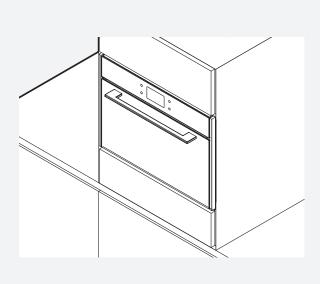
Frames by Franke



FSO 45 FS C TFT BK XS

EN User manual

Compact Combi Steam Oven



CONTENTS

Dear customer!	4
About this manual	4
Combined steam oven	5
OVEN EQUIPMENT AND ACCESSORIES CONTROL UNIT	6 7
Important safety instructions	8
BEFORE CONNECTING THE OVEN:	9
Before using the appliance for the first time	9
FILLING THE WATER TANK	9
Steps of the cooking process (1–6)	12
STEP 1: SWITCHING ON THE APPLIANCE FOR THE FIRST TIME STEP 2: CHOOSING THE BASIC COOKING MENUS AND SETTINGS STEP 3: STARTING THE COOKING PROCESS STEP 4: END OF COOKING AND SWITCHING OFF THE OVEN STEP 5: SELECTING ADDITIONAL FUNCTIONS/EXTRAS STEP 6: CHOOSING THE GENERAL SETTINGS	12 14 22 22 23 25
Descriptions of systems (cookings modes) and cooking tables	26
COOKING SYSTEMS COMBINED SYSTEMS / STEAM SYSTEM	27 37
Maintenance and cleaning	41
CONVENTIONAL OVEN CLEANING USING THE CLEANING FUNCTION TO CLEAN THE OVEN CLEANING THE FILTER FOAM REMOVING AND CLEANING THE WIRE GUIDES REMOVING AND INSERTING THE OVEN DOOR REMOVING AND INSERTING THE OVEN DOOR GLASS PANE REPLACING THE BULB	41 42 43 44 45 46 47
Troubleshooting table	48
Disposal	48
Cooking Test	49



DEAR CUSTOMER!

Thank you for choosing this quality product from Franke.

We hope it will meet your expectations and fulfil your needs for many years to come. Scandinavian design combines clean lines, everyday functionality and high quality. These are key characteristics of all our products and the reason they are greatly appreciated throughout the world.

We thank you for your trust and the purchase of our appliance.

This detailed instruction manual is supplied to make the use of this product easier. The instructions should allow you to learn about your new appliance as quickly as possible.

Make sure you have received an undamaged appliance. If you do find transport damage, please contact the seller from which you purchased the appliance, or the regional warehouse from which it was supplied. The telephone number can be found on the invoice or on the delivery note.

Instructions for installation and connection are supplied on a separate sheet. Instructions for use are also available at our website: www.franke.com

ABOUT THIS MANUAL

This user manual applies to several models of the device. Thus it may be possible that some of the described features and functions are not available on your specific model.

- ► Carefully read the user manual before using the device.
- ► Keep the user manual.
- ► Use the device described in this user manual only according to the intended use.

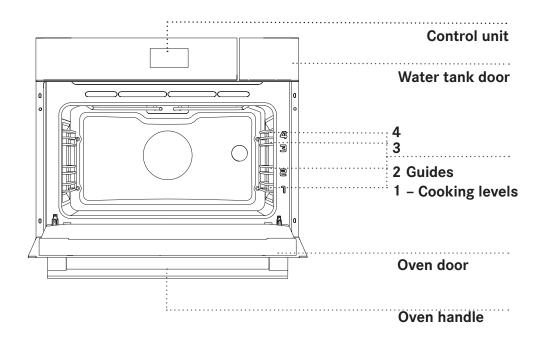
Symbol	Meaning
\triangle	Important information
-, 0,-	Actions in safety and warning notes to avoid injury or damage.

We reserve the right to any changes and errors in the instructions for use.

COMBINED STEAM OVEN

Description of the oven and the equipment (depending on the model)

The figure represents one of the built-in appliance models. Since the appliances for which these instructions were drawn up may have different equipment, some functions or equipment may be described in the manual that may not be present in your appliances.



Technical specifications

(depending on the model)

XXXXXX	XXXXX	Pn _{max} : XXX
TYPE: XXXXXX	XXXXXX	
ART. Nr:		
SER. Nr: XXXXXX		

The rating plate indicating the basic information about the appliance is located at the edge of the oven and it is visible when the oven door is opened.



WIRE GUIDES

The wire guides allow preparation of the food on 4 levels (please note that the levels/guides are counted from the bottom up).

Guides 3 and 4 are intended for grilling.

TELESCOPIC GUIDES

Telescopic pull-out guides may be fitted for the 2nd, 3rd, and 4th level.

There are several different designs of the pull-out guides (depending on the model):

three partially extendible, one fully and two partially extendible, and three fully extendible guides.

OVEN DOOR SWITCH

The switches deactivate oven heating and the fan when the oven door is opened during the cooking process. When the door is closed, the switches turn the heaters back on.

COOLING FAN

The appliance is fitted with a cooling fan that cools the housing and the appliance control panel.

EXTENDED OPERATION OF THE COOLING FAN

After the oven is switched off, the cooling fan continues to operate for a short while in order to cool the oven. (Extended cooling fan operation depends on the temperature in the center of the oven).

OVEN EQUIPMENT AND ACCESSORIES

GLASS BAKING DISH * (depends on model) is used for cooking with all oven systems. It can also be used as a serving tray.



The **GRID** is used for grilling or as support for a pan, baking tray or baking dish with the food.

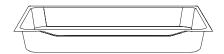


There is a safety latch on the grid. Therefore, the grid has to be lifted slightly at the front when pulling it out from the oven.

The **SHALLOW BAKING SHEET** is used for baking pastry and cakes.



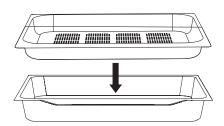
The **DEEP BAKING TRAY** * (depends on model) is used for roasting meat and baking moist pastry. It can also be used as a drip tray.



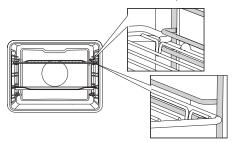
- Ŷ- Never place the deep baking tray in the first guide during the cooking process, except when grilling food or using the roasting spit and you are only using the deep tray as a drip tray.

PERFORATED DEEP TRAY is used for cooking vegetables, potatoes, fish or meat. The tray prevents contact between the food and condensate collected in the deep tray.

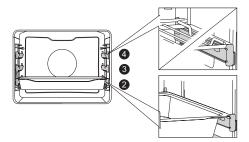
"
When using the perforated tray, always place the deep tray underneath it. This combination is only used for steam cooking on the 2nd guide.



The grid or the tray should always be inserted into the groove between the two wire profiles.



