



## Tips for keeping your appliance in the best working order over time

After using the steam or humidification function, **dry and remove any residues or traces of moisture from the oven cavity** in order to keep it in good condition, hygienic to use and maintain its functional and aesthetic characteristics unaltered and to prevent unpleasant odours.



### Improper use

#### Risk of damage to surfaces

- Failure to dry it, or failure to dry it properly, may damage the surface of the oven cavity and expose the enamelled surfaces and chrome plated parts to possible oxidation.

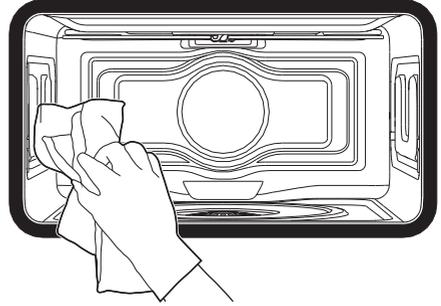


### High temperatures

#### Danger of burns

- Allow the appliance to cool completely before drying it.

## Drying the oven cavity



1. Remove all accessories from the oven cavity.
2. Remove the rack/tray support frames.
3. Remove any water from the evaporation tray (only for models with steam function), using the sponge supplied (on some models only).
4. Using a soft cloth, carefully wipe all the sides of the oven cavity, including the deflector.
5. In order to make sure that all moisture has been eliminated, if the appliance uses traditional cooking functions, run a fan assisted function at maximum temperature, with the oven empty, for approximately 10 minutes.
6. Leave the door of the appliance partially open for approximately one hour in order to allow the remaining moisture to escape.

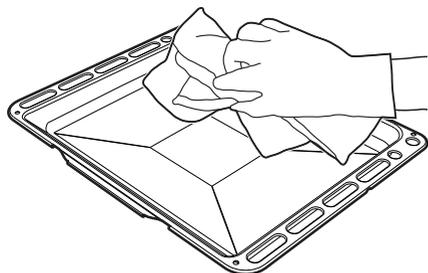


If you notice lime deposits, use a cloth dampened with vinegar to remove them and then rinse well.



## Cleaning and drying

### Drying the accessories



In addition to the oven cavity, the accessories (racks, trays etc.) that were used during the steam or humidification function must also be dried since the moisture on them may corrode the walls of the oven cavity and subsequently damage them.

Dry the accessories using a soft cloth or absorbent paper in order to dry them.