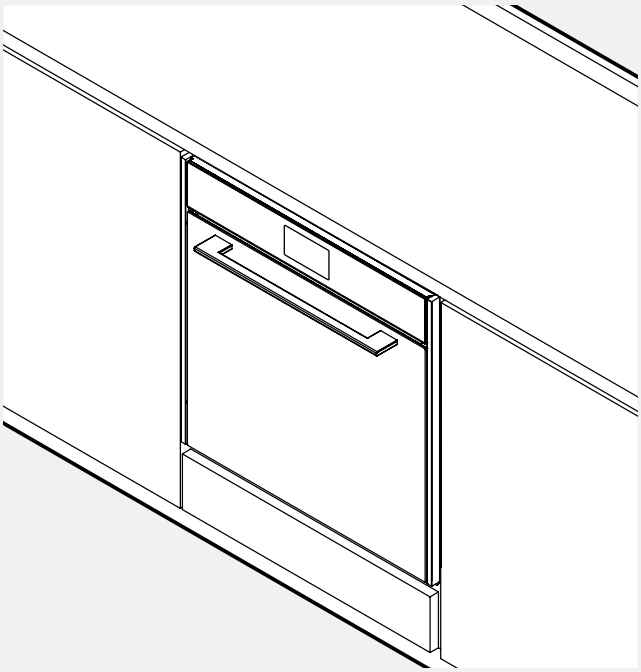

型号：FMY 99 P XS CCC

使用说明书

高温自清洁烤箱

EN **User manual**

Pyrolytic Oven

Make it wonderful

FRANKE

使用前请仔细阅读本手册，并请妥善保管

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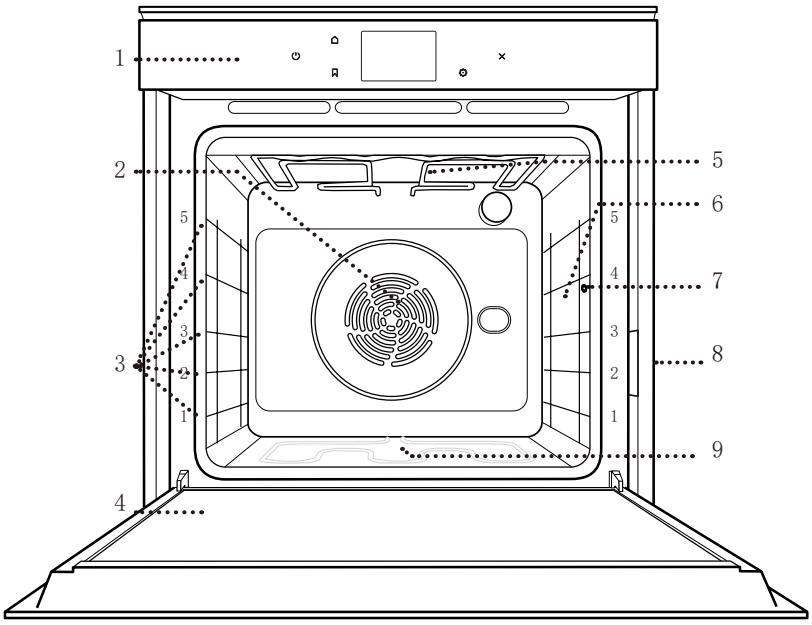
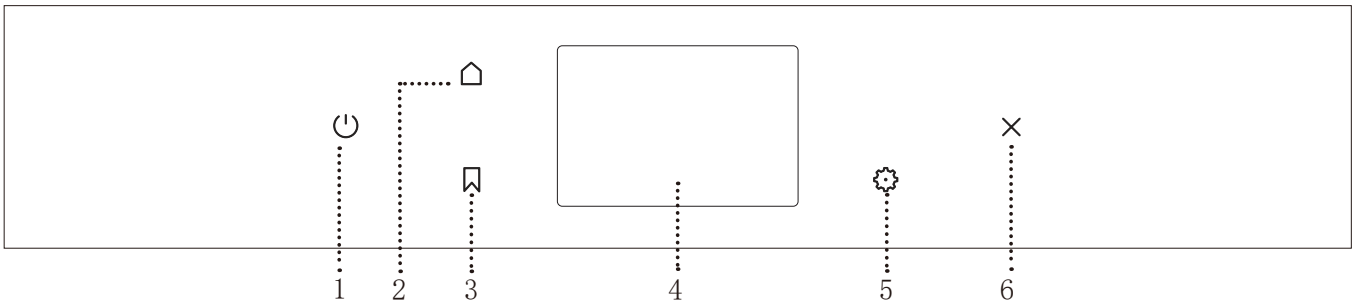
概述



1. 控制面板
2. 风扇和循环加热元件（不可见）
3. 烤架滑轨（烤层已标在烤箱正面上）
4. 门
5. 上方加热元件/烤架
6. 灯
7. 肉探针插入点
8. 标牌（不可拆卸）
9. 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

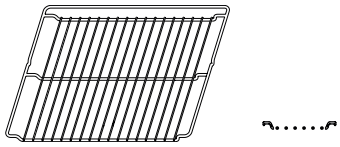
4. 显示屏

5. 工具
有多个选项选择，
以及更改烤箱的设置和偏好

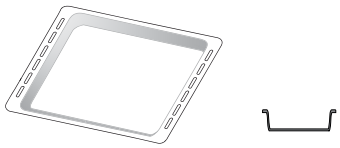
6. 取消
停止烤箱功能，
除了时钟、厨房计时器和控制锁

配件

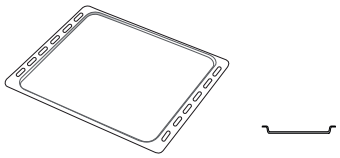
金属烤架



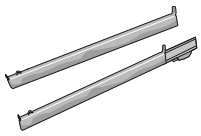
滴油盘



烤盘



滑轨



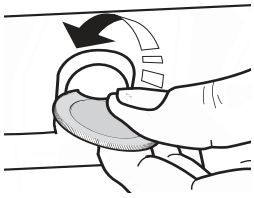
配件的数量和类型，因您购买的产品型号不同而不同。
其他配件可通过售后服务途径单独购买。

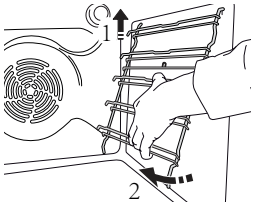
插入金属烤架和其他配件

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

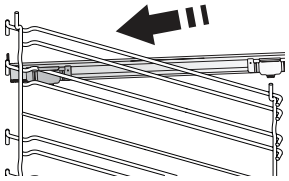
- 拆卸烤架滑轨是，将滑轨向上提起，
  然后轻轻向外拉动滑轨下部，
  使滑轨与基座脱离：此时烤架滑轨可以拆除了。
- 重装烤架滑轨时，首先将滑轨重新安装到上方滑轨座上。使滑轨保持向上状态，将滑轨滑入烹饪隔间，然后放低滑轨，使滑轨落到下方滑轨座上。

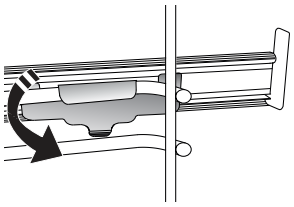




安装滑轮（若有）

拆掉烤箱上的烤架滑轨，拆掉滑轮上的防护塑料组件。
将滑轮的上夹子紧固到烤架滑轨上，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。

