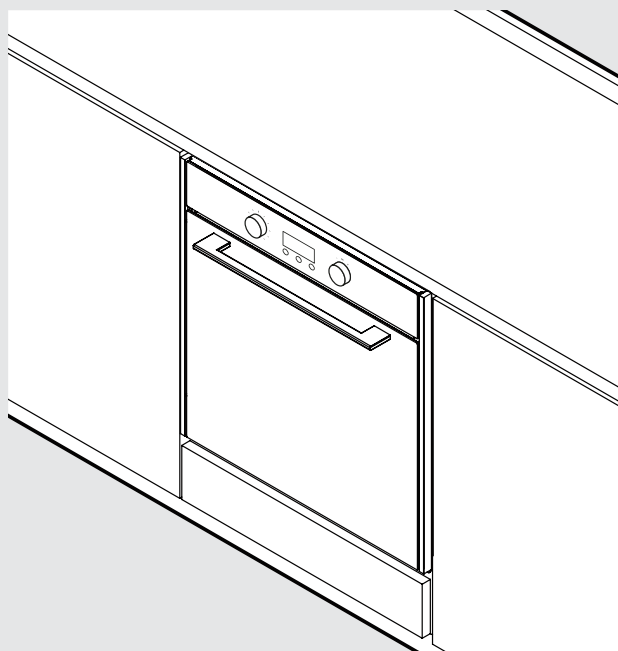




型号: FSM 86 H XS CCC

使用说明书

EN User manual

蒸汽清洁烤箱

Electric Oven

*Make
it
Wonderful*

Please read this manual carefully before use,
and please keep

使用前请仔细阅读本手册，并请妥善保管

FRANKE

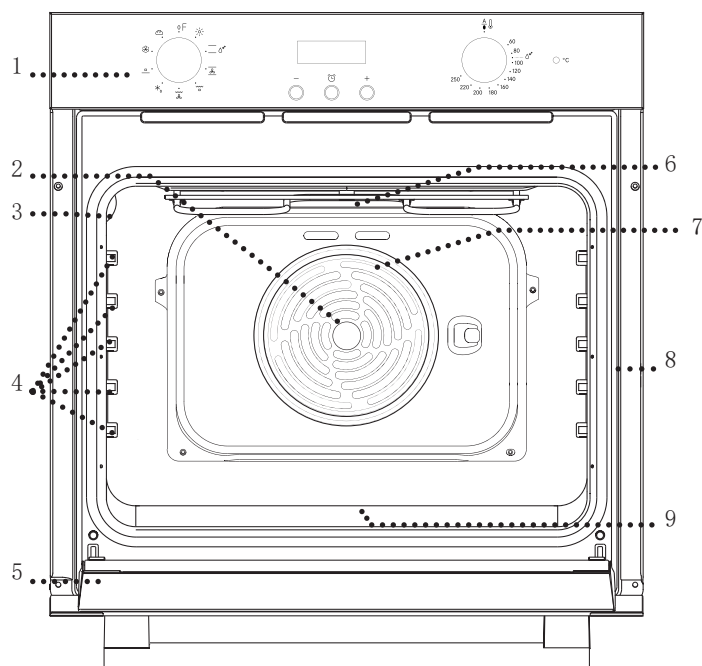
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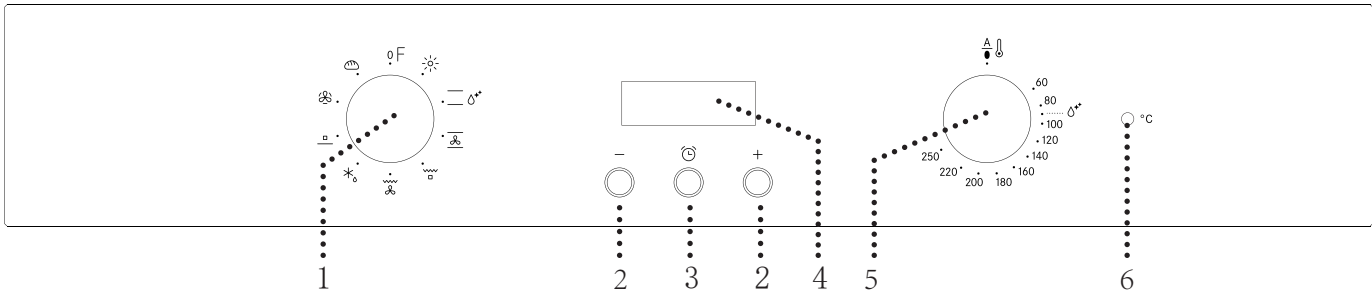
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概述



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

控制面板



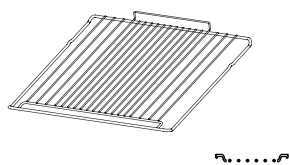
- 1. 选择旋钮
通过选择任意功能档位启动烤箱。将旋钮转到 0 档位置，关闭烤箱。
- 2. +/- 按钮
调高或调低面板显示的数值。