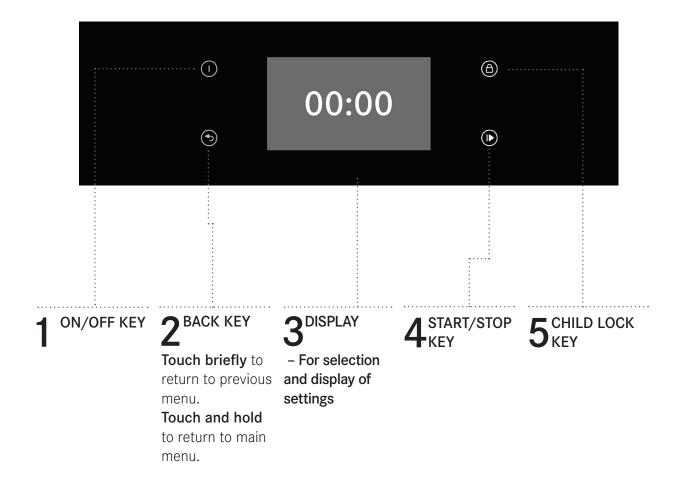
With telescopic extendible guide, first pull out the guides of one level and place the grid or the baking tray onto them. Then, push them in with your hand as far as they will go.



- $\dot{\Theta}$ - Close the oven door when the telescopic guide are retracted all the way into the oven.

The appliance and some of the accessible parts tend to heat up during cooking. Use oven mitts.

CONTROL UNIT



NOTE:

The keys will respond better if you touch them with a larger area of your fingertip. Each time you press a key, this will be acknowledged by a short acoustic signal.

Navigate the menu by sliding your finger up and down or left and right. Confirm your selection with a touch.



IMPORTANT SAFETY INSTRUCTIONS

CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Cleaning and user maintenance shall not be made by children

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

WARNING: The accessible parts of the appliance may become hot during use. Children should be kept away from the oven.

Only use the temperature probe recommended for use in this oven.

WARNING: Before replacing the light bulb, make sure the appliance has been disconnected from the power mains, in order to prevent the hazard of an electric shock.

Do not use abrasive cleaners or sharp metal scrapers to clean the oven as they may damage the finish or the protective enamel coating. Such damages may lead to cracking of the glass.

Do not use steam cleaners or high pressure cleaners to clean the appliance as this may result in an electric shock.

The appliance is not intended to be controlled with external timers or special control systems.

The appliance is intended for household use. Do not use it for any other purpose, such as room heating, drying of pets or other animals, paper,

fabrics, herbs etc. as this may lead to injury or fire hazard.

The appliance may only be connected to the power mains by an authorized service technician or expert.

Tampering with the appliance or non-professional repair thereof may result in risk of severe injury or damage to the product.

If the power cords of other appliances located near this appliance are caught in the oven door, they may be damaged, which may in turn result in a short circuit. Therefore, keep the power cords of other appliances at a safe distance.

If the **power cord** is damaged, it should be replaced by the manufacturer or an authorized service technician, in order to avoid hazard.

Do not **line the oven** walls with aluminium foil and do not place baking trays or other cookware on the oven bottom. Aluminium foil would prevent air circulation in the oven, hinder the cooking process, and ruin the enamel coating.

Oven door become very **hot during operation**. A third glass is installed for extra protection, reducing the temperature of the outside surface (only with some models).

Oven door hinges may be damaged when under excessive load. Do not place heavy pans on open oven door and do not lean against open oven door when cleaning the oven cavity. Never stand on the open oven door and do not let children to sit on it.

Make sure the vents are never covered or obstructed in any other way.

The oven must not be installed behind a decorative door in order to avoid overheating.



Safe and correct use of the steam oven

Leave the appliance at room temperature for some time before connecting it to the power mains to allow all components to adapt to room temperature. If the oven is stored at a temperature near or below freezing point, there is a danger for some components, especially the pumps.

The appliance should not operate in an environment with a temperature below 5 °C. Below this temperature, the water that remains in the pumps could freeze. If the appliance is turned on in such conditions, the pumps could be damaged.

If the appliance does not work correctly, disconnect it from the power mains.

Do not store items in the oven, which could cause danger when the oven is switched on.

Do not use distilled water that is not suitable for ingestion.

After the steam cooking is completed, there is some residual steam in the oven. Open the oven door carefully, as there is danger of scalding with steam.

Clean the oven once it has cooled down to room temperature.

After the cooking process, the remaining water in the steam system is pumped back into the water tank. Therefore, the water there could be hot. Be careful when emptying the water tank.

To prevent the build-up of limescale, leave the oven door open after cooking to allow the oven cavity to cool down to room temperature.

BEFORE CONNECTING THE OVEN:

Carefully read the instructions for use before connecting the appliance. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

BEFORE USING THE APPLIANCE FOR THE FIRST TIME

After receiving the appliance remove all parts, including any transport equipment (cardboard and polystyrene inserts), from the oven.

Clean all accessories and utensils with warm water and regular detergent. Do not use any abrasive cleaners.

When the oven heats up for the first time, the characteristic smell of a new appliance will be emitted. Ventilate the room thoroughly during the first use.

STEAM COOKING

Healthy and natural, steam cooking preserves the full flavour of foods. This cooking method releases no odours. There is no need to add salt to the water or to add herbs and spices.

Following are the advantages of steam cooking: Cooking (braising, roasting) starts before the temperature inside the oven reaches 100 °C. Slow cooking (braising, roasting) is also possible at lower temperatures. It is healthy: vitamins and minerals are well preserved because only a small share of them is dissolved in the condensation water that touches the food.

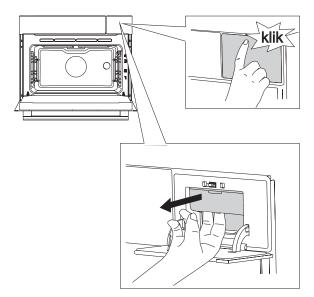
There is no need to add any fat during the cooking process. The steam maintains the taste of food. It does not add odours, nor the taste of the grill or the pan. Furthermore, it takes nothing away because the food is not diluted in the water. Steam does not spread the flavour or smell; therefore, meat or fish can be cooked together with vegetables. Steam is also suitable for blanching, defrosting and reheating or keeping the food warm.

FILLING THE WATER TANK

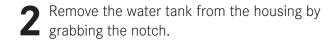
The tank allows for independent water supply to the steamer. The tank volume amounts to approx. 1.2 litres (maximum water level – see marking).

-Ŷ-Clean the water tank before the first use.

Always fill the water tank with clean and cool water from the pipeline, bottled water without additives, or distilled water suitable for use in cooking. Water that is poured into the water tank should be at a temperature of 20 °C +/- 10 °C.

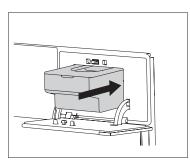








3 Open the water tank cover and wash it with water.Before use, add fresh water up to the MAX marking on the tank.

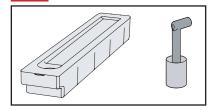


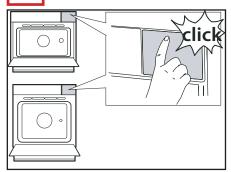
Push the water tank back into the housing to the position in which the position switch is activated. Then, press the tank door to close it.