功能

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。 .
- 烤炙
  烤牛排、肉串和香肠，烘焙乳酪口蘑、烤蔬菜或面包。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烤架下方的任意烤层，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任意烤层，并添加500毫升的饮用水。
- 强制气流
  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。该功能可用于烹饪不同的食物，同时避免串味。
- 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、圆形披萨（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。
- 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）。建议在烹饪过程中翻面，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。气流温和，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

这些可实现的各种食物的全自动烘焙。为了充分利用这个功能，请根据相关烘焙表上的指示进行

* 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，选择您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

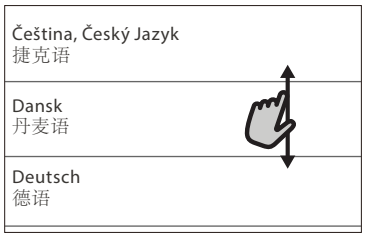
首次启动装置时，您需要进行产品配置。

按 ⚙ 访问“工具”菜单，然后更改设置。

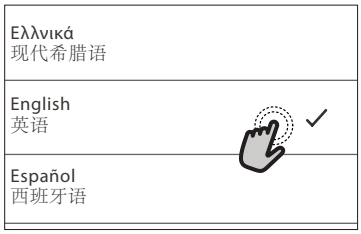
1. 选择语言

首次启动装置时，您需要设置语言和时间。

- 滑动屏幕，滚动用用语言列表。



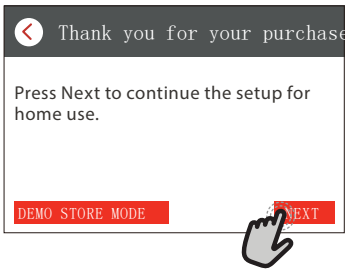
- 点击您需要的语言。



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)”(对于零售商用用，仅用于展示）或继续点击“下一步”：



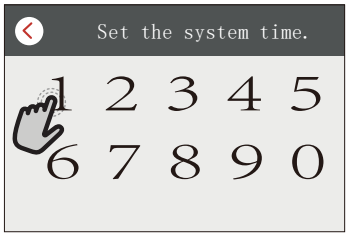
感谢购买！
点击“下一步”继续进行家庭应用设置。

商店显示模式　　下一步

设置时间和日期

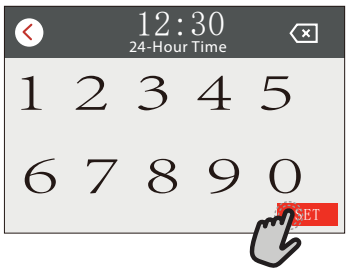
烤箱连上家庭网络后，系统自动设置时间和日期。否则，您必须手动设置。

- 点击相关数字，设置时间。



设置系统时间

- 点击“设置（SET）”确认。



24小时格式设置

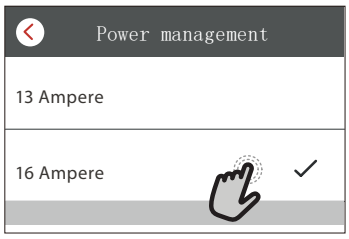
时间设置完毕后，您需要设置日期。

- 点击相关数字，设置日期。
- 点击“设置（SET）”，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安倍）。

- 点击右侧的数值，选择用电功率值。

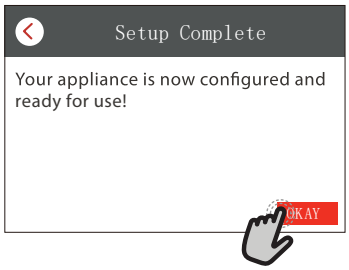


用电管理

13安倍

16安倍

- 点击“OKAY”完成初如设置。



设置完成

您的电器现在已经配置完毕！

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。
使烤箱在200℃下加热一个小时。

首次使用电器后，建议使房间通风。

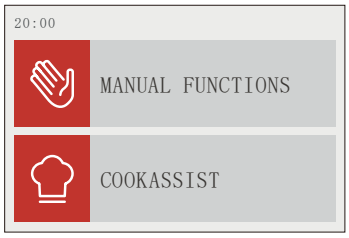
日常使用

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。

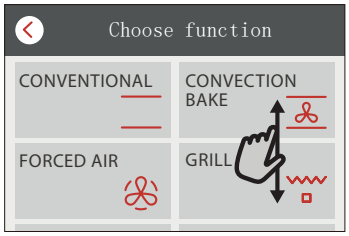
- 点击您需要的主功能，访问相应的菜单。



手动功能

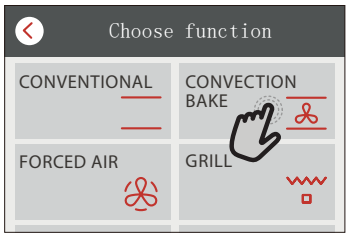
烹饪助手

- 上下滑动，浏览菜单



选择功能	
普通模式	对流烤
强制气流	烤炙

- 点击选择您需要的功能



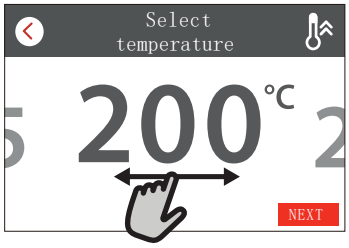
选择功能	
普通模式	对流烤
强制气流	烤炙

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。

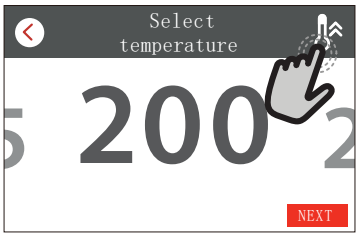


选择温度

200 °C

下一步

如果功能允许，您可点击 🌡 ,启动预热功能。



选择温度

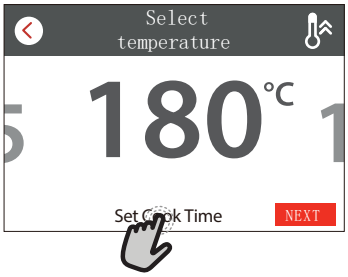
200 °C

下一步

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）”

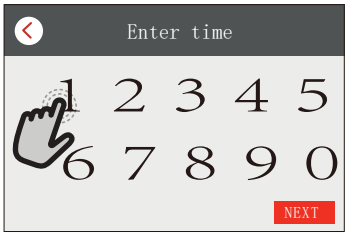


选择温度

180 °C

设置时间　下一步

- 点击相关数字，设置您需要的烹饪时间。



输入时间

下一步

- 点击“下一步（NEXT)”，确认。

如果在烹饪过程中取消设定的烹饪时长，
手动关闭烹饪时长数值，
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（
COOKASSIST PRO)”菜单中的食说特色，系统显示
不同的功能。

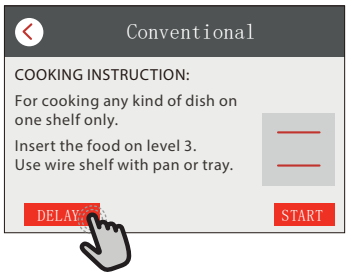
· 您选择了功能后，请简单指示您想要烹饪
食物的特色（数量、重量等），以达到
最好的烹饪效果。

