



**INSTALLATION and SERVICE INSTRUCTIONS  
USE and CARE INSTRUCTIONS**

# **PLURIFUNCTION BUILT-IN OVENS**



**distributed by  
DeLonghi  
Pty Ltd**

## ***Dear Customer,***

*Thank you for having purchased and given your preference to our product.*

*The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.*

*Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.*

***This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.***

***The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or by faulty installation.***

## **PRODUCT LABEL**



## **IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES**

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- Do not operate the appliance barefooted;
- The appliance is not intended for use by young children or infirm persons without supervision;
- Young children should be supervised to ensure they do not play with the appliance.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or illogical use of the appliance.

### **FIRST USE OF THE OVEN**

It is advised to follow these instructions:

- Furnish the interior of the oven as described at chapter "Cleaning and maintenance".
- Insert shelf and tray.
- Switch on the empty oven on max to eliminate grease from the heating elements.
- Let the oven cool down and clean the interior of the oven with a cloth soaked in water and neutral detergent, then dry carefully.

This appliance has been designed and constructed in accordance with the following codes and specifications:

AS/NZS 60335-1	General Requirements for Domestic electrical appliances
AS/NZS 60335-2-6	Particular Requirements for Domestic electrical cooking appliances
AS/NZS 1044	Electromagnetic Compatibility Requirements.

## IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged and that the oven door closes correctly. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- After use, ensure that the knobs are in the off position.
- Keep children away from the appliance when it is in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- During and after use of the appliance, certain parts will become very hot. Do not touch hot parts. Care should be taken to avoid touching heating elements inside the oven.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- Make sure that electrical cables connecting other appliances in the proximity of the oven do not become entrapped in the oven door.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **Fire risk!** Do not store flammable material in the oven.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the appliance or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or tray. Remove spillages as soon as they occur.
- Do not stand on the open oven door.
- Always stand back from the appliance when opening the oven door to allow steam and hot air to escape before removing the food.
- Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING: Taking care NOT to lift the oven by the door handle.**
- **IMPORTANT NOTE:** This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- This appliance is for domestic use only.

# INSTALLATION

## CAUTION:

- This appliance must be installed in accordance with these installation instructions.
- This appliance shall only be serviced by authorized personnel.
- This appliance is to be installed only by an authorised person.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the oven from mains power supply before carrying out any maintenance operations or repairs.

## ELECTRICAL REQUIREMENTS

- The oven is supplied without a power supply plug and therefore if you are not connecting directly to the mains, a standardized plug suitable for the load must be fitted.
- Connection to the mains must be carried out by qualified personnel in accordance with current regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The plug must be connected to an earthed socket in compliance with safety standards.
- The appliance must be connected directly to the mains placing a two pole switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the appliance has been installed, the switch or socket must always be accessible.
- **If the supply cord is damaged it must be replaced by the manufacturer or its Service Agent or a similarly qualified person in order to avoid a hazard.**

**N.B. The connection of the appliance to earth is mandatory. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.**

If the installation requires alterations to the domestic electrical system call a qualified electrician. He should also check that the domestic electrical system is suitable for the power drawn by the appliance.

## REPAIRS

### REPLACING THE POWER SUPPLY CABLE

- Unhook the terminal board cover by inserting a screwdriver into the two hooks **A** (fig. 2).
- Open the cable gland by unscrewing screw **F** (fig. 3), unscrew the terminal screws and remove the cable.
- The new supply cable, of suitable type and section, is connected to the terminal board following the diagram fig. 1.

### FEEDER CABLE SECTION TYPE HO5RR-F

230 V ac	2350 W (10,2 A)	3 x 1,5 mm <sup>2</sup>
240 V ac	2550 W (10,6 A)	3 x 1,5 mm <sup>2</sup>

Figure 1

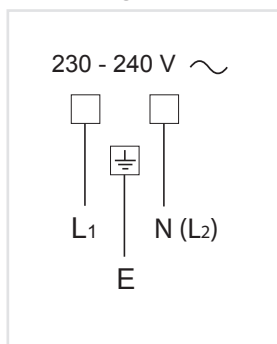


Figure 2

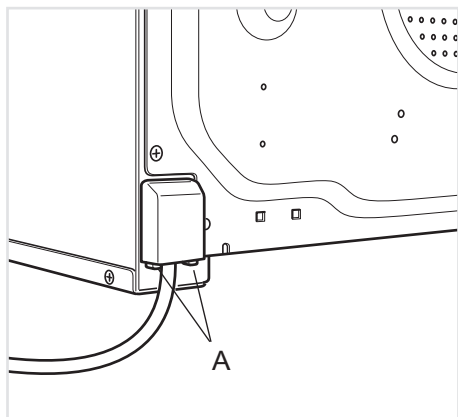
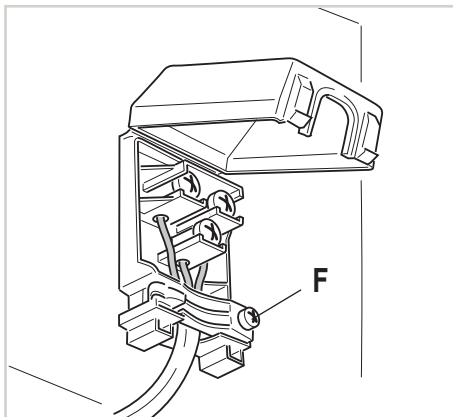