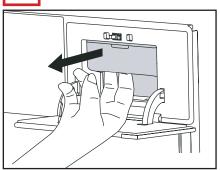
- After the cooking process, the remaining water in the steam system is pumped back into the water tank. Empty, clean, and dry the water tank. Add fresh water to the tank before next use.

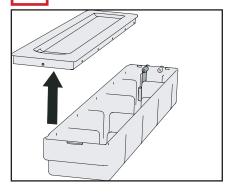


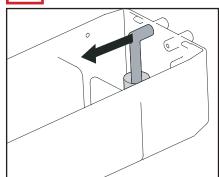


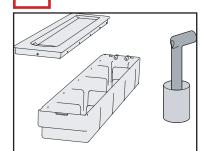


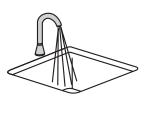


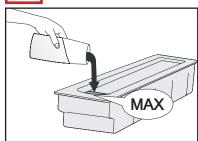


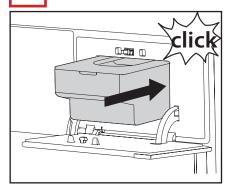














STEPS OF THE COOKING PROCESS (1-6)

STEP 1: SWITCHING ON THE APPLIANCE FOR THE FIRST TIME

SETTING THE CLOCK

After connecting your appliance to the power mains or after an extended power outage, CLOCK settings will appear on the display.

- Navigate the menu by sliding your finger up and down.



Set the CLOCK by touching the display. Confirm the setting with the START/STOP key.

The oven will also work if the clock is not set. However, timer functions are not available in this case (see chapter SETTING THE TIMER FUNCTIONS). After a few minutes of idling, the appliance will switch to standby mode.

CHANGING THE CLOCK SETTING

Clock settings may be changed when no timer function is activated (see chapter CHOOSING THE GENERAL SETTINGS).

SELECTING THE LANGUAGE

If you are not happy with the language in which the messages on the display are presented, select another one. English is the preset language.



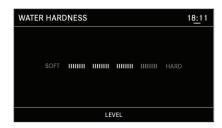
When you touch the line with the desired language, the size of the letters in that line will highlighted.

- Press the key to return to MAIN MENU.

TESTING WATER HARDNESS

Water hardness test should be carried out before first use.

A warning will appear on the display: "Use the test paper to measure water hardness."



Soak the test paper strip (supplied with the appliance) in water for one (1) second.

Wait one minute and observe the number of stripes on the paper. Enter the information on the number of stripes into the appliance. Confirm by pressing the START/ STOP key.

11	4 green stripes	Soft
11	1 red stripe	Slightly hard
11	2 red stripes	Medium hard
11	3 red stripes	Hard
11	4 red stripes	Very hard

⁻ The highest water hardness is set as a factory default.

CHANGING THE WATER HARDNESS SETTING

Water hardness can also be set in the menu CHOOSING THE GENERAL SETTINGS.



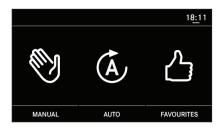
If the correct water hardness level is not set, this could affect appliance operation and its useful life.



STEP 2: CHOOSING THE BASIC COOKING MENUS AND SETTINGS

The process of preparing food in your oven can be controlled in several ways:

- Navigate the menu by sliding your finger left and right.





Select the desired mode by touching the corresponding image. The name of the selected menu will appear at the top.

Professional mode

Use this mode when you wish to prepare any type and amount of food. All settings are selected by the user.

Automatic mode

In this mode, first select the type of food. This is followed by automatic setting of the quantity, level of doneness, and cooking end time. The program offers a broad choice of preset recipes reviewed by professional chefs and nutrition experts.

My recipes

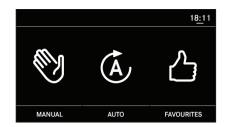
This mode allows you to prepare your food the way you like it, with the same steps and settings each time. Save your favourite recipes to oven memory and retrieve them the next time you need them.

Steam mode

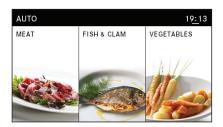
This is a natural cooking mode that preserves the full flavour of the food.

ΕN

A) COOKING BY SELECTING THE TYPE OF FOOD (Auto mode)



Choose the Auto mode.



Select the type of food and the dish.



Preset values will be displayed:

- amount,
- doneness level (intensity),
- **cooking time** (cooking end time is displayed in grey).

Amount and doneness level can be adjusted. Selected values will appear.



EXTRA SETTINGS (EXTRAS)

Choose them by touching the upper strip or the corresponding sign.

- oven lighting
- method and ingredients for the selected recipe
- step mode (see chapter STEP COOKING)
 - cooking end time setting (see chapter TIMER FUNCTIONS)
- minute minder (see chapter EXTRA SETTINGS/EXTRAS)

PREHEAT

Some dishes in the Auto mode also include the preheat function ...

When you select the food, the following note will appear: "Selected program includes preheating."

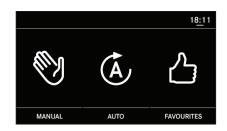
Preheating started. Do not insert the food yet. The symbol °C will flash on the display.

When the selected temperature is reached, the preheating process stops and an acoustic signal is emitted. The fllowing note will appear on the display: "Preheating complete". Please insert the food. Open the door. The program then resumes the cooking process with selected settings.

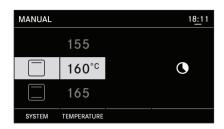
- 🕁 When the preheat function is set, delayed start function cannot be used.



B) COOKING BY SELECTING THE OPERATING MODE (Professional mode and Steam mode)



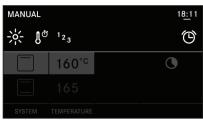
Choose Professional mode (MANUAL).



Choose your own default settings:

- system
- oven temperature

Touch the symbol • to select the cooking time. (cooking end time is displayed in grey).



EXTRA SETTINGS (EXTRAS):

Choose them by touching the upper strip or the corresponding sign.



₽ preheating

- **step mode** (see chapter STEP COOKING)

- minute minder (see chapter EXTRA SETTINGS/EXTRAS)

- 'O' If you select Duration, extra settings will allow you to select delayed start (see chapter TIMER FUNCTIONS)

්²₃ - adding steam (see section STEAM INJECTION)

Touch the START key.

- 'P- Rising oven temperature and elapsed cooking time will be displayed.

PREHEAT

123

Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible. When this symbol is selected, the preheat function will be switched on and a warning will appear:

»Preheating started.«

Do not insert the food yet. The symbol °C will flash on the display.