· 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束。

- 点击“延迟（DELAY）”，设置您需要的开始或结束时间。



普通模式

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。

延迟　　开始

- 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

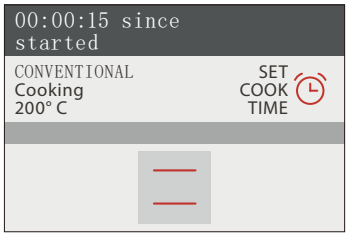
· 您完成设置配置后，点击”开始“，启动功能。

在烹饪过程中，您可以通过点击您想要的修改数值，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，则显示屏上将显示相关信息。

- 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。



已启动00：00：15
普通模式　　设置
200℃　　烹饪时间

此阶段完成后，将发出声音信号，
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。

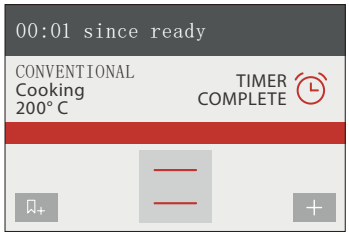
· 打开烤箱门。
· 执行显示屏提示的操作。
· 关闭烤箱门，随后点击“完成”，恢复烹饪。

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”，恢得烹饪。

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。



已准备00：01

普通模式
200℃　　计时完毕

- 点击 ,收藏功能。
- 选择“上色（Extra Browning）”，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 ,将该功能添加到收藏夹中，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。

编辑

1.薄披萨

添加收藏

- 点击“添加收藏”，查看功能。

编辑

1.薄披萨

添加收藏

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。

午餐收藏

薄披萨

查看其仓菜肴
阅读下述建议

- 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：

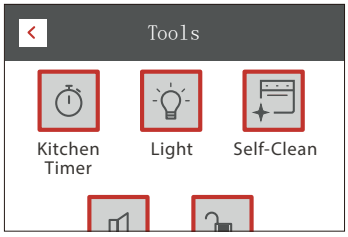
- 按 .
- 选择 “偏好”。
- 选择“时间和日期”。
- 点击“您的用餐时间”。
- 滚动列表，点击相关时间。
- 点击相关菜肴，进行更改。

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的设置或偏好。



工具

厨房计时器 灯具 自清洁

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。

计时器在屏幕的右上角继续倒计时。

如果恢复或更改厨房计时器：

- 按 .
- 点击 .

计时器倒计时完毕后，烤箱将发出声单信号，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。

热解清洁

利用超高温循环功能，清除烹饪飞溅物质。系统提供了不同时长的 自我清洁循环功能：高、中、低。我们推荐定期进行低时长清洁，仅当烤箱污渍较多时进行完全清洁。

在热解清洁循环过程中，不要触摸烤箱。在热解清洁循环过程中，儿童和动物应远离烤箱（直至房间通风完毕为止）。

- 启用自我清洁功能之前--拿出烤箱内所有配件包括烤架导轨。如果烤箱安装在铁架下方，则在自我清洁循环进程中，必须确保所有燃烧器或电炉均已关闭。
- 为了实现最好的清洁效果，请在使用热解清洁功能之前，清除烤箱内多余的残留物，清洁内玻璃。
- 请根据您的需求选择可用的清洁循环功能。
- 点击“启动”，启动选定的功能。烤箱开始执行自我清洁循环，同时烧箱门自动锁定：显示屏上出现警告信息，以及显示清洁 循 环状态的倒计时信息。

当您选择循环功能后，可延迟自动清洁的开始时间。点击“延迟”，设置结整时间，详见相关段落所示：

静音

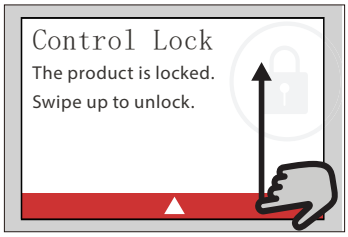
点击该图标，关闭所有声音和报警音。

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”。

在禁用之前，Sabath模式可使烤箱保持在烘焙模式。当启动Sabath模式时，只有普通模式运行。所有其他烘焙和清洁循环功能均无法执行。系统无任何声响，显示屏不显示 温度变化。当打开或关闭烤箱门时，烤箱灯不会启动或熄灭，加热元件不会立即启动或关闭。

若要禁用和退出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，如果食物未得到充分烘烤，请转换为更高级别的设置。

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。

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。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(° C)	烹饪时间（分钟）	烤层和配件
发酵蛋糕/松糕	是	170	30 – 50	2
曲奇/酥饼	是	150	20 – 40	3
小蛋糕/玛芬	是	170	20 – 40	3
泡芙面包	是	180 – 200	30 – 40	3
蛋白糖饼	是	90	110 – 150	3
披萨/面包/佛卡夏	是	190 – 250	15 – 50	2
冷冻披萨	是	250	10 – 15	3
肉馅大酥饼/起酥薄饼干	是	190 – 200	20 – 30	3
意式宽面条/果馅饼/烤意大利面/意大利肉卷	是	190 – 200	45 – 65	3
羊肉/小牛肉/牛肉/猪肉1千克	是	190 – 200	80 – 110	3
鸡肉/兔肉/鸭肉1千克	是	200 – 230	50 – 100	3
火鸡/鹅3千克	是	190 – 200	80 – 130	2
烤鱼/纸包烤（切片，整只）	是	180 – 200	40 – 60	3

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法汁。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，请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”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，确保面团各部分的厚度相同。
烤披萨时，轻轻在烤盘上刷一层油，确保披萨的底层酥脆。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	烤层和配件
发酵蛋糕/松糕	是	170	30 – 50	2
	是	160	30 – 50	4 1
夹心蛋糕 (芝士蛋糕、果馅卷、苹果派)	是	160 – 200	35 - 90	4 1
曲奇/酥饼	是	140	30 – 50	4
	是	140	30 – 50	4 1
	是	135	40 – 60	5 3 1
小蛋糕/玛芬	是	150	30 – 50	4
	是	150	30 – 50	4 1
	是	150	40 – 60	5 3 1
泡芙	是	180 – 190	35 – 45	4 1
	是	180 – 190	35 – 45 *	5 3 1
蛋白糖饼	是	90	130 – 150	4 1
	是	90	140 – 160 *	5 3 1
披萨/面包/佛卡夏	是	190 – 230	20 – 50	4 1
披萨（薄披萨、厚披萨、佛卡夏)	是	220 – 240	25 – 50*	5 3 1
冷冻披萨	是	250	10 – 20	4 1
	是	220 – 240	15 – 30	5 3 1
风味馅饼（蔬菜派、乳蛋饼)	是	180 – 190	45 – 60	4 1
	是	180 – 190	45 – 70 *	5 3 1
肉馅大酥饼/酥皮饼干	是	180 – 190	20 – 40	4 1
	是	180 – 190	20 – 40 *	5 3 1
意式宽面条&肉	是	200	50 – 100 *	4 1
肉和土豆	是	200	45 – 100 *	4 1
鱼和蔬菜	是	180	30 – 50 *	4 1

* 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（分钟）	烤层和配件
曲奇	曲奇	是	135	50 – 70	5 4 3 1
果馅饼	果馅饼	是	170	50 – 70	5 4 3 1
圆披萨	圆披萨	是	210	40 – 60	5 4 2 1
全部了菜肴：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	5 4 2 1

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，使表皮起酥，同时锁住水分，烤出更酥脆的面包。

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（分钟）	烤层和配件
夹心蛋糕（芝士蛋糕、果馅卷、苹果派）	是	160 – 200	30 – 85	3
风味派（蔬菜派，乳蛋饼）	是	180 – 190	45 – 55	3
蔬菜馅（西红柿、小胡瓜、茄子） s)	是	180 – 200	50 – 60	2

加大量烹饪

该功能对于烹饪大块肉食（超过2.5千克）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。最好多次有肉食上刷油，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，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	温度	烹饪时间（分钟）	烤层和配件
脆皮烤猪肉2千克	—	170	110 – 150	2

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	添加了500毫升水的滴油盘

节能强制对流

建议使用第3层。烤箱不需要预热。

食谱	预热	温度	烹饪时间（分钟）	烤层和配件
填料大块烤肉	—	200	80 – 120 *	3
肉块（兔肉、鸡网、羊肉）	—	200	50 – 100 *	3

*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。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。.