- 3. 计时按钮
选择不同设置：烹饪时长、烹饪结束时间、计时器。
- 4. 显示屏
- 5. 恒温旋钮
旋转旋钮，选择您需要的温度。

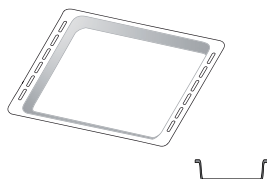
- 6. LED 恒温/预热
在加热过程中启动。达到理想温度后关闭。

配件

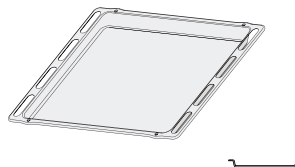
金属烤架



滴油盘



烤盘



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

• 将金属烤架微微向上倾斜，插入您需要的分层，然后先放置后侧（朝上）。下一步，沿着烤架滑轨将金属烤架水平地滑入。

• 对于其他配件来说，例如烤盘，插入时可沿着烤架滑轨水平滑入。

• 烤架滑轨可拆卸，方便清洁烤箱：拉动滑轨，将滑轨座上拆除。

功能

0 关闭
半闭烤箱。

照明
打开烤箱内的灯。

普通模式
仅在一层烤架上烹饪任意类别的菜肴。
最好使用第2层烤架。

蒸汽清洁
特殊低温过程中释放蒸汽，容易清除灰尘和食物残渣。在烤箱底部添加200毫升饮用水，在90℃下操作35分钟。当烤箱的温度降低时，启动该功能，清洁过程结束后，使烤箱冷却15分钟。

对流烤
在一层烤架上烘焙含有多汁馅料的蛋糕。该功能也可用于两个烤架烘焙。调节菜肴的位置，更均匀地烘烤食物。

烤炙
 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，收集烤肉汗：将滴油盘放置在金属烤架下方的任意烤层，并添加200毫升的饮用水。

涡轮烤
用于烘烤大块的肉食（腿、烤牛肉、肌肉）。我们推荐使用滴油盘收集烤肉油汁：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。

解冻
 食物迅速解冻。

底部加热
菜肴的底部烹饪成褐色。慢火烹饪也推荐使用该功，用于多汁菜肴收汁，使香肠的香味变得更浓郁。

强制气流
同时在不同烤架（最多三层）上烹饪需要相同烘烤温度的不同食物。该功能可用于在避免串味的情况下烹饪不同的食物。

面包
烤不同类型和不同大小的面包。
最好使用第2层。

首次使用

1. 设置时间

首次启动电器时，您需要设置当天的时间：“AUTO”和“0.00”在显示屏上闪烁。



如果要设置当天的时间，需同时按 - 和 + 按钮：通过 + 和 - 按钮设置当天的时间。
按下时间按钮，进行确认。
选择想要的时间数值后，可更改报警声：显示屏显示“报警音调1”



选择想要的报警音调，按下按钮 -，然后按下时间按钮，进行确认。
请注意：如果之后要更改时间，例如在长时间停电后，请根据上述说明进行操作。

2. 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一点点加热烤箱，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。烤箱在250℃下加热一个小时，而且最好使用“对流烘烤”功能进行加热。在该加热过程中，烤箱必须空置。
根据指示，正确地设置功能。