When the selected temperature is reached, the preheating process stops and an acoustic signal is emitted. The following note will appear on the display: »Preheating complete«. Please insert the food. Open the door. The program then resumes the cooking process with selected settings.

- 🕁 When the preheat function is set, delayed start function cannot be used.

COOKING SYSTEMS

(depending on the model)

SYSTEM	DESCRIPTION	PRESET TEMPERATURE (°C)
	COOKING SYSTEMS	
	UPPER AND BOTTOM HEATER The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior. Pastry or meat can only be baked/roasted at a single height level.	200
	UPPER HEATER Only the heater on the oven cavity ceiling will radiate heat. Use this heater to brown the upper side of the dish.	150
	BOTTOM HEATER Only the heater on the bottom of the oven cavity will radiate heat. Use this heater to brown the lower side of the dish.	160
~	GRILL Only grill heater, a part of the large grill set, will operate. Use this heater to grill a few open sandwiches or beer sausages, or for toasting bread.	230
	LARGE GRILL The upper heater and the grill heater will operate. The heat is radiated directly by the grill heater installed in the oven ceiling. To boost the heating effect, the upper heater is activated as well. This system is used for grilling a smaller amount of open sandwiches or beer sausages, and for toasting bread.	230
**************************************	GRILL WITH FAN Grill heater and the fan will operate. This combination is used to grill meat and to roast larger chunks of meat or poultry at a single height level. It is also appropriate for dishes au gratin and for browning to a crispy crust.	170
<u>&</u>	HOT AIR AND BOTTOM HEATER Bottom heater, round heater, and the fan will operate. This is used to bake pizza, moist pastry, fruitcakes, leavened dough and shortcrust on several levels simultaneously.	200
8	3D HOT AIR Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry. This mode is used for roasting meat and baking pastry at several levels simultaneously.	180
æ	ECO COOKING ¹⁾ In this mode, power consumption during the cooking process is optimized. This mode is used for roasting meat and baking pastry.	180
<u>&</u>	BOTTOM HEATER AND FAN This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables.	180



SYSTEM	DESCRIPTION	PRESET TEMPERATURE (°C)
	COOKING SYSTEMS	
Ã	AUTOMATIC COOKING OF MEAT – AUTO ROAST MODE In the Auto Roast mode/system, the upper heater will operate in combination with the grill heater and the round heater. It is used for roasting all types of meat.	180

¹⁾ It is used for determining the energy efficiency class pursuant to the EN 60350-1 standard. In this mode, the actual temperature in the oven is not displayed due to a special appliance operation algorithm and use of residual heat.

SYSTEM	DESCRIPTION	PRESET TEMPERATURE (°C)
	COMBINED SYSTEMS / STEAM SYSTEM	
	HOT AIR WITH STEAM Used for cooking and defrosting. They allow quick and efficient cooking without changing the colour or shape of the food. Three options are available:	180
€ 3	high	100
€ 2	medium	<u>.</u>
© ∑	low	
8	STEAM Use this for all types of meat, stews, vegetables, pies, cakes, bread, and dishes au gratin (i.e. food that require longer cooking time).	100



TIMER FUNCTIONS - DURATION



Timer functions can be selected in the basic **Professional (Pro) mode**, the **Auto mode**, and in the Steam mode by choosing the corresponding symbol.



Setting the cooking time

In this mode, you can define the duration of oven operation (cooking time). Set the desired cooking time and confirm the setting. Cooking end time is adjusted accordingly. Press START to start the cooking process. All selected settings are indicated on the display. All timer functions can be cancelled by setting the time to "0".



Setting the delayed start

In this mode, you may specify the duration of the cooking process (cooking time) and the time when you wish the cooking process to stop (end time). Make sure the clock is accurately set to current time.

Example:

Current time: noon Cooking time: 2 hours End of cooking: 6 pm

First, set the cooking time (cooking duration), i.e. 2 hours. The sum of the current time and cooking time is automatically displayed (2 pm).

How, set the COOKING END TIME and set the time (6 PM). Press START to start the cooking process. The timer will wait for the start of the cooking process. The following note will appear on the display: "Your program is delayed. It will start at 4 pm."

- After the set time expires, the oven will automatically stop operating. This will be indicated by a short acoustic signal which will be switched off after one minute.

After a few minutes of idling, the appliance will switch to standby mode. The time of day will appear.



STEP COOKING

This mode allows you to combine three different settings successively in a single cooking process. Choose different settings or cooking end time to cook your food just the way you want it.



Touch the corresponding sign to select the **Step Cooking** symbol in EXTRA SETTINGS (EXTRAS).



Touch the display twice to select Step 2 and Step 3. Touch the corresponding sign (step name) to confirm or delete a step.

Touch the START symbol to turn on the oven. The oven starts operating immediately, with the settings defined in Step 1. Selected step will be highlighted. After the set cooking time elapses, Step 2 and then Step 3 are activated, if specified.

- To delete a step during operation, select the step and select the cross symbol by touching its name. This can only be done with steps that have not started yet.



STEAM INJECTION

Steam injection is recommended when cooking

- meat (towards the end of the cooking process): the meat will be juicier and softer, and steam injection does away with the need for basting. Meat: beef, veal, pork, venison, poultry, lamb, fish, sausages;
- bread, bread rolls: use steam during the first 5–10 minutes of baking. The crust will be crunchy and nicely browned.
- vegetable and fruit soufflés, lasagne, starchy dishes, puddings:
- vegetables, especially potatoes, cauliflower, broccoli, carrots, zucchini, eggplant.

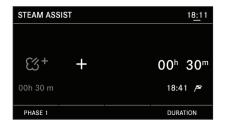
Steam injection is possible in the basic professional (Pro) mode.

- Total cooking time in the Step Cooking mode may not be shorter than 5 minutes.

රි¹²³ STEAM INJECTION BY STEPS



In EXTRAS (extra settings), touch the Steam Injection symbol to select **Steam injection** by steps.

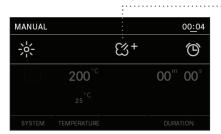


Touch twice to select Step 1, Step 2, or Step 3.

There should be at least a three-minute time gap between successive steam injections. Steam is first injected as a part of the first step; the symbol will appear on the display. When the set amount of time expires, the program proceeds with Step 2, followed by Step 3. When Step 3 is complete, the symbol will be switched off.

ස DIRECT STEAM INJECTION

Touch the START key to start oven operation.



In EXTRAS (extra settings), touch the relevant name to select **Direct Steam Injection**.

Symbol will appear on the display. Direct steam injection can be repeated in three steps.



STEP 3: STARTING THE COOKING PROCESS

The START/STOP key will flash before the start of the cooking process.

Start the cooking process by touching the START key.

Some settings can be changed during operation by touching the display unit (temperature, cooking duration, and step mode/program).

Press the START/STOP key to change other settings or to finish the cooking process. The following warning will appear: "THE PROGRAM HAS BEEN PAUSED. WOULD YOU LIKE TO STOP IT?"