1kg披萨面团的烘烤时间约为一小时。

保温

保温功能可使准备好的菜肴保温，防止形成冷凝液，省去了清洁烹饪腔的麻烦。

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进行日搅拌。开始解冻时，将食物分开：分开的闻分将迅速解冻。

烹饪助手烹饪表

食物类别			烤层和配件	数量	烘焙信息
烤盘菜和烤披萨	新鲜意式宽面条		2	500 – 3000 克	根据您收藏的菜谱执行准备工作。 将调味酱浇在菜肴上面，撒上芝士， 烘烤出完美的色泽。
	冷冻千层面		2	500 – 3000 克	
肉食	牛肉	烤牛肉	3	600 – 2000克	刷上油，撒上盐和辣椒佐料。 根据您的个人喜好，使用大蒜和香草进行调味。 烹饪结束后，静置15分钟，然后再将肉切成小块。
		汉堡	5 4	1,5 – 3 厘米	烹饪前刷油，撒盐。 烹饪进度完成3/5时翻面。
	猪肉	烤猪肉	3	600 – 2500 克	
		烤猪排	5 4	500 – 2000 克	烹饪前刷油，撒盐。 在烹饪进度完成2/3时翻面。
	鸡肉	烤鸡肉	2	600 – 3000 克	刷油并根据您的喜好进行调味。 抹上盐和胡椒粉。将烤鸡放入烤箱，鸡胸朝上。
		切片鸡肉/鸡胸肉	5 4	1 – 5 厘米	烹饪前刷油，撒盐。 在烹饪进度完成2/3时翻面。
	肉食	烤肉串	5 4	一烤架	烹饪前刷油，撒盐。 在烹饪进度完成1/2时翻面。
		香肠和热狗	5 4	1,5 – 4 厘米	均匀地铺在金属烤架上。 用叉子穿破香肠，避免爆炸。 烹饪进度完成2/3时翻面。
鱼	新鲜肉片		3 2	0,5 – 3 厘米	刷上油，抹上盐和胡椒粉。 根据您的喜好，使用大蒜和香草进行调味。
	冷冻肉片		3 2	0,5 – 3 cm	
	炙烤海鲜	扇贝	4	一盘	表面撒上面包屑，使用油、大蒜、胡椒粉和香菜进行调味。
		奶油焗贻贝	4	一盘	刷上油，抹上 盐和胡椒粉，根据您的喜好同，使用大蒜和香草进行调味。
		小虾米	4 3	一盘	
		对虾	4 3	一盘	
蔬菜	烤蔬菜	土豆	3	500 – 1500克	切碎，使用油、盐、调味料以及香草进行调味，然后放入烤箱。
		填料蔬菜	3	各100 – 500克	刷上油，抹上盐和胡椒粉。 根据您的喜好，使用大蒜和香草进行调味。
		其他蔬菜	3	500 – 1500克	
	奶油烤菜	土豆	3	1 盘	切碎，使用油、盐、调味料以及香草进行调味，然后放入烤箱。
		西红柿	3	1 盘	表面撒上面包屑，使用油、大蒜、胡椒粉和香菜进行调味。
		辣椒	3	1 盘	根据您收藏的菜谱进行准备。 撒上芝士，烤出完美的色泽。
		西兰花	3	1 盘	根据您收藏的菜谱进行准备。 在表面浇上调味酱，撒上芝士， 烤出完美的色泽。
		花椰菜	3	1 盘	
		其它	3	1 盘	
咸蛋糕			2	800 – 1200克	在蛋糕盘内放置8-10份面团，使用叉子扎出空隙。 根据您收藏的食谱，在面团上铺上馅料。

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

食物类别			烤层和配件	数量	烘焙信息
面包	面包卷		3	各60 – 150克	根据您收藏的酵母发酵白面包食谱制备面团。 发酵前，将面团整理成面包卷形式。 使用烤箱的专用功能进行发酵。
	罐装条形三明治		2	各400 – 600克	根据您收藏的酵母发酵白面包食谱制备面团。 发酵前，将面团整理成条形面包模具的形式。 使和烤箱的专用功能进行发酵。
	大面包		2	700 – 2000克	根据您收藏的食谱制备面团， 然后将面团放置在烤盘上。
	长棍面包		3	各200 – 300克	根据您收藏的酵母发酵白面包食谱制备面团。 发酵前，将面团整理成长棍面包卷的形式。 使用烤箱的专用功能进行发酵。
披萨	薄披萨		2	圆盘	使用150毫升水、15克酵母、200-225克面粉、 油和盐制备披萨面团。 使用烤箱的专用协能进行发酵。 将面团铺到涂抹了一层薄油的烤盘上。添加装饰 性西红柿、马苏里拉奶酪和火腿。
	厚披萨		2	圆盘	
	冷冻披萨		2 4 1 5 3 1 5 4 2 1	1-4层	拆掉包装。 将披萨均匀地放置在金属烤架上。
蛋糕&糕点	罐装松糕		2	500 – 1200克	准备500-900克的脱脂海绵蛋糕糊。 将蛋糕糊倒入已经找底并已刷油的烤盘。
	糕点和夹心派	曲奇	3	200 – 600克	将500克面粉、200克盐味黄油、200克糖、2个鸡蛋 混合。添加水果香精，改善风味。静置冷却。将面团均 匀地抻开，整理成您喜欢的形状。将曲奇放置在烤盘上。
		牛角面包 （新鲜）	3	1烤盘	均匀地铺在烤盘上。冷却，再行享用。
		泡芙面团	3	1烤盘	
		罐装果馅饼	3	400 – 1600克	将500克面粉、200克盐味黄油、200克糖、2个鸡蛋混合。 添加水果香精进行调味。冷却。均匀拉伸面团，将面团 铺入模具。装入果酱馅料。
		果馅卷	3	400 – 1600克	将苹果碎、松仁、肉桂和肉豆蔻混合。 在烤盘内放一些黄油，撒上糖，烹饪10-15分钟。 揉成面糊，并将外部叠起。
		水果派	2	500 – 2000克	将面糊铺在蛋糕盘底，然后铺上面包屑，用于吸收 水果的汁液。装填切碎的新鲜水果馅料，并以糖 和肉桂进行混合。

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

清洁和维护

执行任何维护或清洁操作之前 请确保烤箱已经冷地下来。	不得使用蒸气清洁设备 不要使用钢丝球、磨料洗刷 工具或摩擦/腐蚀情清洁剂， 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