Figure 3



ELECTRIC DIAGRAM

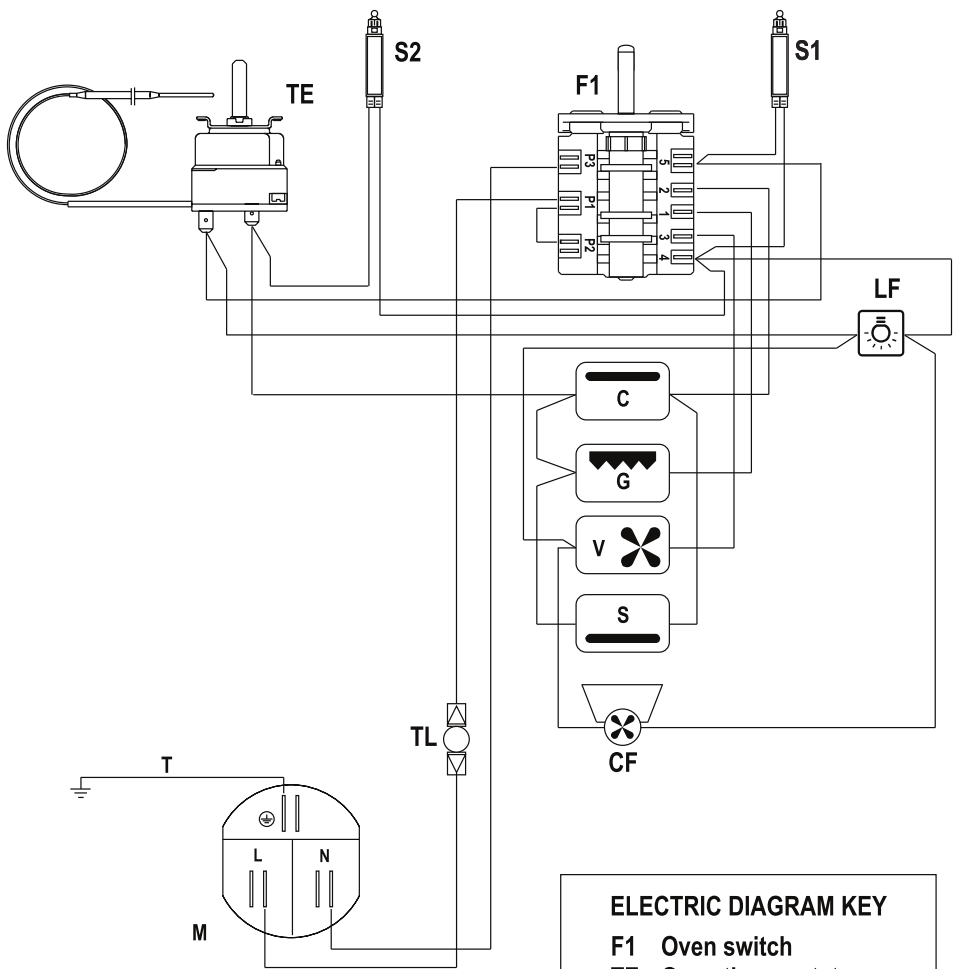


Figure 4

ELECTRIC DIAGRAM KEY

- F1 Oven switch
- TE Oven thermostat
- LF Oven lamp
- S1 Line pilot lamp
- S2 Thermostat pilot lamp
- TL Thermal overload
- M Terminal block
- C Top element
- G Grill element
- S Bottom element
- CF Cooling fan
- V Fan
- T Earth connection

## FITTING REQUIREMENTS

**WARNING:** Taking care **NOT** to lift the oven by the door handle.

The oven must be built-in in a standard module of furniture of 60 cm width and depth.

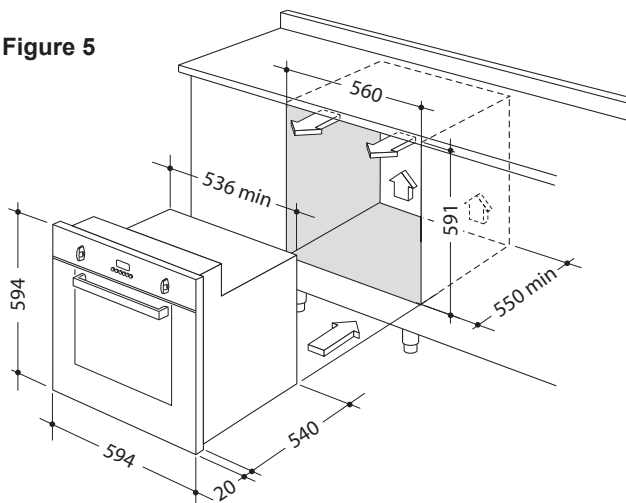
It is to be fit up in a module having the clearance as shown in the pictures.

On the lower side, the oven must lay on supports standing the oven weight.

The ovens are secured by four screws that pass through the surround.

They must locate firmly and squarely in the edges of the cabinet or add panels to achieve a secure location.

