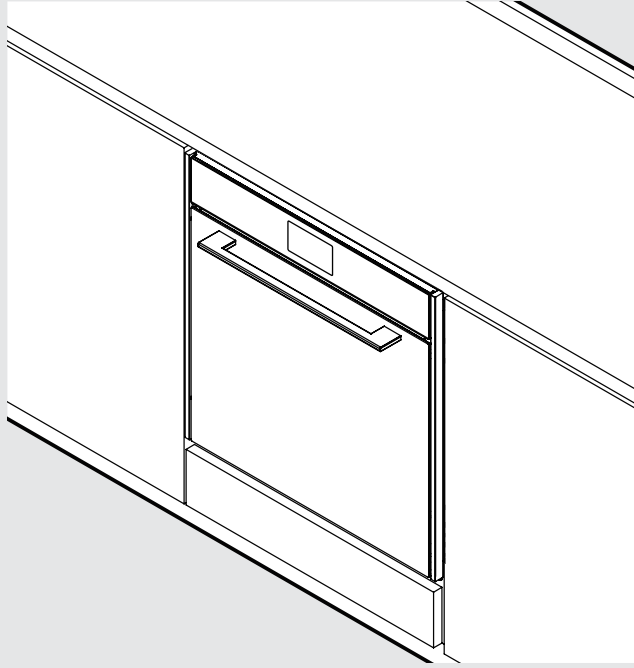




型号: FMY 99 HS XS CCC

使用说明书

EN User manual

蒸烤一体烤箱

Steam Oven

*Make
it
Wonderful*

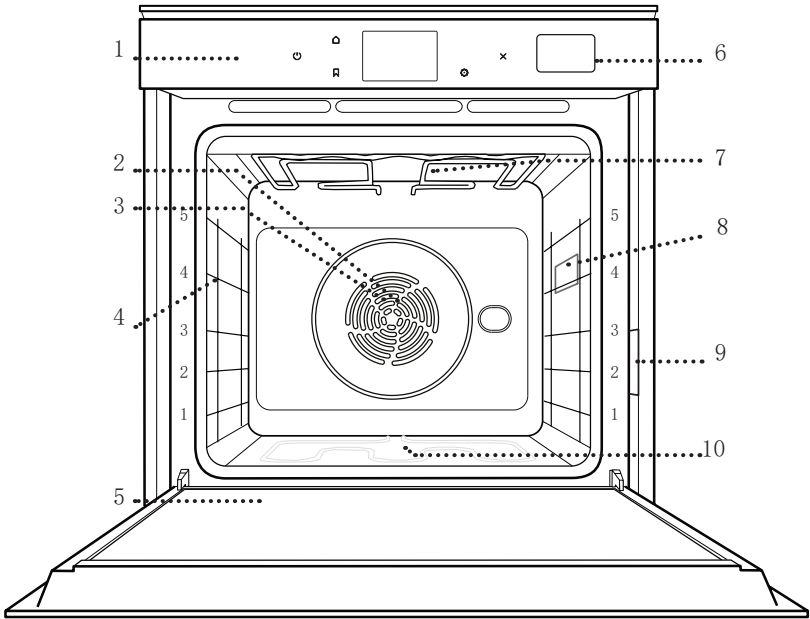
FRANKE

使用前请仔细阅读本手册，并请妥善保管

目录

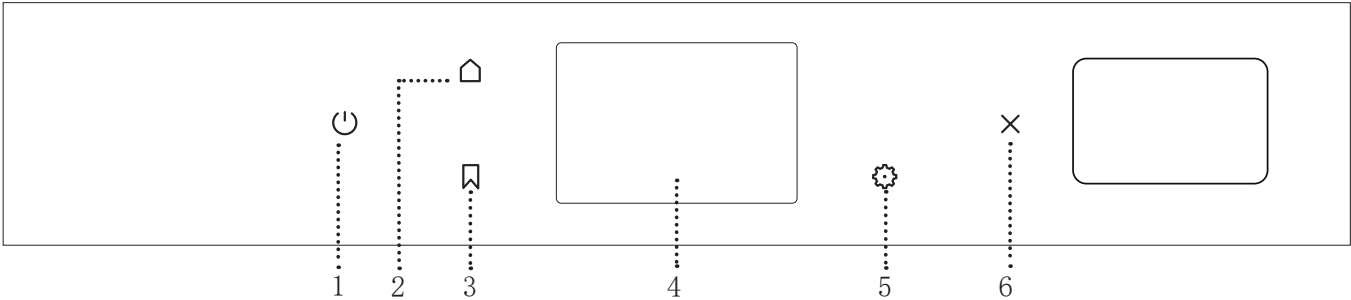
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概述



- 1. 控制面板
- 2. 风扇
- 3. 循环加热元件
(不可见)
- 4. 烤架滑轨
(烤层已标注在烹饪隔室的侧壁上)
- 5. 门
- 6. 加水屉
- 7. 上方加热元件/烤架
- 8. 灯
- 9. 标牌 (不可拆卸)
- 10. 下方加热元件
(不可见)

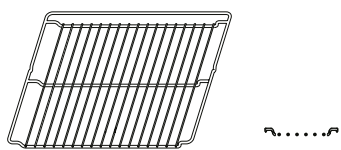
控制面板



- 1. 开/关
启动和关闭烤箱。
- 2. 主页
迅速访问主菜单。
- 3. 收藏
检索您收藏的功能列表。
- 4. 显示屏
5. 工具
有多个选项选择，以及更改烤箱的设置和偏好。
- 6. 取消
停止烤箱功能，除了时钟、厨房计时器和控制锁。

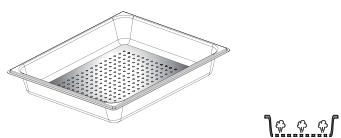
配件

金属烤架



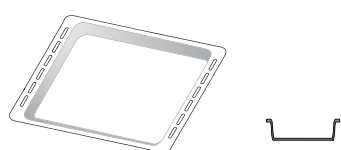
可用于烹饪食物，或者用作烤盘支架、蛋糕模和其他耐热饮具

蒸汽盘



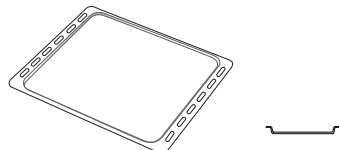
方便蒸循环流通，有助于均匀地烹饪食物。烹饪时可在下层放置滴油盘，收集烹饪产生的油汁。

滴油盘



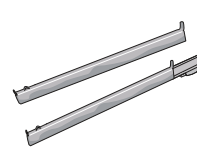
可用作烤箱托盘烹饪肉食、鱼、蔬菜、佛卡夏（意大利面包的一种）等，或放置在金属烤架下方，用于收集烹饪产生的油汁。

烤盘



用于烘烤各种面包和馅料产品，但也可用于烤肉、烤鱼配时蔬等。

滑轨*



供方便插入或拆卸配件使用。

* 仅有几个型号可用。

配件的数量和型号取决于您所购买产品的型号。其他配件可在售后服务处单独购买。

插入金属烤架和其他配件

将金属烤架沿着烤架滑轨水平滑入，插入金属烤架，确保边缘凸起的面朝上。其他配件以金属烤架相同的方式水平插入，例如滴油盘和烤盘。

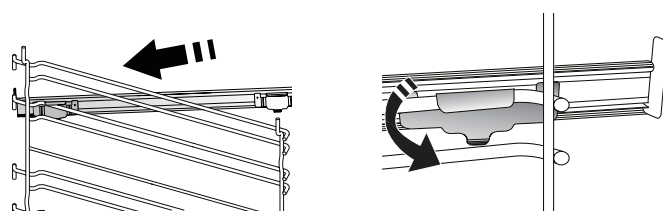
烤架滑轨的拆卸和重装

- 拆卸烤架滑轨时，将滑轨向上提起，然后轻轻向个拉动滑轨下部，使滑轨与基座脱离：此时烤架滑轨可以拆除了。
- 生具费用烤架滑轨时，首先将滑轨重新安装到上方滑轨座上。使滑轨保持向上状态，将滑轨滑入烹饪隔间，然后放低滑轨，使滑轨落到下方的滑轨座上。

安装滑轮（若有）

拆掉烤箱上的烤架滑轨，折掉滑轮的防护塑料组件。

将滑轮上的夹子坚固到烤架滑轨上，滑动到底。将其他夹子放低，进行正确安装。紧固滑轨时，按住夹子下部固定到烤架滑轨上。确保滑轮可随意滑动。使用相同的步骤，安装同烤层其他烤架滑轨的滑轮。



请注意：滑轮可安装在任意烤层。

 手动功能	· 快速预热 迅速预热烤箱 · 普通模式* 只在一层烤架上烹饪 任意菜肴。 · 炙烤 烤牛排、肉串和香肠，烘焙乳酪口蘑烤蔬菜或烤面包。烤肉时，我们建议使用滴油盘，收集烘肉油汁：将滴油盘放置在金属灶下方的任意烤层，并添加500毫升的饮用水。 · 涡轮烤 烘烤大块肉食（腿肉、烤牛肉、鸡）。我们推荐使用滴油盘收集烘焙产生的油汁：将烤盘放置在金属烤架下方的任意烤层，并添加500毫升的饮用水。 · 强制气流 用于同时在不同烤架（最高三层）上烹饪需要相同烘烤温度的不同食物。 该功能可烹饪不同的食物，避免串味。 · 多道菜肴烹饪功能 同时在四个烤层上烹饪 需要相同烘烤温度的不同食物。该功能可用于烤饼干、蛋挞、轴形披萨（也可以是冷冻披萨），准备全部菜肴。请查看烹饪表，以达到最好的烹饪效果。 · 对流烤 只在一烤层上烹饪肉食，烤夹心蛋糕。 · 蒸汽 » 仅蒸汽 利用蒸汽烹饪自然健康的菜肴，保留食物的天然营养价值。本功能尤其适用于烹饪蔬菜、鱼和水果，也用于食物焯水。除非另有说明，否则请在将食物放入烤箱之前，去除所有包装和保护膜。 » 强制对流+蒸汽 将蒸与强制对流的特色组合使用，本功能可烹饪出外皮酥脆焦嫩，同时内部柔软多汁的菜肴。为了取得最好的烹饪效果，我们建议选择蒸汽档的高档烹饪鱼类菜肴，中档烹饪肉食，低档烹饪面包和甜点。	· 特殊功能 » 解冻 加速食物解冻。将食物放在中间烤层。 保留食物包装，防止食物外表失去水分。 » 保温 使刚烹饪好的食物保温和保持脆度。 » 发酵 使甜味或咸味面团发酵到最好的程度。为保持发酵质量，烹饪完毕后，如果烤箱的温度仍较高，不要启动该功能。 » 便利食品 烹饪 熟食，室温存储或冰箱存放的食物（饼干、蛋糕混合配料、松饼、意大利面盘和面包型产品）。该功能可迅速或慢火烹饪所有菜肴，也可加热熟食。烤箱无需预热。请根据包装上的说明操作。 » 混合烹饪 烹饪大块肉食（超过2.5千克）。建议烹饪过程中翻面，使肉食两面光泽均匀。最好不时地刷油，防止食物失去水分。 » 低能耗强制气流* 用一个烤层烘焙大块填馅肉食和肉排。气流温各，间隙式循环流通，可防止食物失去水分。当使用该低能耗功能时，在烹饪过程中灯不亮。使用低能耗循环功能，进入优化节能设置。在食物完全烤熟之前，不得打开烤箱门。 · 冷冻烘焙 该功能可自动选择理想的烘焙温度和烘焙模式，加工5种不同类型的速冻食物。烤箱无需预热。
	 烘焙助手 这些可实现各种食物全自动烘焙。 为了充分利用这个功能，请根据相关烘焙表上的指示进行操作。 烤箱不必预热。	
	*对于第65/2014号法规（EU）规定能效声明，功能仅供参考。	