STEP 4: END OF COOKING AND SWITCHING OFF THE OVEN



After the cooking process, menu with symbols will appear.



End!

Select the symbol and end the cooking process. Main menu will appear on the display.



Extend the cooking time

Cooking time can be extended by selecting the symbol. New cooking end time can be selected (see chapter TIMER FUNCTIONS).



Add to my recipes - save

This mode allows you to save the selected settings into the oven memory and use them again at a later time.

-ŷ- After cooking in the oven, the cooling fan will stop operating. If you leave your food in the oven, moisture can be released from it and cause condensation on the oven front panel and door. To prevent condensation, set the selector switch knob to light. Thus, the cooling fan will continue to operate and cool the oven, thus preventing condensation.



SAVING USER-DEFINED PROGRAMS (MY RECIPES)



Select the symbol and specify the name by touching the corresponding letters. If required, delete a character using the arrow.

Touch the START/STOP key to save the settings.

-ŷ- Your favourite recipes that you have previously stored in the memory can be retrieved and used at any time. Choose the process and the settings in the **My Recipes main** menu.

STEP 5: SELECTING ADDITIONAL FUNCTIONS/EXTRAS

- Navigate the menu by sliding your finger left and right.



Select the EXTRAS menu by touching it. EXTRAS menu will appear





Cleaning

Use this function to remove stains and food residues from the oven. Pour 0.6 I water into the glass tray and place it into the lower guide. After 30 minutes, food residues on the oven enamel walls will have softened and they will be easy to clean with a damp cloth. Use this function when the oven has fully cooled down! (See chapter CLEANING AND MAINTENANCE.)

Defrost

In this mode, the air will circulate without any heaters operating. Only the fan will be activated. Use this function to slowly defrost frozen food (cakes, pastry, bread, rolls, and deep-frozen fruit). By selecting the relevant symbol you may specify the type of food, weight, or defrosting start and end time. Halfway through the defrost time, the pieces should be turned over, stirred and separated if they were frozen together.

Fast preheat

Use the preheat function if you wish to heat the oven to the desired temperature as quickly as possible. This mode is not appropriate for cooking. When the oven heats up to the selected temperature, the preheat process is completed and the oven is ready for cooking with the selected cooking mode.



Plate heating

Use this function to reheat your dinnerware (plates, cups) before serving food in it to keep the food warm longer. Select the symbol to set the temperature, and reheating start and end time.

Warming

This mode is used for reheating cooked food. Owing to the use of steam, there is no loss of quality. Taste and texture are preserved as though the dish was freshly-cooked. A variety dishes can be regenerated simultaneously.

- With this function, the user can set the regeneration process start and end time.



Select the symbol and end the cooking process. Main menu will appear on the display.



CHILD LOCK

Activate it by touching the LOCK key (key symbol). The following message will appear on the display: **»Child lock activated.«** Touch the key again to deactivate the child lock.

Fig. If the child lock is activated with no timer function engaged (only clock is displayed), then the oven will not operate. If the child lock is activated after a timer function has been set, then the oven will operate normally; however, it will not be possible to change the settings. When the child lock is activated, systems (cooking modes) or additional functions cannot be changed. Only the cooking/baking/roasting process can be stopped or switched off. Child lock remains active after the oven is switched off. To select a new system, the child lock must first be deactivated.



OVEN LIGHTING

Oven lighting is switched on automatically when the door is opened or when the oven is switched on. After the end of the cooking process, the light will remain on for another minute.



SETTING THE MINUTE MINDER

The minute minder can be used independently of the oven operation. The longest possible setting is 10 hours. When the time expires, an acoustic signal will be heard which you may turn off by touching any key. After one minute, the acoustic signal will be switched off automatically.

-Ò-Lighting and minute minder can be selected at any time by touching the upper strip.



STEP 6: CHOOSING THE GENERAL SETTINGS

- \(\hat{9}\)- Navigate the menu by sliding your finger left and right.



Select the Settings menu by touching it.



When you touch the line with the desired setting, the size of the letters in that line will increase.

Language

Select the language for the text on the display.

Time

Set the time of day after the appliance is connected to the power mains for the first time or after being disconnected from the power mains for a longer period of time (more than one week). Set the CLOCK – time. Then, clock display mode can be selected in the "TIME" field: **digital or analogue**.

Sound

Loudness of the acoustic signal can be set when no timer function is activated (only the time of day is displayed). In this menu, you choose between the following two options: **sound loudness and duration of alarm.**

Display

In this menu, you can set the following:

Display brightness/dimmer

Night mode - specify the time until which you wish the display to be off.

Other settings

Switch off oven lighting Reset to factory defaults Water hardness Descaling



After a power outage or after switching off the appliance, all extra user settings are restored.



DESCRIPTIONS OF SYSTEMS (COOKINGS MODES) AND COOKING TABLES

If your desired food cannot be found in the cooking table, find information for similar food. The information displayed applies to cooking in a single level.

An interval of suggested temperature is indicated. Start with a lower temperature setting and increase it if you find the food is not browned sufficiently.

Cooking times are rough estimates and may vary subject to some conditions.

The symbol * means that the oven should be preheated using the selected cooking system.

Only **preheat the oven** if required by the recipe of in the tables in this instruction manual. Heating an empty oven consumes a lot of energy. Hence, baking several types of pastry or several pizzas successively will save a lot of energy as the oven will already have been preheated.

Use dark, black silicon-layered or enamel-coated baking sheets and trays as they conduct the heat very well.

When using parchment paper, make sure it is resistant to high temperatures.

When cooking larger chunks of meat or pastry, a lot of steam will be generated inside the oven, which in turn may condense on the oven door. This is a normal phenomenon which will not affect the operation of the appliance. After the cooking process, wipe the door and the door glass dry.

Switch off the oven approximately 10 minutes before the end of the cooking process to save energy by making use of the accumulated heat.

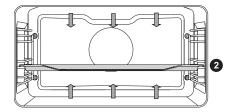
Do not cool the food in a closed oven to prevent condensation (dew).

COOKING SYSTEMS

UPPER AND BOTTOM HEATER



The heaters in the bottom and in the ceiling of the oven cavity will radiate heat evenly into the oven interior.



Roasting meat:

Use enamel coated, tempered glass, clay, or cast iron pan or tray. Stainless steel trays are not suitable as they strongly reflect the heat.

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT			•	
Pork roast	1500	2	180-190	130-150
Pork shoulder	1500	2	190-200	120-140
Pork roulade	1500	2	190-200	120-140
Meat loaf	1500	2	200-210	60-70
Beef roast	1500	2	180-210	90-120
Roast beef, well done	1000	2	200-210	40-60
Veal roulade	1500	2	180-200	90-120
Lamb sirloin	1500	2	190-200	100-120
Rabbit loin	1500	2	190-200	100-120
Deer shank	1500	2	190-200	70-90
Meat rolls	1500	2	180-200	15-30
FISH			•	
Braised fish	1000	1	190-210	60-80



Baking pastry

Only use one level and dark baking sheets or trays. In light-coloured baking sheets or trays, the browning of the pastry will be poorer, as such equipment will reflect the heat. Always place the baking trays on the grid. If you are using the supplied baking sheet, remove the grid. Cooking time will be shorter if the oven is preheated.