备注：首次使用电器后，建议房间通风。

日常使用

1. 选择功能

如要选择功能，将选择旋钮旋至您需要的功能图标处。

2. 启动功能

手动
要启动您已选择的功能，将恒温旋钮旋至您需要的温度档位。将选择旋钮和温旋钮旋至“0”，随时关停功能，关闭烤箱。

蒸汽清洁
如果要启动“蒸汽清洁”功能，需在烤箱底部清加200毫升的饮用水，然后将选择旋钮和恒温旋钮旋转至“0* ”图标。
该功能最好运转35分钟。

3. 预热

启动该功能后，LED恒温功能启动，显示预热过程已启动。当该过程结束时，LED恒温功能关闭，显示烤箱已经达到了设定的温度。此时，放入食物，继续烹饪。

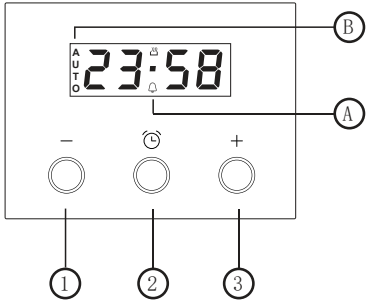
请注意：如果有预热结束前将食物放入烤箱，会对最终烹饪效果造成不良影响。

使用电子程序器
通过按下时间按钮，可选择不同的模式，保持或设定烹饪时间。
请注意：连续无交互操作数秒后，蜂鸣器鸣响，所有设置装完成确认。

- 1. 按钮-：减少显示屏上显示的数值。
- 2. 按钮⌚：选择不同的设置。
- 3. 按钮+：增大显示屏上显示的数值。

A.图标⏰代表计时功能已启动。

B.AUTO 图标确认已完成设置。

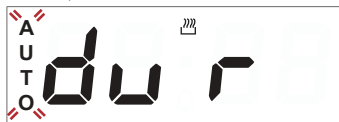


程序化烹饪
选择并启动该功能后，可设置烹饪时长。
烹饪时长

按时间按钮至少2秒：⏰ 符号闪烁。



再次按下时间按钮：显示屏依次显示烹饪时长和 0.00，同时 AUTO 闪烁。



使用 + 和 - 按钮设置烹饪时长。数秒后，显示屏显示当天时间，同时 AUTO 和 火焰图标常亮，确认设置。



请注意：如果要查看剩余的烹饪时间，请长按时间按钮至少2秒。如果要进行更改，请再次按下时间按钮，使用 + 和 - 按钮修改烹饪时长。

烹饪结束

烹饪结束时，图标 火焰图标 关闭，报警声鸣响，同时显示屏上 AUTO 闪烁。



按下任意按钮，关闭报警声。

将功能旋钮和恒温旋钮重新旋转至 0 档位和 ● 档位，随后长按时间旋钮至少2秒，关闭烤箱。

程序化烹饪结束时间/延迟启动

选择烹饪时长后，按下时间按钮：显示屏依次显示 END（结束），并且烹饪结束时间和 AUTO 闪烁。



使用小贴士

如何阅读烹饪表

烹饪表中列出了最佳功能、配件和不同类别食物适用的烤层。烹饪时间从您将食物放入烤箱的时刻开始计算，不包括预热阶段（在需要预热的情况下）。烹饪温度和时间约为约数，具体取决于烹饪食物的量和您使用的配件类型。最开始时，请使用最低档建议设置，如果食物未得到充分的烘烤，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。您也可使用预

按下 + 按钮，选择想要的烹饪结束时间。

数秒后，显示屏显示当天时间，图标 火焰图标 关闭，AUTO 常亮，确认设置。



请注意：如果要查看并更改烹饪结束时间，长按时间按钮2秒，然后再次按时间按钮两次。

功能将始终保持暂停状态，直到图标 火焰图标 亮起，烤箱继续以选定烹饪模式运行，直至您设置时计算的烹饪的时间结束。



设置计时器

该选项不会中断或启动烹饪操作，但允许您将显示屏用作计时器，不论是在烤箱运行过程中，还是关闭后。启动计时器时，长按时间按钮至少2秒：显示屏上 计时器图标 亮起。



使用 + 和 - 按钮设置您想要的烹饪时长：系统会在几秒后开始计时。



显示屏显示当天的时间，计时器图标常亮，确认计时器已经设置完毕。

请注意：如果要查看并更改计时设置，再次长按时间按钮2秒。

同时烹饪不同类别的食物

通过“强制气流”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继续烹饪。

烹饪表

食谱	功能	预热	温度（℃）	烹饪时长 （分钟）	烤层和配件
发酵蛋糕		是	150 - 170	30 - 90	 2
		是	160 - 180	30 - 90	 4  1
夹心蛋糕 （芝士蛋糕、苹果派、水果派）		是	160 - 200	35 - 90	 2
		是	160 - 200	40 - 90	 4  2
饼干/小果馅饼		是	160 - 180	15 - 35	 2 / 3
		是	150 - 170	20 - 45	 4  2
		是	150 - 170	20 - 45	 5  3  1
泡芙面包		是	180 - 200	40 - 60	 2
		是	170 - 190	35 - 50	 4  2
蛋白糖饼		是	90	150 - 200	 2
		是	90	140 - 200	 4  2
		是	90	140 - 200	 5  3  1
披萨/面包		是	220 - 250	10 - 25	 1 / 2
		是	200 - 240	20 - 45	 4  2
小面包80克		是	180 - 200	30 - 45	 2
棍状面包500克		是	180	50 - 70	 1 / 2
面包		是	180 - 200	30 - 80	 4  2
冷冻披萨		是	250	10 - 20	 2
		是	230 - 250	10 - 25	 4  2
咸味蛋糕 （蔬菜派、乳蛋饼）		是	180 - 200	30 - 45	 2
		是	180 - 200	35 - 50	 4  2
		是	180 - 200	35 - 50	 5  3  1
肉馅大酥饼/松饼		是	190 - 200	20 - 30	 2
		是	180 - 190	20 - 40	 4  2
		是	180 - 190	20 - 40	 5  3  1
意式宽面/烤意大利面/意大利肉卷/果馅饼		是	190 - 200	45 - 65	 2