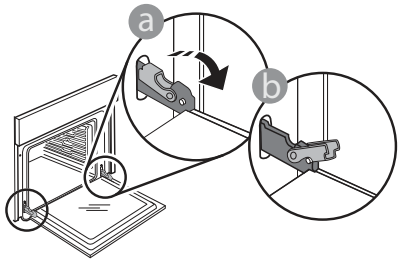
- 每次使用完毕后，使烤箱冷却下来，然后清洁，最好在烤箱仍有余温时清洁，将食物残渣导致的任何沉积物质或污点清理干净。风干在烹饪高水分含量菜肴过程中形成的任何冷凝物质，使烤箱完全冷却，然后使用布或海绵檫拭。
- 如果内表面有顽固污渍，我们建议启用自动清洁功能，以便取得最佳清洁效果。
- 使用适宜的液体清洁剂，清洁烤箱门的玻璃。
- 烤箱门可以拆掉，方便清洁。

配件

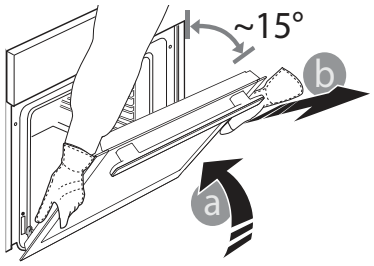
- 使用完毕后，将配件浸泡在洗涤溶液中。如果配件的温度仍较高，请使用烤箱手套。食物残渣可以使用洗涤刷子或海绵清理。

烤箱门的拆卸和重装

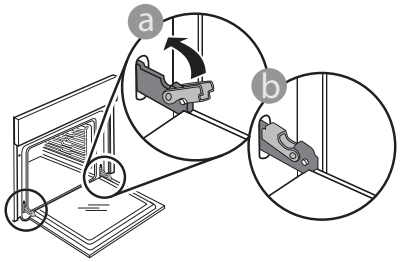
- 拆掉烤箱门时，将门完全打开，放低卡扣，直至卡扣处于解锁位置。



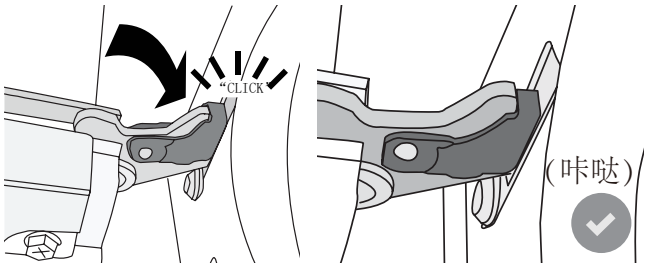
- 彻底拆掉烤箱门。
  双手紧紧抓住烤箱门--不要抓把手。
  继续保持关门的动作，同时将门向上拉，直至门与基座脱离，这样便能够将门拆掉。



重装烤箱门时，将门对着烤箱移动，使铰链挂钩与钩座对齐，并将铰链上方固定到基座上。
· 将门放低，然后完全打开。将卡扣放到初始位置：确保完全放低。



轻轻用力，检查卡扣是否合在正确位置上。



- 尝试关上门，进行检查，确保门与控制面板对齐。如果不齐，则重复以上步骤。

更换灯具

- 断开烤箱的电源。
- 拆掉灯具盖，更换灯泡，重新装上灯具盖。
- 恢复烤箱的电源连接。

请注意：仅可使用20-40W/230~V型G9,T300 °C 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。
不要直接用手拿灯泡，因为您的指纹会损坏灯泡。
重新安装灯具盖之前，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，查盾故障是否仍然存在。
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”。 您保存的所有设置均被删除。
家庭供电断掉	电源设置有误。	确认 您的家庭电网的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。	清洁打循环正在运行中。	等待功能执行完毕和烤箱冷却。

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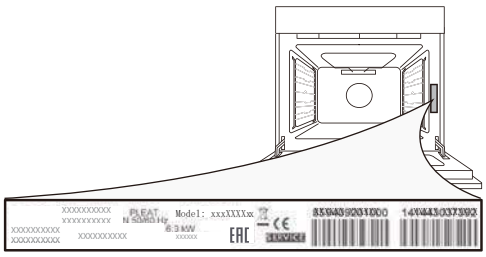
支持

如果操作出现任何问题，请联系弗兰卡技术服务中心。
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）
- 烤箱右边缘处铭牌列明的序号（S.N.）
（当烤箱门打开时可见）。

联系我们的技术服务中心时，
请提供产品上标牌上列明的代码。



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令法规与管理条例，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。

15 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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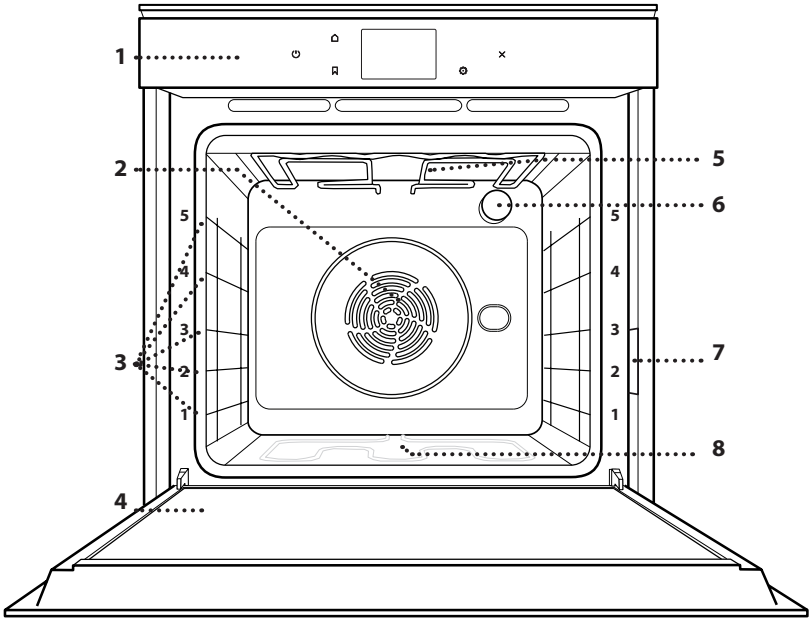
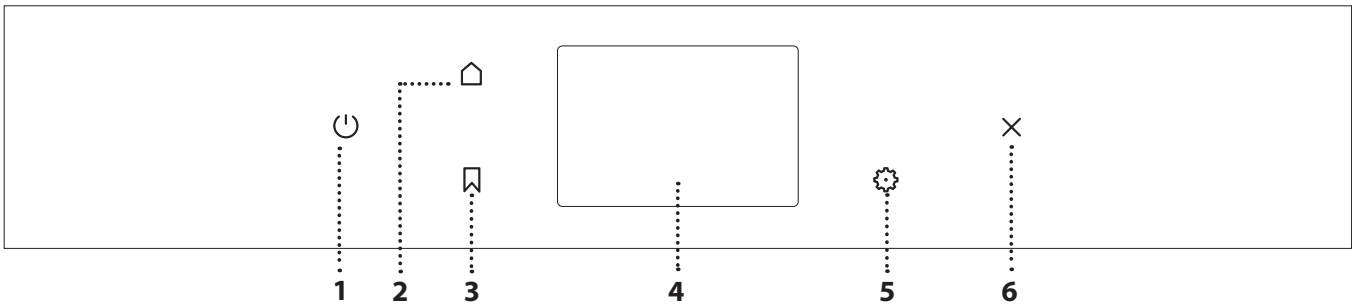
OVERVIEW



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

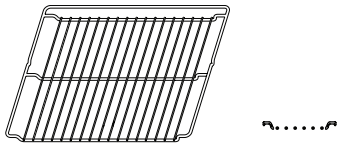
4. DISPLAY

5. TOOLS
To choose from several options and also change the oven settings and preferences.

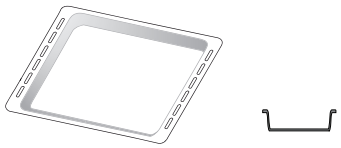
6. CANCEL
To stop any oven function except the Clock, Kitchen Timer and Control Lock.

