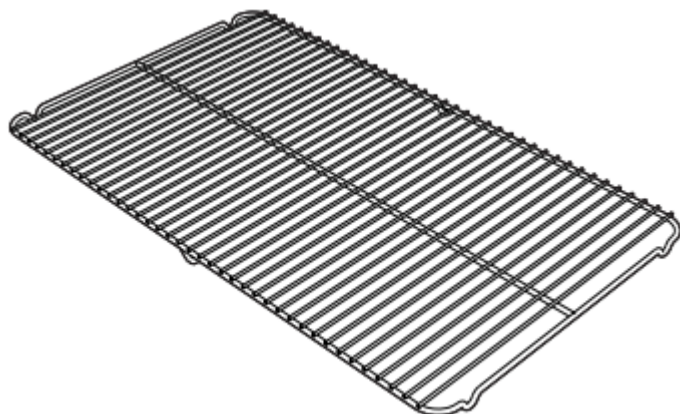
Available accessories

Rack



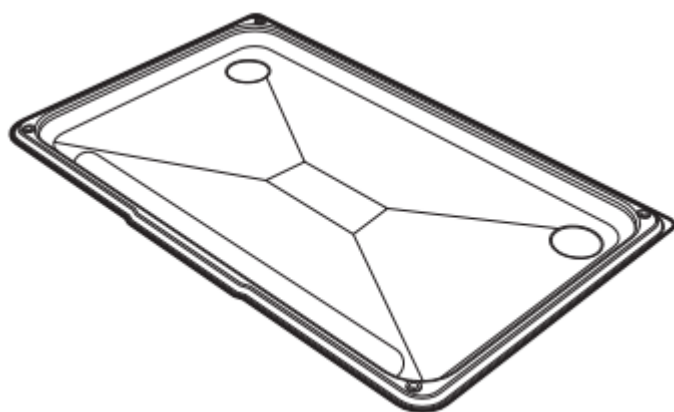
Useful for supporting containers with food during cooking.

Tray rack



To be placed over the top of the oven tray; for cooking foods which may drip.

Oven tray



Useful for collecting fat from foods placed on the rack above.

Use

Use

First use

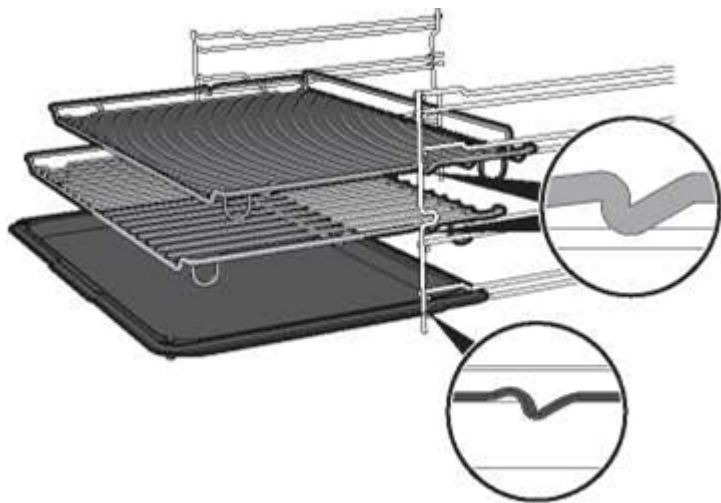
1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove any labels (apart from the technical data plate) from the accessories and from the oven cavity.
3. Remove and wash all the appliance accessories (see 4 Cleaning and maintenance).
4. Heat the empty oven at the maximum temperature to burn off any residues left by the manufacturing process.

Using the accessories

Racks and trays

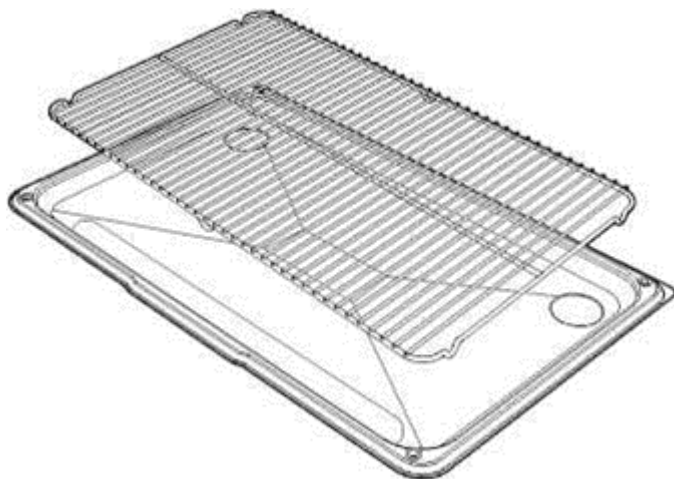
Racks and trays have to be inserted into the side guides until they come to a complete stop.

- The mechanical safety locks that prevent the rack from being taken out accidentally have to face downwards and towards the oven back.



Tray rack

The tray rack has to be inserted into the tray. In this way fat can be collected separately from the food which is being cooked.



Using the removable drawer

The removable drawer is found in the lower part of the appliance and can be used to house some of its accessories.

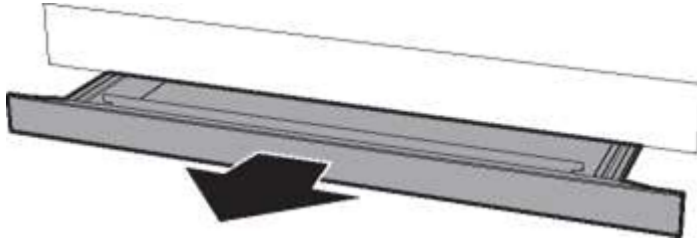
To access it:

1. Press the front part of the drawer until you hear a release "click".

2. Release the drawer and pull it towards you to extract it from its housing.

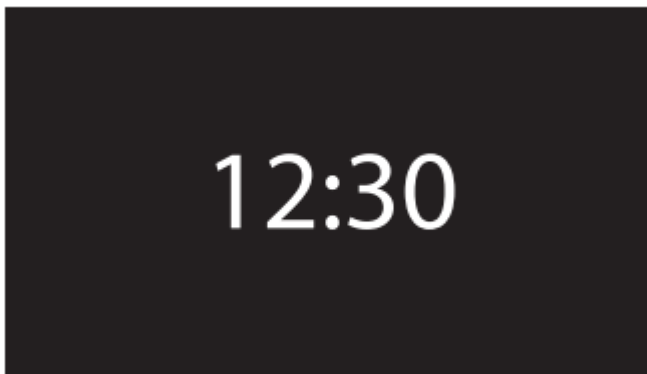
To close it again:

1. Press the front part of the drawer inside until you hear a "click" indicating that it has locked in place again.



Using the oven

First use



On the first use, or after a power failure, **00:00** will be flashing on the appliance's display. In order to be able to start any cooking program, the current time must be set (if the oven is being turned on for the first time, it is also recommended you set the required language). Press the control knob to enter the settings menu, see "3.10 Settings"

Favourites

Press the return knob from the clock screen to display the last preset programs or personal recipes used.



Deleting favourites

If you wish to delete the favourites:

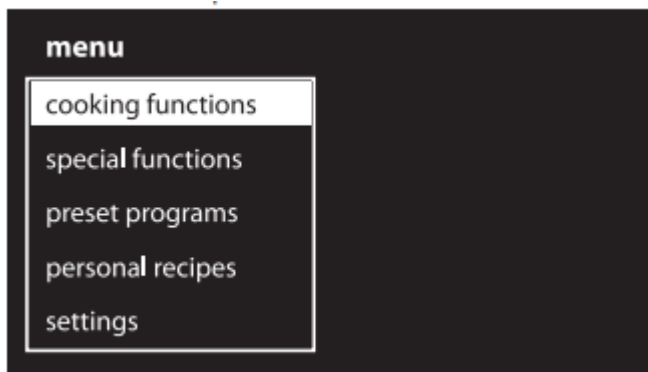
1. Press the return knob from the clock screen to display the last preset programs or personal recipes used.
2. Hold the control knob down for a few seconds.



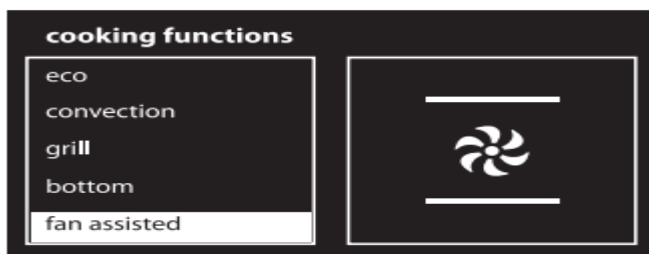
3. Select **YES** if you wish to delete the favourites.

Cooking functions

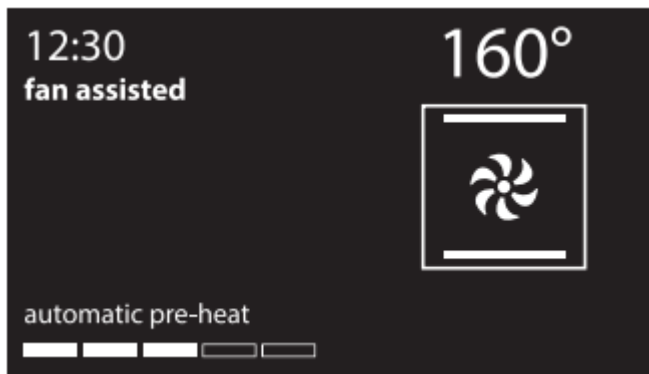
1. Turn the control knob to the right or left to select **cooking functions** from the main menu. Then press it to confirm.