**Figure 5**



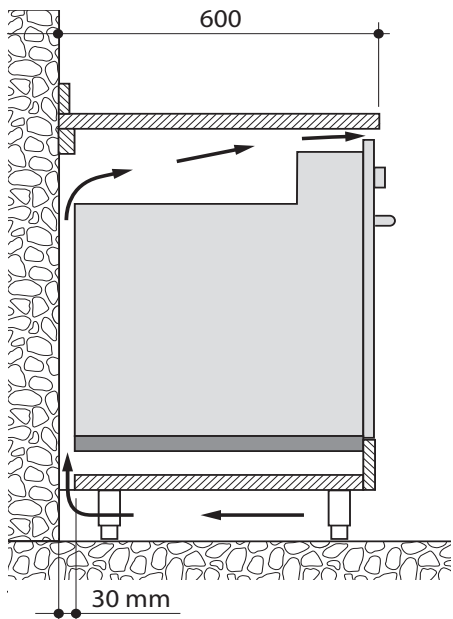
The walls surrounding the oven must be made of heat-resistant material. Both the veneered plastic and the adhesive used must be resistant to temperatures of 120°C in order to prevent unsticking and deformation.

## FITTING THE OVEN INTO A BASE

The space available should be of the dimensions shown in the figure 5.

Arrangements should be made for an adequate supply of the air to the oven to avoid overheating (fig. 6).

**Figure 6**



## WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Figure 7

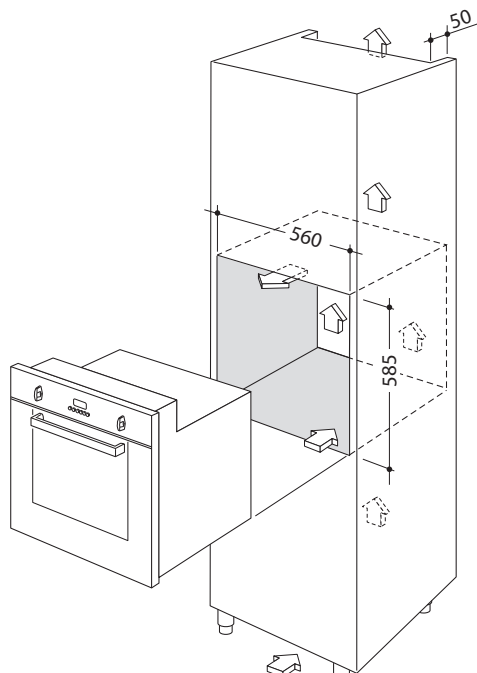
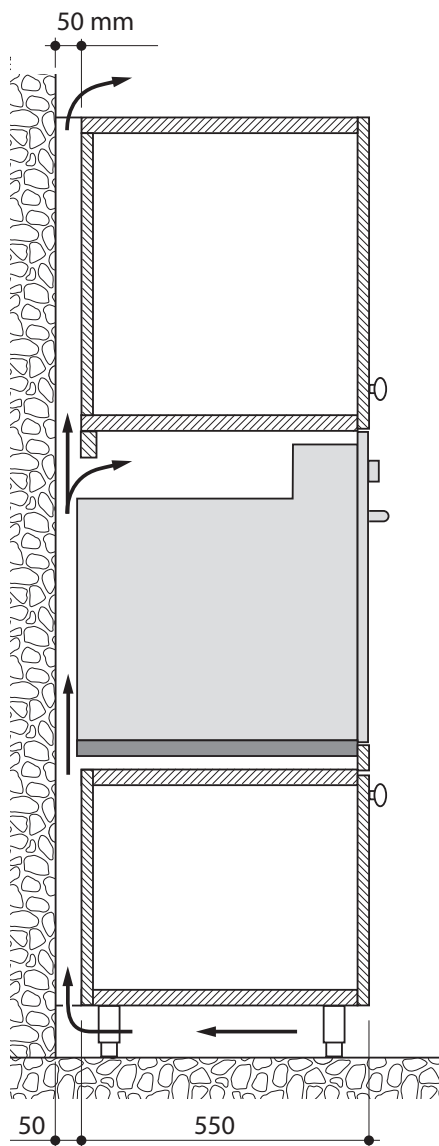