如何使用触摸显示屏



滚动菜单或清单：

您可用手指在显示屏上滑动，
滚动项目或数值。



选择或确认：

点击屏幕，选择需要的数值或菜单项目。

返回上一界面：

点击<。

确认设置值或进入下一界面：

点击“设置”或“下一步”。

首次使用

首次启动装置时，您需要进行产品配置。

按访问“工具”菜单，然后更改设置。

1. 选择语言

首次启动装置时，您需要设置语言和时间。

- 滑动屏幕，滚动可用语言列表。

Čeština, Český Jazyk Czech 捷克语	
Dansk Danish 丹麦语	
Deutsch German 德语	

- 点击您需要的语言。

Ελληνικά Greek, Modern 现代希腊语	
English English 英语	
Español Spanish 西班牙语	

点击<，您将返回上一界面。

2. 选择设置模式

选择语言之后，显示屏将提醒您选择“商店演示（STORE DEMO）”（对于零售商有用，仅用于展示）或继续点击“下一步”：

t of



感谢购买！

点击“下一步”继续进行家庭应该设置。

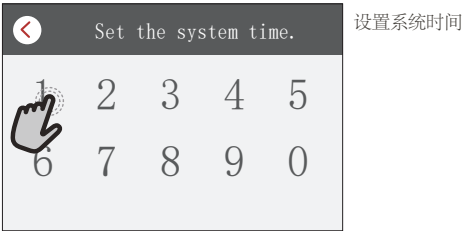
商店演示模式

下一步

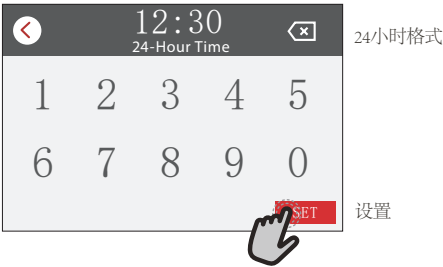
3.设置时间和日期

烤箱连上家庭网络后，系弘自动设置时间和日期。否则，您必须手动设置。

- 点击相关数字，设置时间。



- 点击“设置 (SET)” 确认。



时间设置完毕后，您需要设置日期。

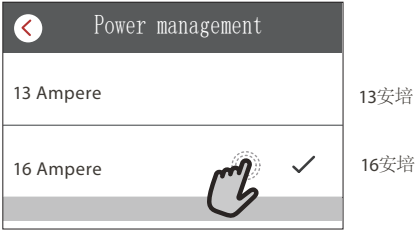
- 点击相关数字，设置日期。

- 点击“设置”，确认。

4. 设置功能

烤箱编程与家庭用电网兼容的用电量，额定值不超过3千瓦（16安培）：如果您家的用电功率等级更低，您必须降低数值（13安培）。

- 点击右侧的数值，选择用电功率值。



- 点击“OK” 完成初始设置。



5. 加热烤箱

新烤箱可能会释放制造过程中留下的味道：这是完全正常的现象。因此，在开始烘焙食物之前，我们建议在烤箱空置的情况下加热烤箱，以清除任何可能的气味。去除烤箱上的所有保护纸板或透明薄膜，并取出内部的所有配件。使烤箱有200 C 下加热一小时。

着次使用电器后，建议使房间通风。

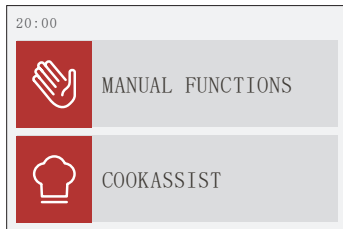
日常使用

1. 选择功能。

- 要启动烤箱，按  或触摸屏幕任意处。

您可通过显示屏选择手动功能和烹饪助手功能。

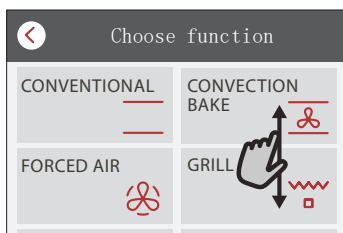
- 点击您需要的主功能，访问相应的菜单。



手动功能

烹饪助手

- 上下滑动，浏览菜单



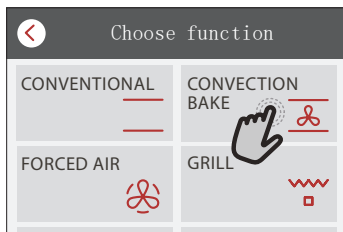
普通模式

对流烤

强制气流

烤炙

- 点击选择您需要的功能



普通模式

对流烤

强制气流

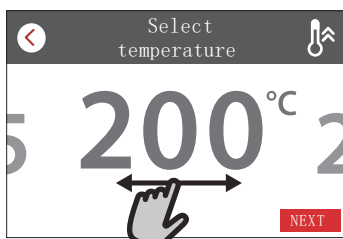
烤炙

2. 设置手动功能

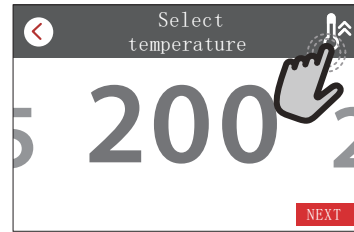
选择您需要的功能后，您可更改设置。
显示屏将显示可以更改的设置。

温度/烤炙等级

- 滚动建议数值，选择您需要的数值。



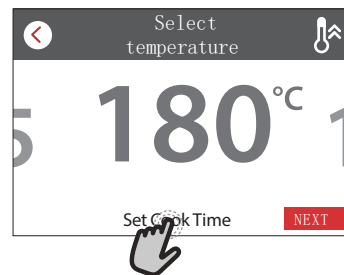
如果功能允许，您可点击 ，启动预热功能。



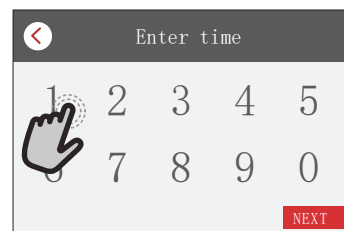
烹饪时长

如果您想手动管理烹饪过程，您无需设置烹饪时间。
在计时模式下，烤箱按照您选择的时间烘焙食物。
烘焙时间结束后，烤箱自动停止烘焙。

- 要设置烹饪时长，请点击
“设置烘焙时间 (Set Cook Time)”



- 点击相关数字，设置您需要的烹饪时间。



- 点击“下一步 (NEXT)”确认。

如果要在烹饪过程中取消设定的烹饪时长，手动
关闭烹饪进程，点击烹饪时长数值，然后选择
“停止 (STOP)”。

3. 设置烹饪助手功能

烹饪助手功能可帮助您准备各种菜肴，请选择
列表。大部分烹饪设置由电器自动选择，以达
到最佳烹饪效果。

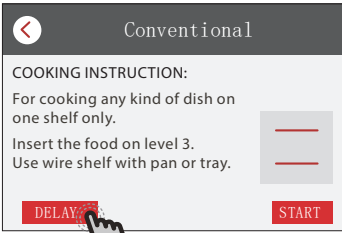
- 从列表中选择食谱。

按照“烹饪助手食物清单 (COOKASSIST FOOD LIST)”
(详见相关表格) 中的食物类别和“高级烹饪助手”
菜单中的食谱特色，系统显示不同的功能。

- 您选择了功能后，请简单指示您想要烹饪食物
的特色 (数量、重量等)，以达到最好的烹饪效果。
- 请遵守屏幕上的烹饪过程指示。

4. 设置开始/结束时间延迟
启动功能之前，您可延迟烹饪：该功能将在您提前选择的时间开始或结整。

- 点击“延迟”，设置您需要的开始时间或结束时间。



烹饪指示
只在一个烤层上烹饪 任意类别的菜肴。
将食物插入第3层，使用带烤碟或烤盘的金属烤架。

- 您设置了规定延迟后，点击“开始延迟”，启动等候时间。
- 将食物放入烤箱，关上烤箱门：该功能将在计算时间结束后自动开始。

设置烹饪开始时间延迟将导致烤箱的预热阶段失效：烤箱将逐步达到您需要的温度，这意味着烹饪时间会比烹饪表所列的时间略长。

- 若要立即启动功能，取消延迟时间设置，点击⏮。

5. 启动功能

- 您完成设置配置后，点击“开始”，启动功能。

在烹饪过程中，您可以通过点击您想要修改的数值，随时更改已经设定的数值。
如果烤箱温度过高，功能需要特定的最大温度，则显示相关信息。

- 按✕，随时关闭已经启用的功能。

6. 预热

如果提前启动，一旦启动功能，则显示屏将显示预热阶段的状态。



此阶段完成后，会发出声音信号，显示屏将指示烤箱已达到设定温度。



预热完毕
现在放入食物

完成

- 打开烤箱门
- 将食物放入烤箱。
- 关闭烤箱门，点击“完成”，开始烹饪。

在预热结束前将食物放入烤箱会对最终烹饪效果造成不良影响。在预热阶段打开烤箱门将暂停烹饪。烹饪时间不包括预热阶段。

7. 烹饪暂停

有些烹饪助手功能要求在烹饪过程中翻动食物。烤箱将发出声音信号，显示屏显示必须执行的操作。

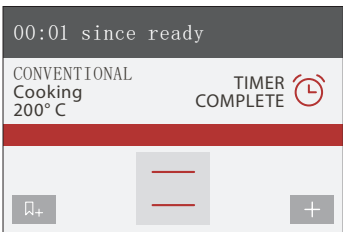
- 打开烤箱门。
 - 执行显示屏提示的操作。
 - 关闭烤箱门，随后点击“完成”，恢复烹饪。
- 在烹饪结束之前，烤箱将以相同的方式提示您检查食物。

烤箱将发出声音信号，显示屏显示必须执行的操作。

- 检查食物。
- 关闭烤箱门，随后点击“完成”，恢复烹饪。

8. 烹饪结束。

烤箱将发出声音信号，显示屏显示烹饪已完成。通过某些功能，烹饪完毕后，您可以给您的菜肴上色，延长烹饪时间或收藏功能。



普通模式 计时完毕
200℃

- 点击🔖，收藏功能。
- 选择“上色”，启动五分钟上色过程。
- 点击⊕ 保存，延长烹饪时间。

9. 收藏

收藏功能可存储关于您喜欢菜谱的烤箱设置。烤箱自动确认您最常使用的功能。使用一定次数以后，系统将提示您添加收藏。

如何添加收藏

一项功能结束后，您可点击 ，将该功能添加收藏夹中。该操作将方便您以后快捷操作，设置保持相同。

显示屏可显示4个用餐时间，包括早餐、午餐、甜点时间和晚餐，供您收藏。

- 点击图标，至少选择一项。



- 点击“添加收藏”，查看功能。



添加收藏后

查看收藏菜单时，按 ：系统按不同用餐时间进行功能分类，并会提供一些建议。

- 点击用餐图标，查看相关列表。



- 滚动提示列表。
- 点击您需要的菜单或功能。
- 点击“启动”，启动烹饪。

更改设置

在收藏界面，您可在各收藏项处添加图片或名称，根据您的个人喜好进行个性化设置。

- 选择您想更改的功能。
- 点击“编辑”。
- 选择您想更改的属性。
- 点击“下一步”：显示屏将显示新属性。
- 点击“保存”，确认更改。

在收藏界面，您也可删除功能。

您已经保存：

- 点击功能上的 .
- 点击“删除”。

您也可以调整各菜肴的显示时间：

- 按 .
- 选择  “偏好”。
- 选择“时间和日期”。
- 点击“您的用餐时间”。
- 滚动列表，点击相关时间。
- 点击相关菜肴，进行更改。

您可将特定时间段与特定菜肴组合起来。

10. 工具

按 ，随时打开“工具”菜单。

该菜单允许您选择不同选项，也可更改您的产品或显示界面设置或偏好。



厨房计时器

该功能可在烹饪进行中启动，也可单独计时用。启动后，计时器将继续独立进行倒计时，不干扰烹饪功能本身。

启动计时器后，您也可选择并启动特定功能。

计时器将在屏幕的右上角继续倒计时。

如果要恢复或更改厨房计时器：

- 按 .
- 点击 .