配件	 金属烤架	 金属烤架上的烤碟 和蛋糕模	 金属烤架上的烤盘 和蛋糕模	 添加200毫升水的烤盘	 烤盘
----	--	--	--	---	--

食谱	功能	预热	温度 (°C)	烹饪时长 (分钟)	烤层和配件
羊肉/小牛肉/牛肉/猪肉 1 千克		是	190 - 200	80 - 110	2
脆皮叉烧		是	180 - 190	110 - 150	2
鸡肉/兔肉/鸭肉 1 千克		是	180 - 200	50 - 100	2
火鸡/鹅		是	180 - 200	50 - 100	2
烤鱼/纸包烤0.5千克 (切片, 整只)		是	170 - 190	30 - 45	2
蔬菜馅 (西红柿、小胡瓜、茄子)		是	180 - 200	50 - 70	2
烤面包		5分钟	250	2 - 6	5
鱼排/片		5分钟	250	15 - 30 *	4 3
香肠/烤肉串/小排骨/汉堡		5分钟	250	15 - 30 *	5 4
烤鸡1-1.3千克		-	200 - 220	60 - 80 **	3 1
烤三分熟牛排1千克		-	200	35 - 50 **	3
羊腿/关节大骨		-	200	60 - 90 **	3
烤土豆		-	200 - 220	35 - 55 **	3
奶油蔬菜		-	200 - 220	25 - 55	3
肉和马铃薯		Yes	190 - 200	45 - 100 ***	4 1
鱼和蔬菜		Yes	180	30 - 50 ***	4 1
意式宽面条和肉		Yes	200	50 - 100 ***	4 2
整份餐/水果挞 (5层) /千层面 (3层) /肉 (1层)		Yes	180 - 190	40 - 120 ***	5 3 1

* 在烘烤时间过半时, 将食物翻面

** 在烘烤时间到三分之二时, 将食物翻面 (如需)

***预估烘烤时间:根据个人喜好, 在不同的时间取出食物。

功能						
	普通模式	烤炙	涡轮烤	强制气流	对流烤	面包

清洁和维护

不得使用蒸汽清洁设备	请在烤箱冷却后执行要求操作	不要使用钢丝球、磨料洗刷工具或摩擦/腐蚀性清洁剂，否则会被破坏烤箱表面。
请全程使用防护手套	断开烤箱的电源	

外表面

- 请使用湿的超细纤维清洁表面。如果表现污渍较多，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，然后进行清滞，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。

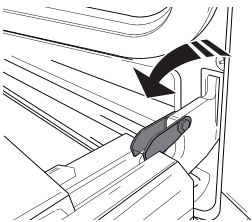
- 启动“蒸汽清洁”功能，这是最好的内表面清理办法。
- 烤箱门容易拆卸或重装，方便清洁玻璃。
- 烤架的上方加热元件可放低，方便清洁烤箱上面板。

配件

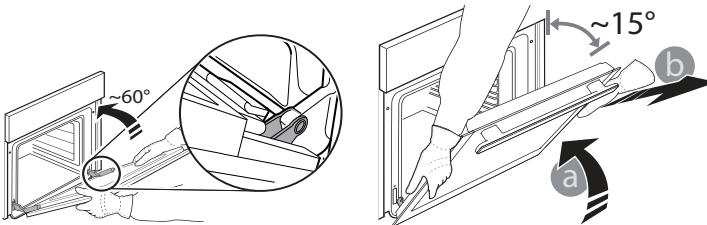
使用完毕后，将配件浸泡在洗涤溶液中。如果配件的温度仍较高，请使用烤箱手套。食物残渣可使用洗涤刷子或海绵清理。

烤箱门的拆卸和重装

1. 拆掉烤箱门时，需将门完全打开，放低卡扣，直至卡扣处于解锁位置。



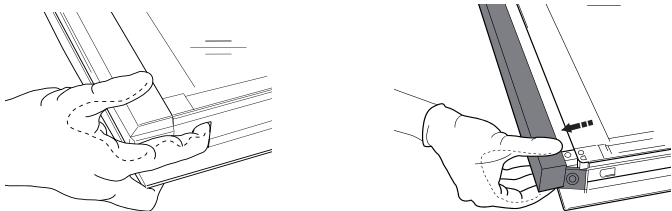
2. 彻底关闭烤箱门。双手紧紧抓住烤箱门--不要抓把手。继续关门的动作，同时将门向上拉 (a)，直至与基座 (b) 脱了，这样便能够将门拆掉。



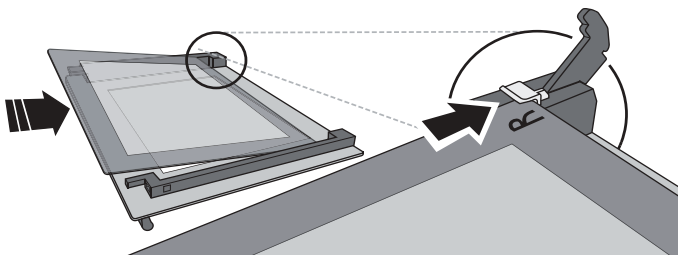
- 将烤箱门的一面放在软桌面上。
3. 重装烤箱门时，将门对着烤箱移动，使铰链与钩座对齐，并将铰链的上方固定到基座上。
 4. 将门放低，完全打开门。将卡扣放低到初始位置：确保完全放低。
 5. 尝试关上门，进行检查，确保门与控制面板对齐。如果不对齐，则重复以上步骤。