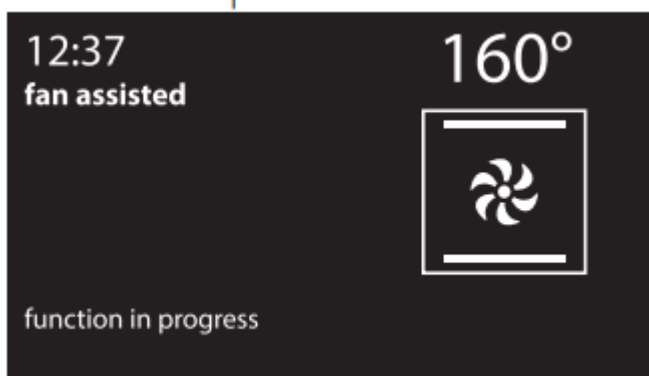
2. Turn the control knob to select the required function. Press the knob to confirm the selection



3. The appliance will begin automatic preheating. The display will show the chosen function, the pre-set temperature, the current time and the progress bar of the temperature reached (preheating).

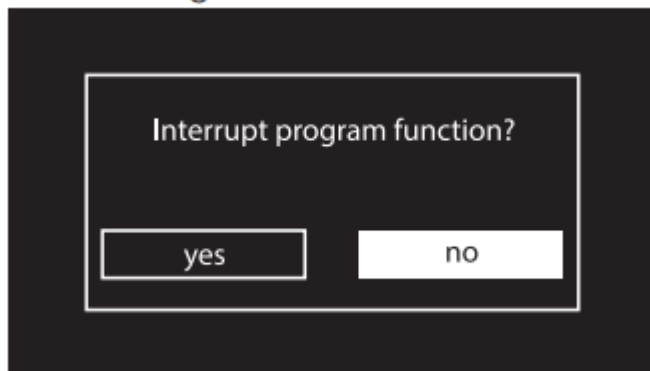


4. When the preheating stage is over a buzzer will sound to indicate that the food can be placed inside the oven.



Interrupting a function

Press the return knob to interrupt a cooking function. Select the required option and confirm it using the return knob.



List of cooking functions



The combination of the fan and the circular heating element, in ECO mode, is particularly indicated for cooking on a single shelf, with reduced power consumption.



Convection

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



Grill

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (where fitted) gives the food an even browning at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.



Bottom

The heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.



Fan assisted

The operation of the fan, combined with traditional cooking, ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 1st and 4th shelves.)



Fan grill

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).



Baker's function

The combination of the fan with just the lower heating element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.



Fan forced

The combination of the fan and the circular heating element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours.



Supercook

The combination of fan-assisted cooking and traditional cooking allows different foods to be cooked on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking. (For multiple-level cooking, we recommend using the 1st and 4th shelves.)



Fan forced and grill

The combination of fan-assisted cooking and traditional cooking allows you to cook different foods on several levels extremely quickly and efficiently, without odours and flavours mingling. Perfect for large volumes that call for intense cooking.

Cooking advice

General advice

- Use a fan-assisted function to achieve consistent cooking at several levels.
- It is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).
- To prevent excessive amounts of condensation from forming on the internal glass at the end of cooking, hot food should not be left inside the oven for too long after cooking.

Advice for cooking meat

- Cooking times vary according to the thickness and quality of the food and to consumer taste.
- Use a meat thermometer when roasting meat, or simply press on the roast with a spoon. If it is hard, it is ready; if not, it needs another few minutes cooking.

Advice for cooking with the Grill and the Fan grill

- Meat can be grilled even when it is put into the cold oven or into the preheated oven if you wish to change the effect of the cooking.
- With the Fan grill function, we recommend that you preheat the oven before grilling.
- We recommend placing the food at the centre of the rack.

Advice for cooking desserts and biscuits

- Use dark metal moulds: they help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

Advice for defrost and proving

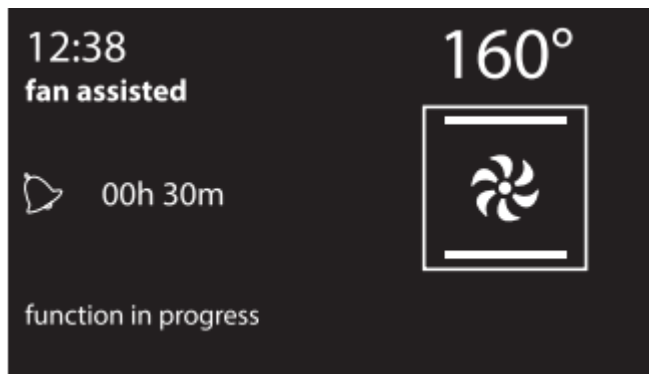
- Place frozen foods without their packaging in a lidless container on the first shelf of the oven.
- Avoid overlapping the food.
- To defrost meat, use the rack placed on the second level and a tray on the first level. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.


To save energy


- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Keep the inside of the appliance clean at all times.
- (Where fitted) When it is not being used, remove the pizza plate and put the cover back in its slot.

Timer during function

1. Press the control knob during a cooking function.




2. Turn the control knob right or left to set the duration (from 1 minute to 4 hours). After a few seconds, the  symbol stops flashing and the countdown starts.

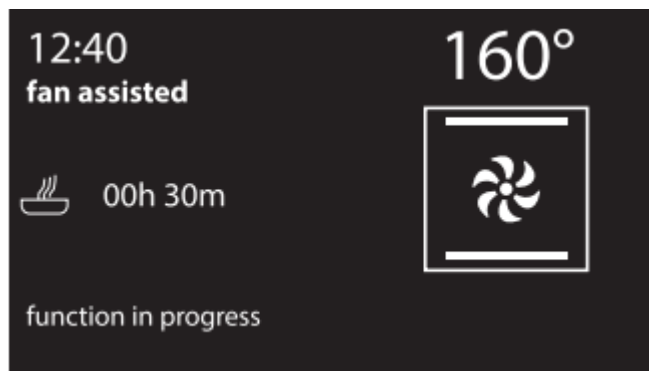
3. Wait for the buzzer to indicate that the time has finished. The  symbol flashes.

Timed cooking

1. After selecting a cooking function and temperature, press the control knob twice.

2. Turn the knob right or left to set the minutes of cooking from 00:01 to 13:00. Keep the knob turned to produce a faster increase or decrease.

3. A few seconds after the required duration is set, the  symbol stops flashing and timed cooking starts





4. At the end of the cooking time "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



Modifying the data set during timed cooking





During operation, it is possible to modify timed cooking duration:

1. When the symbol  is steady and the appliance is cooking, press the control knob. The  symbol starts flashing.
2. Turn the control knob right or left to alter the preset cooking time.

Delayed cooking

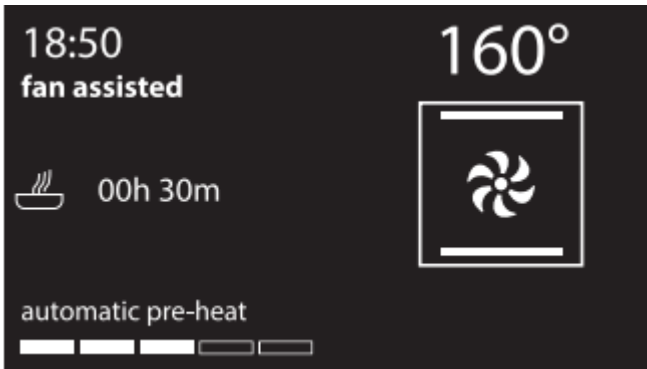
1. After selecting a function and a cooking temperature, press the control knob to set the cooking time.



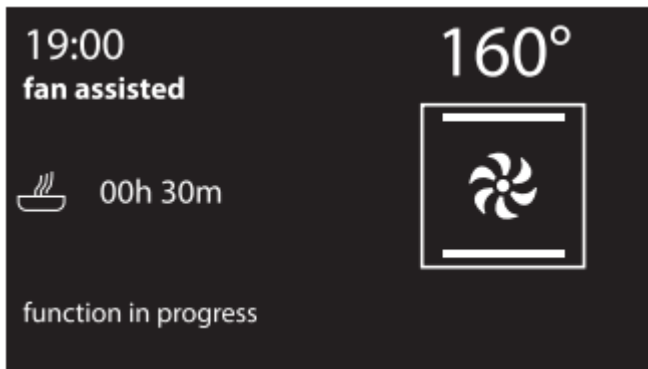
2. Press the control knob before the  symbol stops flashing to set the cooking end time
3. The  symbol flashes. Turn the knob right or left to set the cooking end time.
4. After a few seconds the  and  symbols stop flashing. The appliance waits for the delayed start time



5. Based on the values set, the appliance will start a preheating stage of approximately 10 minutes.



6. It will then proceed with the selected function.










7. At the end of the cooking time "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob



Modifying the data set during programmed cooking

During operation, it is possible to modify programmed cooking duration:

1. When the  and  symbols are lit steadily and the appliance is waiting for cooking to start, press the control knob. The  symbol starts flashing.
2. Turn the control knob to alter the previously set cooking time.
3. Press the control knob again. The  symbol switches off and  starts flashing. The display shows the cooking end time.
4. Turn the control knob to delay the cooking end time.
5. After a few seconds the  and  symbols stop flashing and programmed cooking restarts its operation with the new settings.

Special functions

The special functions menu contains some functions like the timer with the oven off, defrost and cleaning functions.



List of special functions



Timer

This function sounds a buzzer when the time set has elapsed.



Defrost by time

This function allows you to defrost food on the basis of a selectable time.



Defrost by weight

This function defrosts foods on the basis of the type and weight of the frozen product.



Proving

The proving function, using the heat coming from the top, makes it possible to prove all types of dough, guaranteeing perfect results quickly.



Food warming

To heat food or keep it hot.