Figure 8



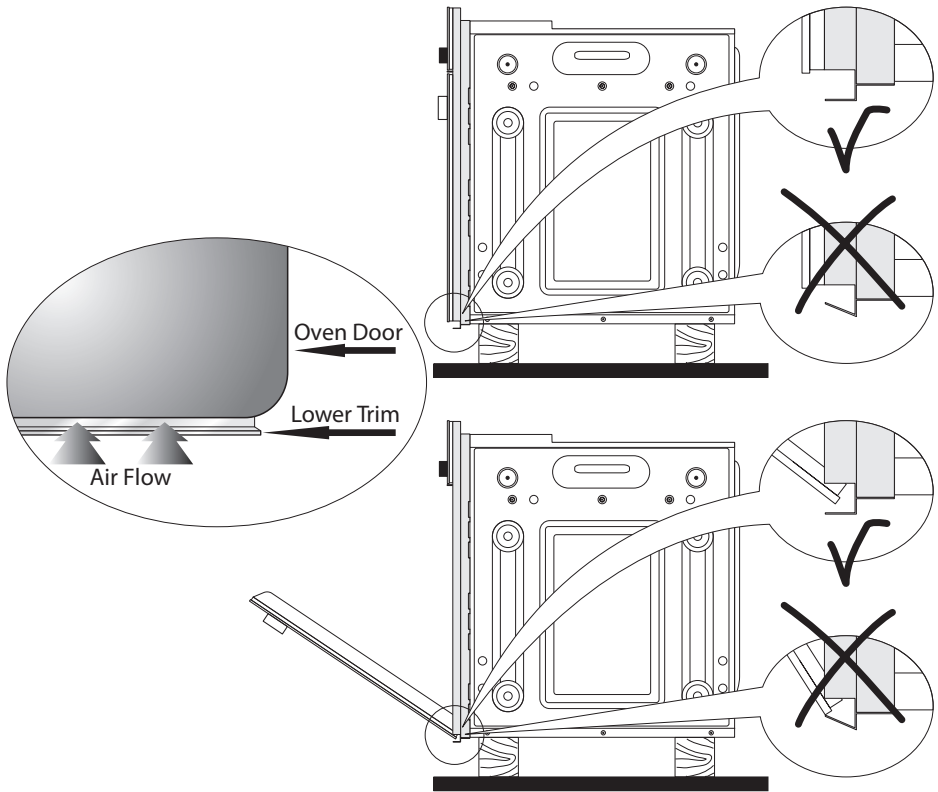
## FITTING THE OVEN INTO A COLUMN

The cabinet should have the dimensions as per fig. 7.

Furthermore it is necessary that the oven is provided with a chimney as per fig. 8.

If the column unit reaches the ceiling an outlet must be provided through which air can flow to the outside

**Figure 9**



**IMPORTANT:**

**Please take extra care not to damage the lower trim of the oven.**

Ensure the oven sits on wooden blocks or similar supports when it is removed from the carton as shown in above diagram. This will prevent any damage to the lower trim.

Should the lower trim become damaged, straighten the trim and ensure the oven door opens fully without obstruction from the lower trim.

After installation check the lower trim is still undamaged.

The space between the bottom of the door & the lower trim is important to allow proper air circulation into the oven.

The oven door should be opened slowly to it's fully open position ensuring there is adequate clearance between the bottom of the door and the lower trim.

**The manufacturer does not accept responsibility for any damage to the oven resulting from incorrect installation.**

## FIXING THE OVEN

Introduce the oven into the furniture opening and fix it with screws (not supplied) as figure 10.

It is essential that the oven rests on a surface which will support its weight, as the screw fixing is only complementary.

### Note

It is essential that when installing your oven adequate air circulation is allowed for within the installation. See figures 6 - 8 - 9.

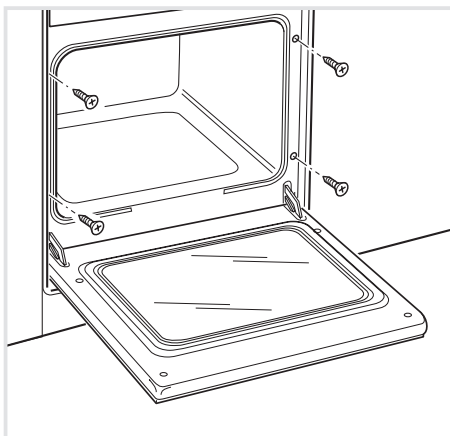
Inadequate air circulation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature.

### Caution!

**Do not lift this oven by the door handle.**

Adjust the hinges of furniture doors adjacent to the oven to allow a 4-5 mm gap between the furniture door and the oven frame.

**Figure 10**





# USE AND CARE

## CAUTION:

- This appliance must be used only for the task it has explicitly been designed for, that is for domestic cooking of foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.

## USING THE OVEN FOR THE FIRST TIME

### Operate as follows:

- Assemble the wire racks to the oven walls using the 2 screws (Fig.11).
- Slide into the guides, the shelf and the tray (fig. 12).  
The shelf must be fitted so that the stop notches, which stop it sliding out, point down; the guard rail shall be at the back.
- To eliminate traces of grease in manufacture it is necessary to preheat the oven at the maximum temperature:
  - For 60 minutes in the  position and for another 15 minutes in the  position.
- Unscrew the fixing screws and slide off the wire racks to the oven wall as in fig. 11.
- Clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