计时器倒计时完毕后，烤箱将发出声音信号，显示屏将显示相关信息。

- 点击“撤销”，取消计时器功能或设置新计时器烹饪时长。
- 点击“设置新计时器”，重新设置计时器。

灯

打开或关闭烤箱的灯。



清洁

启动“自我清洁”功能，这是最好的内表面清洁办法。在清洁过程中，建议不要打开烤箱的门，避免水蒸汽流失，进而对最终清洁效果造成不良影响。

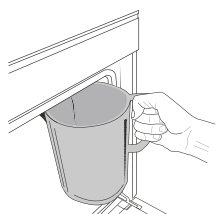
- 启动本功能前，取出烤箱内的所有配件。
- 当烤箱冷却后，在烤箱底部添加200毫升的饮用水。
- 点击“开始”，启动清洁功能。

一旦选定了该功能，您可延迟自动清洁的启动时间。点击“延迟”设置结束时间，详见相关小节所述。



排水

可用于排水，避免水在箱体内积聚。建议在每次用完烤箱后均启用本功能。



无论在任何情况下，当烹饪达到一定次数后，必须启用本功能，否则无法启动蒸汽清洁功能。一旦选择了“排水”功能，或当显示屏出现提示时，请启动本功能并根据显示信息执行操作：

打开门，将一个大容器放置在面板右下方的排水口下方。启动排水功能之后，不要移动大容器，直到排水完毕为止。

显示屏将提示箱体已经完全排空。

请注意：该功能只能在最后一项操作（或设备最后一次通电）完成满4个小时之后执行。在该等候时间段内，显示屏将显示以下反馈信息“水温较高，请等温度冷却下来。”当温度降低后，可能过按“继续”按钮继续操作。

容器体积至少为2升。

排水功能可排水，避免水在箱体内积聚。建议在每次用完烤箱后均启用本功能。



除垢

这是一项特殊功能，可定期启动，有助于使蒸器和蒸汽循环回路保持最佳状况。

本功能分为多个阶段：排水、除垢、冲洗。

启动该功能后，请根据显示屏的提示进行操作。

本功能整体的平均持续时间大约为90分钟。

请注意：如果本功能在进行期间的任意时间停止，则整个除垢过程将从头开始。

» 排水

除垢前，必须排空箱体：

请以最优方式进行排水，然后根据相关段落的说明继续执行操作。

请注意：该功能只能在最后一项操作完成（或设备最后一次通电）满4个小时之后执行。在该等候时间段内，显示屏将显示以下反馈信息“水温较高，请等温度冷却下来。”当温度降低后，可通过按“继续”按钮继续操作。容器体积至少为2升。

» 除垢

为了取得最佳除垢效果，我们建议在箱体内加满可以从售后服务处购买的特殊溶液。

除垢完毕后，箱体必须排空。

» 冲洗

为了清洁箱体和蒸汽循环回路，必须执行冲洗操作。在箱体内加注饮用水，直至显示屏显示“箱体已注满”，然后启动冲洗功能。最后，显示屏将提示重复本阶段操作，再次进行排水和冲洗。

不要关闭烤箱，直至该功能需要执行的所有步骤均已执行完毕为止。在清洁进程中，烹饪功能无法启动。

请注意：显示屏上将出现提示信息，提醒您定期执行本项操作。



静音

点击该图标，关闭所有声音和报警音。



控制锁

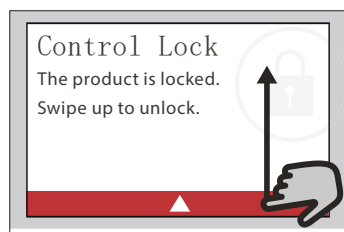
“控制锁”可帮助您锁定触摸屏上的按钮，避免意外触碰。

要启动控制锁：

- 点击 图标。

要关闭控制锁：

- 点击显示屏。
- 滑动屏幕上显示的信息。



控制锁

锁定产品
滑动解锁

 更多模式

选择Sabath模式，访问“电源管理”。

休眠模式或使烤箱维持烘焙模式，直到烤箱关闭为止。

休眠模式采用普通炙烤功能。所有其他烹饪和清洁功能均未启动。

烤箱不会发出任何声响，显示屏不会显示温度变化。

当打开或关闭烤箱门时，烤箱不会亮起或熄灭，

加热元件不会立即启动或关闭。

若工禁用和退出Sabath模式，按下  或 
随后长按屏幕3秒。

 偏好

更改各种烤箱设置。

 信息

关闭“商店演示模式”，重设产品并取得关于产品的更多信息。

使用小贴士

如何阅读烹饪表

烹饪表清单：菜谱、是否需要预热、温度（℃）、烘烤等级、烹饪时间（分钟）、配件和建议烹饪烤层。

烹饪时间从食物放入烤箱时算起，不包括预热阶段（在需要预热的情况下）。

烹饪温度和时间为约数，具体取决于烹饪食物的量和您使用的配件类型。最开始时，请使用最低档建议数值，如果食物未取得充分烘烤，请转换为更高级别的设置。

普通模式

烤箱隔间上方和下方的加热元件均匀地加热烤箱内部空间。

使用第三层烤架。烤披萨、美味馅饼以及夹心甜品，使用第一层或第二层烤架。放入食物前，预热烤箱。

该功能是只使用一层烹饪美味甜点的最佳烹饪模式。使用深色的金属蛋糕模，并将蛋糕模放置在随附的金属烤架上。当使用我们供应的烤盘时，请拿出烤箱隔间内您用不到的任何其他配件，以便实现最佳烘烤效果，同时节约能源。

请使用随产品供应的配件，而且最好使用深色金属蛋糕模和烤盘。您也可使用耐热玻璃或石器材质的烤盘和配件，但请记住，这种情况需要更长一点的烹饪时间。为了取得最佳烹饪结果，请仔细遵守烹饪表中关于各烤架适用配件选择的建议。

查看蛋糕是否烤熟时，将木牙签插入蛋糕中央。如果牙签拿出来时干净，那么蛋糕便烤好了。如果使用不粘型蛋糕模，不要在蛋糕模边缘刷黄油，否则会导致边缘处的蛋糕膨胀不均匀。如果烹饪过程中出现蛋糕“塌陷”的情况，请下次烤蛋糕时，请降低烘烤温度，而且可能需要减少面糊的含水量，同时以更温和的方式进行混合。

当背鳍容易脱落时，鱼便烤熟了。

初次操作时，甚至当选择烘烤更大的鱼时，可将温度设置为最低指示温度。通常情况下，鱼越大，烘烤温度越低，因此烹饪时间更长。

食谱	预热	温度	烹饪时间（分钟）	烤层和配件
发酵蛋糕/松糕	是	170	30 - 50	
曲奇/酥饼	是	150	20 - 40	
小蛋糕/玛芬	是	170	20 - 40	
泡芙面包	是	180 - 200	30 - 40	
蛋白糖饼	是	90	110 - 150	
披萨/面包/佛卡夏	是	190 - 250	15 - 50	
冷冻披萨	是	250	10 - 15	
肉馅大酥饼/起酥薄饼干	是	190 - 200	20 - 30	
意式宽面条/果馅饼/烤意大利面/意大利肉卷	是	190 - 200	45 - 65	
羊肉/小牛肉/牛肉/猪肉 1 千克	是	190 - 200	80 - 110	
鸡肉/兔肉/鸭肉 1 千克	是	200 - 230	50 - 110	
火鸡/鹅 3 千克	是	190 - 200	80 - 130	
烤鱼/纸包烤（切片，整只）	是	180 - 200	40 - 60	

配件					
	金属烤架	金属烤架上的烤盘或蛋糕模	金属烤架上的滴油盘/烤盘或烤箱托盘	滴油盘/烤盘	添加了500毫升水的滴油盘

烤炙

当使用烤炙功能时，上方加热元件可实现最佳烘焙效果。将食物放置在第4层和第5层烤层。当使用烤炙功能烤肉食时，使用滴油盘收集烹饪油汁。将滴油盘放置在第三层/第四层烤层，添加大约500毫升左右的饮用水。烤箱无需预热。在烹饪过程中，烤箱门必须始终保持关闭状态。

如果想使用烤炙功能烤肉食，将肉切为均匀厚度的肉块，使烤炙均匀。如果肉块厚度较厚，则需要更长的烘焙时间。

为了防止肉食的外表烤焦，请放低金属烤架，增大食物与烤灯的距离。烹饪中途需将食物翻面。收集烹饪油汁时，建议直接在炙烤肉食的下方放置滴油盘，并在盘中倒入半升的饮用水。必要时可增加水量。

食谱	预热	烘烤等级	烹饪时间（分钟）	烤层和配件
烤肉	—	3（高）	3 - 6	5 
切片烤鱼/烤牛排	—	2（中）	20 - 30	4  3 
香肠/烤肉串/猪肋骨/汉堡	—	2 - 3（中-高）	15 - 30	5  4 

涡轮烤

当启动该功能时，上方加热元件和风扇同时启动。

使用滴油盘收集烹饪油汁。将滴油盘放置在第一层/第二层烤层，添加500毫升饮用水。烤箱无需预热。在烹饪过程中，烤箱门必须始终处于关闭状态。

烹饪进度完成三分之二时将食物翻面。根据所烹饪肉食的类别，使用适用的任意类烤箱托盘或派热克斯玻璃材质的烤碟。炙烤大块肉食时，最好在烤盘底部添加一些煨汁，烹饪过程中为肉食刷油，增加风味。当准备好烤肉时，再将肉食放在烤箱中静置10-15分钟的时间，或者用铝箔纸将肉食包起来。

食谱	预热	烘烤等级	烹饪时间（分钟）	烤层和配件
烤鸡1-1.3千克	—	2（中）	55 - 70	2  1 
羊腿/小腿	—	2（中）	60 - 90	3 
烤土豆	—	2（中）	35 - 55	3 
烤奶油蔬菜	—	3（高）	10 - 25	3 

配件


金属烤架


金属烤架上的烤盘或蛋糕模


金属烤架上的滴油盘/烤盘或烤箱托盘

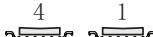
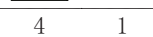
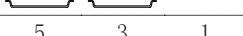
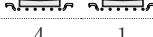
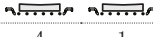
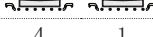
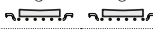
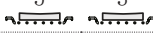
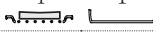
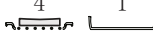

滴油盘/烤盘


添加了500毫升水的滴油盘

强制气流

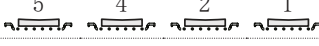
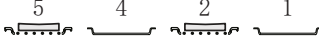
在该模式下，环形加热组件和风扇同时启动。后侧的风扇 将热风均匀地吹入烤箱内。通过“强势气流”的功能，您可以利用不同烤层，同时烹饪不同类别，但需要相同烹饪温度的食物（例如：鱼和蔬菜）。取出烹饪时间较短的食物，将需要更长烹饪时间的食物留在烤箱中烘烤。

只使用一层烤架时可使用第四层烤架，使用两层烤架时可使用第一层和第四层烤架，使用三层烤架时可使用第一层、第三层和第五层烤架。
烹饪前预热烤箱。
为了上色均匀，确保面团部分厚度相同。
烤披萨时，轻轻在烤盘上刷一层油，确保披萨底层酥脆。当烹饪进程完成三分之二时，在披萨上撒上马苏里拉奶酪。

食谱	预热	温度	烹饪时间（分钟）	烤层和配件
发酵蛋糕/松糕	是	170	30 - 50	
	是	160	30 - 50	
夹心蛋糕（芝士蛋糕、果馅卷、苹果派）	是	160 - 200	35 - 90	
曲奇/酥饼	是	140	30 - 50	
	是	140	30 - 50	
	是	135	40 - 60	
小蛋糕/玛芬	是	150	30 - 50	
	是	150	30 - 50	
	是	150	40 - 60	
泡芙	是	180 - 190	35 - 45	
	是	180 - 190	35 - 45 *	
蛋白糖饼	是	90	130 - 150	
	是	90	140 - 160 *	
披萨/面包/佛卡夏	是	190 - 230	20 - 50	
披萨（薄披萨、厚披萨、佛卡夏）	是	220 - 240	25 - 50 *	
冷冻披萨	是	250	10 - 20	
	是	220 - 240	15 - 30	
风味馅饼（蔬菜派、乳蛋饼）	是	180 - 190	45 - 60	
	是	180 - 190	45 - 70 *	
肉馅大酥饼/酥皮饼干	是	180 - 190	20 - 40	
	是	180 - 190	20 - 40 *	
意式宽面条&肉	是	200	50 - 100 *	
肉和土豆	是	200	45 - 100 *	
鱼和蔬菜	是	180	30 - 50 *	

*预估时长：可根据个人喜好，在不同烹饪时间取出菜肴。

同时烹饪不同类别的食物

菜谱	菜肴	预热	温度	烹饪时间（分）	烤层和配件
曲奇	曲奇	是	135	50 - 70	
果馅饼	果馅饼	是	170	50 - 70	
圆披萨	圆披萨	是	210	40 - 60	
全部菜肴： 水果馅饼（5层） 烤蔬菜（4层） 意式宽面条（2层） 肉块（1层）	4道菜肴	是	190	40 - 120	

对流烤

本功能适用于烤乳蛋饼和蔬菜馅饼或流动夹心甜点，例如芝士蛋糕和水果派。
本功能也是烘焙高含水量食物的理想选择，可保持恒定炙烤温度，更均匀地烹饪食物，使表面起酥，同时锁住水分，烤出更酥的面包。
使用第三层或第二层烤架。预热结束后，将食物放入烤箱。
如果糕点底部含水量较大，请放低烤架，在蛋糕底部撒上一层面包屑，然后再放上需要烤的糕点。

食谱	预热	温度	烹饪时间（分）	烤层和配件
夹心蛋糕（芝士蛋糕、果馅卷、苹果派）	是	160 - 200	38 - 85	
风味派（蔬菜派，乳蛋饼）	是	180 - 190	45 - 55	
蔬菜馅（西红柿、小胡瓜、茄子）	是	180 - 200	50 - 60	

仅蒸汽

食谱	预热	温度（℃）	烹饪时间（分）	烤层和配件	
新鲜蔬菜（整个）	—	100	30 - 80	 2	 1
新鲜蔬菜（切块）	—	100	15 - 40	 2	 1
冷冻蔬菜	—	100	20 - 40	 2	 1
整鱼	—	90	40 - 50	 2	 1
鱼排	—	90	20 - 30	 2	 1
鸡排	—	100	15 - 50	 2	 1
蛋类	—	100	10 - 30	 2	 1
水果（整个）	—	100	15 - 45	 2	 1
水果（切块）	—	100	10 - 30	 2	 1

