

USERS MANUAL

oven



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Dear Customer,

*You have just acquired a **FAGOR oven** and we would like to thank you.*

Our research teams have created this new generation of appliances for you so that cooking is a pleasure every day.

*With pure lines and modern aesthetics, your new **FAGOR oven** will blend harmoniously into your kitchen and will perfectly combine cooking performance and ease of use.*

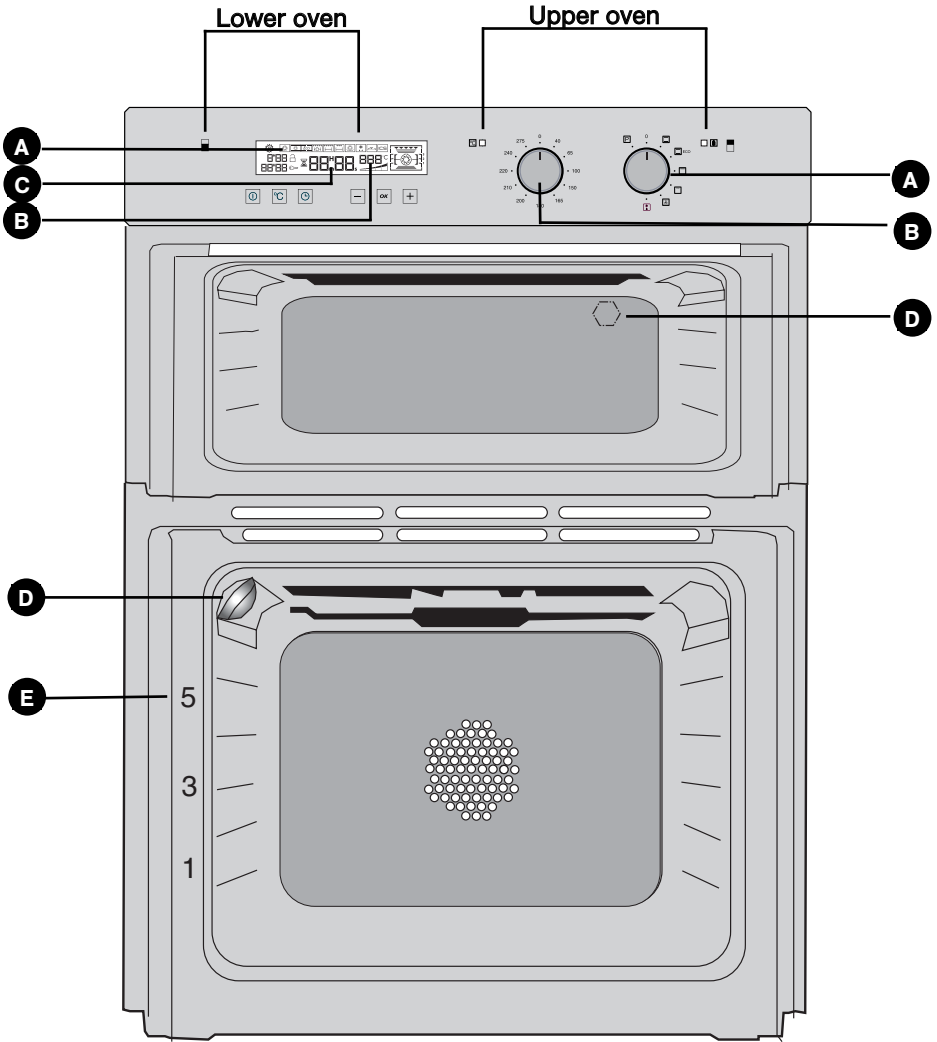
*In the **FAGOR** product line, you will also find a wide range of hobs, ventilation hoods, dishwashers and refrigerators that you can coordinate with your new **FAGOR oven**.*

Of course, in an ongoing effort to best satisfy your demands with regard to our products, our after-sales service department is at your disposal and ready to listen in order to respond to all of your questions and suggestions (contact information at the end of this booklet).

*At the cutting edge of innovation, **FAGOR** helps to improve the quality of everyday life by bringing you products that are ever more effective, easy to use, environmentally friendly, attractive and reliable.*

*The **FAGOR Brand***

YOUR OVEN

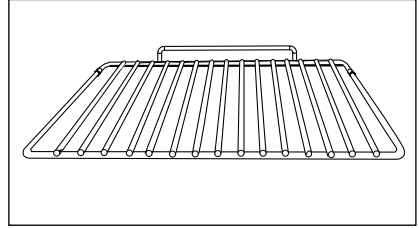


- A** Feature selector
- B** Temperature control
- C** Programmable clock(Lower)

- D** Light
- E** Rail positions

- **Anti-tip safety shelf**

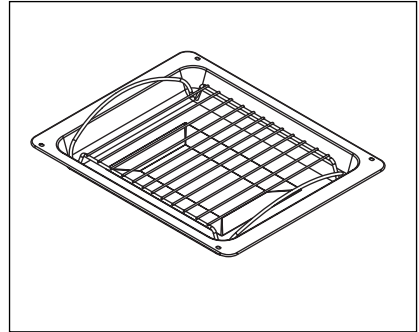
Food can either be placed on the shelf in a dish or cake tin for cooking or browning.