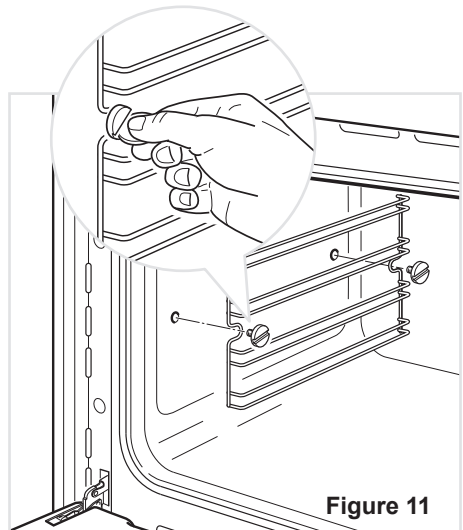


Figure 11

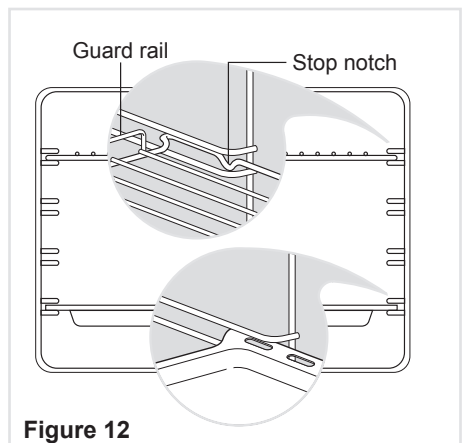
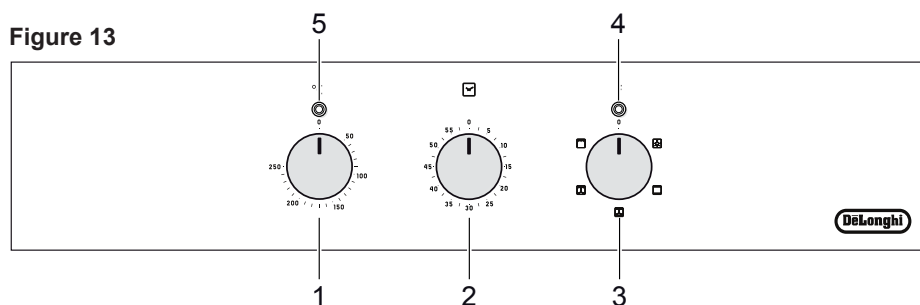


Figure 12

# COOKING WITH PLURIFUNCTION OVEN


Figure 13



## CONTROLS DESCRIPTION

1. Oven temperature control knob
2. 60' alarm control knob
3. Function selector control knob
4. Power on indicator light
5. Oven temperature indicator light

**Note:** Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.  
When the oven is operating the cooling fan motor is always ON.

**IMPORTANT:** When the oven is switched OFF the cooling fan does not operate.  
After using the oven, if you prefer to keep the cooling fan operating to cool down the appliance more quickly, turn oven temperature control knob to the “0” (off) position and the function selector control knob to the  (oven light) position.

**Attention: The oven door becomes very hot during operation. Keep children away.**



## GENERAL FEATURES

As the name implies, this oven features a number of special characteristics from the functional point of view.

No. 4 different thermostatic control functions are available to satisfy all cooking requirements, provided by 3 heating elements:

■ Lower element	1300 W
■ Upper element	1000 W
■ Grill element	2000 W

### NOTE:

Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on position 250°C), for 60 minutes in the position  and for further 15 minutes in the position  (thermostat knob on position 200°C), to eliminate possible traces of grease on the heating elements.

## WARNING:

**The door is hot, use the handle.**

**During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.**

## OPERATING PRINCIPLES

Heating and cooking in the 4-function ventilated oven are obtained:

### a. by natural convection

The heat is produced by the upper and lower heating elements.

### b. by forced convection

The heat produced by the lower and upper heating elements is distributed in the oven by the fan. Several dishes can be cooked at the same time.

### c. by radiation and ventilation

The heat irradiated by the infrared grill resistance is distributed in the oven by the fan (use with the oven door closed).

### d. by radiation

The heat is radiated by the infrared grill resistance (use with the oven door closed).

### e. by ventilation

The food is defrosted by using the fan only function without heat.

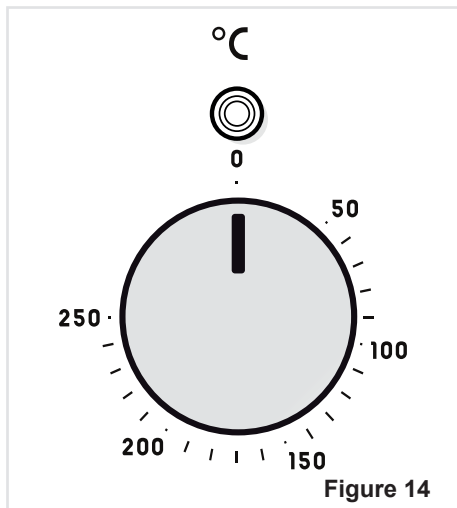


Figure 14

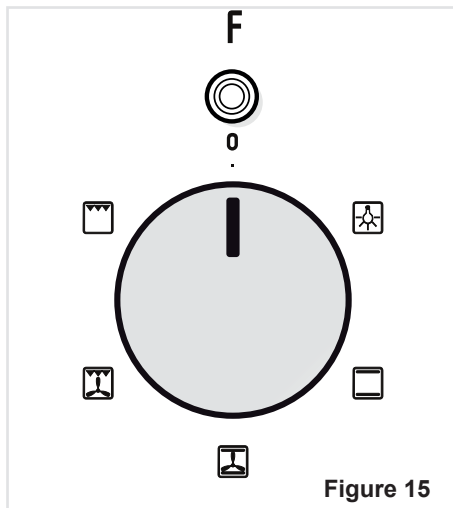


Figure 15

## THERMOSTAT KNOB

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired position.