Type of food	Guide level (from the bottom)	Temperature (°C)	Cooking time (min)
PASTRY			
White bread*	2	180-190	40-50
Buckwheat bread*	2	180-190	40-50
Whole grain bread*	2	180-190	40-50
Rye bread*	2	180-190	40-50
Spelt bread*	2	180-190	45-55
Sweet soufflé	1	170-180	35-45
Soufflé	1	170-180	35-45
Rolls *	2	200-220	30-40
Walnut cake	1	180	55-60
Sponge cake*	2	160-170	20-30
Macarons (meringue pastry)	2	120-140	15-30
Vegetable rolls	2	190-200	15-20
Fruit rolls	2	190-200	25-30
Cheesecake	1	170-180	65-75
Cupcakes	2	160-170	20-30
Small pastries made with yeast dough	2	190-200	20-25
Cabbage pirozhki*	2	180-190	25-35
⁼ ruitcake	2	130	85-95
Meringue cookies	2	90	120-130
	-		30-35

Tip	Use
Is the cake done?	 Pierce the cake at the top with a wooden toothpick or skewer. If there are no traces on the pick or the skewer when pulled out, the cake is done.
Did the cake collapse?	Check the recipe.Next time, use less liquid.Note the mixing time when using small mixers, blenders etc.
The cake is too light at the bottom?	 Use a dark-coloured baking sheet or tray. Place the baking sheet one guide lower and switch on the lower heater towards the end of the cooking progress.
Cake with moist stuffing is underdone?	- Increase temperature and extend baking time.



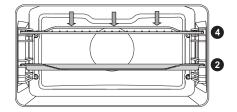
! Do not insert the deep baking tray into the first guide.

LARGE GRILL, GRILL



When grilling food with the large grill, the upper heater and the grill heater fitted on the ceiling of the oven cavity will operate.

When grilling with normal (not large) grill, only grill heater, a part of the large grill set, will operate.



Preheat the infrared (grill) heater for five minutes.

Supervise the cooking process at all times. The meat may burn quickly due to high temperature. Roasting with the grill heater is suitable for crispy and low-fat cooking of bratwurst, cuts of meat and fish (steaks, escalopes, salmon steaks or fillets etc.) or toasted bread.

When grilling directly on the grid, smear it with oil to prevent the meat from sticking onto it and insert it into the 4th guide. Insert the drip tray in to the 1st or 2nd guide. When grilling in a baking tray, make sure there is enough liquid in the tray to prevent burning. Turn the meat during cooking.

After grilling, clean the oven, the accessories, and the utensils. Maximum allowed temperature: 240 $^{\circ}\text{C}$

Grilling table - small grill

Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
180g/piece	4	240	18-21
180g/piece	4	240	18-22
180g/piece	4	240	20-22
100g/piece	4	240	11-14
			-
/	4	240	3-4
/	4	240	5-7
	180g/piece 180g/piece 180g/piece	(from the bottom) 180g/piece 4 180g/piece 4 180g/piece 4	(from the bottom) (°C) 180g/piece 4 240 180g/piece 4 240 180g/piece 4 240 100g/piece 4 240 / 4 240



Grilling table - large grill

Type of food	Weight (g)	Guide level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				•
Beefsteak, rare	180g/piece	4	220-240	14-16
Beefsteak, well done	180g/piece	4	220-240	18-21
Pork neck fillet	180g/piece	4	220-240	19-23
Cutlets/chops	180g/piece	4	220-240	20-24
Veal escalope	180g/piece	4	220-240	19-22
Grill sausages	100g/piece	4	220-240	11-14
Spam (Leberkäse)	200g/piece	4	220-240	9-15
FISH				
Salmon steaks/fillets	600	3	220-240	19-22
TOASTED BREAD				
6 slices of white bread*	/	4	240	1,5-3
4 slices of mixed grain bread*	/	4	240	2-3
Open sandwiches*	/	4	240	3,5-7

Always keep the oven door closed when using the grill (infrared) heater.

Grill heater, grid, and other oven accessories get very hot during grilling. Therefore, use oven mitts and meat tongs.

 $oldsymbol{\lambda}$ Always keep the oven door closed when using the grill (infrared) heater.

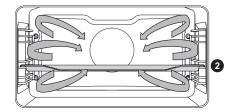
Grill heater, grid, and other oven accessories get very hot during grilling. Therefore, use oven mitts and meat tongs.

GRILL WITH FAN



In this operating mode, the grill heater and the fan operate simultaneously. Suitable for grilling meat, fish, and vegetables.

(See descriptions and tips for GRILL.)



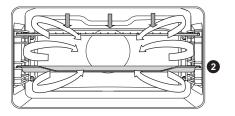
Type of food	Weight (g)	Guide level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT				
Duck *	2000	2	150-170	80-100
Pork roast	1500	4	160-170	60-85
Pork shoulder	1500	4	150-160	120-160
Pork shank	1000	4	150-160	120-140
Half of chicken	600	4	180-190	25 (one side) 20 (other side)
Chicken*	100	2	210	60
FISH				
Trout	200g/piece	4	170-180	45-50

HOT AIR AND BOTTOM HEATER



The bottom heater, the round heater, and the hot air fan will operate. Suitable for baking pizzas, apple pies, and fruitcakes.

(See descriptions and tips for UPPER and BOTTOM HEATER.)



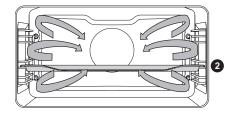
Type of food	Guide level (from the bottom)	Temperature (°C)	Cooking time (min)
Cheesecake, short crust	2	150-160	65-75
Pizza *	2	200-210	15-20
Quiche Lorraine, shortcrust	2	180-200	35-40
Apple pie, leavened dough	2	150-160	35-40
Apple strudel, phyllo dough	2	170-180	45-65



3D HOT AIR



Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry.



Roasting meat

Use enamel coated, tempered glass, clay, or cast iron pan or tray. Stainless steel trays are not suitable as they strongly reflect the heat.

Provide enough liquid during the cooking process to prevent the meat from burning. Turn the meat during roasting. The roast will remain juicier if you cover it.

Weight (g)	Guide level (from the bottom)	Temperature (°C)	Cooking time (min)
			-
1500	2	170-180	140-160
1500	2	170-180	120-150
1200	2	180-190	60-80
1700	2	160-170	120-150
1000	2	180-190	60-70
1500	1	170-180	100-120
	1500 1500 1200 1700 1000	(from the bottom) 1500 2 1500 2 1500 2 1200 2 1700 2 1000 2	(from the bottom) (°C) 1500 2 170-180 1500 2 170-180 1200 2 180-190 1700 2 160-170 1000 2 180-190

Baking pastry

Preheating is recommended.