Sabbath mode

This mode allows food to be cooked while respecting the requirements of the Jewish Sabbath.



Vapour clean (on some models only)

This function makes cleaning easier using the steam produced by a little quantity of water poured onto the appropriate drawing placed on the bottom.



ECO pyrolytic (on some models only)

When this function is set, the oven executes a pyrolytic cycle at 500°C for a pre-set time. For use in the case of ovens which are not too dirty.

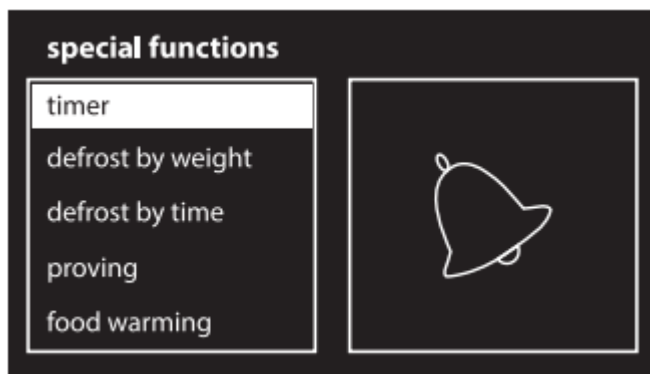



Pyrolytic (on some models only)

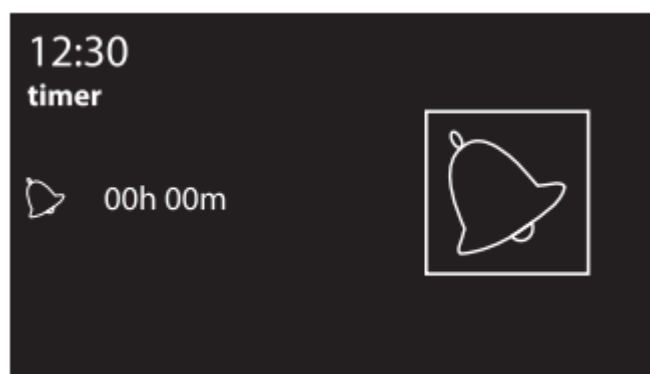
Setting this function, the oven reaches temperatures up to 500°C, destroying all the grease which forms on the internal walls.


Timer

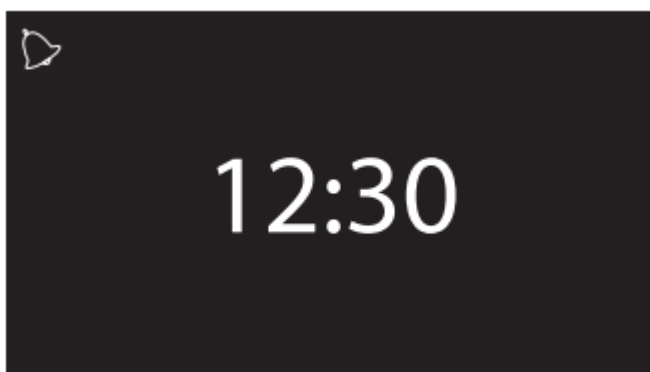
1. Turn the control knob to the right or left to select timer from the “special functions” menu. Then press it to confirm.



2. Turn the control knob right or left to set the duration (from 1 minute to 4 hours). After a few seconds, the  symbol stops flashing and the countdown starts.

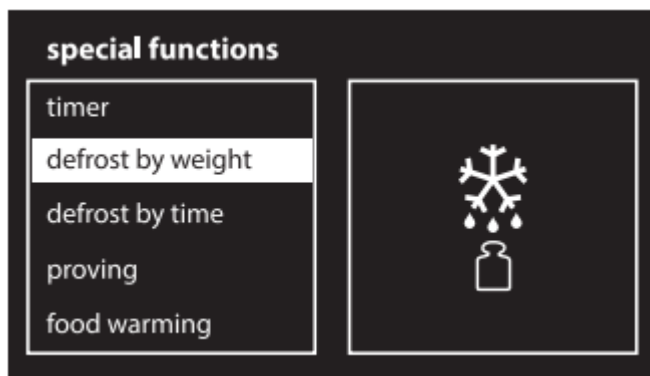


3. If you leave the timer setting screen, the  symbol will be displayed at the top left, indicating that a minute minder timer is active



Defrost by weight

1. Place the food inside the appliance.
2. Turn the control knob to the right or left to select defrost by weight from the “special functions” menu. Then press it to confirm.



3. Turn the control knob to select the type of food to defrost.



4. Turn the control knob to select the weight (in kilograms) of the food to defrost.



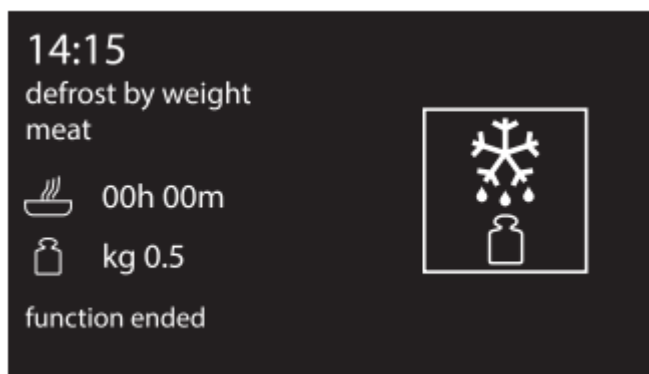
5. Press the control knob to confirm the set parameters.



6. Press the control knob again to start defrosting, or select change to further modify the set parameters.

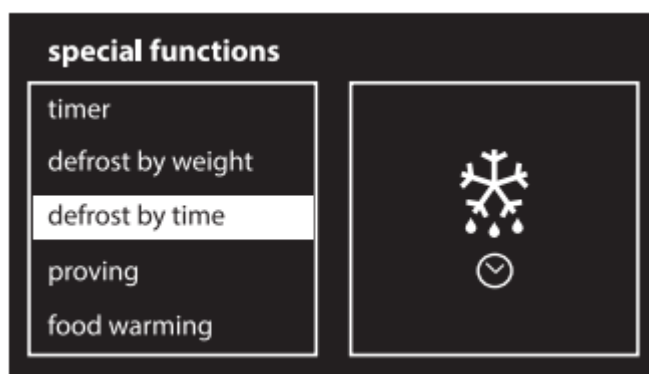


7. At the end of the cooking time “function ended” appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.



Defrost by time

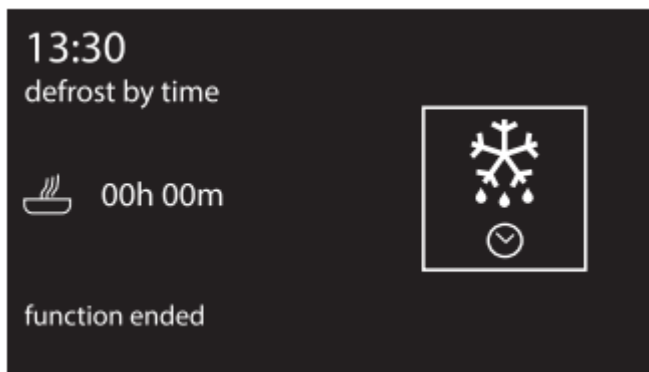
1. Place the food inside the appliance.
2. Turn the control knob to the right or left to select defrost by time from the “special functions” menu. Then press it to confirm.



3. Turn the control knob to adjust the value (from 1 minute to 13 hours).

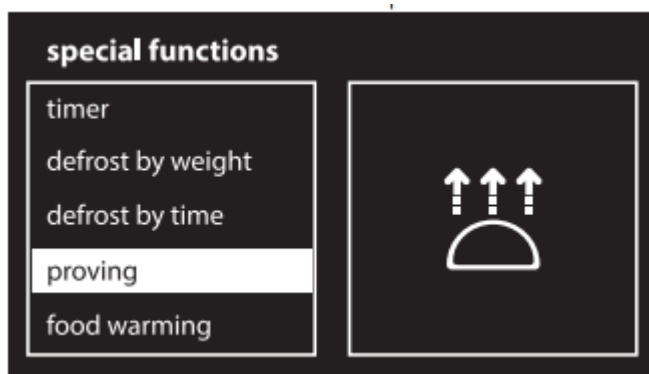


4. Press the control knob to confirm the parameters then press it again to start defrosting.
5. While the function is in progress, it is possible to further modify the defrosting duration. Turn the control knob to the right or left to make the required changes.
6. Press the control knob to confirm the new defrosting duration set. In any event, the defrosting will automatically resume 5 seconds from the last modification.
7. At the end of the cooking time "function ended" appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.

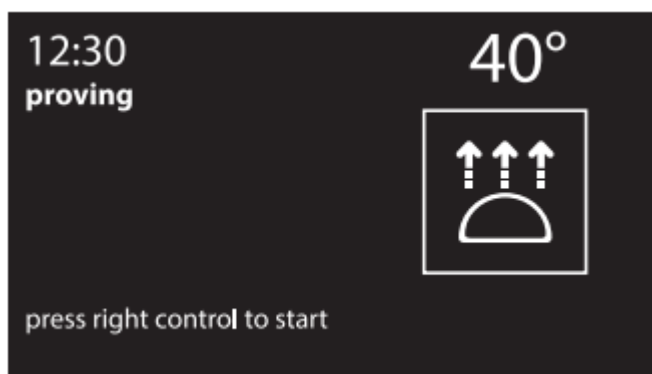


Proving

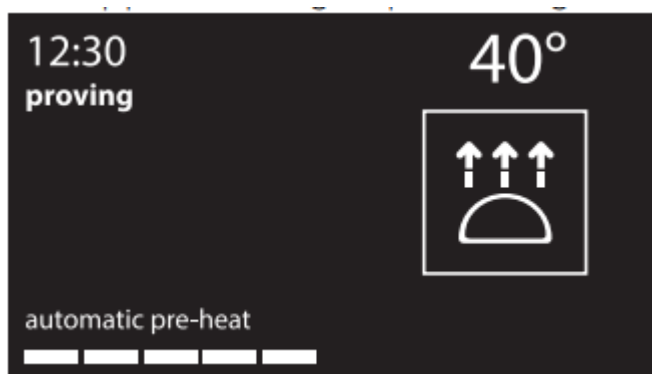
1. Position the dough to prove on the second level.
2. Turn the control knob to the right or left to select proving from the "special functions" menu. Then press it to confirm.