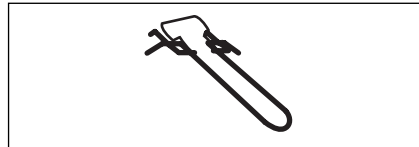
- **Sloped 45 mm dish equipped with a special grid for grilling**

It serves to collect juices and fat from cooking meat or fish placed directly on the grid during a grill or pulsed grill sequence.

Never place this dish on the floor of the oven (it may damage the enamel) unless it is in the grill position (the bottom heating element does not turn on when the oven is set for grilling).



- **Handle for grill tray**





Important

Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives the user guide. Please become familiar with these recommendations before installing and using your oven. They were written for your safety and the safety of others.

• SAFETY INSTRUCTIONS

– This oven was designed for use by private individuals in their homes. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.

– Please make sure children do not play with the appliance.

– When you receive the appliance, unpack it or have it unpacked immediately. Give it an overall inspection. Make note of any concerns or reservations on the delivery slip and make sure to keep a copy of this form.

– Your appliance is intended for standard household use. Do not use it for commercial or industrial purposes or for any other purpose than that for which it was designed.

– Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.

– **WARNING:** accessible parts may be hot when in use. It is advisable to keep small children away from the appliance.

– Never pull your appliance by the door handle.

– Before using your oven for the first time, heat it while empty for approximately 15 minutes. Make sure that the room is sufficiently ventilated. You may notice a particular odour, or a small release of smoke. All of this is normal.

– **WARNING:** accessible parts may become hot when the grill is used. It is advisable to keep children away from the appliance.

– When in use, the appliance becomes hot. Be careful not to touch the heating elements located inside the oven.

– When placing dishes inside or removing them from the oven, do not place your hands close to the upper heating elements and use heat-protective kitchen gloves.

– During pyrolysis, the exposed surfaces become hotter than during normal use. It is advisable to keep small children away from the oven.

– Before beginning a pyrolysis cleaning cycle in your oven, remove all parts of your grids, trays and accessories and remove major spill residue. During pyrolysis, exposed surfaces become hotter than during normal use. It is advisable to keep small children away from the oven.

– At the end of cooking, do not pick up oven or grill items (grid, rotisserie,...) with your bare hands.

– Never place aluminium foil directly in contact with the floor of the oven (see the chapter on oven description), as accumulated heat may cause deterioration of the enamel.

– Do not place heavy weights on the oven door when open, and make sure that children cannot climb or sit on it.

– The oven must be turned off when cleaning inside the oven.

– This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or persons lacking experience or awareness, unless using it with the help of a person responsible for their safety, or under supervision and with prior instruction in its use.

– In addition to the accessories supplied with your oven, only use dishes capable of withstanding high temperatures (follow the manufacturer's instructions).

– After using your oven, make sure that all the controls are in their stop position.

– Do not use your oven as a larder or to store any items after use.

– Never use steam or high-pressure devices to clean the oven (electrical safety requirement).

SAFETY RECOMMENDATIONS

– **(Depending on the model):** For your safety, your oven is equipped with an AUTO-MATIC STOP, if you forget to turn off your oven by mistake. After 23 hours and 30 minutes of continuous use, the AS (Automatic Stop) feature will be activated and your oven will turn itself off. AS or Auto Stop will be displayed instead of the time and a series of successive beeps will be emitted for a short time.

• CARING FOR THE ENVIRONMENT

– This appliance's packing materials are recyclable. Recycle them and play a role in protecting the environment by depositing them in local authority containers provided for this purpose.

– Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances must not be mixed with other waste.



Recycling of the appliances organised by your manufacturer will thus be undertaken in optimum conditions, in accordance with European directive 2002/96/CE relating to electrical and electronic equipment

waste. Contact your local council or your retailer to find out the drop-off points for used appliances that are nearest to your home.

– We thank you for your help in protecting the environment.



Warning

Installation should only be performed by qualified installers and technicians.

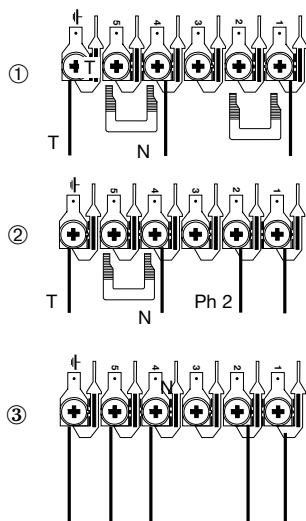
This appliance complies with the following European directives:

- Low Voltage Directive 2006/95/CE for affixing the CE mark.

- Electromagnetic Compatibility Directive 89/336/CEE modified by directive 93/68/CEE for attaching the CE mark.