ACCESSORIES

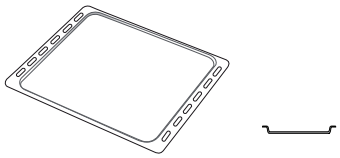
WIRE SHELF



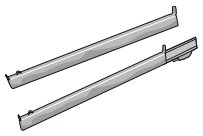
DRIP TRAY



BAKING TRAY



SLIDING RUNNERS



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.

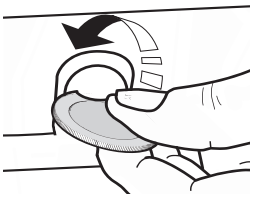
INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

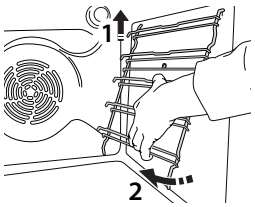
Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.

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.

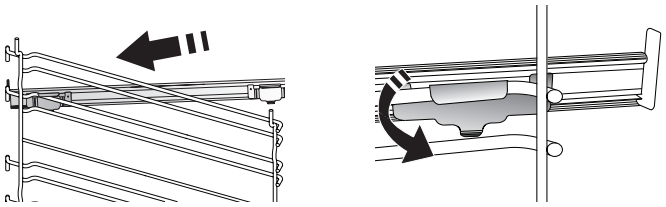




FITTING THE SLIDING RUNNERS (IF PRESENT)

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

- **FAST PREHEATING**
  For preheating the oven quickly.
- **CONVENTIONAL***
  For cooking any kind of dish on one shelf only.
- **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.
- **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.
- **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.
- **CONVECTION BAKE**
  For cooking meat, baking cakes with fillings on one shelf only.
- **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.

* 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

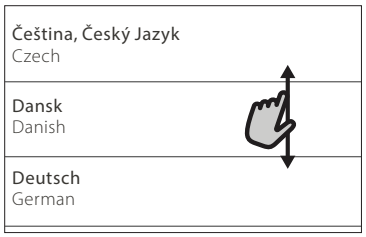
You will need to configure the product when you switch on the appliance for the first time.

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

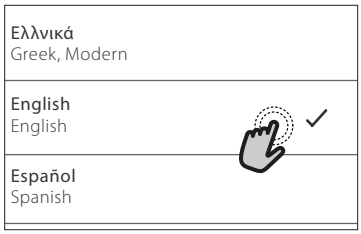
1. SELECT THE LANGUAGE

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.



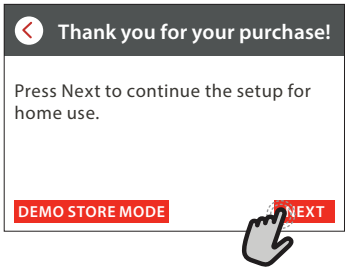
- Tap the language you require.



Tapping < will take you back to the previous screen.

2. SELECT SETTINGS MODE

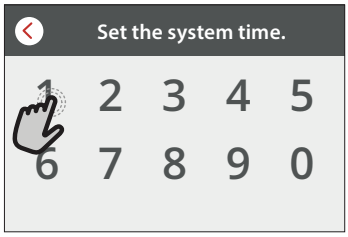
Once you have selected the language, the display will prompt you to choose between "STORE DEMO" (useful for retailers, for display purposes only) or continue by tapping "NEXT".



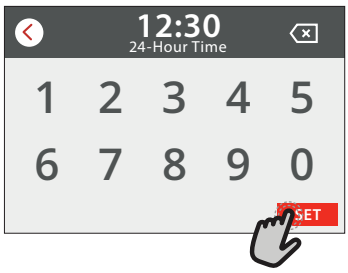
. SETTING THE TIME AND DATE

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.



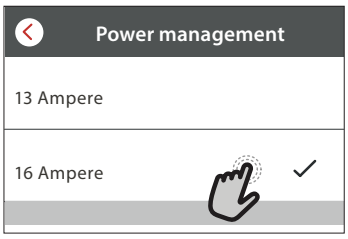
Once you have set the time, you will need to set the date.

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

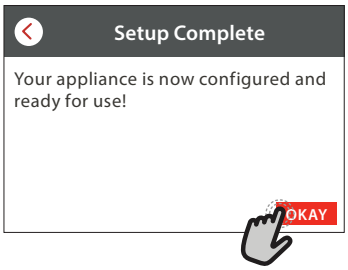
4. SET THE POWER CONSUMPTION

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.

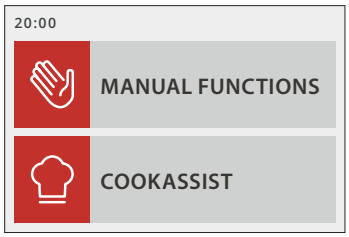
DAILY USE

1. SELECT A FUNCTION

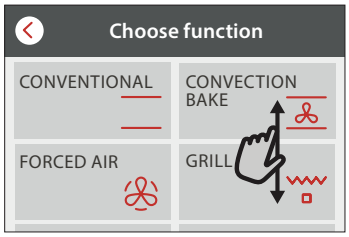
- To switch on the oven, press ⏻ or touch anywhere on the screen.

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

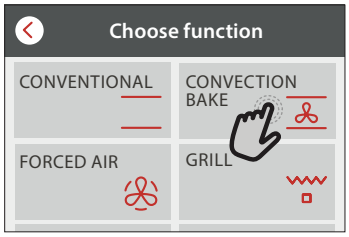
- Tap the main function you require to access the corresponding menu.



- Scroll up or down to explore the list.



- Select the function you require by tapping it.

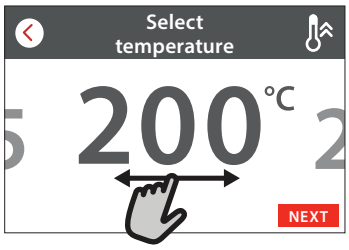


2. SET MANUAL FUNCTIONS

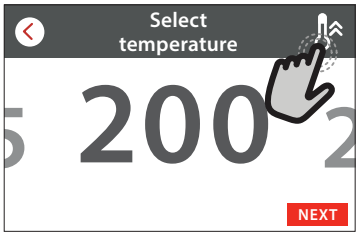
After having selected the function you require, you can change its settings. The display will show the settings that can be changed.

TEMPERATURE / GRILL LEVEL

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



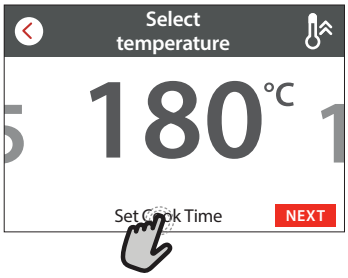
If allowed by the function, you can tap 🌡 to activate preheating.