强制对流+蒸汽

食谱	蒸煮级别	预热	温度（℃）	烹饪时间（分）	烤层和配件
奶油酥饼/曲奇	低	—	140 - 150	35 - 55	 3
	低	—	140	30 - 50	 4  1
	低	—	140	40 - 60	 5  3  1
小蛋糕/玛芬	低	—	160 - 170	30 - 40	 3
	低	—	150	30 - 50	 4  1
	低	—	150	40 - 60	 5  3  1
发酵蛋糕	低	—	170 - 180	40 - 60	 2
海绵蛋糕	低	—	160 - 170	30 - 40	 2
佛卡夏	低	—	200 - 220	20 - 40	 3
条状面包	低	—	170 - 180	70 - 100	 3
小面包	低	—	200 - 220	30 - 50	 3
法棍面包	低	—	200 - 220	30 - 50	 3
烤土豆	中	—	200 - 220	50 - 70	 3
小牛肉/牛肉/猪肉，1千克	中	—	180 - 200	60 -100	 3
小牛肉/牛肉/猪肉（肉块）	中	—	180 - 180	60 -80	 3
烤牛肉（后腿肉），1千克	中	—	200 - 220	40 - 50	 3
烤牛肉（后腿肉），2千克	中	—	200	55 - 65	 3
羊腿肉	中	—	180 - 200	65 - 75	 3
炖猪关节	中	—	160 - 180	85 - 100	 3
鸡肉/珍珠鸡/鸭肉1-1.5千克	中	—	200 - 220	50 - 70	 3
鸡肉/珍珠鸡/鸭肉（肉块）	中	—	200 - 220	50 - 65	 3
馅料蔬菜（土豆、密生西葫芦、茄子）	中	—	180 - 200	25 - 40	 3
鱼排	高	—	180 - 200	15 - 30	 3

配件

金属烤架

放置在金属烤架上的烤盘或蛋糕模

放置在金属烤架上的滴油盘/烘烤盘/或烤盘

滴油盘/烘烤盘

添加了500毫升饮用水的滴油盘

加大量烹饪

该功能对于烹饪大块肉食（2.5千克以上）非常实用。建议在烹饪过程中翻动肉食，从而使肉食上色均匀。最好多次在肉食上刷油，防止烤干。使用第1层和第2层烤架，具体取决于大块肉食的大小。烹饪前，烤箱无需预热。

炙烤大块肉食时，最好在烤盘底部添加一些煨汁，烹饪过程中可以为肉食刷油，增加风味。

当准备好烤肉时，可将肉食放在烤箱中静置10-15分钟的时间，或者用铝箔纸将肉食包起来。

如果肉非常精瘦，可添加一些煨汁，例如在大块肉食上撒上油脂，或者将条状培根盖在肉食上方。

翻动烤肉时，确保首先使外皮侧朝下。

食谱	预热	温度 (°C)	烹饪时间 (分钟)	烤层和配件
脆皮烧猪2千克	—	170	110 - 150	

节能强制对流烤

建议使用第3层。
烤箱不需要预热。

食谱	预热	温度 (°C)	烹饪时间 (分钟)	烤层和配件
填馅大块烤肉	—	200	80 - 120 *	
烤肉块 (兔肉、鸡网、羊肉)	—	200	50 - 100 *	

*预估时长：可根据个人喜好，在不同烹饪时间取出菜肴。

发酵

将面团放入烤箱之前，最好使用一块湿布盖上面团。1kg披萨面团的烘烤时间约为一小时。

当使用该功能时，面团发酵时间比室温（20-25°C）

下的发酵时间缩短三分之一左右。

保温

保温功能可使准备好的菜肴保温，防止形成冷凝液，省去了清洁烹饪隔室的麻烦。

对于准备好的菜肴，不建议保温超过2个小时的时间。
请注意：有些食物在保温时会继续烹饪：必要时将食物盖住，防止变干。

解冻

对于煮食、炖食和肉酱来说，最好在解冻过程中偶尔搅拌。

开始解冻时，将食物分开：分开的部分将迅速解冻。

烹饪助手烹饪表

食谱			建议用量	启动 (关闭 烹饪时间)	烤层和配件	
焙盘/炙烤意大利面食	鲜意大利宽面条		500 - 3000克	-	2 	
	冷冻意大利宽面条		500 - 3000克	-	2 	
米饭和谷类食品	米饭 	白米饭	100 - 500克	-	2 	1 
		糙米饭	100 - 500克	-	2 	1 
		全粒米米饭	100 - 500克	-	2 	1 
	种子和谷类 	藜麦	100 - 300克	-	2 	1 
		小米	100 - 300克	-	2 	1 
		大麦	100 - 300克	-	2 	1 
		斯佩耳特小麦	100 - 300克	-	2 	1 
肉	牛肉	烤牛肉	600 - 2000克	-	3 	
		汉堡	1.5 - 3厘米	3/5	5 	
	猪肉	猪肉	600 - 2500克	-	3 	
		猪肋	500 - 2000克	2/3	5 	4 
	烤鸡	全鸡	600 - 3000克	-	2 	
		鸡排/鸡胸肉	1 - 5厘米	2/3	5 	
	肉类菜肴	烤肉串	一烤架	1/2	5 	4 
		香肠和热狗	1.5 - 4 厘米	2/3	5 	4 
	蒸肉 	鸡排	1 - 5厘米	-	2 	1 
		火鸡排	1 - 5 厘米	-	2 	1 

食谱		建议用量	启动 (关闭 烹饪时间)	烤层和配件	
鱼和海鲜	烤鱼排/鱼段	鱼排/鱼片	0.5 - 2.5 厘米	-	5 
		冷冻鱼排	0.5 - 2.5厘米	-	4 
	蒸鱼排/鱼段 	鱼排/鱼片	0.5 - 2.5厘米	-	2  1 
		冷冻鱼排	0.5 - 2.5厘米	-	2  1 
	烤海鲜	扇贝	一烤盘	-	4 
		贻贝	一烤盘	-	4 
		基围虾	一烤盘	-	4  3 
		对虾	一烤盘	-	4  3 
	蒸海鲜 	焗扇贝	一烤盘	-	2  1 
		贻贝	一烤盘	-	2  1 
		基围虾	一烤盘	-	2  1 
		对虾	一烤盘	-	2  1 
		鱿鱼	100 - 500克	-	2  1 
		章鱼	500 - 2000克	-	2  1 
蔬菜	烤蔬菜	土豆--新鲜土豆	500 - 1500克	-	3 
		填馅蔬菜	各100 - 500克	-	3 
		其他蔬菜	500 - 1500克	-	3 
	奶油烤蔬菜	土豆	一烤盘	-	3 
		西红柿	一烤盘	-	3 
		辣椒	一烤盘	-	3 
		西兰花	一烤盘	-	3 
		花椰菜	一烤盘	-	3 
		其它	一烤盘	-	3 
	蒸新鲜蔬菜 	整个土豆	100 - 300克 *	-	2  1 
		小土豆/土豆片	100 - 300克 *	-	2  1 
		豌豆	200 - 3000克	-	2  1 
		胡萝卜	200 - 2000克	-	2  1 
		西兰花	200 - 2000克	-	2  1 
		花椰菜	200 - 2000克	-	2  1 
	蒸冷冻蔬菜 	豌豆	200 - 3000克	-	2  1 
	蒸水果 	整个	100 - 500克	-	2  1 
		切片	-	-	2  1 

	食谱	建议和用量	启动（关闭 烹饪时间）	烤层和配件
蛋糕和甜点	罐装海绵蛋糕	500 – 1200克	–	2 
	饼干	200 – 600克	–	3 
	牛角面包	一烤盘 *	–	3 
	泡芙面团	一烤盘 *	–	3 
	罐装果馅饼	400 – 1600克	–	3 
	苹果派	400 – 1600克	–	3 
	水果派	500 – 2000克	–	2 
咸味蛋糕		800 – 1200克	–	2 
面包	面包卷 	每个60 – 150克	–	3 
	罐装条形三明治 	每个400 – 60克	–	2 
	大面包 	700 – 2000克	–	2 
	长棍面包 	200 – 300 每个	–	3 
披萨	薄	圆烤盘 *	–	2 
	厚	圆烤盘 *	–	2 
	冷冻	1 – 4 层 *	–	2 
				4 1  5 3 1  5 4 2 1 

配件


金属烤架


放置在金属烤架上的烤盘或蛋糕模


放置在金属烤架上的滴油盘/烘烤盘或烤盘


滴油盘/烘烤盘


添加了500毫升饮用水的滴油盘


蒸汽盘

清洁和维护

执行任何维护或清洁操作之前，请确保烤箱已经冷却下来。

不要使用钢丝球、磨料洗刷工具或摩擦/腐蚀性清洁剂，否则会破坏装置表面。

请使用防护手套。
执行任何维护操作之前，必须断开烤箱的电源连接。

外表面

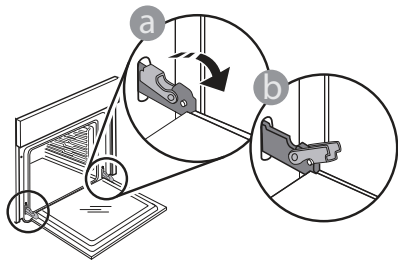
- 请使用湿的超细纤维布清洁表面。如果表面污渍较多，可使用几滴PH呈中性的清洁剂。最后用干布擦干净。
- 不要使用腐蚀性或研磨性清洁剂。如果烤箱表面意外接触该类清洁剂，请立即使用湿的超细纤维布进行清洁。

内表面

- 每次使用完毕后，使烤箱冷却下来，然后清洁，最好在烤箱仍有余温时清洁，将食物残渣导致的任何沉积物质或污点清理干净。风干在烹饪高水分含量菜肴过程中形成的任何冷凝物质，使烤箱完全冷却，然后使用布或海绵擦拭。
- 启动“自我清洁”功能，对内表面进行最优清洁。

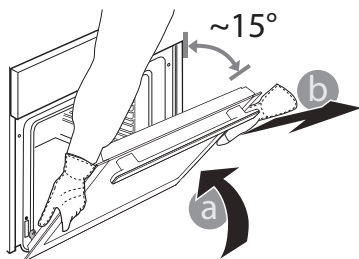
烤箱门的拆卸和重装

- 拆掉烤箱门时，将门完全打开，放低卡扣，直至卡扣处于解锁位置。



- 彻底关闭烤箱门。
双手紧紧抓住烤箱门--不要抓把手。

继续保持关门的动作，同时将门向上拉，直至门与基座脱离，这样便能将门拆掉。



- 使用适宜的液体清洁剂，清洁烤箱门的玻璃。
- 烤箱门可以拆掉，方便清洁。

蒸煮器

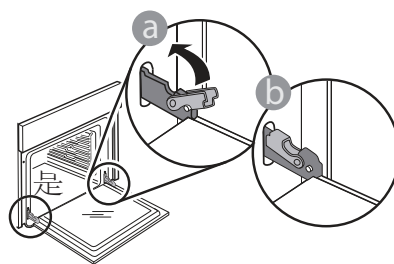
- 为了确保烤箱始终保持最优性能，并且帮助防止长时间使用后形成水垢，我们建议定期启动“排水”和“除垢”功能。蒸汽功能长时间不用后，强烈建议在烤箱空置位置并且箱体注满的情况下，启动烹饪功能。

配件

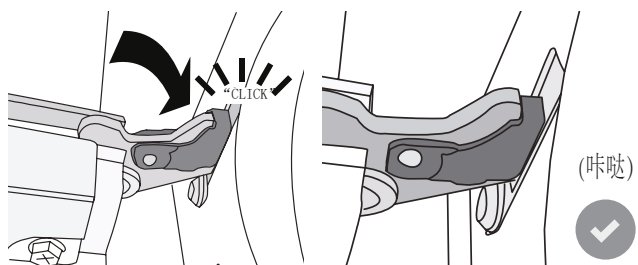
使用完毕后，将配件浸泡在洗涤溶液中。如果配件的温度仍较高，请使用烤箱手套。食物残渣可以使用洗涤刷子或海绵清理。

- 重装烤箱门时，将门对着烤箱移动，使铰链持钩与钩座对齐，并将铰链上方固定到基座上。

- 将门放低，然后完全打开。
将卡扣放低到初始位置：确保完全放低。



轻轻用力，检查卡扣是否已卡合在正确位置上。



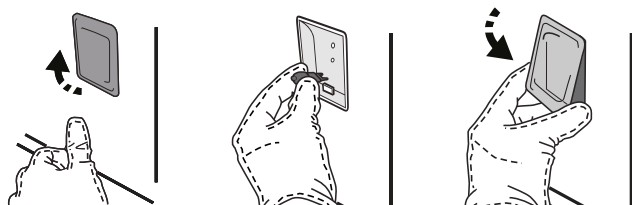
- 尝试关上门，进行检查，确保门与控制面板对齐。如果不对齐，则重复以上步骤。

更换灯具

1. 断开烤箱的电源。
2. 拆掉烤架滑轨。
3. 拆掉灯具盖。
4. 更换灯泡。
5. 重新装上灯具盖，用力推动，直至灯具盖卡扣到位。
6. 重装烤架滑轨。
7. 恢复烤箱的电源连接。