- CE regulation 1935/2004 concerning materials and objects intended for contact with food substances.

• ELECTRICAL CONNECTIONS



The electrical connections are made before the oven is installed in its housing.

- Before connecting your oven, make sure you are using the correct size cable. The cross-section should be the same as the cable connected to the oven. The fuse for your installation must conform to the table shown opposite.
- Where the oven is connected using a separate plug and socket this must be accessible after the oven has been installed.
- Where the appliance is not connected to the mains electricity supply by a plug, an omnipolar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet requirements.
- The oven must be connected using a standard power cable for which the number of conductors is dependent upon the type of connection required and in conformity with the table shown below.

	network voltage	connection	min. diameter of cable	fuse
①	230V- 50Hz	1 L + N	4 mm ²	32 A
②	400V 2N-50Hz	2 L + N	1,5 mm ²	16 A
③	230V 2-2N-50Hz	2 L + N	1,5 mm ²	16 A



Warning

We cannot be held responsible for any accident resulting from inexistent, defective or incorrect earthing.

If the electrical installation in your residence requires any changes in order to hook up your appliance, contact a professional electrician.


If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.

You must enable the appliance to be disconnected from the supply network after installation.

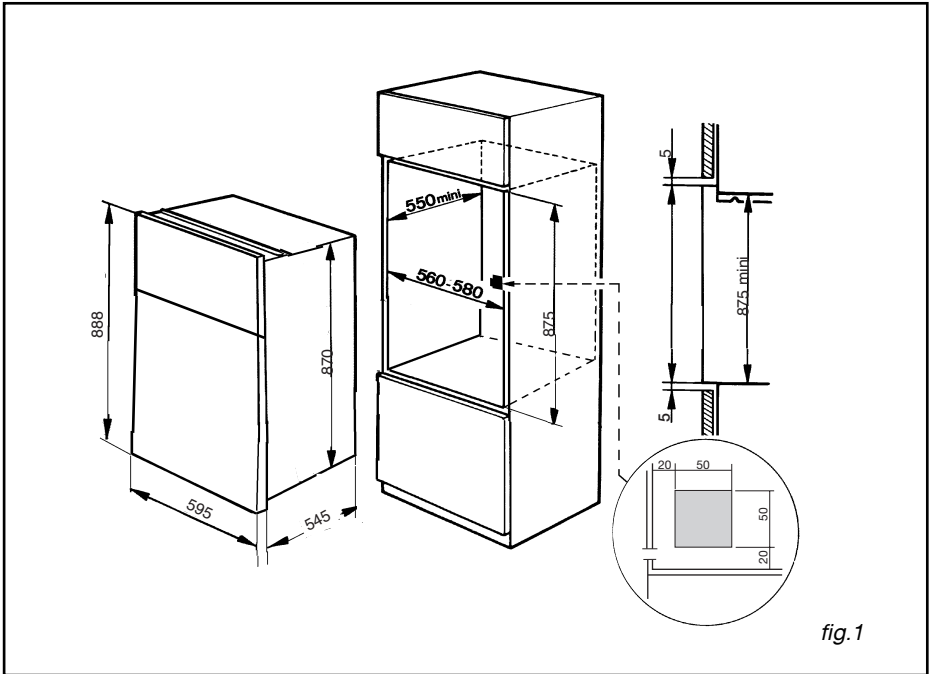
Disconnection can be enabled by ensuring that there is an accessible power plug or by incorporating a switch into the fixed wiring in compliance with the installation rules.

The oven is sold without a cable.

• **1st CONNECTION OR CHANGE OF THE POWER CABLE**

- The power cable (H05 RR-F, H05 RN-F or H05 VV-F) must be of sufficient length to be connected to the build-in oven while it sits on the floor in front of the cabinet. To do this the appliance must be disconnected from the electrical network:
- Open the inspection flap located at the lower right of the back cover by unscrewing the two screws, then pivot the inspection flap.
- Strip 12 mm along each wire of the new power cable.
- Carefully twist the strands together.
- Loosen the screws from the terminal board and remove the power cord to be replaced.
- Insert the power cable through the side of the cover into the cable clip located to the right of the terminal board.
- All the strands of the electrical wires must be secured tightly under the screws.
- The phase wire on the L terminal.
- The green-yellow coloured earth wire should be connected to the terminal .
- The neutral wire (blue) on the N terminal.
- Connect the wires according to the table (on previous page).
- Screw down tightly the screws on the terminal board and check the connection by pulling on each wire.
- Attach the cable with the cable clip located to the right of the terminal board.
- Close the inspection flap using the two screws.

• DIMENSIONS FOR INSTALLATION USE



• CHOICE OF LOCATION

The above diagrams show the dimensions of a cabinet that will be able to hold your oven. The oven can be installed in a cabinet column (open* or closed) that has the appropriate dimensions for built-in installation (see diagram opposite).