按住清洁--清洁玻璃

1. 将门拆掉后，将门放在软桌面上，有把手的一面朝上，同时按下两个固定夹，朝您的方向拉动，拆掉门的上边缘。



2. 用双手抬高并紧紧地抓住内玻璃，拆掉玻璃，放在软桌面上，然后进行清洁。
3. 要将内玻璃安装到正确的位置上，确保左侧角落处的“R”可见。首先将玻璃带“R”标的较长一侧插入基座，然后放低安装到位。



4. 重装上边缘：咔哒声表示已正确安装到位。重装烤箱门之前，确保密封件安装牢固。

更换灯具

- 1. 断开烤箱的电源。
- 2. 拆掉灯具盖，更换灯泡，重新装上灯具盖。
- 3. 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，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

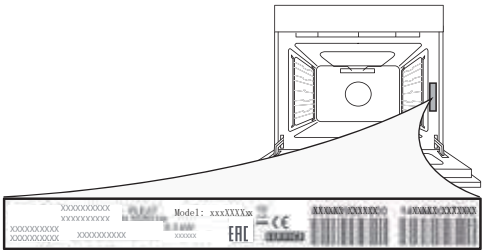
问题	可能原因	解决方案
烤箱不工作	停电 电源连接断开	检查供电线路的供电情况，以及烤箱与供电线路的连接情况。 关闭烤箱，重启，查看故障是否仍然存在。

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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。

- 请说明：
- 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。



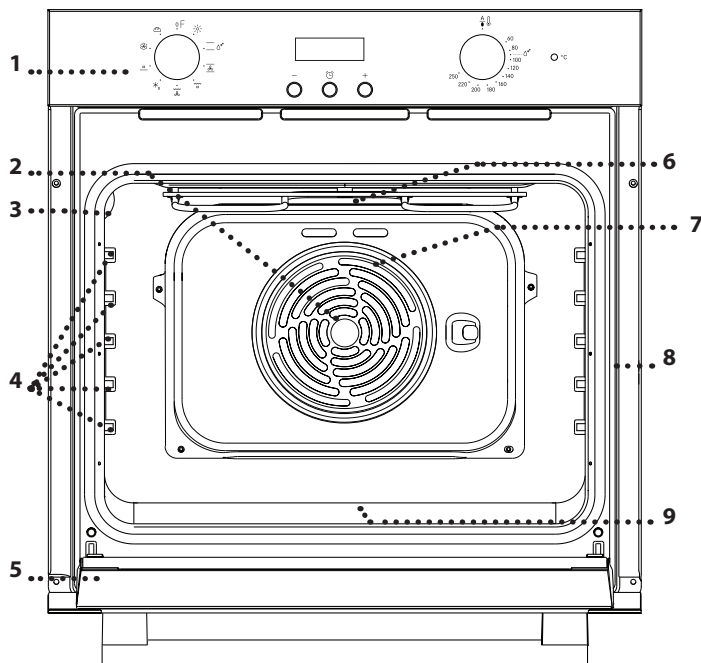
产品或包装上的这个标志，表明本产品在正常使用条件和状态下的环保使用期限为15年，在此期限内可以放心使用，有害物质不会发生外泄或突变、不会对环境造成污染或对人身、财产造成损害。

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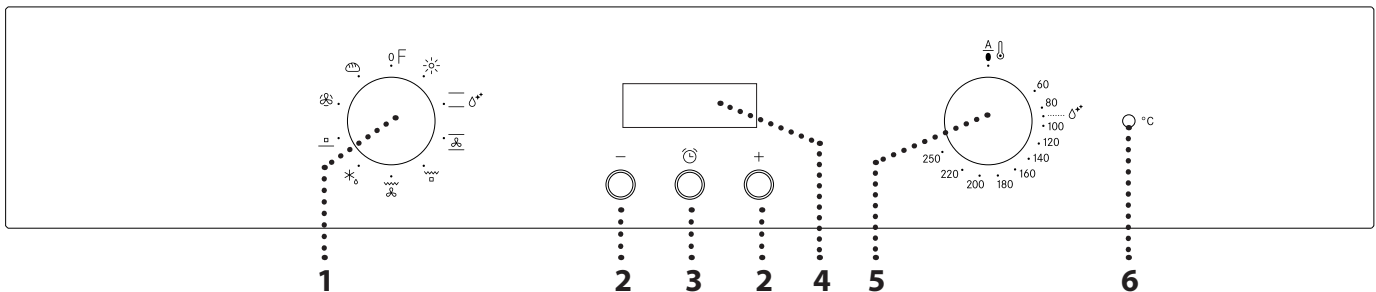
USER GUIDE

OVERVIEW



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

CONTROL PANEL



1. SELECTION KNOB

For switching the oven on by selecting a function. Turn to the 0 position to switch the oven off.