请注意：仅可使用20-40W/230~V型G9,T300℃卤素灯泡。产品使用的灯泡为家用电器专用灯泡，而不是家庭普通照明灯泡（EU 法规 244/2009）。您可联系我们的售后服务部购买这种灯泡。

如果使用卤素灯泡，不要直接用手拿灯泡，您的指纹会导致灯泡损坏。重新装上灯具盖子之前，不要使用烤箱。



故障检修

问题	可能原因	解决方案
烤箱不工作	停电。 电源连接断开	检查供电线路的供电情况，以及烤箱与供电线路的连接情况。关闭烤箱，重启，查看故障是否仍然存在。
显示屏显示字母“F” +一串数字或字母。	烤箱故障	联系距离您最近的客户售后服务中心，说明字母“F”之后的数字。 按下  , 点击  , 然后选择“恢复出厂设置”。 您保存的所有设置将被删除。
家庭供电断掉	电源设置有误。	确认您的家庭电网最低额定值是否达到了最低额定值“3千瓦”。如果没有达到，请将用电源的额定值降低至13安倍。更改时，按下  , 选择  “更多模式”，然后选择“电源管理”。
特定功能的演示模式不可用。	演示模式正在进行中。	按下  , 点击  “信息”，然后选择“商店演示模式”，退出。
烤箱门无法打开	清洁循环正在运行中。	等待功能执行完毕和烤箱冷却。

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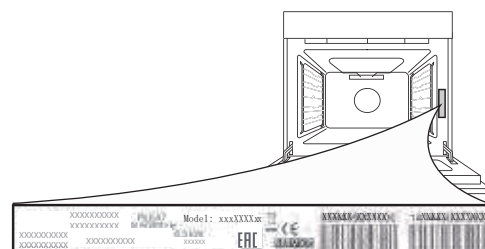
支持

如果操作出现任何问题，请联系弗兰技术服务中心。
请不要将烤箱交由未取得授权的技术人员进行检修。

列明：

- 故障类型。
- 装置的型号（物品/代码）
- 烤箱右边缘铭牌列明的序号（S.N.）
（当烤箱门打开时可见）。

联系我们的技术服务中心时，请提供产品标牌上列明的代码。



废弃处置

“保护环境，造福人类，污染预防，持续改进”是我司环境管理的宗旨和方向。 本公司的产品在使用中和完成使用寿命后造成的环境影响特向您敬告如下： 。

🏠🏠请勿将本产品及其附件作为普通的生活垃圾处理，其废弃后可以回收利用，不应随意丢弃；应由有废弃电器电子产品处理资格的处理企业进行回收处理。

🏠🏠请遵守本产品及其附件回收处理的本地法律法规与管理条例，并支持回收行动。

🏠🏠通过正确处置该产品，您将有助于防止因该产品的不当处置而产生对环境和人类健康造成不利影响。

产品中有害物质的名称及含量

部件名称	有害物质					
	铅 (Pb)	汞 (Hg)	镉 (Cd)	六价铬 (Cr (VI))	多溴联苯 (PBB)	多溴二苯 醚 (PBDE)
电源线，内部导线	x	0	x	0	0	0
印刷电路板组件	x	0	x	0	0	0
电磁线圈组件	x	0	0	0	0	0
金属外壳及附件	x	0	0	0	0	0
玻璃面板	x	0	x	0	0	0
风机组件	x	0	0	0	0	0
散热器组件	x	0	0	0	0	0
接线盒组件	x	0	0	0	0	0
螺母螺钉等紧固件	x	0	0	0	0	0

本表格依据SJ/T 11364的规定编制：

0：表示该有害物质在该部件所有均质材料中的含量均在GB/T 26572规定的限量要求以下。

X：表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572规定的限量要求，且目前国内业界没有成熟的替代方案，今后随着技术进步，将实现替代或改进。



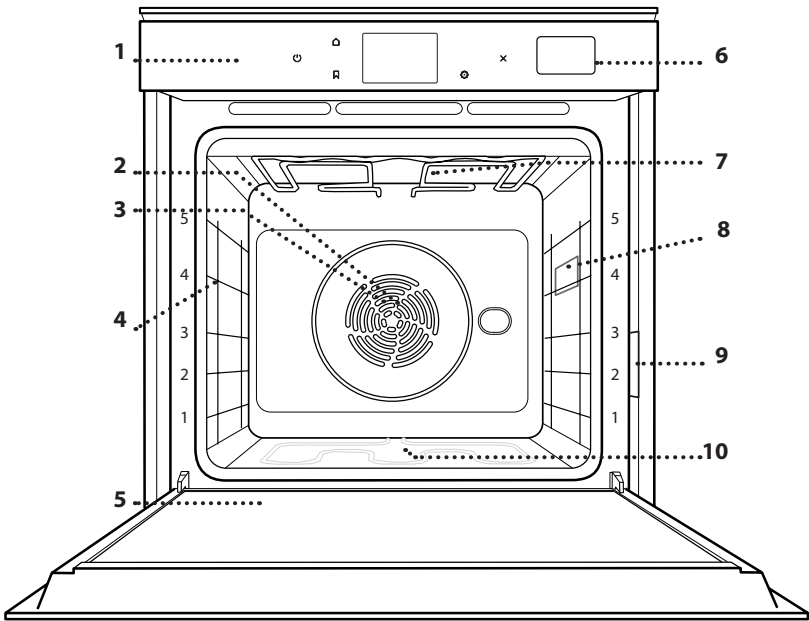
产品或包装上的这个标志，表明本产品在正常使用条件和状态下的环保使用期限为15年，在此期限内可以放心使用，有害物质不会发生外泄或突变、不会对环境造成污染或对人身、财产造成损害。

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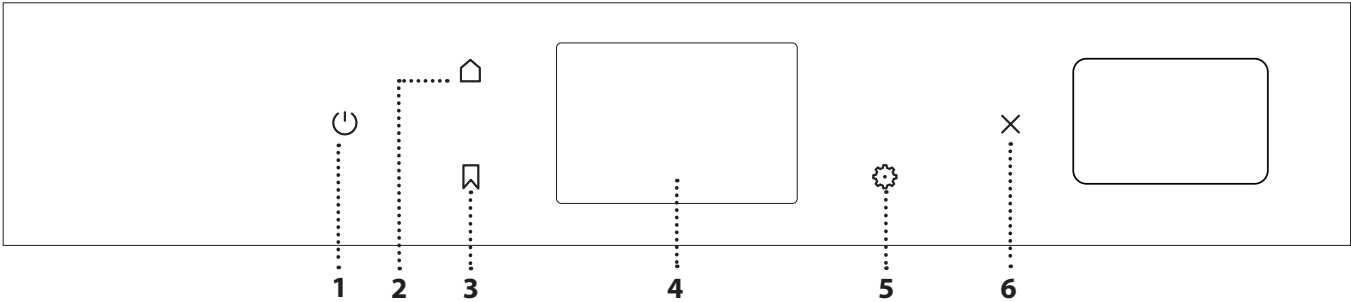
USER GUIDE

OVERVIEW



- 1. Control panel
- 2. Fan
- 3. Circular heating element (not visible)
- 4. Shelf guides (the level is indicated on the front of the oven)
- 5. Door
- 6. Water drawer
- 7. Upper heating element/grill
- 8. Lamp
- 9. Identification plate (do not remove)
- 10. Lower heating element (not visible)

CONTROL PANEL



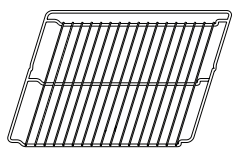
- 1. ON / OFF**
For switching the oven on and off.
- 2. HOME**
For gaining quick access to the main menu.

- 3. FAVORITE**
For retrieving up the list of your favorite functions.
- 4. DISPLAY**
- 5. TOOLS**
To choose from several options and also change the oven settings and preferences.

- 6. CANCEL**
To stop any oven function except the Clock, Kitchen Timer and Control Lock.

ACCESSORIES

WIRE SHELF



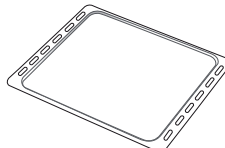
Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware

DRIP TRAY



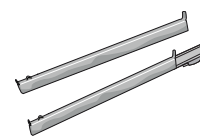
Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.

BAKING TRAY



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

SLIDING RUNNERS*



To facilitate inserting or removing accessories.

STEAM TRAY



This makes it easier for steam to circulate, which helps cook the food evenly. Place the drip tray on the level below to collect the cooking juices.

* Available only on certain models

The number and the type of accessories may vary depending on which model is purchased. Other accessories can be purchased separately from the After-sales Service.

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.

Other accessories, such as the drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

REMOVING AND REFITTING THE SHELF GUIDES

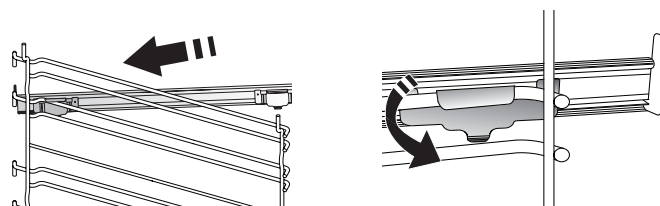
- To remove the shelf guides, lift the guides up and then gently pull the lower part out of its seating: The shelf guides can now be removed.
- To refit the shelf guides, first fit them back into their upper seating. Keeping them held up, slide them into the cooking compartment, then lower them into position in the lower seating.

FITTING THE SLIDING RUNNERS (IF PRESENT)

Remove the shelf guides from the oven and remove the protective plastic from the sliding runners.

Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go. Lower the other clip into position. To secure the guide, press the lower portion of the clip firmly against the shelf guide.

Make sure that the runners can move freely. Repeat these steps on the other shelf guide on the same level.



Please note: The sliding runners can be fitted on any level.

FUNCTIONS



MANUAL FUNCTIONS

- **CONVENTIONAL***
For cooking any kind of dish on one shelf only.
- **CONVECTION BAKE**
For cooking meat, baking cakes with fillings on one shelf only.
- **FORCED AIR**
For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.
- **GRILL**
For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 500 ml of drinking water.
- **TURBO GRILL**
For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the pan on any of the levels below the wire shelf and add 500 ml of drinking water.
- **FAST PREHEATING**
For preheating the oven quickly.
- **MULTICOOKING FUNCTIONS**
For cooking different foods that require the same cooking temperature on four levels at the same time. This function can be used to cook cookies, tarts, round pizzas (also frozen) and to prepare a complete meal. Follow the cooking table to obtain the best results.
- **STEAM**
 - » **PURE STEAM**
For cooking natural and healthy dishes using steam to preserve the food's natural nutritional value. This function is particularly suited to cooking vegetables, fish and fruit, and also for blanching. Unless otherwise indicated, remove all packaging and protective film before placing the food in the oven.
 - » **FORCED AIR + STEAM**
Combining the properties of steam with those of the forced air, this function allows you to cook dishes pleasantly crispy and browned outside, but at the same time tender and succulent inside. To achieve the best cooking results, we recommend to select a HIGH steam level for fish cooking, MEDIUM for meat and LOW for bread and desserts.

SPECIAL FUNCTIONS

- » **DEFROST**
To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging to prevent it from drying out on the outside.
- » **KEEP WARM**
For keeping just-cooked food hot and crisp.
- » **RISING**
For optimal proving of sweet or savoury dough. To maintain the quality of proving, do not activate the function if the oven is still hot following a cooking cycle.
- » **CONVENIENCE**
To cook ready-made food, stored at room temperature or in the refrigerator (biscuits, cake mix, muffins, pasta dishes and bread-type products). The function cooks all the dishes quickly and gently and can also be used to heat food already cooked. The oven does not need to be pre-heated. Follow the instructions on the packaging.
- » **MAXI COOKING**
For cooking large joints of meat (above 2.5 kg). It is advisable to turn the meat over during cooking, to obtain even browning on both sides. It is best to baste the meat every now and again to prevent it from drying out.
- » **ECO FORCED AIR***
For cooking stuffed roasting joints and fillets of meat on a single shelf. Food is prevented from drying out excessively by gentle, intermittent air circulation. When this ECO function is in use, the light will remain switched off during cooking. To use the ECO cycle and therefore optimise power consumption, the oven door should not be opened until the food is completely cooked.

FROZEN COOK

The function automatically selects the ideal cooking temperature and mode for 5 different types of ready frozen food. The oven does not have to be preheated.



COOKASSIST

These enable all types of food to be cooked fully automatically. To use at best this function, follow the indications on the relative cooking table. The oven does not have to be preheated.