Your oven has optimised air circulation that allows it to achieve remarkable cooking and cleaning results if the following guidelines are followed:

- Centre the oven in the cabinet so as to guarantee a minimum distance of 5 mm between the appliance and the cabinet beside it.
- The material or coating of the cabinet must be heat-resistant.
- For greater stability, attach the oven in the cabinet with two screws through the holes provided for this purpose on either side of the front inner panel (fig.1).

• BUILD-IN

To do this:

- 1) Remove the rubber screw covers to access the mounting holes.
- 2) Drill a hole in the cabinet panel to avoid splitting the wood.
- 3) Attach the oven with the 2 screws.
- 4) Replace the rubber screw covers (they also absorb the shock caused by closing the oven door).

(* if the cabinet is open, its opening must be 70 mm (maximum).



Tip

To be certain that you have properly installed your appliance, do not hesitate to call on a household appliance specialist.

• HOW TO COOK STRAIGHTAWAY

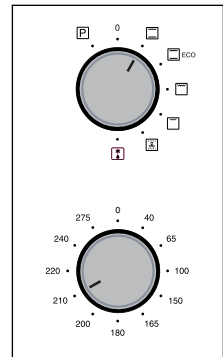
The walls of the upper oven are covered with normal enamel, the oven is best used:

- With a thermostat setting of 50 to 250 for dishes which cause little or no spitting or soiling, such as small and large cakes, etc.
- For grilling dishes that don't make any grease splashes (toasted sandwiches, etc.).
- For browning dishes (pasta, caramel creams, etc.).

The timer display only shows the time of day. It should not be blinking.

- Choose the cooking method:
Turn the button to the position of your choice.
Example: position "□".
- Choose the cooking temperature
Turn the button to the temperature recommended for the food you are cooking.
Example: 210 temperature mark.

When you have done both these the oven heats up and the temperature light glows.



• UPPER OVEN COOKING MODES



CONVENTIONAL OVEN

- The food is cooked by top and bottom elements.
- Preheating is sometimes necessary to reach the required temperature.
- Recommended to keep white meat, fish and vegetables juicy and succulent.



ECO

- Cooking controlled by the upper and lower heating elements.
- This position allows energy savings while maintaining the quality of the cooking.
- The ECO position is used for energy label performance.
- All types of cooking are done **without preheating**.



ADJUSTABLE GRILL

- Cooking is carried out by the upper element.
- The double grill covers the full surface of the oven shelf. The single grill is equally efficient but covers a smaller area.



- Recommended for grilling cutlets, sausages, slices of bread and Mediterranean prawns placed on the oven shelf.



KEEPING THINGS WARM

- This position allows you to keep your food warm by bursts of heat from the element at the back of the oven combined with fan.
- Recommended for letting dough rise for bread, brioche, kugelhupf... without exceeding 40°C (plate warming, defrosting).



DEFROSTING

- Dishes are defrosted, using a limited amount of heat and the fan.
- Ideal for delicate dishes (fruit tart, custard pie, etc).
- Meat, buns, etc, are defrosted at 50°C (meat should be placed under the grill with a dish underneath to catch drips from the defrosting which are not edible).

• HOW TO CHANGE A BULB



Warning

Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down.

The lamp is accessible:

Inside the oven.

The bulb is located on the ceiling of your oven's cavity.

- Unscrew the the protective shade (see diagram).
- Unscrew the bulb in the same direction.

A bulb is used:

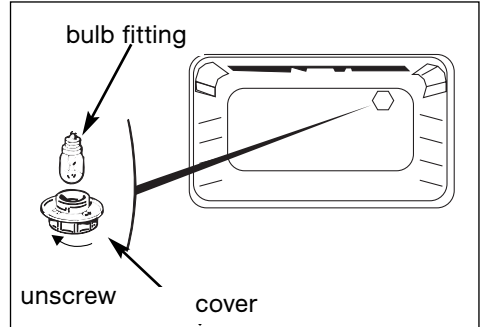
- 15 W
- 220-240 V
- 300°C
- E 14 screw-fitting bulb

- Change the bulb, replace the shade and switch your oven back on at the mains.