To set the temperature, turn the thermostat control knob indicator mark to the required temperature.

The elements will turn on or off automatically which is determined by the thermostat.

The operation of the heating elements is signalled by a light placed above the knob.

## FUNCTION SELECTOR KNOB

Rotate the knob clockwise to set the oven for one of the following functions.



### OVEN LIGHT

By turning the knob onto this setting we light the oven cavity.

The oven remains alight while any of the functions is on.



### TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on. The heat is diffused by natural convection and the temperature must be regulated between 50°C and the maximum position with the thermostat knob.

It is necessary to preheat the oven before introducing the foods to be cooked.

### Recommended for:

For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.



## CONVECTION COOKING WITH VENTILATION

The upper and lower heating elements and the fan turn on.

The heat coming from the top and bottom is diffused by forced convection.

The temperature must be regulated between 50°C and the maximum position with the thermostat knob.

### **Recommended for:**

For foods of large volume and quantity which require the same internal and external degree of cooking; for ie: rolled roasts, turkey, legs, cakes, etc.



## DEFROSTING FROZEN FOODS

With the thermostat knob in the “0” (off) position only the oven fan is on.

The defrosting is done by simple ventilation without heat.

### **Recommended for:**

To rapidly defrost frozen foods; 1 kilogram requires about one hour.

The defrosting times vary according to the quantity and type of foods to be defrosted.



## VENTILATED GRILL COOKING

The infra-red grill and the fan are on. The heat is mainly diffused by radiation and the fan then distributes it throughout the oven.

Use with the oven door closed and the thermostat knob must be regulated **between 50°C and 200°C maximum**.

It is necessary to preheat the oven for about 5 minutes.

For correct use see chapter “GRILLING AND AU GRATIN”.

**Always grill with the oven door closed.**

### **Recommended for:**

For grill cooking when a fast outside browning is necessary to keep the juices in, i. e. veal steak, steak, hamburger, etc.



## GRILLING

The infra-red heating element is switched on.

The heat is diffused by radiation.

Use with the oven door closed and the thermostat knob must be regulated **between 50°C and 200°C maximum**.

For correct use see chapter “USE OF THE GRILL”.


**Always grill with the oven door closed.**

### **Recommended for:**

Intense grilling, browning, cooking au gratin and toasting etc.

## COOKING ADVICE STERILIZATION

Sterilization of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

- Set the switch to position .
- Set the thermostat knob to position 175 °C and preheat the oven.
- Fill the dripping pan with hot water.
- Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 130 °C.


When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

## ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.


## COOKING DIFFERENT DISHES AT THE SAME TIME

With the function selector in position  the ventilated oven allows you to cook different types of food at the same time.

Fish, cakes and meat can be cooked together without the smells and flavours mixing. The only precautions required are the following:

- The cooking temperatures must be as close as possible with a maximum difference of 20° - 25°C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

## REGENERATION

Set the switch to position  and the thermostat knob to position 150° C.

Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

## USE OF THE GRILL

Preheat the oven for about 5 minutes.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.


The dripping pan should be placed under the rack to catch the cooking juices and fats.

### Grilling with the oven door closed.

**Do not grill for longer than 30 minutes at any one time.**

**ATTENTION: the oven door becomes very hot during operation. Keep children away.**

## GRILLING AND “AU GRATIN”

Grilling may be done using the grill+fan setting , in this setting the hot air completely surrounds the food that is to be cooked, to give a more even and rapid cooking process.

Set the temperature knob **between 50°C and 200°C maximum**, preheat the oven, then simply place the food on the grid.

Close the door until grilling is complete.

Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

### Grilling with the oven door closed.

**Do not grill for longer than 30 minutes at any one time.**

**ATTENTION: the oven door becomes very hot during operation. Keep children away.**

# MINUTE COUNTER

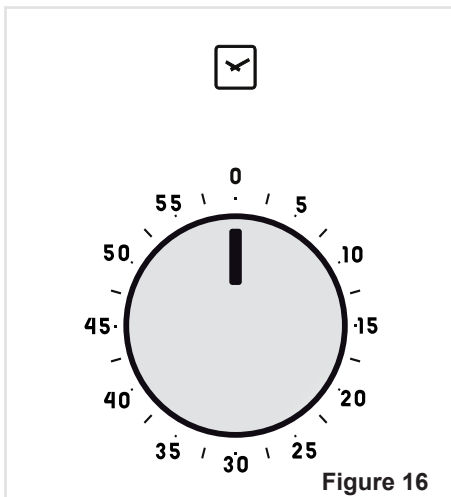
## MINUTE COUNTER

The minute counter is a timed acoustic warning device which can be set for a maximum of 60 minutes.

The knob (Fig. 16) must be rotated clockwise as far as the 60 minute position and then set to the required time by rotating it anticlockwise.

**IMPORTANT WARNING:** This is only a mechanical timer.

**Remember to turn off the oven/grill manually.**



# CLEANING AND MAINTENANCE

## GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- Stainless steel surfaces: clean with a suitable product. Always dry thoroughly.

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

## WARNING

**When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.**

## ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.

Dry preferably with a microfibre or soft cloth.