* Function used as reference for the energy efficiency declaration in accordance with Regulation (EU) No. 65/2014

HOW TO USE THE TOUCH DISPLAY



To scroll through a menu or a list:

Simply swipe your finger across the display to scroll through the items or values.



To select or confirm:

Tap the screen to select the value or menu item you require.

To go back to the previous screen:

Tap .

To confirm a setting or go to the next screen:

Tap "SET" or "NEXT".

FIRST TIME USE

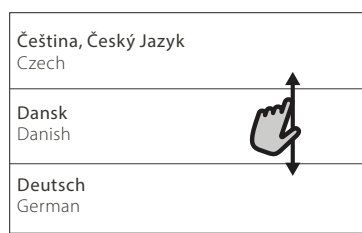
You will need to configure the product when you switch on the appliance for the first time.

The settings can be changed subsequently by pressing  to access the "Tools" menu.

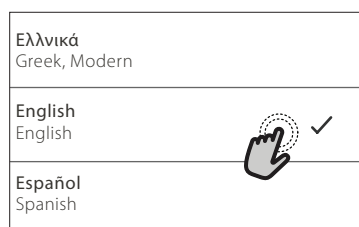
1. SELECT THE LANGUAGE

You will need to set the language and the time when you switch on the appliance for the first time.

- Swipe across the screen to scroll through the list of available languages.



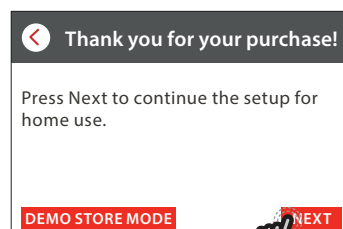
- Tap the language you require.



Tapping  will take you back to the previous screen.

2. SELECT SETTINGS MODE

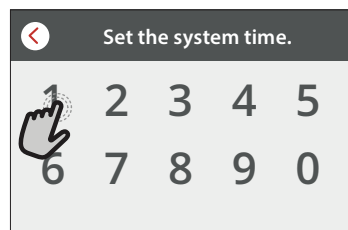
Once you have selected the language, the display will prompt you to choose between "STORE DEMO" (useful for retailers, for display purposes only) or continue by tapping "NEXT".



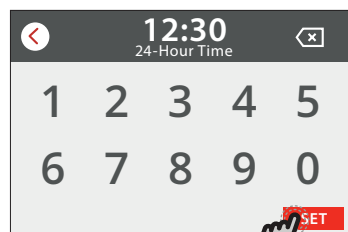
. SETTING THE TIME AND DATE

Connecting the oven to your home network will set the time and date automatically. Otherwise you will need to set them manually

- Tap the relevant numbers to set the time.



- Tap "SET" to confirm.



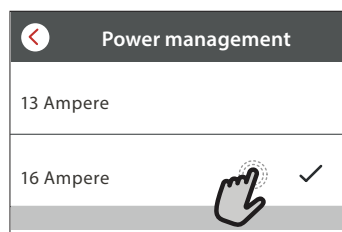
Once you have set the time, you will need to set the date.

- Tap the relevant numbers to set the date.
- Tap "SET" to confirm.

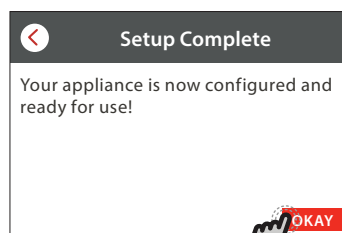
4. SET THE POWER CONSUMPTION

The oven is programmed to consume a level of electrical power that is compatible with a domestic network that has a rating of more than 3 kW (16 Ampere): If your household uses a lower power, you will need to decrease this value (13 Ampere).

- Tap the value on the right to select the power.



- Tap "OKAY" to complete initial setup.



5. HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: this is completely normal.

Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.

Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it.

Heat the oven to 200 °C for around one hour.

It is advisable to air the room after using the appliance for the first time.

DAILY USE

1. SELECT A FUNCTION

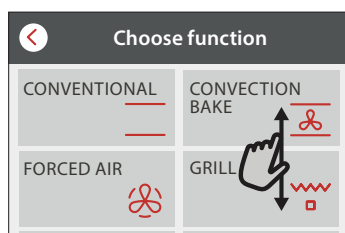
- To switch on the oven, press  or touch anywhere on the screen.

The display allows you to choose between Manual and CookAssist Functions.

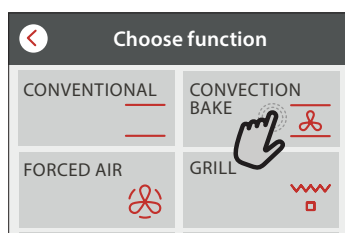
- Tap the main function you require to access the corresponding menu.



- Scroll up or down to explore the list.



- Select the function you require by tapping it.

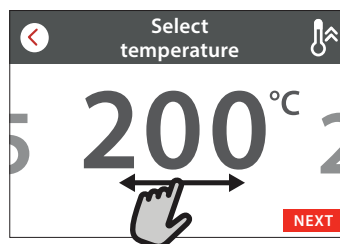
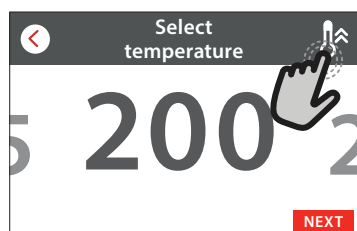


2. SET MANUAL FUNCTIONS

After having selected the function you require, you can change its settings. The display will show the settings that can be changed.

TEMPERATURE / GRILL LEVEL

If allowed by the function, you can tap  to deactivate preheating.

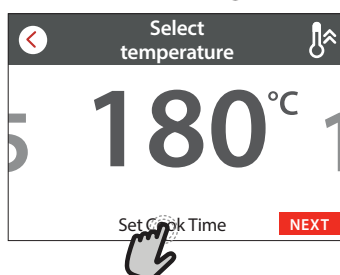


- Scroll through the suggested values and select the one you require.

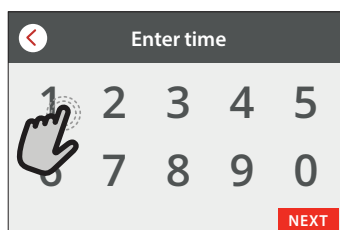
DURATION

You do not have to set the cooking time if you want to manage cooking manually. In timed mode, the oven cooks for the length of time you select. At the end of the cooking time, the cooking is stopped automatically.

- To start setting the duration, tap "Set Cook Time".



- Tap the relevant numbers to set the cooking time you require.



- Tap "NEXT" to confirm.

3. SET COOKASSIST FUNCTIONS

The COOKASSIST functions enable you to prepare a wide variety of dishes, choosing from those shown in the list. Most cooking settings are automatically selected by the appliance in order to achieve the best results.

- Choose a recipe from the list.

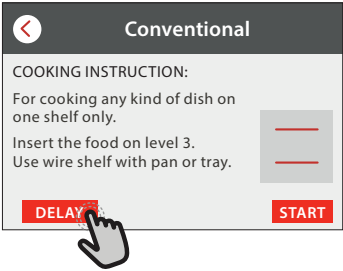
Functions are displayed by food categories in the "COOKASSIST FUNCTION" menu (see relative tables) and by recipe features in the "COOKASSIST PRO" menu.

- Once you have selected a function, simply indicate the characteristic of the food (quantity, weight, etc.) you want to cook to achieve the perfect result.
- Follow the on-screen prompts to guide you through the cooking process.

4. SET START TIME DELAY

You can delay cooking before starting a function: The function will start at the time you select in advance.

- Tap “DELAY” to set the start time you require.



- Once you have set the required delay, tap “START DELAY” to start the waiting time.
- Place the food in the oven and close the door: The function will start automatically after the period of time that has been calculated.

If preheat is selected during cycle setting, delay option will be disabled.

- To activate the function immediately and cancel the programmed delay time, tap ⏸ .

5. START THE FUNCTION

- Once you have configured the settings, tap “START” to activate the function.

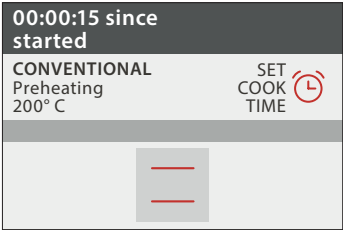
You can change the values that have been set at any time during cooking by tapping the value you want to amend.

If the oven is hot and the function requires a specific maximum temperature, a message will shown on the display.

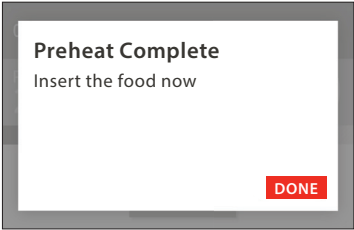
- Press ✕ to stop the active function at any time, or tap the duration value and then select “STOP”.

6. PREHEATING

If previously activated, once the function has been started the display indicates the status of preheating phase.



Once this phase has been finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature.



- Open the door.
- Place the food in the oven.
- Close the door and cooking will resume automatically.

Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result. Opening the door during the preheating phase will pause it. The cooking time does not include a preheating phase.

7. PAUSING COOKING

Some of the COOKASSIST functions will require to turn the food during cooking. An audible signal will sound and the displays shows the action must to be done.

- Open the door.
- Carry out the action prompted by the display.
- Close the door, then tap “DONE” to resume cooking.

Before cooking ends, the oven could prompt you to check the food in the same way.

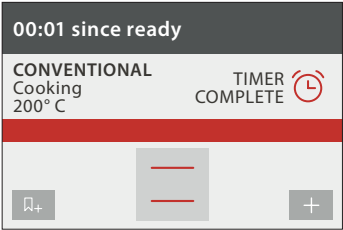
An audible signal will sound and the displays shows the action must to be done.

- Check the food.
- Close the door and cooking will resume automatically.

8. END OF COOKING

An audible signal will sound and the display will indicate that cooking is complete.

With some functions, once cooking has finished you can give your dish extra browning, extend the cooking time or save the function as a favorite.



- Tap + to save it as a favorite.
- Select “Extra Browning” to start a five-minute browning cycle.
- Tap ⊕ to save prolong the cooking.

9. FAVORITES

The Favourites feature stores the oven settings for your favorite recipe.

The oven automatically recognizes the most used functions. After a certain number of uses, you will be prompted to add the function to your favorites.

HOW TO SAVE A FUNCTION

Once a function has finished, by tapping on  you can save it as a favorite. This will enable you to use it quickly in the future, keeping the same settings. The display allows you to save the function by indicating up to 4 favorite meals time including breakfast, lunch, snack and dinner.

- Tap the icons to select at least one.



- Tap "SAVE AS FAVORITE" to save the function.



ONCE SAVED

To view the favorite menu, press : the functions will be divided by different meal times and some suggestions will be offered.

- Tap the meals icon To view the relevant lists



- Scroll through the prompted list.
- Tap the recipe or function you require.
- Tap "START" to activate the cooking.

CHANGING THE SETTINGS

In the favorite screen, you can add an image or name to each favourite to customize it to your preferences.

- Select the function you want to change.
- Tap "EDIT".
- Select the attribute you want to change.
- Tap "NEXT": The display will show the new attributes.
- Tap "SAVE" to confirm your changes.

In the favorite screen you can also delete functions

you have saved:

- Tap the  on the function.
- Tap "REMOVE IT".

You can also adjust the time when the various meals are shown:

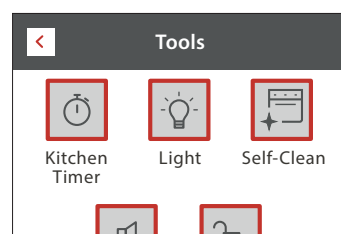
- Press .
- Select  "Preferences".
- Select "Times and Dates".
- Tap "Your Meal Times".
- Scroll through the list and tap the relevant time.
- Tap the relevant meal to change it.

It will be possible to combine a time slot only with a meal.

10. TOOLS

Press  to open the "Tools" menu at any time.

This menu enables you to choose from several options and also change the settings or preferences for your product or the display.



KITCHEN TIMER

This function can be activated either when using a cooking function or alone for keeping time.

Once started, the timer will continue to count down independently without interfering with the function itself.

Once the timer has been activated, you can also select and activate a function.

The timer will continue counting down at the top-right corner of the screen.

To retrieve or change the kitchen timer:

- Press .
- Tap .

An audible signal will sound and the display will indicate once the timer has finished counting down the selected time.

- Tap "DISMISS" to cancel the timer.
- Tap "SET NEW TIMER" to set the timer again.

LIGHT

To switch on or off the oven lamp.



CLEANING

Activate the "Self-Clean" function for optimum cleaning of the internal surfaces.

It is recommended to do not open the oven door during the cleaning cycle to avoid a loss of water vapor that could get an adverse effect on the final cleaning result.