Biscuits and cookies can be baked in shallow baking sheets on several levels simultaneously (2nd and 3rd). Note that baking time can differ even with if the baking sheets used are the same. The biscuits in the upper baking sheet may be ready sooner than those in the lower one.

Always place the baking trays on the grid. If you are using the supplied baking sheet, remove the grid. For even browning, make sure the biscuits are of the same thickness.

Type of food	Guide level (from the bottom)	Temperature (°C)	Cooking time (min)	
PASTRY				
Cake	2	150-160	45-60	
Sponge cake	2	150-160	25-35	
Crumble cake	2	160-170	25-35	
Fruit cake, sponge	2	150-160	45-65	
Plum cake	2	150-160	35-60	
Sponge roll*	2	160-170	15-25	
Fruit cake, short crust	2	160-170	50-70	
Challah (braided yeast bun)	2	160-170	35-50	
Apple strudel	2	170-180	40-60	
Jelly-filled rolls (Buchtel)	2	170-180	30-35	
Pizza *	2	190-210	25-45	
Biscuits, short crust	2	150-160	15-25	
Biscuits, pressed	2	150-160	15-28	
Cookies, leavened	2	170-180	20-35	
Cookies, phyllo dough	2	170-180	20-30	
Cream-filled pastry	2	180-190	25-45	
PASTRY – FROZEN				
Apple and cottage cheese strudel	2	170-180	50-70	
Cheesecake	2	160-170	65-85	
Pizza	2	170-180	20-30	
Fried potatoes, oven-ready	2	170-180	20-35	
Croquettes, oven-baked	2	170-180	20-35	
Yoghurt	3	40	240	



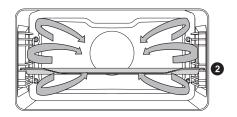
extstyle ext



ECO COOKING



Round heater and the fan will operate. The fan installed in the back wall of the oven cavity makes sure the hot air constantly circulates around the roast or pastry.



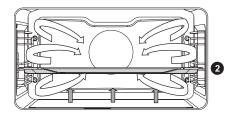
Type of food	Guide level (from the bottom)	Temperature (°C)	Cooking time (min)
MEAT	(110111 1110 1110 1111)		
Pork roast, 1 kg	2	190	150-170
Pork roast, 2 kg	2	190	160-190
Beef roast, 1 kg	2	210	120-140
FISH			
Whole fish, 200 g/piece	2	200	40-50
Fish fillet, 100 g/piece	2	210	25-35
PASTRY			
Pressed cookies*	2	180	25-30
Small cupcakes	2	190	30-35
Sponge roll	2	190	15-25
Fruit cake, short crust	2	190	55-65
VEGETABLES			
Potatoes au gratin	2	190	40-50
Lasagne	2	200	40-50
FROZEN FOOD			
Pommes frites, 1 kg	2	220	25-40
Chicken medallions, 0.7 kg	2	220	25-35
Fish sticks, 0.6 kg	2	220	20-30



Do not insert the deep baking tray into the first guide.

BOTTOM HEATER AND FAN

This is used for baking leavened but low-rising pastry and for preserving fruit and vegetables. Use the second guide from the bottom and a rather shallow baking tray to allow the hot air to circulate across the upper side of the dish.



Type of food	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Fruit:			
Strawberries	2	180	20-30
Stone fruits	2	180	25-40
Fruit mush	2	180	25-40
Vegetables:			
Pickled gherkins	2	180	25-40
Beans/carrots	2	180	25-40

PRESERVATION

Prepare the food to be preserved and jars as usual. Use jars with a rubber sealing ring and a glass cover. Do not use jars with threaded or metal caps or metal tins. Make sure the jars are of equal size, filled with the same contents, and tightly sealed.

Pour 1 litre of hot water into the deep tray (approx. 70°C) and place 6 1-litre jars into the tray. Place the tray into the oven on the second guide.

During preservation, observe the food and cook until the liquid in the jars starts to simmer – when bubbles appear in the first jar.

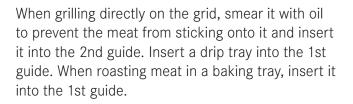
Food	Amount (L)	T = 170 °C - 180 °C until bubbles appear in the jars / until liquid in the jars starts to simmer	Temperature at the start of simmering – when bubbles appeared	Resting time in the oven (min)
FRUIT				
Strawberries	6×1 l	40-55	switch off	25
Stone fruits	6×1 l	40-55	switch off	30
Fruit mush	6×1 l	40-55	switch off	35
VEGETABLES				
Pickled gherkins	6×1 l	40-55	switch off	30
Beans, carrots	6×1 l	40-55	120°C, 60min	30

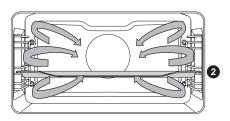


AUTOMATIC COOKING OF MEAT - AUTO ROAST MODE



In the Auto Roast mode, the upper heater will operate in combination with the grill heater and the round heater. It is used for roasting all types of meat.





Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)	Core temperature (°C)
Beef tenderloin	1000	2	190-210	45-55	55-75*
Chicken-whole	1500	2	170-190	60-70	85-90
Chicken-whole	2000	2	170-190	90-110	85-90
Turkey	4000	2	160-180	150-180	85-90
Pork roast	1000	2	150-170	100-120	70-85
Meat loaf	1000	2	160-180	70-80	75-80
Veal	1000	2	170-190	85-105	55-75
Lamb	1000	2	170-190	50-60	70-80
Venison	1000	2	170-190	55-65	70-80
Fish	1500	2	160-180	35-55	75-85
Chicken – thighs	1000	2	180-200	45-55	85-90

^{*} rare = 55-60 °C; medium = 65-70 °C; well done = 70-75 °C



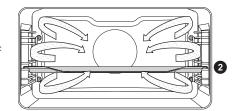
COMBINED SYSTEMS / STEAM SYSTEM

HOT AIR WITH STEAM



Water from the steam generator enters the oven cavity in the form of steam. In addition, round heater with fan operates to provide continuous circulation of the hot air and steam.





Type of food	Weight (g)	Steam intensity	Temperature (°C)	Cooking time (min)	
Beef/leg	1000	1	170-190	65-80	
Beef/tenderloin	1000	1	170-190	60-85	
Veal/leg	1000	1	170-190	75-90	
Veal/leg	1500	1	170-190	90-110	
Lamb	1000	1	180-200	70-85	
Poultry, whole	1500	2	170-190	70-85	
Poultry/breast	1000	3	170-190	50-70	
Pork/fillet	1000	1	170-190	90-120	
Fish	1000	2	180-200	25-35	
Potatoes	1000	1	170-190	35-45	
Potatoes with broccoli	1000	2	170-190	35-45	

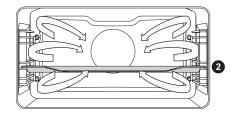


STEAM



Water from the steam generator enters the oven cavity in the form of steam.