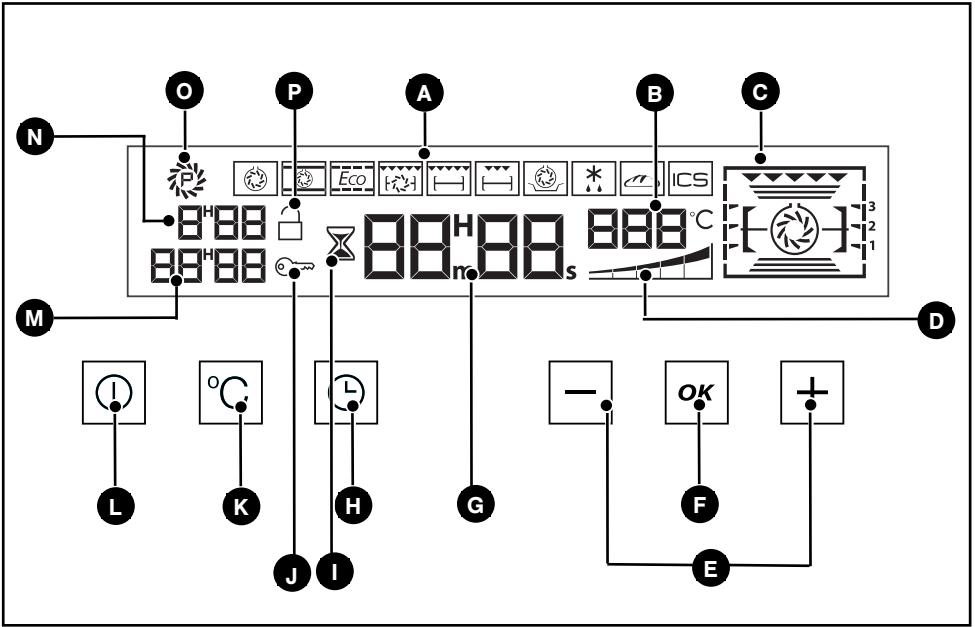


Tip

To unscrew the shade and light, use a rubber glove, which will make disassembly easier.



• CLOSE-UP OF YOUR PROGRAMMER



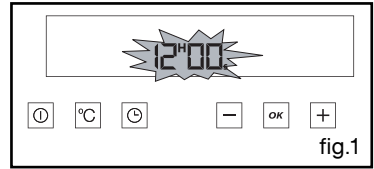
- A** Cooking modes display
- B** Oven temperature display
- C** Shelf support indicator and selected cooking mode indicator.
- D** Temperature rise indicator
- E** Adjustment buttons
- F** Buttons for confirming settings
- G** Clock and timer display
- H** Setting cooking time / cooking end time and clock
- I** Timer display
- J** Control panel lock indicator (child safety device).
- K** Setting the temperature
- L** Start/Stop
- M** Cooking end time display
- N** Cooking time display
- O** Cleaning indicator
- P** Pyrolysis lock

• HOW DO YOU SET THE CLOCK ON THE OVEN ?

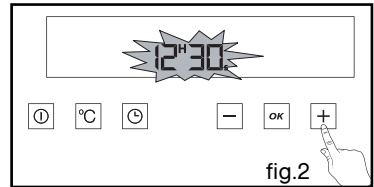
• How to set the time

- When plugged in

The display flashes 12:00 (fig.1).

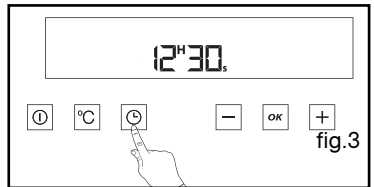


Set the time by pressing the + or - buttons (holding your finger on the button allows you to scroll through the numbers rapidly) (fig.2).



Example: 12:30

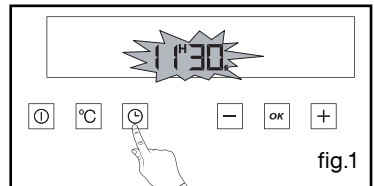
Press the 🕒 button to confirm.
The display stops flashing (fig.3).



- To set the time on the clock

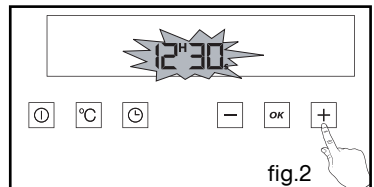
Press and hold the 🕒 button for a few seconds until the display starts flashing (fig.1), then release.

Audible beeps indicate that it is now possible to set the time.



Adjust the clock setting with the + and - buttons (fig.2).

Press the button **OK** to confirm.




Warning


If the OK button is not pressed, the adjustment will be automatically recorded after a few seconds.

• HOW DO YOU PROGRAM FOR IMMEDIATE COOKING ?

• Immediate cooking

– The programmer should display only the time. It should not be flashing.

Press the  button (fig.1) then select your cooking program using the + or - buttons (fig.2).

Example:  → shelf support two recommended.
– Confirm using the OK button.

Cooking indicator self-selects. The shelf support indicator and functions appear.


The oven begins heating.


Place your dish in the oven based on the recommendation shown in the display.

Your oven recommends the optimal temperature for the chosen cooking mode.


You can still adjust the temperature using the °C button under the display (fig.3).

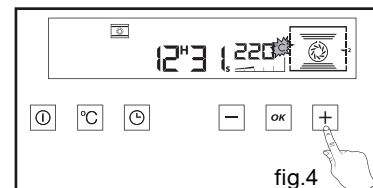
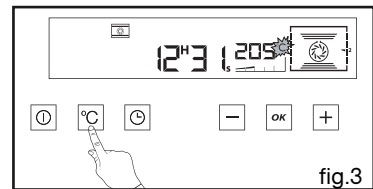
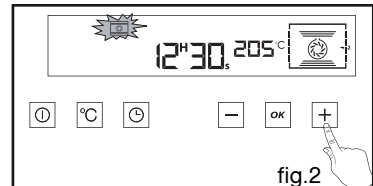
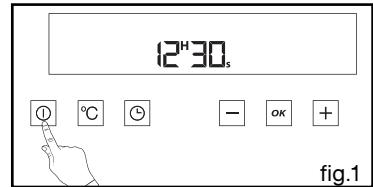
“C” flashes in the display and indicates that you can adjust the temperature by pressing the + or - buttons (fig.4).