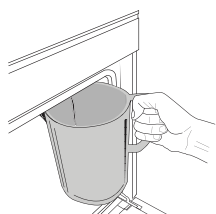
- Remove all accessories from the oven before activating the function.
- Pour 200 ml of drinking water on the bottom of the oven.
- Tap "START" to activate the cleaning function.

Once the cycle has been selected, you can delay the start of automatic cleaning. Tap "DELAY" to set the end time as indicated in the relevant section.



DRAIN

The drain function allows the water to be drained in order to prevent stagnation in the tank. It is advisable to always carry out draining every time the oven has been used.



Anyway, after a certain number of cooking this action will be mandatory and it will not possible start a steam function before done it.

Once selected the "Drain" function or when suggested from display,

start the function and follow the actions indicated: Open the door and place a large jug under the drain nozzle located at the bottom right of the panel. Once started the draining, keep the jug in position until the operation is completed.

The display will indicate when the tank has to be completely drained.

Please note: it is not possible to perform this activity before 4 hours have elapsed from the last cycle (or the last time the product was powered). During this wait time, the display will show the following feedback "water is TOO HOT wait until the temperature decreases. When it will be cold enough it will be possible to proceed by pressing CONTINUE".

The jug must be at least 2 liters large.

The drain function allows the water to be drained in order to prevent stagnation in the tank. It is advisable to always carry out draining every time the oven has been used. Pour or drain water when requested through display message.



DESCALE

This special function, activated at regular intervals, allows you to keep the tank and the steam circuit in the best condition.

The function is divided into several phases: draining, descaling, rinsing. Once the function is started, follow all the steps indicated on the display.

The average duration of the full function is around 190 minutes.

Please note: If the function is stopped at any time, the entire

descaling cycle must be repeated.

» DRAINING

Before descaling, it will be necessary to drain tank: to perform the operation in the best way, proceed as described in the relative paragraph.

Please note: it is not possible to perform this activity before 4 hours have elapsed from the last cycle (or the last time the product was powered). During this wait time, the display will show the following feedback "water is TOO HOT wait until the temperature decreases. When it will be cold enough it will be possible to proceed by pressing CONTINUE". The jug must be at least 2 liters large.

» DESCALING

For best results in descaling, we recommend filling the tank with the specific solution available at after sale Service.

Once the descaling phase has been completed, the tank has to be drained.

» RINSING

To clean the tank and the steam circuit, rinse cycle has to be done. Fill the tank with drinking water until the display shows "TANK FULL", then start the rinsing. At the end, the display will prompt to repeat this phase by draining and rinsing again.

Do not turn off the oven until all the steps required by the function have been completed.

Cooking functions cannot be activated during the cleaning cycle.

Please note: A message will be shown on display, to remind you to execute this operation regularly.

Pour or drain water when requested through display message.



MUTE

Tap the icon to mute or unmute all the sounds and alarms.



CONTROL LOCK

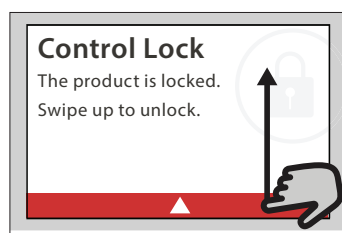
The "Control Lock" enables you to lock the buttons on the touch pad so they cannot be pressed accidentally.

To activate the lock:

- Tap the  icon.

To deactivate the lock:

- Tap the display.
- Swipe up on the message shown.





MORE MODES

For selecting Sabbath mode and accessing Power Management.

Sabbath mode keeps the oven on in baking mode until disabled. Sabbath mode uses the conventional function. All other cooking and cleaning cycles are disabled. No tones will sound, and the displays will not indicate temperature changes. When the oven door is opened or closed, the oven light will not turn on or off, and the heating elements will not turn on or off immediately.

To disable and exit Sabbath mode, press  or  then press and hold the display screen for 3 seconds.



PREFERENCES

For changing several oven settings.



INFO

For switching off "Store Demo Mode", resetting the product and obtaining further information about the product.

USEFUL TIPS

HOW TO READ THE COOKING TABLES

The tables list: recipes, if preheating is needed, temperature (°C), grill level, cooking time (minutes), accessories and level suggested for cooking. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended values to begin with and, if the food is not cooked enough, move on to higher values.

CONVENTIONAL

The heating elements at the top and bottom of the oven cavity heat the inside of the oven evenly. Use the 3rd shelf. To cook pizza, savoury pies and sweets with liquid fillings, use the 1st or 2nd shelf. Preheat the oven before placing food inside. This function is the best cooking mode for cooking delicate desserts on one shelf only. Use dark-coloured metal cake tins and always position them on the wire shelf supplied. When using the supplied trays, remove any other accessories you are not using from the oven cavity to achieve optimal results and save energy.

Use the accessories supplied and preferably darkcoloured metal cake tins and oven trays. You can also use pans and accessories in pyrex or stoneware, but bear in mind that cooking times will be slightly longer. To obtain the best results, carefully follow the advice given in the cooking table for the choice of accessories (supplied) to be placed on the various shelves.

To check whether a cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready. If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges. If the cake “sinks” during cooking, set a lower temperature the next time, perhaps reducing the amount of liquid in the mixture and mixing more gently. The fish is cooked when the dorsal fin comes off easily. Begin by selecting the lowest indicated temperature, even when preparing larger fish. In general, the larger the fish, the lower the temperature must be and therefore the longer the cooking time.

Recipe	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Leavened cakes / Sponge cakes	Yes	170	30 - 50	 2
Cookies / Shortbread	Yes	150	20 - 40	 3
Small cakes / Muffin	Yes	170	20 - 40	 3
Choux buns	Yes	180 - 200	30 - 40	 3
Meringues	Yes	90	110 - 150	 3
Pizza / Bread / Focaccia	Yes	190 - 250	15 - 50	 2
Frozen pizza	Yes	250	10 - 15	 3
Vols-au-vent / Puff pastry crackers	Yes	190 - 200	20 - 30	 3
Lasagne / Flans / Baked pasta / Cannelloni	Yes	190 - 200	45 - 65	 3
Lamb / Veal / Beef / Pork 1 kg	Yes	190 - 200	80 - 110	 3
Chicken / Rabbit / Duck 1 kg	Yes	200 - 230	50 - 100	 3
Turkey / Goose 3 kg	Yes	190 - 200	80 - 130	 2
Baked fish / en papillote (fillets, whole)	Yes	180 - 200	40 - 60	 3

ACCESSORIES


Wire shelf


Oven tray or cake tin
on wire shelf


Drip tray / Baking tray
or oven tray on wire
shelf


Drip tray / Baking tray


Drip tray with
500 ml of water

GRILL

The top heating element enables optimum results to be achieved when grilling Place food on the 4th or 5th shelf shelf. When grilling meat, use the drip tray to collect the cooking juices. Position it on the 3rd/4th shelf, adding approx 500 ml of drinking water. The oven does not have to be preheated. During cooking, the oven door must remain closed. If you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times.

To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food further away from the grill. Turn food halfway through cooking.

To collect the cooking juices it is advisable to place a drip-tray with half a litre of drinking water directly under the grill on which the meat is placed. Top-up when necessary.

Recipe	Preheat	Grill Level	Cook Time (Min.)	Level and Accessories
Toast	—	3 (High)	3 - 6	5 
Fish fillets / Steaks	—	2 (Mid)	20 - 30	4  
Sausages / Kebabs / Spare ribs / Hamburgers	—	2 - 3 (Mid - High)	15 - 30	5  

TURBO GRILL

In this function, the top heating element and the fan are activated at the same time.

Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding 500 ml of drinking water. The oven does not have to be preheated. During cooking the oven door must remain closed.

Turn food two thirds of the way through cooking.

Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the pan, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.

Recipe	Preheat	Grill Level	Cook Time (Min.)	Level and Accessories
Roast chicken 1-1.3 kg	—	2 (Mid)	55 - 70	2  
Leg of lamb / Shanks	—	2 (Mid)	60 - 90	3 
Roast potatoes	—	2 (Mid)	35 - 55	3 
Vegetable gratin	—	3 (High)	10 - 25	3 

ACCESSORIES


Wire shelf


Oven tray or cake tin
on wire shelf


Drip tray / Baking tray
or oven tray on wire
shelf


Drip tray / Baking tray


Drip tray with
500 ml of water

FORCED AIR

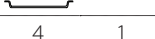
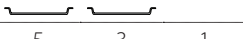
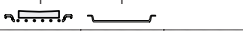
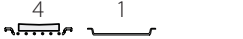
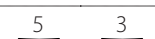
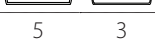
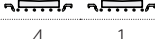
The round heating element and the fan are activated at the same time. The fan on the rear wall distributes the hot air evenly around the oven.

Using the "Forced Air" function, you can cook different foods which require the same cooking temperature at the same time (for example fish or vegetables), using different shelves. Remove the food which requires less cooking time and leave food which requires longer cooking time in the oven.

Use the 4th shelf to cook on one shelf only, the 1st and 4th to cook on two shelves, and the 1st, 3rd and 5th to cook on three shelves. Always place cake tins on the wire shelf. Preheat the oven before cooking.

To achieve uniform browning, make sure that all portions of dough are the same thickness.

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

Recipe	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Leavened cakes / Sponge cakes	Yes	170	30 - 50	
	Yes	160	30 - 50	
Filled cakes (cheesecake, strudel, apple pie)	Yes	160 - 200	35 - 90	
Cookies / Shortbread	Yes	140	30 - 50	
	Yes	140	30 - 50	
	Yes	135	40 - 60	
Small cakes / Muffin	Yes	150	30 - 50	
	Yes	150	30 - 50	
	Yes	150	40 - 60	
Choux buns	Yes	180 - 190	35 - 45	
	Yes	180 - 190	35 - 45 *	
Meringues	Yes	90	130 - 150	
	Yes	90	140 - 160 *	
Pizza / Bread / Focaccia	Yes	190 - 230	20 - 50	
Pizza (Thin, thick, focaccia)	Yes	220 - 240	25 - 50 *	
Frozen pizza	Yes	250	10 - 20	
	Yes	220 - 240	15 - 30	
Savoury pies (vegetable pie, quiche)	Yes	180 - 190	45 - 60	
	Yes	180 - 190	45 - 70 *	
Vols-au-vent / Puff pastry crackers	Yes	180 - 190	20 - 40	
	Yes	180 - 190	20 - 40 *	
Lasagna & Meat	Yes	200	50 - 100 *	
Meat & Potatoes	Yes	200	45 - 100 *	
Fish & Vegetables	Yes	180	30 - 50 *	

* Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.

MULTICOOKING

Recipe	Dish	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Cookies	Cookies	Yes	135	50 - 70	5 4 3 1
Tarts	Tarts	Yes	170	50 - 70	5 4 3 1
Round pizzas	Round Pizza	Yes	210	40 - 60	5 4 2 1
Complete meal: Fruit tart (level 5) roasted vegetables (level 4) lasagna (level 2) cuts of meat (level 1)	Cook 4 menu	Yes	190	40 - 120	5 4 2 1

CONVECTION BAKE

Use this function for quiches and vegetable tarts or desserts with moist fillings, such as or cheesecake and fruit pie.

It is also ideal for cooking foods with a high water content. The fan distributes heat evenly throughout the oven. This helps to maintain a constant temperature and cook food more evenly, crisping

up the top while sealing in moisture and creating crustier breads.

Use the 3rd or 2nd shelf. Wait for the end of preheating before placing food inside.

If the pastry base is soggy, lower the shelf and sprinkle the bottom of the cake with biscuit crumbs before adding the filling.