## STAINLESS STEEL AND ALUMINIUM PARTS

### PAINTED PARTS AND SILKSCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

**IMPORTANT:** these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

**CAUTION:** Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

## INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.

The cavity should be cleaned using a mild detergent solution and warm water.

Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.

Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

**NOTE:** The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

**Do not store flammable material in the oven.**

**Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.**

## REPLACING THE OVEN LIGHT

**WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements to cool down.
- Switch off the electrical supply.
- Unscrew the protective cover “C” (fig. 17).
- Unscrew and replace the bulb “B” with a new one suitable for high temperatures (300°C) having the following specifications: 230V, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.
- Refit the protective cover “C”.

**NOTE:** Oven bulb replacement is not covered by your guarantee.

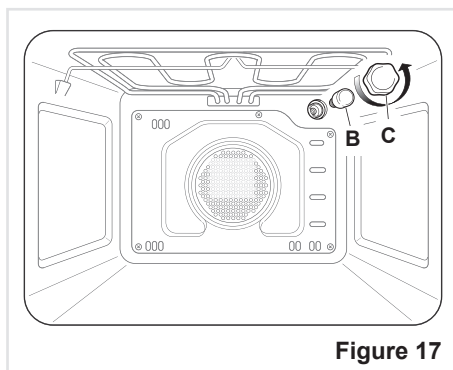


Figure 17

## REMOVING THE OVEN DOOR

The oven door can easily be removed as follows:

- Open the door to the full extent (fig. 18a).
- Open the lever “A” completely on the left and right hinges (fig. 18b).
- Hold the door as shown in fig. 18.
- Gently close the door until left and right hinge levers “A” are hooked to part “B” of the door (figs. 18b, 18c).
- Withdraw the hinge hooks from their location following arrow “C” (fig. 18d).
- Rest the door on a soft surface.
- To replace the door, repeat the above steps in reverse order.

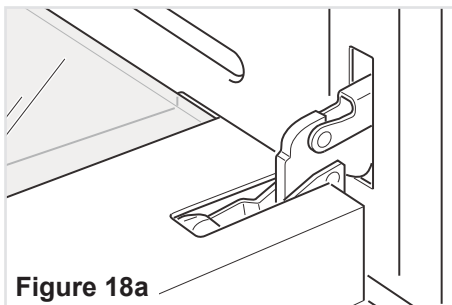


Figure 18a

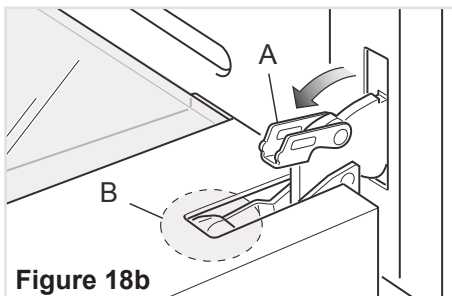


Figure 18b

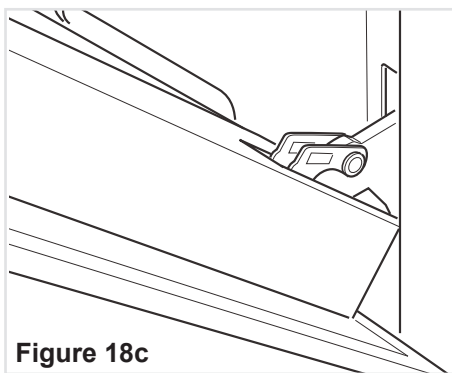


Figure 18c

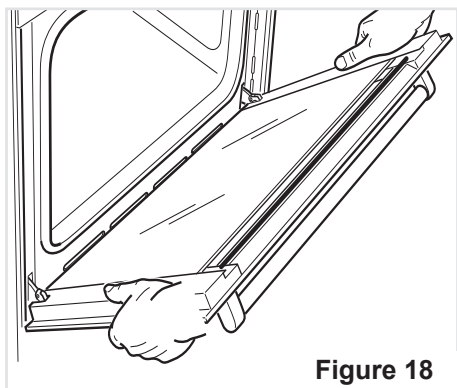


Figure 18

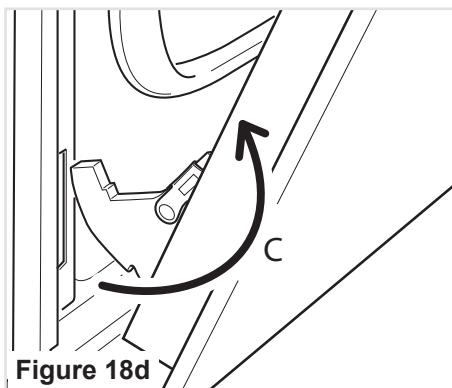


Figure 18d

## CLEANING THE PANES OF GLASS

The oven door is fitted with no. 2 panes:

- no. 1 outside;
- no. 1 inner.

To clean the panes on both sides it is necessary to remove the inner pane as follows.

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

## REMOVING THE INNER PANE OF GLASS

1. Lock the door open:
  - Open the door to the full extent (fig. 18a).
  - Open the lever "A" completely on the left and right hinges (fig. 18b).
  - Hold the door as shown in fig. 18.
  - Gently close the door until left and right hinge levers "A" are hooked to part "B" of the door (figs. 18b, 18c).
2. Remove the inner pane:
  - Remove the seal "G" by unhooking the no. 3 fixing hooks (fig. 19a).
  - Gently pull out the inner pane of glass (Fig. 19b).
  - Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.