Example:  → set to 220°C.
– Confirm using the OK button.

The temperature rise indicator displays the temperature  rise in the oven.

A series of beeps will sound when the oven reaches the selected temperature.

To stop cooking, press and hold the  button for a few seconds.



Warning

After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.



Warning

All types of cooking are done with the door closed.

• HOW DO YOU SET A COOKING PROGRAMME ?

- *Cooking with immediate start and programmed duration*

- Select the desired cooking mode and adjust the temperature (see paragraph: immediate cooking).

- Press the  button until the cooking time indicator starts to flash .

The display flashes 0:00 to indicate that you can now adjust the setting (fig.1).

- Press the + or - buttons to set the desired time. Example: 30 mins cooking time (fig.2).

- Confirm using the OK button.

The cooking time is automatically recorded after a few seconds.

The cooking time display stops flashing.

The countdown of the cooking time begins immediately after it has been set.

After these three steps, the oven heats up:

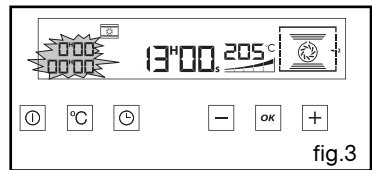
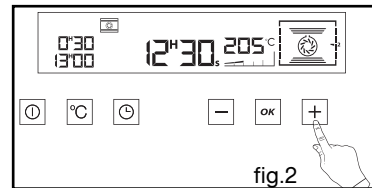
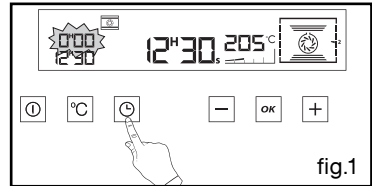
A series of beeps will sound when the oven reaches the selected temperature.

At the end of cooking (end of programmed time),

- the oven turns off,

- the cooking time indicator and 00:00 both flash (fig.3),



- a series of beeps sounds for a few minutes. Press any button to stop the beeping.



• HOW DO YOU SET A COOKING PROGRAMME ?

- Cooking with delayed start and chosen cooking end time

Proceed as with programmed cooking.

- Press the  button until the cooking end indicator starts to flash .

The display flashes to indicate that you can now adjust the setting (fig.1).

- Press the + or - button to set the desired cooking end time.

Example: end of cooking at 16:00 (fig.2).

- Confirm using the OK button.

The cooking end time is automatically recorded after a few seconds.

The cooking end time display stops flashing.

After these 3 steps, the oven heating is delayed so that cooking ends at 16:00.

At the end of cooking (end of programmed time),

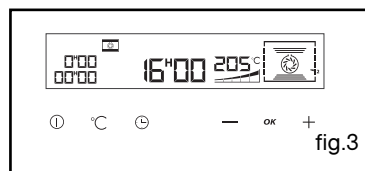
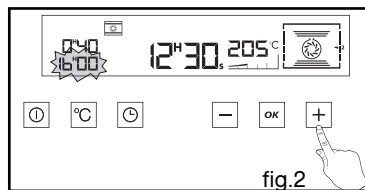
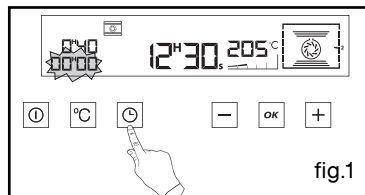
- the oven turns off,

- the cooking time indicator and 0:00 both flash (fig.3),

- a series of beeps sounds for a few minutes. Press any button to stop the beeping.

Displays returns to the clock.

The light inside the oven turns on when cooking starts and goes out when cooking stops.



Warning

You cannot lock the oven if you have programmed a cooking cycle.

• HOW DO YOU USE THE TIMER ?

- Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.

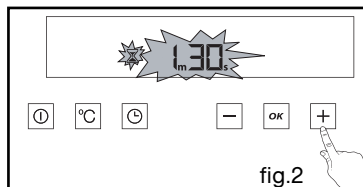
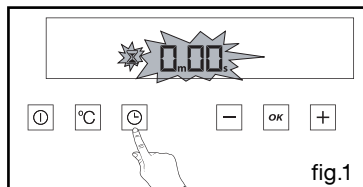
In this case, the timer display has priority over the clock display.

- Press the  button 3 times (fig.1)

The timer symbol  and 0m00s start flashing.

- Adjust the chosen time by pressing the buttons **+** or **-** (fig.2).

- Press the button **OK** to confirm or wait a few seconds.



The display stops flashing after a few seconds and the timer starts working, counting down the time in seconds.