Recipe	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Filled cakes (cheesecake, strudel, apple pie)	Yes	160 – 200	30 - 85	3
Savoury pies (vegetable pie, quiche)	Yes	180 - 190	45 - 55	3
Stuffed vegetables (tomatoes, courgettes, aubergines)	Yes	180 - 200	50 - 60	2

PURE STEAM

Recipe	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories	
Fresh vegetables (Whole)	-	100	30 - 80	2 	1 
Fresh vegetables (Pieces)	-	100	15 - 40	2 	1 
Frozen vegetables	-	100	20 - 40	2 	1 
Whole fish	-	90	40 - 50	2 	1 
Fish fillets	-	90	20 - 30	2 	1 
Chicken fillets	-	100	15 - 50	2 	1 
Eggs	-	100	10 - 30	2 	1 
Fruit (Whole)	-	100	15 - 45	2 	1 
Fruit (Pieces)	-	100	10 - 30	2 	1 

FORCED AIR + STEAM

Recipe	Steam Level	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Shortbread / Cookies	LOW	-	140 - 150	35 - 55	3 
	LOW	-	140	30 - 50	4 1  
	LOW	-	140	40 - 60	5 3 1   
Small cake / Muffin	LOW	-	160 - 170	30 - 40	3 
	LOW	-	150	30 - 50	4 1  
	LOW	-	150	40 - 60	5 3 1   
Leavened cakes	LOW	-	170 - 180	40 - 60	2 
Sponge cakes	LOW	-	160 - 170	30 - 40	2 
Focaccia	LOW	-	200 - 220	20 - 40	3 
Bread loaf	LOW	-	170 - 180	70 - 100	3 
Small bread	LOW	-	200 - 220	30 - 50	3 
Baguette	LOW	-	200 - 220	30 - 50	3 
Roast potatoes	MID	-	200 - 220	50 - 70	3 
Veal / Beef / Pork 1 kg	MID	-	180 - 200	60 - 100	3 
Veal / Beef / Pork (pieces)	MID	-	160 - 180	60 - 80	3 
Roast Beef rare 1 kg	MID	-	200 - 220	40 - 50	3 
Roast Beef rare 2 kg	MID	-	200	55 - 65	3 
Leg of lamb	MID	-	180 - 200	65 - 75	3 
Stew pork knuckles	MID	-	160 - 180	85 - 100	3 
Chicken / guinea fowl / duck 1 - 1.5 kg	MID	-	200 - 220	50 - 70	3 
Chicken / guinea fowl / duck (pieces)	MID	-	200 - 220	55 - 65	3 
Stuffed vegetables (tomatoes, courgettes, aubergines)	MID	-	180 - 200	25 - 40	3 
Fish fillet	HIGH	-	180 - 200	15 - 30	3

ACCESSORIES

 Wire shelf

 Oven tray or cake tin
on wire shelf

 Drip tray / Baking tray
or oven tray on wire shelf

 Drip tray / Baking tray

 Drip tray with
500 ml of water

MAXI COOKING

This function is very useful for cooking large joints of meat (over 2.5 kg). It is advisable to turn the meat over during cooking for more even browning. It is best to baste the meat every now and again to prevent it from drying out.

Use the 1st or 2nd shelves, depending on the size of the joint. The oven does not have to be preheated before cooking.

bottom of the pan, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.

If the meat is too lean, add a little liquid, drizzle the joint with fat, or cover it with strips of bacon, for example.

In terms of turning the roast, make sure you place it rind-side down first.

For roast joints, it is best to add some stock to the

Recipe	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Roast pork with crackling 2 kg	—	170	110 - 150	

ECO FORCED AIR

It is advisable to use the 3rd level. The oven does not have to be preheated.

Recipe	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Stuffed roasting joints	—	200	80 - 120 *	
Cuts of meat (rabbit, chicken, lamb)	—	200	50 - 100 *	

* Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.

RISING

It is always best to cover the dough with a damp cloth before placing it in the oven. Dough proving time with this function is reduced by approximately one third compared to proving at room temperature (20-25°C).

Proving time for a 1 kg batch of pizza dough is around one hour.

WARM KEEPING

The keep warm function enables you to keep ready-made meals warm. This prevents condensation from forming and eliminates the need to clean the cooking compartment.

It is not advisable to keep ready-made meals warm for over two hours.

Remember that some foods continue cooking while they are kept warm: Cover them, if necessary, to prevent them drying out.

DEFROSTING

Boiled foods, stews and meat-based sauces will defrost better if stirred occasionally while defrosting. Separate the food items once they begin to defrost: the separated portions will defrost more quickly.

COOKASSIST COOKING TABLE

Recipe			Suggested quantity	Turn (Of cook time)	Level and Accessories	
Casseroles/ Baked Pasta	Fresh Lasagna		500 - 3000 g	-	2	
	Frozen Lasagna		500 - 3000 g	-	2	
Rice & Cereals	Rice 	White rice	100 - 500 g	-	2	1 
		Brown rice	100 - 500 g	-	2	1 
		Wholegrain rice	100 - 500 g	-	2	1 
	Seeds & Cereals 	Quinoa	100 - 300 g	-	2	1 
		Millet	100 - 300 g	-	2	1 
		Spelt	100 - 300 g	-	2	1 
		Barley	100 - 300 g	-	2	1 
Meat	Beef	Roast beef	600 - 2000 g	-	3	
		Hamburger	1.5 - 3 cm	3/5	5	
	Pork	Pork	600 - 2500 g	-	3	
		Pork ribs	one grid	2/3	5	4 
	Roasted Chicken	Roast chicken	600 - 3000 g	-	2	
		Chicken fillet / Breast	1 - 5 cm	2/3	5	
	Steamed meat 	Chicken fillets	1 - 5 cm	-	2	1 
		Turkey fillets	1 - 5 cm	-	2	1 
	Meat Dishes	Kebab	one grid	1/2	5	4 
		Sausages & Wurstel	1.5 - 4 cm	2/3	5	4 

ACCESSORIES

 Wire shelf

 Oven tray or cake tin
on wire shelf

 Drip tray / Baking tray
or oven tray on wire shelf

 Drip tray / Baking tray

 Drip tray with
500 ml of water

	Recipe		Suggested quantity	Turn (Of cook time)	Level and Accessories	
Fish & Seafood	Roasted fillets & steaks	Fish fillets/slices	0.5 - 2.5 cm	-	5	
		Frozen fillets	0.5 - 2.5 cm	-	4	
	Steamed fillets & steaks 🍴	Fish fillets/slices	0.5 - 2.5 cm	-	2	1
		Frozen fillets	0.5 - 2.5 cm	-	2	1
	Grilled seafood	Scallops gratin	one tray	-	4	
		Mussels gratin	one tray	-	4	
		Shrimps	one tray	-	4	3
		Prawns	one tray	-	4	3
	Steamed seafood 🍴	Gratin scallops	500 - 1000 g	-	2	1
		Mussels	500 - 3000 g	-	2	1
		Shrimps	100 - 1000 g	-	2	1
		Prawns	500 - 1500 g	-	2	1
		Squid	100 - 500 g	-	2	1
		Octopus	500 - 2000 g	-	2	1
Vegetables	Roasted Vegetables	Potatoes - Fresh	500 - 1500 g	-	3	
		Stuffed vegetables	100 - 500 g	-	3	
		Other vegetables	500 - 1500 g	-	3	
	Gratin Vegetables	Potatoes	one tray	-	3	
		Tomatoes	one tray	-	3	
		Peppers	one tray	-	3	
		Broccoli	one tray	-	3	
		Cauliflowers	one tray	-	3	
		Others	one tray	-	3	
	Steamed Fresh Vegetables 🍴	Potatoes Whole	50 - 500 g	-	2	1
		Potatoes small / pieces	one tray	-	2	1
		Peas	200 - 2500 g	-	2	1
		Broccoli	200 - 3000 g	-	2	1
		Cauliflowers	200 - 3000 g	-	2	1
	Steamed Vegetables Frozen 🍴	Peas	200 - 3000 g	-	2	1
Fruits	Steamed Fruits 🍴	Whole	100 - 400 g	-	2	1
		Pieces	500 - 3000 g	-	2	1

	Recipe	Suggested quantity	Turn (Of cook time)	Level and Accessories
Cakes and pastries	Sponge Cake in tin	500 - 1200 g	-	2 
	Cookies	200 - 600 g	-	3 
	Croissants	one tray *	-	3 
	Choux pastry	one tray *	-	3 
	Tart in tin	one tray	-	3 
	Strudel	400 - 1600 g	-	3 
	Fruit filled pie	500 - 2000 g	-	2 
Salty cakes		800 - 1200 g	-	2 
Bread	Rolls 🍞	60 - 150 g each	-	3 
	Sandwich Loaf in tin 🍞	400 - 600 g each	-	2 
	Big bread 🍞	700 - 2000 g	-	2 
	Baguettes 🍞	200 - 300 each	-	3 
Pizza	Frozen	1 - 4 layers *	-	2  4 1  5 3 1  5 4 2 1 
	Thin	round - tray *	-	2 
	Thick	round - tray *	-	2 

ACCESSORIES


Wire shelf


Oven tray or cake tin
on wire shelf


Drip tray / Baking tray
or oven tray on wire
shelf


Drip tray / Baking tray


Drip tray with
500 ml of water


Steam Tray

CLEANING AND MAINTENANCE

Make sure that the oven has cooled down before carrying out any maintenance or cleaning.
Do not use steam cleaners.

Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

Wear protective gloves.
The oven must be disconnected from the mains before carrying out any kind of maintenance work.

EXTERIOR SURFACES

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

INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.
- Activate the "Self-Clean" function for optimum cleaning of the internal surfaces.

- Clean the glass in the door with a suitable liquid detergent.
- The oven door can be removed to facilitate cleaning.

ACCESSORIES

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

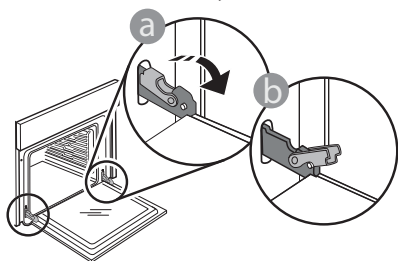
TANK

To ensure that the oven always works at optimum performance and to help prevent the build-up of limescale deposits over time, we recommend using the "Drain" and "Descale" functions regularly.

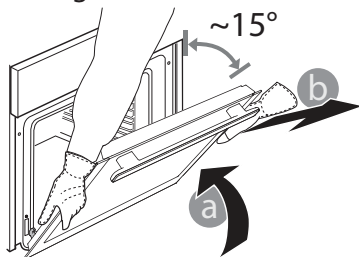
After a long period of non-use of the steam functions, it is highly suggested to activate a cooking cycle with the empty oven by filling completely the tank.

REMOVING AND REFITTING THE DOOR

- **To remove the door**, open it fully and lower the catches until they are in the unlock position.

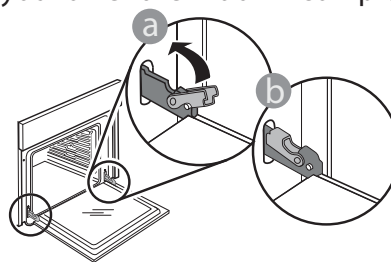


- Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.

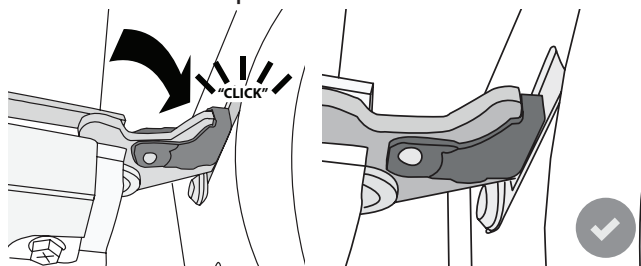


Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

- Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely.



Apply gentle pressure to check that the catches are in the correct position.



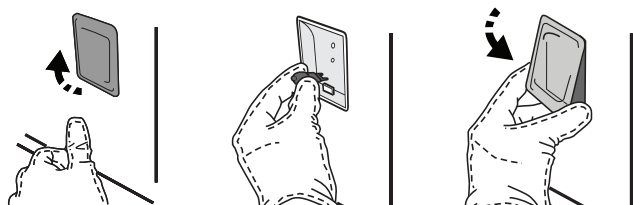
- Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

REPLACING THE LAMP

1. Disconnect the oven from the power supply.
2. Remove the shelf guides.
3. Remove the lamp cover.
4. Replace the lamp.
5. Reposition the lamp cover, pushing it on firmly until it snaps into place.
6. Refit the shelf guides.
7. Reconnect the oven to the power supply.

Please note: Only use 20-40 W/230 ~ V type G9, T300°C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Light bulbs are available from our After-sales Service.

When using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.



TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not working.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The display shows the letter "F" followed by a number or letter.	Oven failure.	Contact you nearest Client After-sales Service Centre and state the number following the letter "F". Press  , tap  and then select "Factory Reset". All settings saved will be deleted.
The home power goes off.	Power setting wrong.	Verify if your domestic network has at least a rating of more than 3 kW. If no, decrease the power to 13 Ampere. To change it, press  , select  "More Modes" and then select "Power Management".
The function is not available in demo mode.	Demo mode is running.	Press  , tap  "Info" and then select "Store Demo Mode" to exit.
The door will not open.	Cleaning cycle in progress.	Wait for the function to finish and for the oven to cool down.
Steam leaves the drawer during cooking.	Low water level in the tank.	Add a glass of drinking water.

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SUPPORT

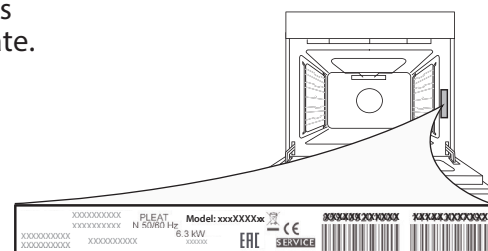
In the event of any operation problems, contact a Franke Technical Service Centre.

Never use the services of unauthorized technicians.

Specify:

- the type of fault
- the appliance model (art./Code)
- the serial number (S.N.) on the rating plate, located on the right hand edge of the oven cavity (visible when the oven door is open).

When contacting our Service Centre, please state the codes provided on your product's identification plate.





Make
it
Wonderful

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