2. +/- BUTTON

To decrease or increase the value shown on the display.

3. TIME BUTTON

For selecting the various settings: duration, cooking end time, timer.

4. DISPLAY

5. THERMOSTAT KNOB

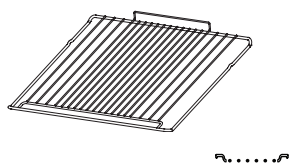
Turn to select the temperature you require.

6. LED THERMOSTAT / PREHEATING

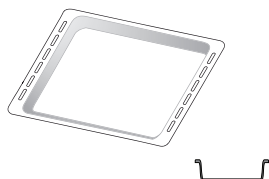
Switches on during the heating process. Switches off once the desired temperature is reached.

ACCESSORIES

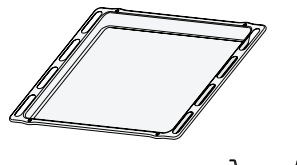
WIRE SHELF



DRIP TRAY



BAKING TRAY



The number and 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 onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Next, slide it horizontally along the shelf guide as far as possible.

• The other accessories, such as the baking tray, are inserted horizontally by sliding them along the shelf guides.
• The shelf guides can be removed to facilitate the oven cleaning: pull them to remove from their seats.

FUNCTIONS

0 OFF
For switching off the oven.

LIGHT
For switching on the light in the compartment.

CONVENTIONAL
For cooking any kind of dish on one shelf only. It is better to use the 2nd shelf.

STEAM CLEANING
The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. Pour 200 ml of drinking water on the bottom of the oven and use the function for 35' at 90°C. Activate the function when the oven is cold and let it cool down for 15' once the cycle ends.

CONVECTION BAKE
For baking cakes with juicy fillings on a single shelf. This function can also be used for cooking on two shelves. Switch the position of the dishes to cook food more evenly.

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 pan on any of the levels below the wire shelf and add 200 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.

DEFROSTING
For defrosting food more quickly.

BOTTOM HEATING
Useful for browning the base of the dish. This function is recommended also for slow-cooking, for finishing the cooking of juicy dishes, and making sauce concentrates.

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.

BREAD
To bake different types and sizes of bread. It is better to use the 2nd shelf.

FIRST TIME USE

1. SETTING THE TIME

You will need to set the time of the day when you switch on the appliance for the first time: "AUTO" and "0.00" flash on the display.



To set the time of day, press buttons — and + at the same time: Set the time of day using the + and — buttons.
Press the *time button* to confirm.
Having selected the desired time value, it is possible to change the alarm tone: the display shows "ton 1".



To select the desired tone, press button — , then press the *time button* to confirm.

Please note: To change the time of the day afterwards for example following lengthy power outages, proceed as described above.

2. 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 250° C for about one hour, preferably using the "Convection bake" function. The oven must be empty during this time.
Follow the instructions for setting the function correctly.

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

DAILY USE

1. SELECT A FUNCTION

To select a function, turn the *selection knob* to the symbol for the function you require.

2. ACTIVATE A FUNCTION

MANUAL
To start the function you have selected, turn the *thermostat knob* to set the temperature you require.

To interrupt the function at any time, switch off the oven, turn the *selection knob* and the *thermostat knob* to 0.

STEAM CLEANING
To activate the "Steam Cleaning" cleaning function, pour 200 ml of drinking water into the bottom of the oven, then turn the *selection knob* and the *thermostat knob* to the Δ⁺ icon.

It is best to use the function for 35'.

3. PREHEATING

Once the function has been activated, the LED thermostat will switch on signalling that the preheating process has begun.
At the end of this process, the LED thermostat switches off indicating that the oven has reached the set temperature: At this point, place the food inside and proceed with cooking.

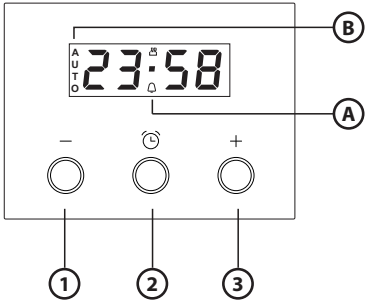
Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

. USING THE ELECTRONIC PROGRAMMER

By pressing the *time button* it is possible to select various mode to keep or program the cooking time.

Please note: After few seconds without any interaction, a buzzer sounds and all settings will be confirmed.