Once the time has expired, the timer emits a series of beeps to notify you.

Press any button to stop the beeping.



Warning

It is possible to change or cancel the timer at any time.

• CUSTOMISING THE RECOMMENDED TEMPERATURE

Select the cooking function:

- Press the button **OK**.

If you wish to customise the recommended temperature:

- Press the $^{\circ}\text{C}$ button until the temperature starts flashing.

- Press the **+** or **-** button until the desired temperature appears.

- Press **OK** to confirm.



Tip

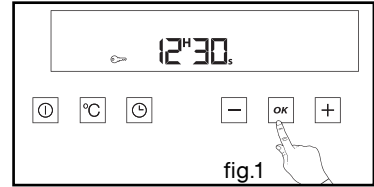
It is possible to change or cancel the timer programme at any time.

• LOCKING THE CONTROLS (CHILD SAFETY)

OVEN OFF

You have the option of preventing access to the oven controls by taking the following steps:

when the oven is off, hold down the button **OK** for a few seconds; a “key” will then be displayed on the screen -> access to the oven controls is now blocked (fig.1).



To unlock access, hold down the **OK** button for a few seconds.
The oven controls are once again accessible.



Warning

You cannot lock the oven if you have programmed a cooking cycle.

• HOW TO CHANGE A BULB ?



Warning

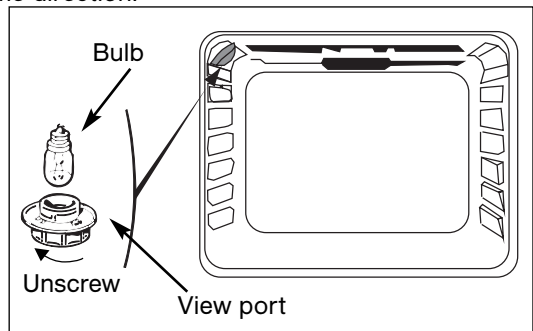
Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down.

- The bulb is located on the ceiling of your oven's cavity.
- a) Unscrew the view port (see adjacent diagram).
- b) Unscrew the light bulb in the same direction.

Bulb specifications:

- 15 W
- 220-240 V
- 300°C
- E 14 cap

- c) Replace the bulb then reposition the view port and reconnect your oven.



Tip

To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

OVEN COOKING MODES

*



CIRCULATING HEAT

(recommended temperature **180°C** min 35°C max 235°C)

- Cooking is controlled by the heating element located at the back of the oven and by the fan.
- Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
- This is recommended to retain the moisture in white meat, fish and vegetables.

For cooking multiple items on up to 3 levels.



COMBINED HEAT

(recommended temperature **205°C** min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements and by the fan.
- Three combined heat sources: a lot of heat from the bottom, a little circulating heat and a touch from the grill for browning.
- Recommended for quiches, pies and moist fruit tarts baked in a metal dish which is preferably non-stick.

*



ECO

(recommended temperature **200°C** min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements.
- This position allows energy savings while maintaining the quality of the cooking.
- The ECO position is used for energy label performance.
- All types of cooking are done **without preheating**.



FAN ASSISTED GRILL

(recommended temperature **200°C** min 180°C max 230°C)

- Cooking controlled, alternately, by the upper element and by the fan.
- Preheating is unnecessary. Roasts and poultry that are juicy and crisp all over.
- The rotisserie continues to operate until the door is opened.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all poultry or meat, for sealing and thoroughly cooking a leg or a rib of beef. To retain fish steaks' moist texture.



HIGH GRILL

(recommended positions **4** - min 1 - max 4)

- Cooking is done by the upper element without the fan.
- Preheat the oven for 5 minutes.
- Recommended for browning vegetable dishes, pasta, fruit, etc, placed under the grill.



MEDIUM GRILL

(recommended positions **1** - min 1 - max 4)

- Cooking is done by the upper element.
- Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all **roasts**, for sealing and thoroughly cooking **leg, cuts of beef**. To keep **fish steaks** moist.

* Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive 2002/40/EC.



KEEPING THINGS WARM

(recommended temperature **80°C** min 35°C max 100°C)

- This position allows you to keep your food warm by bursts of heat from the element at the back of the oven combined with fan.
- Recommended for letting dough rise for bread, brioche, kugelhof... without exceeding 40°C (plate warming, defrosting).



DEFROSTING

(recommended temperature **35°C** min 30°C max 50°C)

- Dishes are defrosted, using a limited amount of heat and the fan.
- Ideal for delicate dishes (fruit tart, custard pie, etc).
- Meat, buns, etc, are defrosted at 50°C (meat should be placed under the grill with a dish underneath to catch drips from the defrosting which are not edible).



BREAD

(recommended temperature **205°C** min 35? max 275?)

- Recommended cooking sequence for bread making.
- After preheating, place the ball of dough on the pastry dish - 2nd shelf.
- Don't forget to place a ramekin of water on the base to obtain a golden crispy crust.

** Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive 2002/40/EC.*

• PERFORM A PYROLYSIS

• Immediate pyrolysis



Warning

Remove the grids and trays from the oven and clean any major spill residue.

- Check that the programmer is displaying the time of day and that it is not flashing.

You can choose 3 durations of pyrolysis:

pyrolysis lasting 1 hour 30 minutes.

pyrolysis lasting 1 hour 45 minutes.

pyrolysis lasting 2 hours.

Press the touch button (fig.1).

Then press once on the button - to get the symbol "P" flashing in the display (fig.2).

Confirm by pressing the button OK.

The pyrolysis cycle display shows a duration of 2:00 hours, but you can change this duration.

Example: pyrolysis cycle 1h45.

Press the + or - button to get the desired duration (fig.3).

Confirm by pressing the button OK.

Pyrolysis starts and the symbol stops flashing, becomes steady. The countdown of the cooking time begins immediately after it has been set.

During the pyrolysis, the symbol displays in the programmer indicating that the door is locked (fig.4).

At the end of pyrolysis, 0:00 starts flashing as well as the symbol .

- When the oven is cool, use a damp cloth to remove the white ashes.

The oven is clean and once again ready for the cooking cycle of your choice.

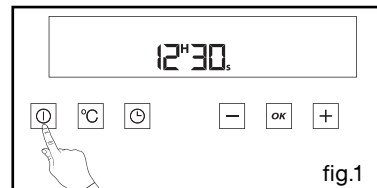


fig.1

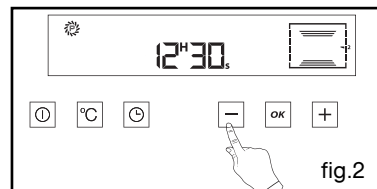


fig.2

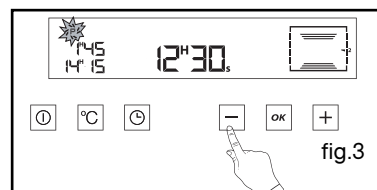


fig.3

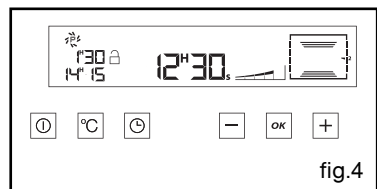


fig.4

• **PERFORM A PYROLYSIS**

• **Delayed pyrolysis**

- Follow the instructions described in the section "Immediate pyrolysis"

After validating the pyrolysis cycle by pressing the button OK:

- Press the  button.

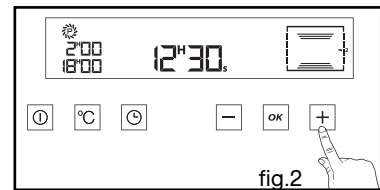
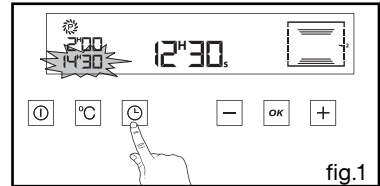
The end of cooking symbol flashes to indicate that it is now possible to set it (fig.1).

- Press the + or - button to set the desired end time (fig.2).

Example: end of cooking at 18:00.

Confirm by pressing the button OK.

- After these steps, the beginning of pyrolysis is delayed so that it finishes at 18:00.



If you have a doubt about the functioning of your oven, this does not necessarily mean that there is a malfunction. ***In any event, check the following items:***

You observe that...	Possible causes	What should you do?
The oven is not heating.	<ul style="list-style-type: none"> • The oven is not connected. • The fuse in your electrical set-up is not working. • The selected temperature is too low. • The sensor is defective. • The oven has experienced overheating and has engaged safety steps. 	<ul style="list-style-type: none"> - Connect the oven. - Replace the fuse in your electrical set-up and check its capacity (16A). - Increase the selected temperature. - Call the After-Sales Service Department. - Call the After-Sales Service Department.
The temperature indicator is flashing.	<ul style="list-style-type: none"> • Defective temperature sensor. 	<ul style="list-style-type: none"> - Call the After-Sales Service Department.
The oven light is not working.	<ul style="list-style-type: none"> • The light is out of order. • The oven is not connected or the fuse is not working. 	<ul style="list-style-type: none"> - Replace the light. - Connect the oven or replace the fuse.
The cooling fan continues to operate after the oven stops.	<ul style="list-style-type: none"> • The fan should work for a maximum of one hour after cooking, or when the oven temperature is greater than 125°C. • If it does not stop after one hour. 	<ul style="list-style-type: none"> - Open the oven door to accelerate the cooling down of the oven. - Call the After-Sales Service Department.
The pyrolysis cleaning cycle does not begin.	<ul style="list-style-type: none"> • The door is not properly closed. • The locking system is defective. • The temperature sensor is defective. • The contact for "closed door" detection is defective. 	<ul style="list-style-type: none"> - Verify that the door is locked. - Call the After-Sales Service Department. - Call the After-Sales Service Department. - Call the After-Sales Service Department.