3. Press the control knob to start the function



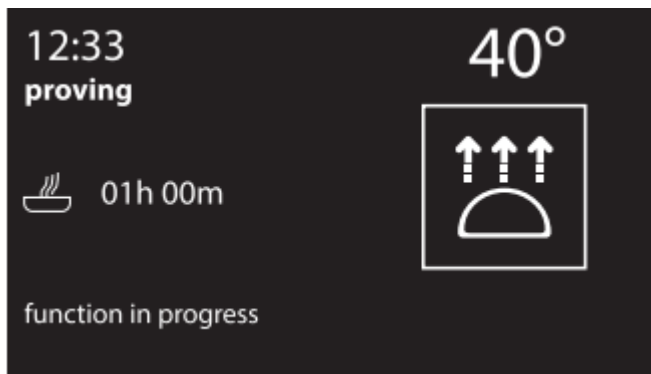
4. The appliance begins preheating.



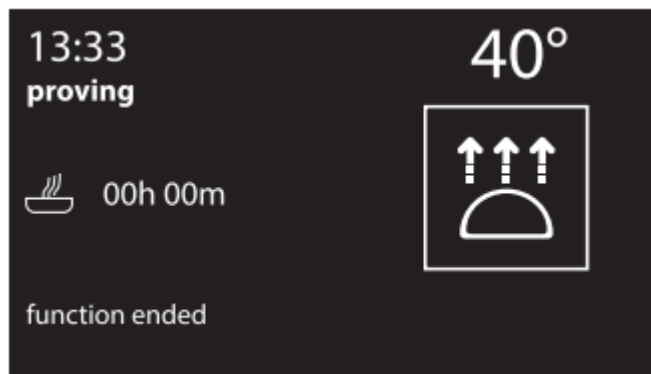
5. It will then proceed with the selected function.



6. While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see "Timer during function"), a proving duration (see "Timed cooking") or a delayed proving (see "Delayed cooking"). Press the control knob to make the required changes.

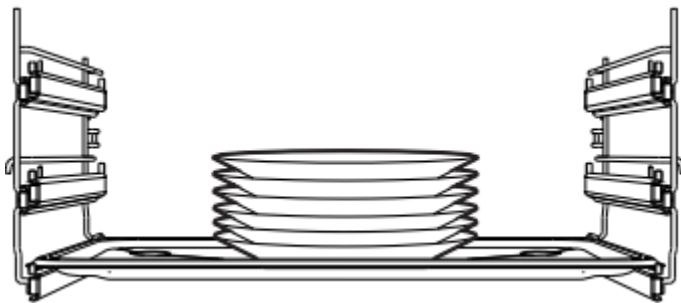


7. At the end of the cooking time “function ended” appears on the display and a buzzer will sound that can be deactivated by pressing the control knob.

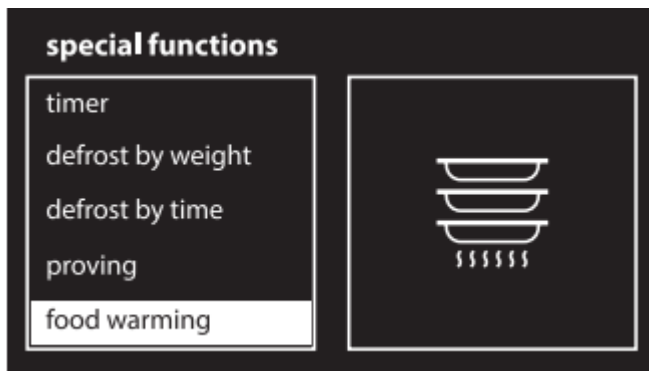


Food warming

1. Position the tray on the first shelf and place the plates to be warmed in its centre.



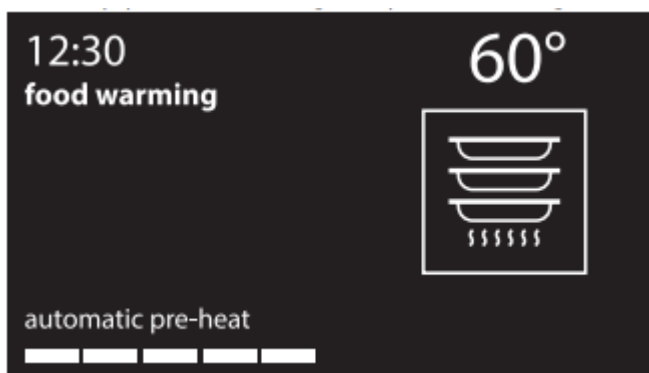
2. Turn the control knob to the right or left to select food warming from the “special functions” menu. Then press it to confirm.



3. Press the control knob to activate the function, or turn it to adjust the pre-set temperature (from 40° to 80°).



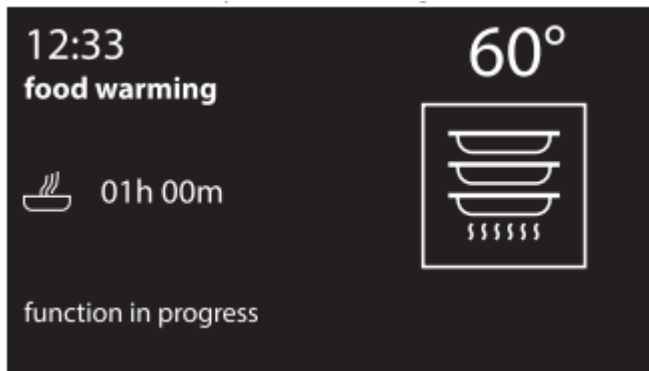
4. The appliance begins preheating



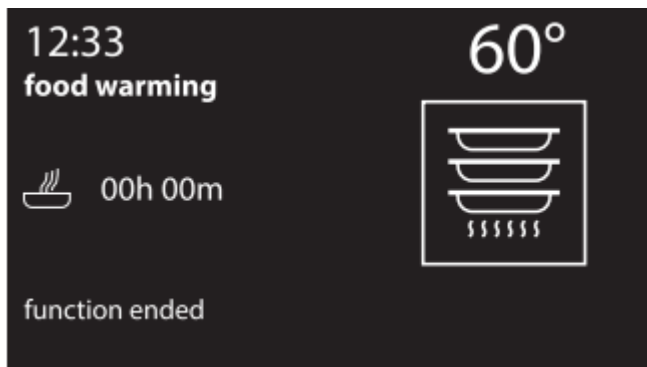
5. It will then proceed with the selected function.



6. While the function is in progress, it is possible to set a timer for a maximum of 4 hours (see “Timer during function”), a warming duration (see “Timed cooking”) or a delayed warming (see “Delayed cooking”). Press the control knob to make the required changes

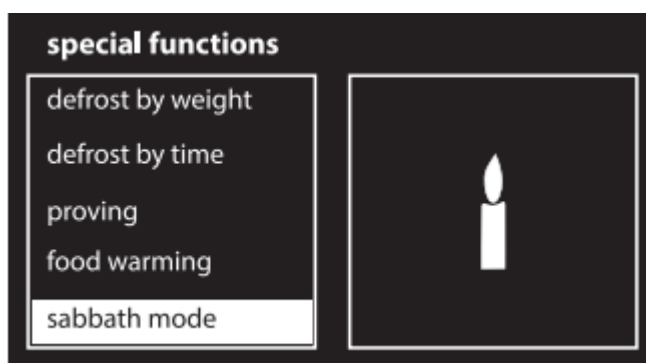


7. At the end of the cooking time “function ended” appears on the display and a buzzer will sound that can be deactivated by pressing the control knob

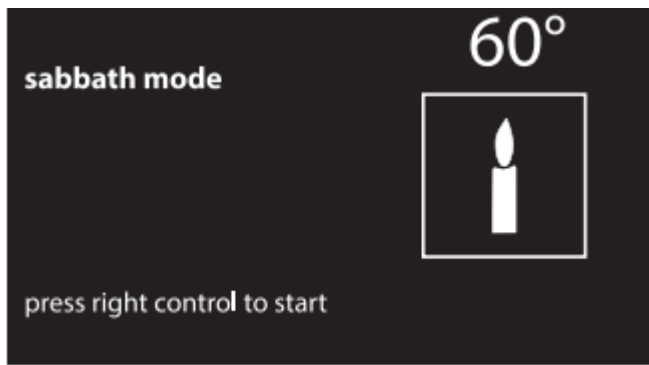


Sabbath mode

1. Turn the control knob to the right or left to select sabbath mode from the “special functions” menu. Then press it to confirm.