- 1. Button — : to decrease the value shown on the display
- 2. Button ⌚ : for selecting the various settings
- 3. Button +: to increase the value shown on the display
- A. The symbol 🔔 indicates that the timer function is in operation
- B. The AUTO symbol confirms the setting has been made



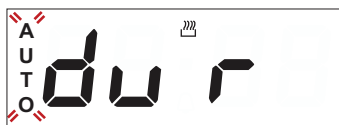
. PROGRAMMING COOKING

After selecting and activating the function, it is possible to set the duration.

DURATION
Press for at least 2 seconds the *time button*: the 🔔 symbol flashes.



Press the *time button* again: the display shows DUR and 0.00 in sequence while AUTO flashes.



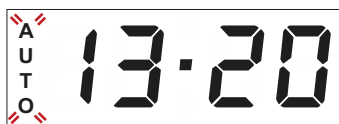
Set the duration using the buttons + and —. After a few seconds, the display shows the time of the day while AUTO  remain lit, confirming the setting.



Please note: To view the remaining cooking duration press the *time button* for at least 2 seconds.
To change it, if necessary, press it again a second time, using + and — buttons to modify the duration.

COOKING END

At the end of cooking, the symbol  switches off, an alarm sounds while AUTO flashes on the display.



Press any button to deactivate the alarm.

Return the function knob and *thermostat knob* to to 0 and ●, then press the *time button* for at least 2 seconds to switch off the oven.

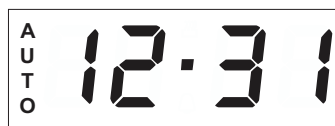
PROGRAMMING THE END COOKING TIME/DELAYED START

After selecting duration, press the *time button*: the display shows END, cooking end time and AUTO flashing in sequence.



Press the button + to select the desired cooking end time.

After a few seconds the display shows the time of the day, the symbol  switches off and AUTO remains lit, confirming the setting.



Please note: To view cooking end time and change it if necessary, press the *time button* 2 seconds, then press it again twice.

The function will remain paused until the symbol  lights up and the oven proceeds automatically with the selected cooking mode after the period of time that has been calculated in order for cooking to finish at the time you have set.



SETTING THE TIMER

This option does not interrupt or activate cooking but allows you to use the display as a timer, both while a function is active and when the oven is off.

To activate the timer, press the *time button* for at least 2 seconds: the  symbol flashes on the display.



Use the + and — buttons to set the desired duration: the countdown begins after a few seconds.



The display shows the time of the day and the  remains lit, confirming the timer has been set.

Please note: To view the countdown and change it if necessary, press again the *time button* for at least 2 seconds.

USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook different types of food. Cooking times start from the moment the 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 settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

COOKING DIFFERENT FOODS AT THE SAME TIME

Using the "Forced Air" function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), on different levels. Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Leavened cakes		Yes	150 - 170	30 - 90	
		Yes	160 - 180	30 - 90	 
Filled cakes (cheese cake, strudel, fruit pie)		Yes	160 - 200	35 - 90	
		Yes	160 - 200	40 - 90	 
Biscuits / tartlets		Yes	160 - 180	15 - 35	
		Yes	150 - 170	20 - 45	 
		Yes	150 - 170	20 - 45	  
Choux buns		Yes	180 - 200	40 - 60	
		Yes	170 - 190	35 - 50	 
Meringues		Yes	90	150 - 200	
		Yes	90	140 - 200	 
		Yes	90	140 - 200	  
Pizza / Bread		Yes	220 - 250	10 - 25	
		Yes	200 - 240	20 - 45	 
Small bread 80 g		Yes	180 - 200	30 - 45	
Bread loaf 500 g		Yes	180	50 - 70	
Bread		Yes	180 - 200	30 - 80	 
Frozen pizza		Yes	250	10 - 20	
		Yes	230 - 250	10 - 25	 
Savoury cake (vegetable pie, quiche)		Yes	180 - 200	30 - 45	
		Yes	180 - 200	35 - 50	 
		Yes	180 - 200	35 - 50	  
Vol-au-vent / Puff pastry cakes		Yes	190 - 200	20 - 30	
		Yes	180 - 190	20 - 40	 
		Yes	180 - 190	20 - 40	  
Lasagne / baked pasta / cannelloni / flans		Yes	190 - 200	45 - 65	