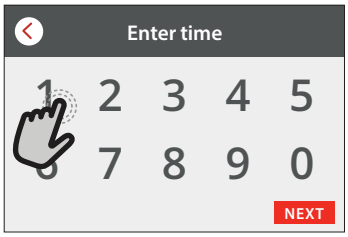
DURATION

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.

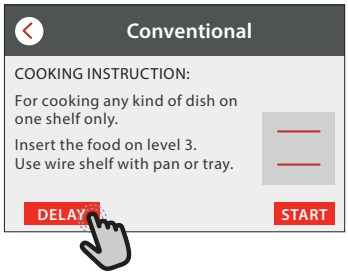
Functions are displayed by food categories in the "COOKASSIST FUNCTION" menu (see relative tables) and by recipe features in the "COOKASSIST PRO" menu.

- 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.

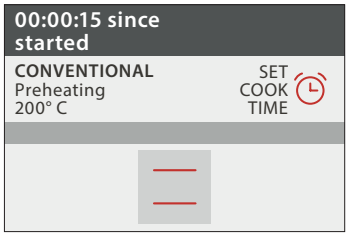
You can change the values that have been set at any time during cooking by tapping the value you want to amend.

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

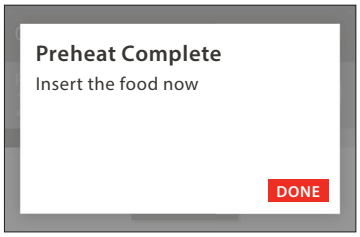
- Press ✕ to stop the active function at any time, or tap the duration value and then select "STOP".

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 and cooking will resume automatically.

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

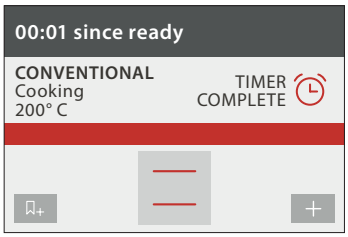
An audible signal will sound and the displays shows the action must to be done.

- 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:

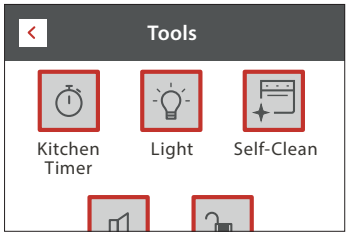
- Press .
- Select "Preferences".
- Select "Times and Dates".
- Tap "Your Meal Times".
- Scroll through the list and tap the relevant time.
- Tap the relevant meal to change it.

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.

PYROLYTIC CLEANING

For eliminating cooking spatters using a cycle at very high temperature. Three selfcleaning cycles with different durations are available: High, Mid, Low. We recommend using the quicker cycle at regular intervals and the complete cycle only when the oven is heavily soiled.

Do not touch the oven during the Pyro cycle.

Keep children and animals away from the oven during and after (until the room has finished airing) running the Pyro cycle.

- Remove all accessories - including shelf guides - from the oven before activating the function. If the oven is installed below a hob, make sure that all the burners or electric hotplates are switched off while running the selfcleaning cycle.
- For optimum cleaning results, remove excessive residuals inside the cavity and clean the inner door glass before using the pyrolytic function.
- Choose one of the available cycles according to your needs.
- Tap on "START" to activate the selected function. The oven will begin the self-cleaning cycle, while the door locks automatically: a warning message appears on the display, along with a countdown indicating the status of the cycle in progress.

Once the cycle has been completed, the door remains locked until the temperature inside the oven has returned to a safe level.

Once the cycle has been selected, it is possible to delay the start of the automatic cleaning. Tap on "DELAY" to set the end time as indicated in the relative paragraph.

MUTE

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

CONTROL LOCK

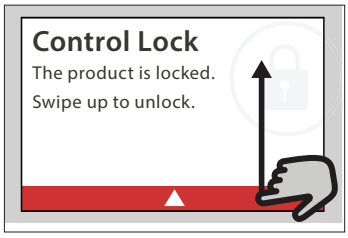
The "Control Lock" enables you to lock the buttons on the touch pad so they cannot be pressed accidently.

To activate the lock:

- Tap the icon.

To deactivate the lock:

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



MORE MODES

For selecting Sabath mode and accessing Power Management.

Sabbath mode keeps the oven on in baking mode until disabled. When the Sabbath Mode is activated, only the conventional cycle will operate. 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.

Use the accessories supplied and preferably dark-coloured 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.

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.

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

GRILL

The top heating element enables optimum results to be achieved when grilling. Place food on the 4th or 5th 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	3
Sausages / Kebabs / Spare ribs / Hamburgers	—	2 - 3 (Mid - High)	15 - 30	5	4

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	1
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	2
	Yes	160	30 - 50	4 1
Filled cakes (cheesecake, strudel, apple pie)	Yes	160 – 200	35 - 90	4 1
Cookies / Shortbread	Yes	140	30 - 50	4
	Yes	140	30 - 50	4 1
	Yes	135	40 - 60	5 3 1
Small cakes / Muffin	Yes	150	30 - 50	4
	Yes	150	30 - 50	4 1
	Yes	150	40 - 60	5 3 1
Choux buns	Yes	180 - 190	35 - 45	4 1
	Yes	180 - 190	35 - 45 *	5 3 1
Meringues	Yes	90	130 - 150	4 1
	Yes	90	140 - 160 *	5 3 1
Pizza / Bread / Focaccia	Yes	190 - 230	20 - 50	4 1
Pizza (Thin, thick, focaccia)	Yes	220 - 240	25 - 50 *	5 3 1
Frozen pizza	Yes	250	10 - 20	4 1
	Yes	220 - 240	15 - 30	5 3 1
Savoury pies (vegetable pie, quiche)	Yes	180 - 190	45 - 60	4 1
	Yes	180 - 190	45 - 70 *	5 3 1
Vols-au-vent / Puff pastry crackers	Yes	180 - 190	20 - 40	4 1
	Yes	180 - 190	20 - 40 *	5 3 1
Lasagna & Meat	Yes	200	50 - 100 *	4 1
Meat & Potatoes	Yes	200	45 - 100 *	4 1
Fish & Vegetebles	Yes	180	30 - 50 *	4 1

* 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

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.

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.

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.

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

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 *	3
Cuts of meat (rabbit, chicken, lamb)	—	200	50 - 100 *	3