2. Turn the control knob to the right or left to change the heating temperature



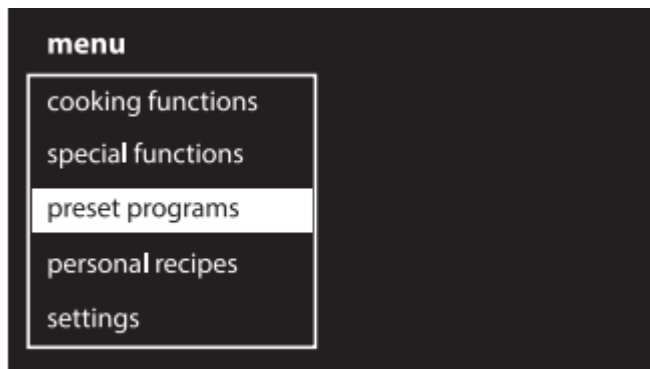
3. Press the control knob to confirm the parameters and start the Sabbath mode



4. When finished, press and hold the control knob for at least 5 seconds to return to the main menu

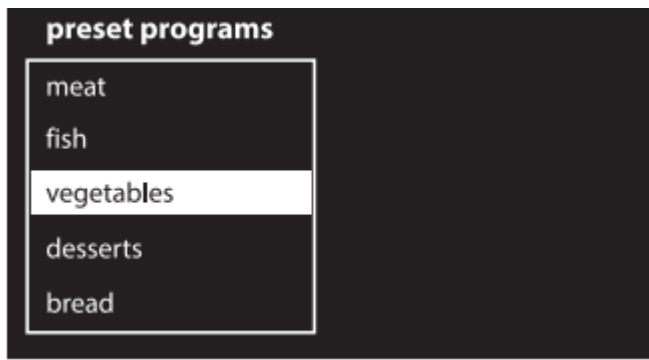
Preset programs

This mode allows you to select a pre-set food cooking program. The appliance will automatically calculate the optimum cooking parameters based on the weight entered.

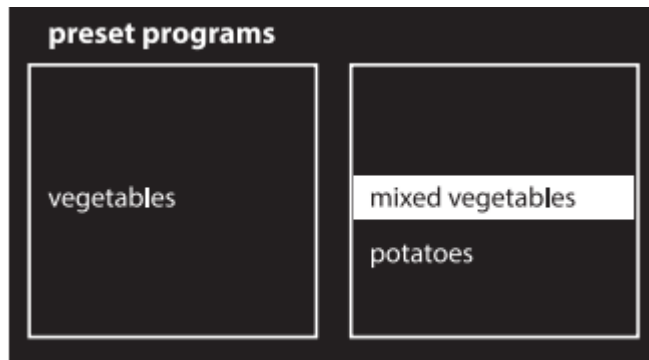


Starting a preset program

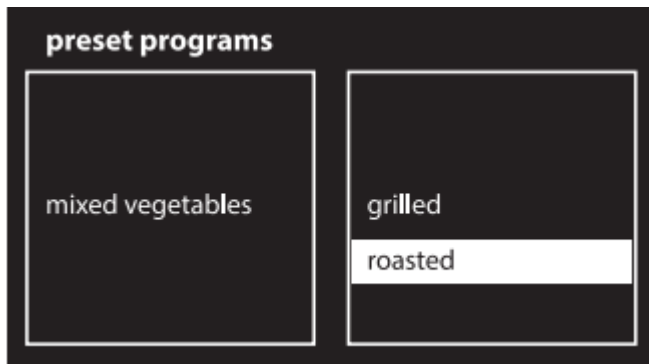
1. Turn the control knob to the right or left to select the required type of dish from the “preset programs” menu. Then press it to confirm



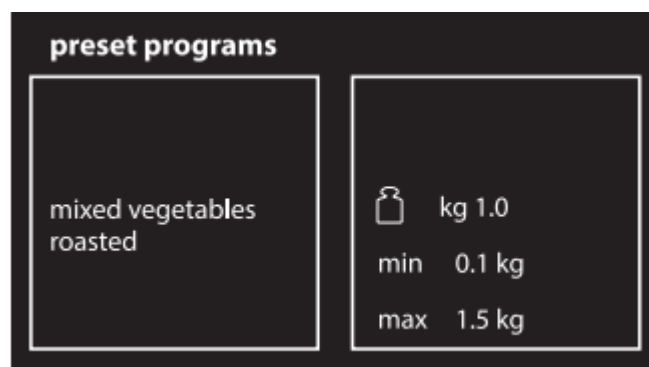
2. Select the sub-category of dish to cook and press the control knob to confirm.



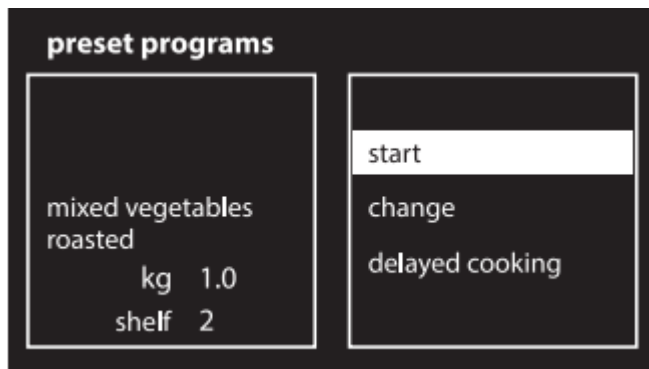
3. Select the type of cooking (where possible, depending on the dish chosen) and press the control knob to confirm.



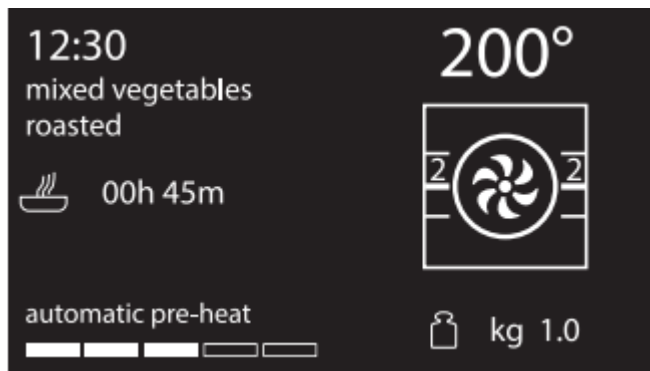
4. Turn the control knob to select the dish weight.



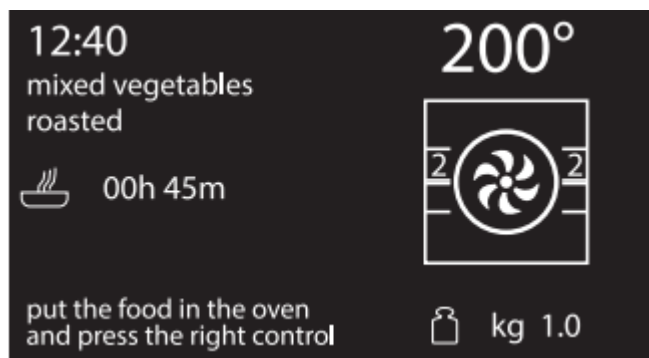
5. At this point it is possible to start the selected preset program, permanently modify the settings or perform delayed cooking.



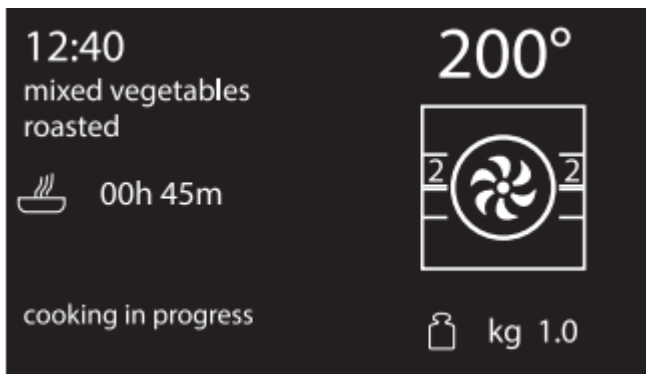
6. If you choose the Start option, cooking will start with the preset program's predefined settings and the display will show all the parameters set




7. A message will indicate when to place the food in the oven and enable the start of cooking.

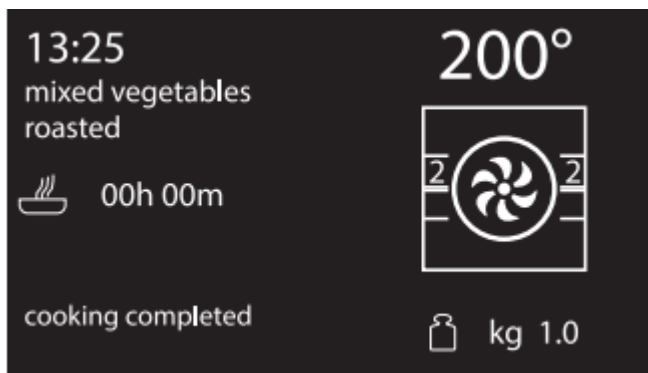


8. Press the control knob to start cooking



Ending a preset program

1. When the preset program has finished, the appliance will warn the user with buzzers and the flashing  symbol.

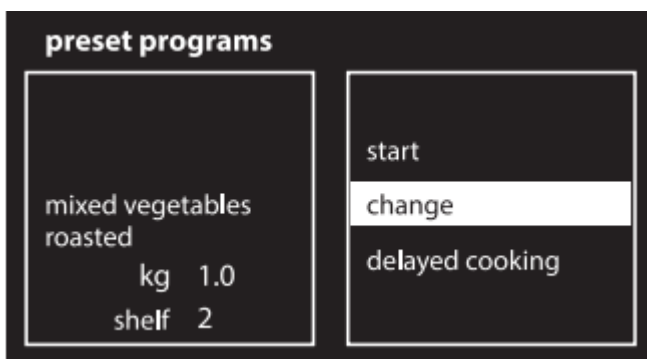


2. Press the control knob to perform cooking with the same parameters currently set (press the knob twice if the buzzer is active). The appliance will automatically restart cooking if it is at the correct temperature; otherwise it will also resume preheating.