ACCESSORIES	 Wire shelf	 Baking dish or cake tin on the wire shelf	 Baking tray or cake tin on wire shelf	 Baking tray with 200 ml of water	 Baking tray
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RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Lamb / veal / beef / pork 1 kg		Yes	190 - 200	80 - 110	
Roast pork with crackling 2 kg		Yes	180 - 190	110 - 150	
Chicken / rabbit / duck 1 kg		Yes	180 - 200	50 - 100	
Turkey / goose 3 kg		Yes	180 - 200	50 - 100	
Baked fish / en papillote 0.5 kg (fillet, whole)		Yes	170 - 190	30 - 45	
Stuffed vegetables (tomatoes, courgettes, aubergines)		Yes	180 - 200	50 - 70	
Toasted bread		5'	250	2 - 6	
Fish fillets / slices		5'	250	15 - 30 *	 
Sausages / kebabs / spare ribs / hamburgers		5'	250	15 - 30 *	 
Roast chicken 1-1.3 kg		-	200 - 220	60 - 80 **	 
Roast beef rare 1 kg		-	200	35 - 50 **	
Leg of lamb / knuckle		-	200	60 - 90 **	
Roast potatoes		-	200 - 220	35 - 55 **	
Vegetable gratin		-	200 - 220	25 - 55	
Meat and potatoes		Yes	190 - 200	45 - 100 ***	 
Fish and vegetables		Yes	180	30 - 50 ***	 
Lasagna and meat		Yes	200	50 - 100 ***	 
Complete meal Fruit tart (Level 5) / Lasagna (Level 3) / Meat (Level 1)		Yes	180 - 190	40 - 120 ***	  

* Turn food halfway through cooking

** Turn food two-thirds of the way through cooking (if necessary).

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

FUNCTIONS						
	Conventional	Grill	Turbo Grill	Forced Air	Convection Bake	Bread

CLEANING AND MAINTENANCE

Do not use steam cleaning equipment.

Use protective gloves during all operations.

Carry out the required operations with the oven cold.

Disconnect the appliance from the power supply.

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

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, allow the oven to cool completely and then wipe it with a cloth or sponge.

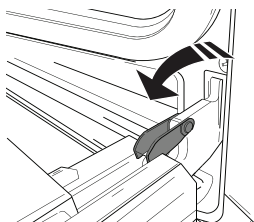
- Activate the "Steam Cleaning" function for optimum cleaning of the internal surfaces.
- The door can be easily removed and refitted to facilitate cleaning of the glass.
- Clean the glass in the door with a suitable liquid detergent.
- The top heating element of the grill can be lowered to clean the upper panel of the oven.

ACCESSORIES

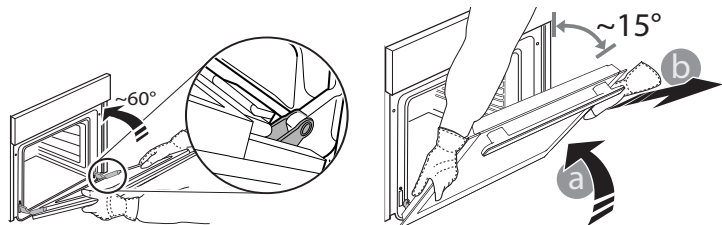
Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

REMOVING AND REFITTING THE DOOR

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



2. 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 (a) at the same time until it is released from its seating (b).

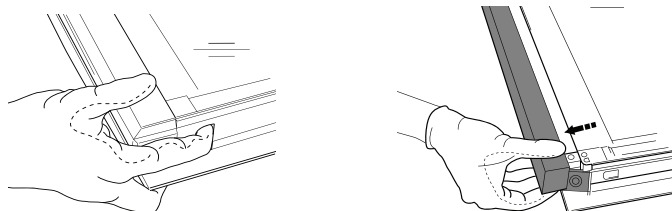


Put the door to one side, resting it on a soft surface.

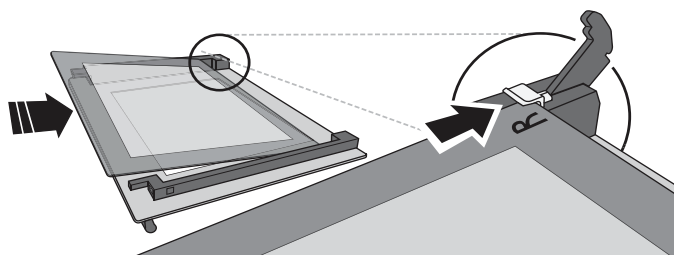
3. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.
4. Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely.
5. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above.

PRESS TO CLEAN - CLEANING THE GLASS

1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.



2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.
3. To correctly reposition the inner glass, make sure that the "R" is visible in the left-hand corner. First insert the long side of the glass indicated by "R" into the support seats, then lower it into position.



4. Refit the upper edge: a click will indicate correct positioning. Make sure the seal is secure before refitting the door.

REPLACING THE LAMP

1. Disconnect the oven from the power supply.
2. Remove the cover from the light, replace the bulb and put the cover back on the light.
3. 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.

- If 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.
This product contains a light source of energy efficiency class G.

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven does not work.	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.

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SUPPORT

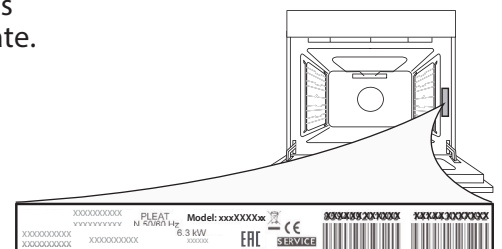
In the event of any operation problems, contact a Franke Technical Service Centre.

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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Wonderful

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