* 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

	Food categories		Level and Accessories	Quantity	Cooking Info
CASSEROLE & BAKED PASTA	Fresh Lasagna		2	500 - 3000 g	Prepare according to your favorite recipe. Pour bechamel sauce on top and sprinkle with cheese to get perfect browning
	Frozen Lasagna		2	500 - 3000 g	
MEAT	Beef	Roast beef	3	600 - 2000 g	Brush with oil and rub with salt and pepper. Season with garlic and herbs as you prefer. At the end of cooking let rest for at least 15 minutes before carving
		Hamburger	5 4	1,5 - 3 cm	Brush with oil and sprinkle with salt before cooking. Turn at 3/5 of cooking time.
	Pork	Roast Pork	3	600 - 2500 g	
		Pork Ribs	5 4	500 - 2000 g	Brush with oil and sprinkle with salt before cooking. Turn at 2/3 of cooking time
	Chicken	Roast Chicken	2	600 - 3000 g	Brush with oil and season as you prefer. Rub with salt and pepper. Insert into the oven with the breast side up
		Fillet / Breast	5 4	1 - 5 cm	Brush with oil and sprinkle with salt before cooking. Turn at 2/3 of cooking time
	Meat dishes	Kebab	5 4	one grid	Brush with oil and sprinkle with salt before cooking. Turn at 1/2 of cooking time
		Sausages & Wurstel	5 4	1,5 - 4 cm	Distribute evenly on the wire shelf. Pierce the sausages with a fork to avoid cracking. Turn at 2/3 of cooking time
FISH	Fresh Fillets		3 2	0,5 - 3 cm	Brush with oil and rub with salt and pepper. Season with garlic and herbs as you prefer
	Frozen Fillets		3 2	0,5 - 3 cm	
	Grilled seafood	Scallops	4	one tray	Cover with breadcrumbs and season with oil, garlic, pepper and parsley
		Gratin Mussels	4	one tray	Brush with oil and rub with salt and pepper. Season with garlic and herbs as you prefer
		Shrimps	4 3	one tray	
		Prawns	4 3	one tray	
VEGETABLES	Roasted Vegetables	Potatoes	3	500 - 1500 g	Cut in pieces, season with oil, salt and flavor with herbs before insert into the oven
		Stuffed Vegetables	3	100 - 500 g each	Brush with oil and rub with salt and pepper. Season with garlic and herbs as you prefer
		Other Vegetables	3	500 - 1500 g	
	Gratin Vegetables	Potatoes	3	1 tray	Cut in pieces, season with oil, salt and flavor with herbs before insert into the oven
		Tomatoes	3	1 tray	Cover with breadcrumbs and season with oil, garlic, pepper and parsley
		Peppers	3	1 tray	Prepare according to your favorite recipe. Sprinkle with cheese to get perfect browning
		Broccoli	3	1 tray	Prepare according to your favorite recipe. Pour bechamel sauce on top and sprinkle with cheese to get perfect browning
		Cauliflowers	3	1 tray	
		Others	3	1 tray	
SALTY CAKES			2	800 - 1200 g	Line a pie dish for 8-10 portions with a pastry and pierce it with a fork, Fill the pastry according to your favorite recipe

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

	Food categories		Level and Accessories	Quantity	Cooking Info
BREAD	Rolls		3	60 - 150 g each	Prepare dough according to your favorite recipe for a light bread. Form to rolls before rise. Use the oven dedicated function to rise
BREAD	Sandwich Loaf in Tin		2	400 - 600 g each	Prepare dough according to your favorite recipe for a light bread. Form into a loaf container before rise. Use the oven dedicated function to rise
BREAD	Big Bread		2	700 - 2000 g	Prepare dough according to your favorite recipe and place it on baking tray
BREAD	Baguettes		3	200 - 300 g each	Prepare dough according to your favorite recipe for a light bread. Form to baguette rolls before rise. Use the oven dedicated function to rise
PIZZA	Pizza Thin		2	round - tray	Prepare a pizza dough based on 150ml water, 15g yeast, 200-225g flour, oil and salt. Rise it using the dedeicated oven function. Roll out the dough into a lightly greased baking tray. Add topping like tomatoes, mozzarella and ham
PIZZA	Pizza Thick		2	round - tray	
PIZZA	Pizza Frozen		2 4 1 5 3 1 5 4 2 1	1 - 4 layers	Take out from packaging. Distribute evenly on the wire shelf
CAKES & PASTRIES	Sponge Cake In Tin		2	500 - 1200 g	Prepare a fatless sponge cake batter of 500-900g. Pour into lined and greased baking pan
CAKES & PASTRIES	Pastries & filled pies	Cookies	3	200 - 600 g	Make a batch of 500g flour, 200g salted butter, 200g sugar, 2 egg. Flavor with fruit essence. Let cool down. Stretch evenly the dough and shape as you prefer. Lay the cookies on a baking tray
CAKES & PASTRIES	Pastries & filled pies	Croissants (fresh)	3	one tray	Distribute evenly in the baking tray. Let cool down before serving
CAKES & PASTRIES	Pastries & filled pies	Choux Pastry	3	one tray	
CAKES & PASTRIES	Pastries & filled pies	Tart In Tin	3	400 - 1600 g	Make a batch of 500g flour, 200g salted butter, 200g sugar, 2 egg. Flavor with fruit essence. Let cool down. Stretch evenly the dough and fold in a tin. Fill with marmalade a cook
CAKES & PASTRIES	Pastries & filled pies	Strudel	3	400 - 1600 g	Prepare a mix of diced apple, pine nuts, cinnamon and nutmeg. Put some butter in a pan, sprinkle with sugar and cook for 10-15 minutes. Roll it into a pastry and fold the external part

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

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

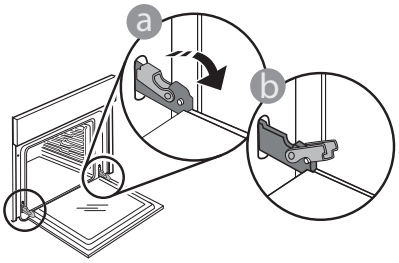
- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.
- If there is stubborn dirt on the interior surfaces, we recommend running the automatic cleaning function for optimal cleaning results.
- Clean the glass in the door with a suitable liquid detergent.
- The oven door can be removed to facilitate cleaning.

ACCESSORIES

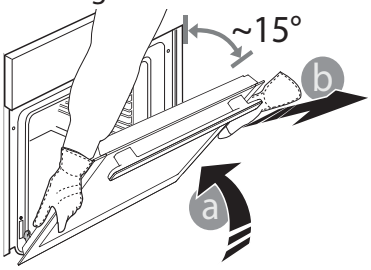
- Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

REMOVING AND REFITTING THE DOOR

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

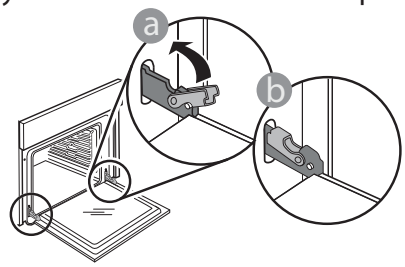


- Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle.
  Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.

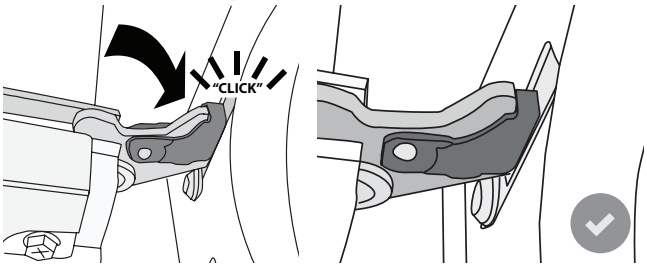


Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

- 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

- Disconnect the oven from the power supply.
- Unscrew the cover from the light, replace the bulb and screw the cover back on the light.
- 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.

Do not handle bulbs with your bare hands as your fingerprints could damage them. 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.

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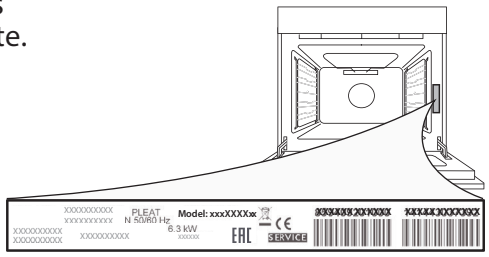
SUPPORT

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.



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Make it Wonderful

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