3. Press the return knob to exit and end the preset program.

Changing a preset program permanently

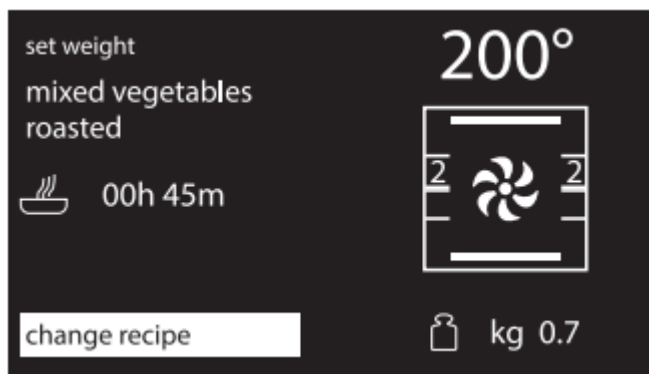
1. Inside the selected preset program, turn the control knob to the left or right to select change from the menu of the selected dish. Then press it to confirm.



2. Turn the control knob to the right or left to select the function to associate with the preset program. Press the control knob to confirm.



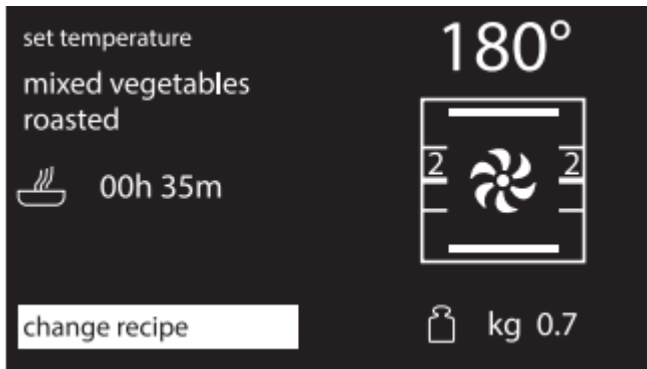
3. Turn the control knob to the right or left to select the weight to associate with the preset program. Press the control knob to confirm



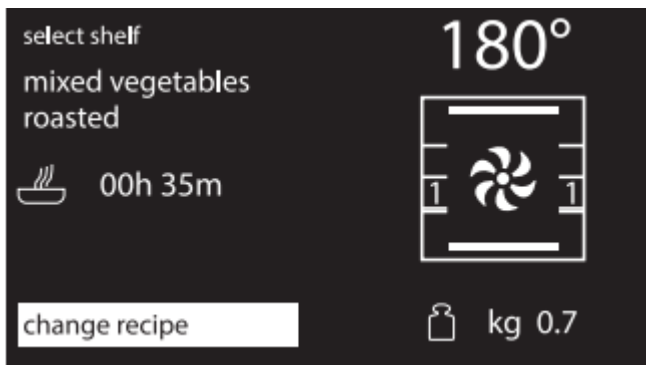
4. Turn the control knob to the right or left to select the duration to associate with the preset program. Press the control knob to confirm.



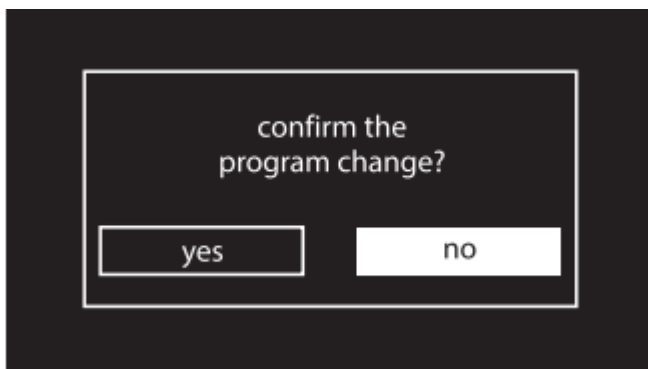
5. Turn the control knob to the right or left to select the temperature to associate with the preset program. Press the control knob to confirm.



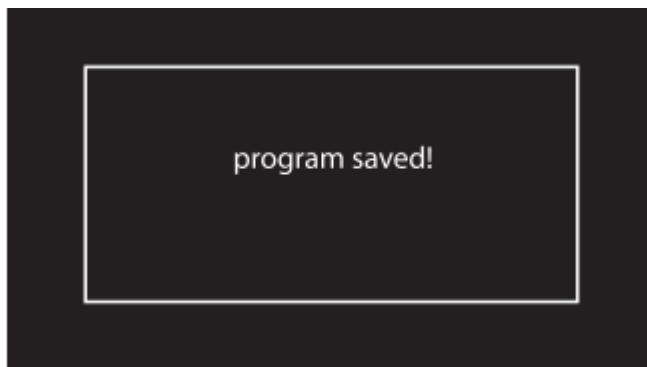
6. Turn the control knob to the right or left to select the shelf to associate with the preset program. Press the control knob to confirm.



7. Pressing the control knob again will return to point 2 of the change sequence. You must press the return knob to save the preset program. The appliance will ask to confirm the changes which have just been made



8. If the changes are confirmed the display will show confirmation of this



Personal recipes

This menu allows you to enter a personal recipe with the parameters you wish to use. On first use, the appliance will only offer to let you add a new recipe. After storing your personalised recipes, these will then be available in the relative menu

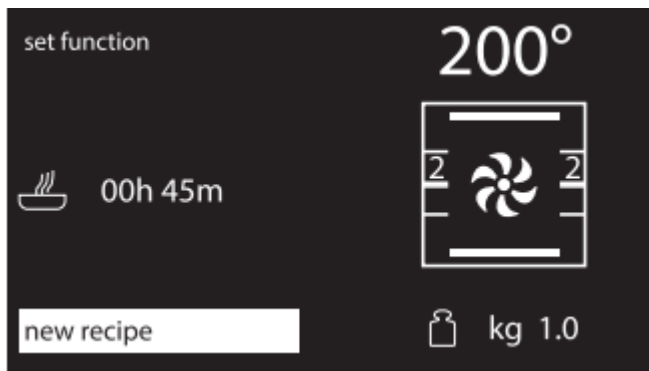


Adding a recipe

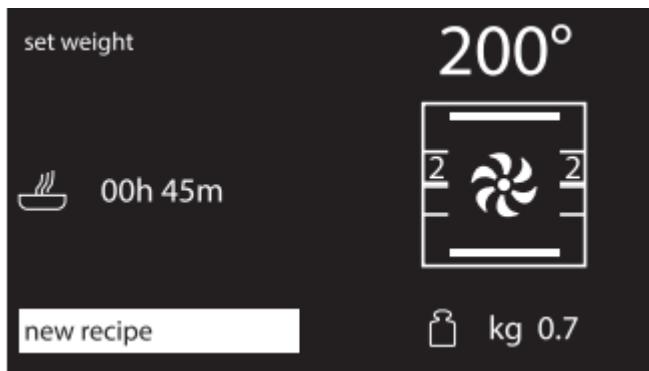
1. Select add from the personal recipes menu.



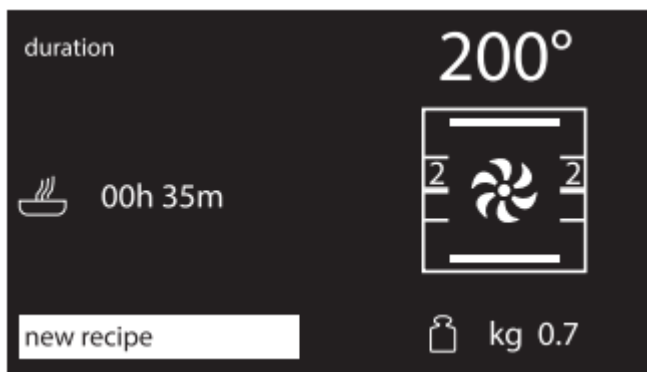
2. Turn the control knob to the right or left to select the function to associate with the recipe. Press the control knob to confirm.



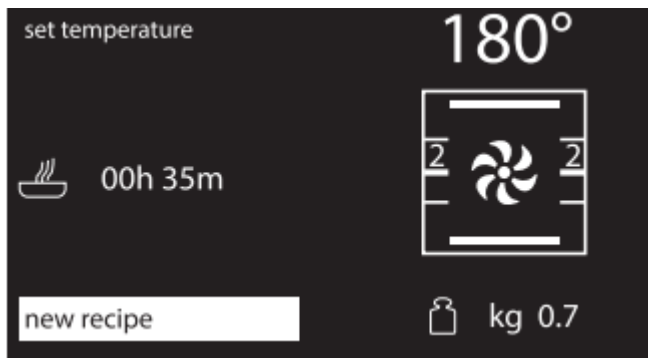
3. Turn the control knob to the right or left to select the weight to associate with the recipe. Press the control knob to confirm.



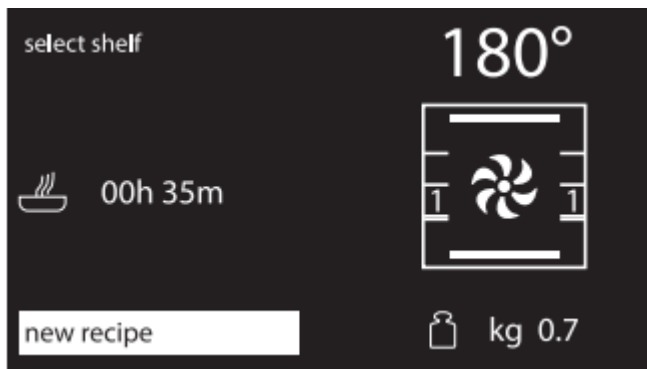
4. Turn the control knob to the right or left to select the duration to associate with the recipe. Press the control knob to confirm.