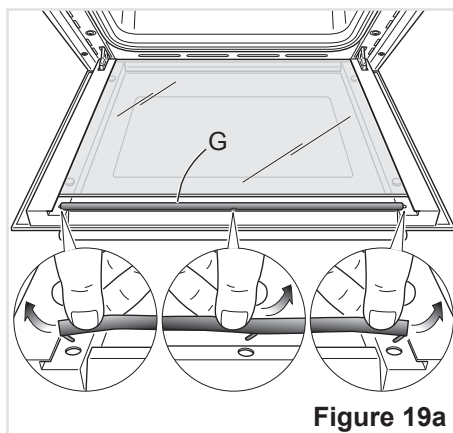


Figure 19a

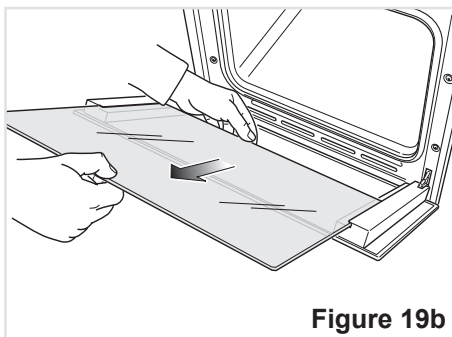


Figure 19b

## REPLACING THE INNER PANE OF GLASS

1. Make sure the door is locked open (see fig. 18c).
2. Replace the inner pane:
  - Check that the four rubber pads are in place ("D" in Fig. 20a).
  - Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
  - Insert the pane in the left "E" and right "F" slide guides (fig. 20b), and gently slide it to the retainers "H" (fig. 20c).
  - Reassemble the seal "G" in the correct way by hooking the no. 3 fixing hooks in the proper holes (fig. 20d).
  - Unlock the oven door by opening it completely and closing the lever "A" on the left and right hinges (Fig. 20e).

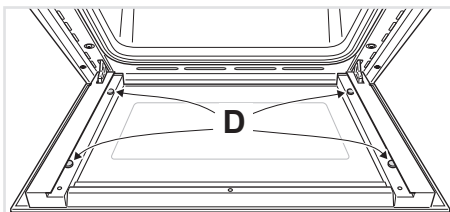


Figure 20a

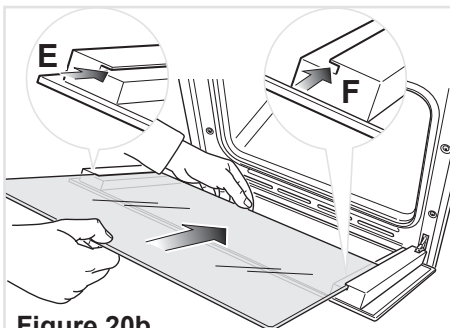


Figure 20b

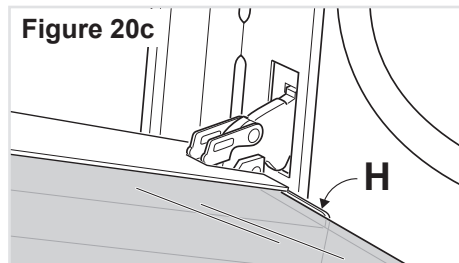


Figure 20c

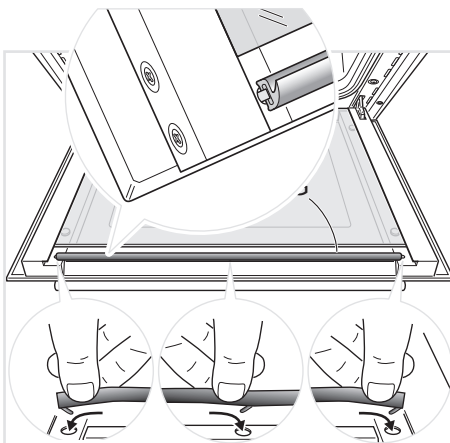


Figure 20d

The oven door has a sealed gasket in the top part.

It is normal the opened gap between the top edge of the inner glass and the sealed gasket. This allows the cooling air circulation.

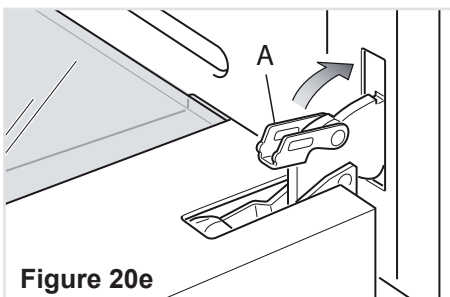


Figure 20e

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

### **TROUBLESHOOTING:**

If you experience a problem with your oven, check the following points before calling our Customer Service Centre for assistance.

1. The power is switched on.
2. The controls are switched on.
3. Both the fuse and the mains fuse are intact.

Should you still require assistance please contact our Customer Service Centre for your nearest Authorised DeLonghi Service Agent.



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