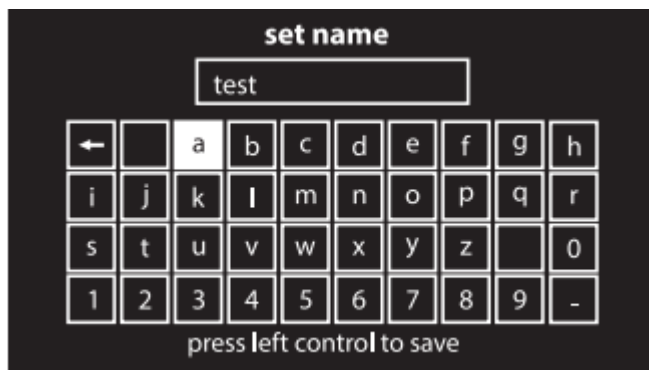
5. Turn the control knob to the right or left to select the temperature to associate with the recipe. Press the control knob to confirm




6. Turn the control knob to the right or left to select the shelf to associate with the recipe. Press the control knob to confirm.

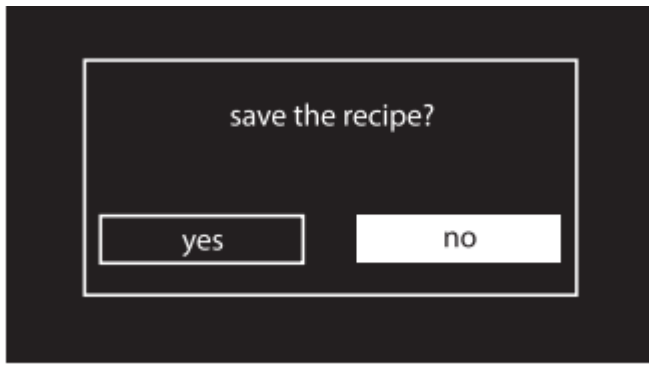


7. Pressing the control knob again will return to point 2 of the change sequence. You must press the return knob to save the recipe. The appliance will ask you to enter a name for the recipe you have just created.

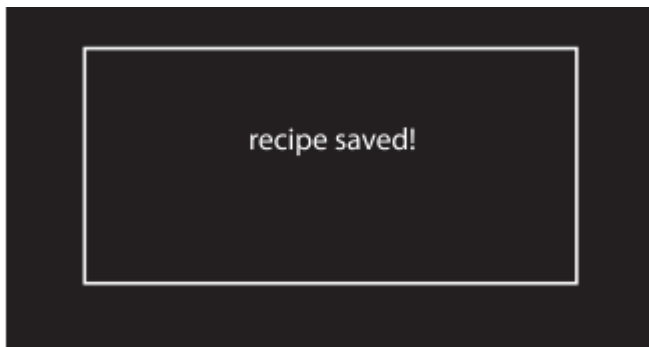


8. Enter the name of the recipe. Turn the control knob to select the characters to enter. Each time the control knob is pressed, a character of the name will be entered. The  character deletes the previous letter.

9. After entering the name of your recipe, press the return knob to confirm or cancel the information you have entered. Select YES if you wish to store the recipe.



10. If the changes are confirmed the display will show confirmation of this.

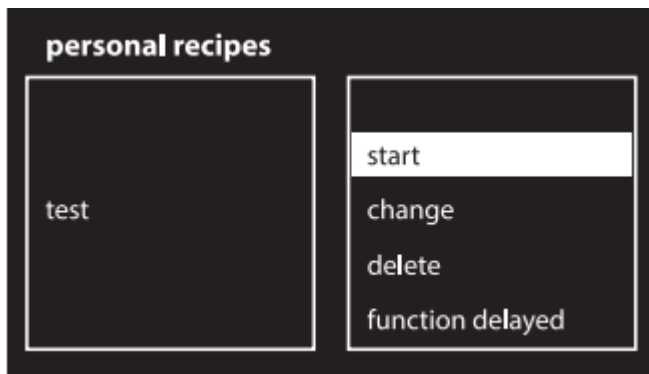


Starting a personal recipe

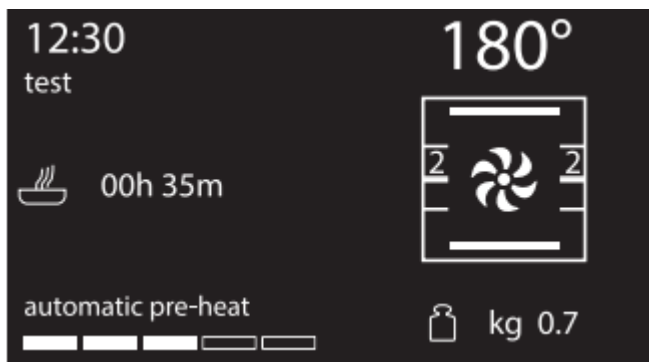
1. Turn the control knob to the right or left to select a previously stored personal recipe from the "personal recipes" menu (in the example, the recipe test has been stored). Press the control knob to confirm.



2. Turn the control knob to the right or left to select start. Press the control knob to confirm.



3. Cooking will start with the parameters previously set for the recipe

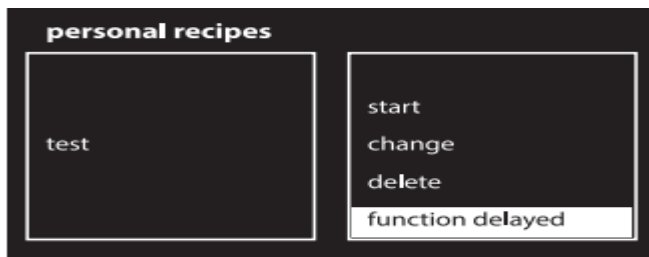


Delayed cooking

1. Turn the control knob to the right or left to select a previously stored personal recipe from the “personal recipes” menu (in the example, the recipe test has been stored). Press the control knob to confirm.



2. Turn the control knob to the right or left to select function delayed. Press the control knob to confirm.



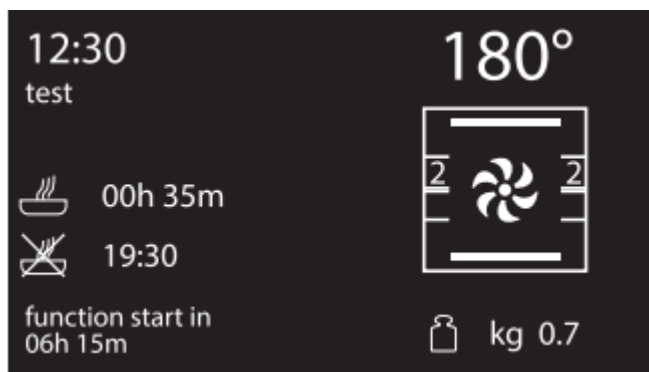
3. Turn the control knob to the right or left to select the cooking end time with the control knob. The




symbol flashes



4. Press the control knob to confirm



5. After a few seconds the  symbol stops flashing. The appliance waits for the delayed start time

Cleaning and maintenance

Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

Ordinary daily cleaning

Always use only specific products that do not contain abrasives or chlorine-based acids.

Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces. Use ordinary non-abrasive products with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

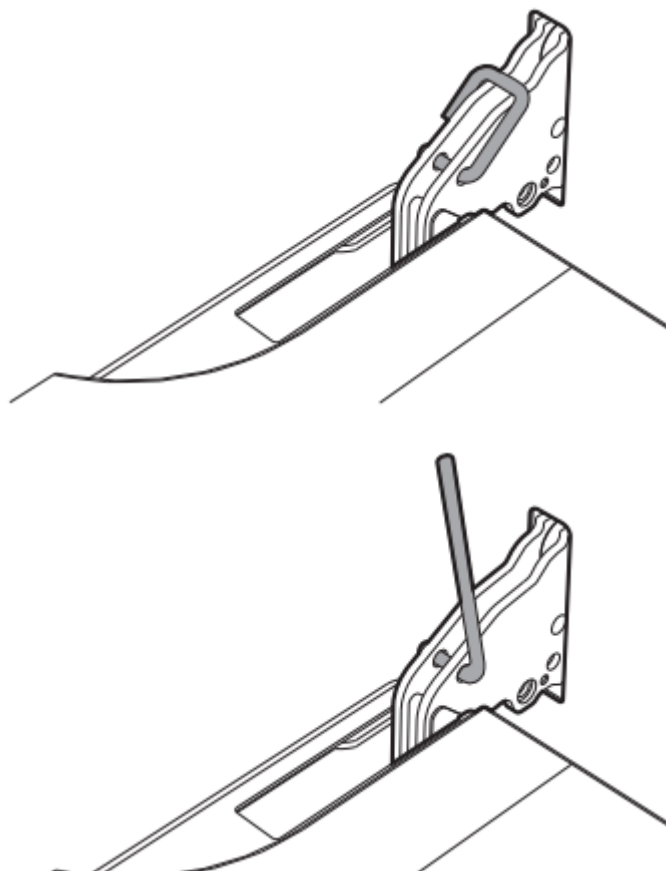
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Removing the door

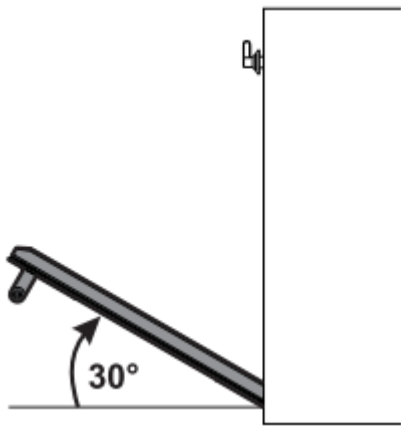
For easier cleaning, the door can be removed and placed on a canvas.

To remove the door proceed as follows:

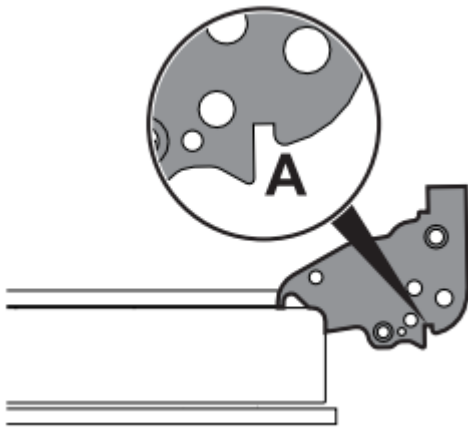
1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections A are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll. In case of stubborn dirt, wash with a damp sponge and an ordinary detergent.

Cleaning the inside of the oven

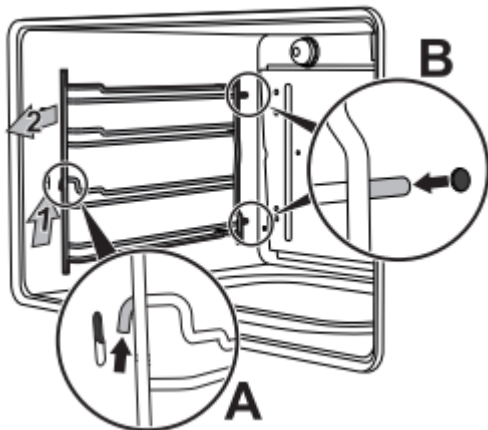
For the best oven upkeep, clean it regularly after having allowed it to cool. Take out all removable parts. Clean the oven racks with warm water and non-abrasive detergent. Carefully rinse and dry damp parts.



Removing racks/trays support frames

Removing the rack/tray support frames enables the sides to be cleaned more easily. Removing the rack/tray support frames:

- Pull the frame towards the inside of the oven to unhook it from its groove A, then slide it out of the seats B at the back.



- When cleaning is complete, repeat the above procedures to put the guide frames back in.

Pyrolytic: automatic cleaning

Preliminary operations

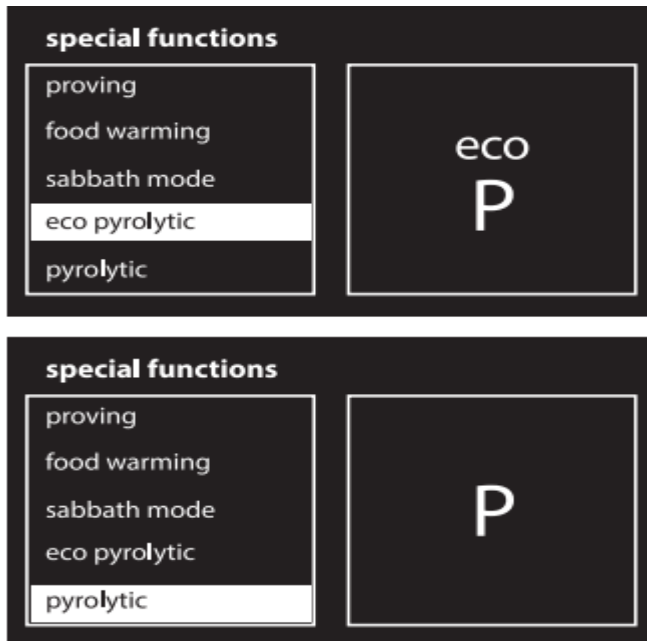
Before starting the pyrolytic cycle:


- Clean the internal glass panel following the usual cleaning instructions
- For very stubborn encrustations spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfibre cloth.

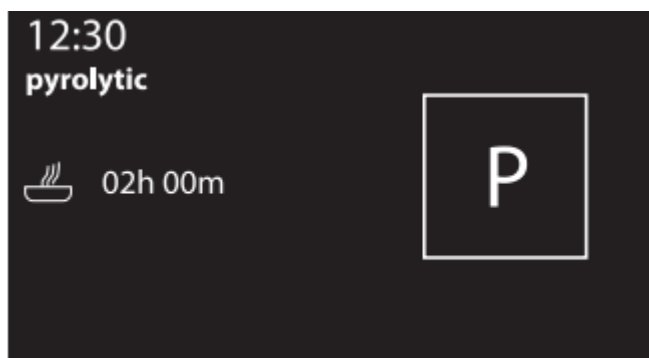
- Remove all accessories from inside the oven (do not remove the upper guard).
- Remove the racks/trays support frames.
- Close the door.


Pyrolytic function setting

1. Turn the control knob to the right or left to select eco pyrolytic or pyrolytic from the “special functions” menu. Then press it to confirm



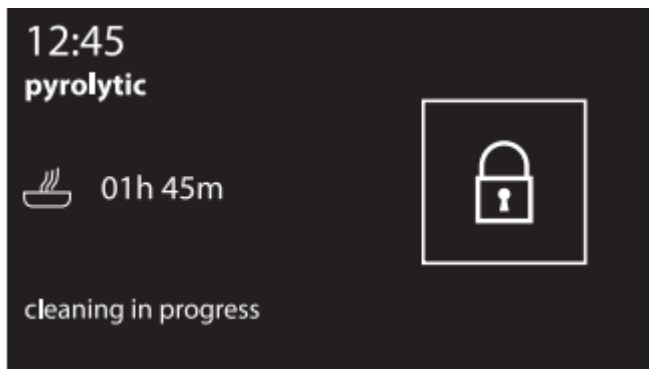
2. Turn the control knob to set the cleaning cycle duration from a minimum of 2 hours to a maximum of 3 hours (except for the  function whose duration is 2 hours).



3. Press the control knob. The  symbol will now be lit solidly. The display shows a warning to remove accessories from inside the oven cavity.

4. Press the control knob to start the pyrolytic cycle.

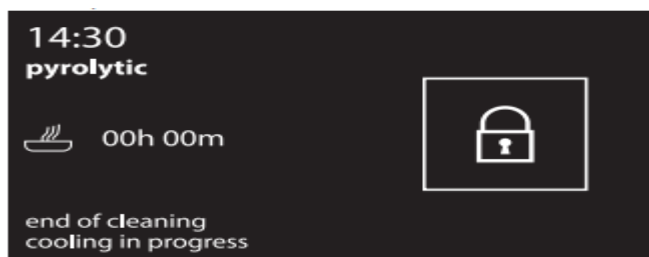
Pyrolytic



1. The display shows “cleaning in progress” and the remaining time to indicate that the appliance is carrying out the automatic cleaning cycle. Two minutes after the pyrolytic cycle has started the

door is locked (the door lock indicator light  comes on) by a device that prevents the door from being opened.


2. At the end of the pyrolytic cycle, the door remains locked as long as the temperature inside the oven returns to safety levels.





3. The display indicates that the cooling procedure inside the oven cavity is in progress. Wait for the oven to cool down and collect the residues deposited inside with a damp microfibre cloth.

Setting of programmed pyrolytic cycle

It is possible to program the pyrolytic cycle start time.

1. After selecting the pyrolytic cycle duration, press the control knob. The display shows the current time and the  symbol comes on.

2. Turn the control knob to set the time you wish the pyrolytic cycle to finish.

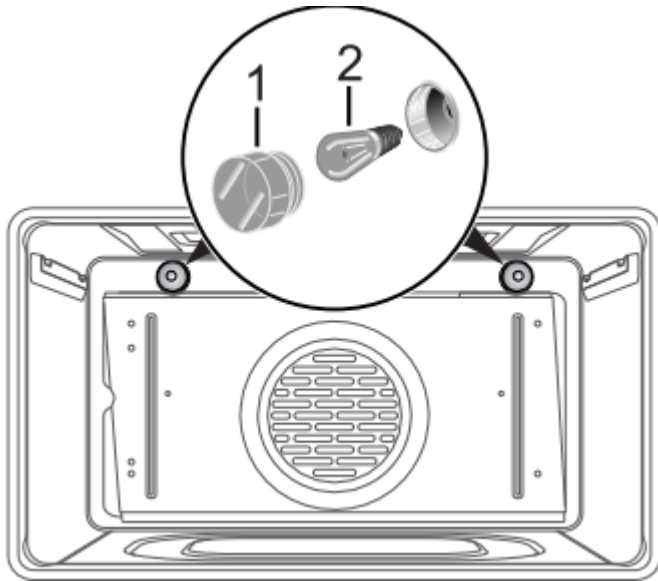
3. After a few seconds, the  and  symbols remain lit steadily and the appliance waits for the set start time to start the cleaning cycle.

Extraordinary maintenance

Replacing the internal light bulb

1. Unscrew bulb protector 1, anticlockwise.

2. Replace the bulb 2 with one of the same type (25W). Use only oven bulbs (T 300°C).



3. Re-fit bulb protector 1.

What to do if...

The display is completely off:

- Check the mains power supply.
- Check whether an omnipolar switch upstream of the appliance supply line is in the "ON" position.

The appliance does not heat up

- Check whether it has been set in "demo" mode (for further details see "Settings").

The controls do not respond:

- Check whether it has been set to "control lock" mode (for further details see "Settings").

The cooking times are longer than those indicated in the table:

- Check whether it has been set to "ecologic" mode (for further details see "Settings").

After the automatic cleaning cycle (pyrolytic) it is not possible to select a function:

- Verify whether the door lock has deactivated. If it has not, the oven has a safety device that does not allow functions to be selected while the door lock is active. This is because the temperature inside the oven is still too high to permit any type of cooking.

The display shows "Error 4":

- The door lock has not properly attached to the door. This might be because the door was accidentally opened during the door lock activation. Switch the oven off and on again, waiting a few minutes before selecting a new cleaning cycle.

If the door is opened during a fan-assisted function, the fan stops:

- This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.