 $\dot{\dot{\gamma}}$ Fill the water tank with fresh water.



MEAT

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Sauerkraut and sausage	700	2	100	30-40
Beef steak	1000	2	100	40-50
Chicken breast	1000	2	100	20-30
Shrimps	1000	2	100	20-30
Fish fillet	500	2	80	10-15
Fish fillet	500	2	80	15-20
Whole fish	400	2	100	20-25
Mussels	1000	2	100	15-20
Frankfurter sausage	1000	2	85	10-15
Sausage	1000	2	100	25-30

VEGETABLES

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Beans	500	2	100	65-75
Beans - seeds	500	2	100	85-95
Peas	500	2	100	20-30
Cauliflower - whole	500	2	100	30-40
Cauliflower - chopped	500	2	100	15-25
Broccoli – whole	500	2	100	20-30
Broccoli – chopped	500	2	100	15-25
Carrot - whole	500	2	100	40-50
Carrot - diced	500	2	100	25-30
Corn	500	2	100	25-35
Chickpeas	500	2	100	85-95
Fennel	500	2	100	15-20
Kohlrabi	500	2	100	30-40
Red beets whole	500	2	100	60-70
Bell peppers	500	2	100	15-20
Radicchio	500	2	100	15-20

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Brussels sprout	500	2	100	20-30
Asparagus	500	2	100	15-25
Spinach	500	2	100	15-20
Swiss chard	500	2	100	15-20
Mixed vegetables	1000	2	100	30-40
Cabbage	500	2	100	40-50
Chinese cabbage	500	2	100	30-40
Eggplant / aubergines	500	2	100	10-15
Courgettes	500	2	100	10-15
Potatoes, whole	500	2	100	35-45
Potatoes, sliced	500	2	100	25-35

PASTA/RICE/CEREALS

Type of food	food Weight (g) Guide (from the bottom)		Temperature (°C)	Cooking time (minutes)	
White rice	200	2	100	30-40	
Brown rice	200	2	100	55-65	
Risotto	Recipe	2	100	35-40	
Pasta	200	2	100	20-30	
Whole grain pasta	200	2	100	15-25	
Millet	250	2	100	25-35	
Gnocchi	500	2	100	15-25	
Dumplings	500	2	100	15-25	
Tortellini	500	2	100	20-30	
Couscous	500	2	100	15-20	
Ravioli	500	2	100	15-20	

DESERTS

Type of food	Weight (g) Guide (from the bottom)		Temperature (°C)	Cooking time (minutes)	
Melting chocolate	500	2	50	20-30	
Soaking/dissolving gelatin	1 pack	2	50	15-25	
Rice pudding	Recipe	2	100	30-40	
Leavened dough	Recipe	2	40	30-40	
Crème caramel	Recipe	2	100	40-50	



EGG DISHES

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Soft-boiled eggs	500	2	100	10-15
Hard-boiled eggs	500	2	100	15-20
Poached eggs	500	2	100	15-20
Scrambled eggs	500	2	100	10-15
Omelette with bacon	Recipe	2	100	15-20

FRUIT

Type of food	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Apple slices	500	2	100	5-15
Apricot slices	500	2	100	5-15
Cherries	500	2	100	10-15
Gooseberries	500	2	100	5-15
Pear - chunks	500	2	100	5-15
Plums	500	2	100	5-15
Rhubarb	500	2	100	5-15
Nectarines	500	2	100	5-10

DEFROSTING

Defrosting	Weight (g)	Guide (from the bottom)	Temperature (°C)	Cooking time (minutes)
Frozen meat	500	2	50	40-50
Frozen poultry	1500	2	50	50-60
Frozen fish	1000	2	50	40-50
Frozen fruit	500	2	50	10-20
Frozen ready-made meals	1000	2	60	45-55



MAINTENANCE AND CLEANING



Be sure to unplug the appliance from the power supply and wait for the appliance to cool down.

Children should not clean the appliance or perform maintenance tasks without proper supervision.

Aluminium finish

Clean the aluminium finish with non-abrasive liquid cleaners intended for such surfaces. Apply the cleaner onto a wet cloth and clean the surface. Then, rinse the surface with water. Do not apply the cleaner directly onto the aluminium finish.

Do not use abrasive cleaners or sponges.

Note: The surface should not come into contact with oven cleaning sprays as this may result in visible and permanent damage.

Stainless steel sheet front side of the housing

(depending on the model)

Clean this surface only with a mild detergent (soapsuds) and a soft sponge that will not scratch the finish. Do not use abrasive cleaners or cleaners containing solvents as they may damage the housing finish.

Lacquer-coated surfaces and plastic parts

(depending on the model)

Do not clean the knobs and buttons, door handles, stickers, and rating/type plates with abrasive cleaners or abrasive cleaning materials, alcohol-based cleaners, or with alcohol.

Immediately remove any stains with a soft non-abrasive cloth and some water, in order to avoid damaging the surface.

You may also use cleaners and cleaning materials intended for such surfaces as instructed by their respective manufacturers.

The aluminium-coated surfaces should not come into contact with oven cleaning sprays as this may result in visible and permanent damage.

CONVENTIONAL OVEN CLEANING

You may use the standard cleaning procedure to clean stubborn dirt in the oven (using cleaners or an oven spray). After such cleaning, rinse the cleaner residues thoroughly.

Clean the oven and the accessories after each use to prevent the dirt from burning into the surface. The easiest way to remove fat is by using warm soapsuds while the oven is still warm.

With stubborn dirt and grime, use conventional oven cleaners. Rinse the oven thoroughly with clean water to remove all cleaner residue.

Never use aggressive cleaners, abrasive cleaners, abrasive sponges, stain and rust removers etc.

Clean the accessories (baking sheets and trays, grids etc.) with hot water and detergent.

The oven, the oven cavity and the baking trays are lined with a special enamel coating for a smooth and resistant surface. This special coating makes cleaning at room temperature easier.

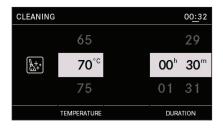


USING THE CLEANING FUNCTION TO CLEAN THE OVEN

Pour 0.6 I water into the glass tray and place it into the lower guide.



Choose "Extra/Additional Functions" in the main menu and select the cleaning symbol.



Press the START key.

- Ŷ After 30 minutes, food residues on the oven enamel walls will have softened and they will be easy to clean with a damp cloth.



Use the Aqua Clean function when the oven has fully cooled down.

Cleaning depends on the water hardness level.

		Estimated use of water in litres before descaling is required		
Soft	0-3 dH	100	4 green stripes	
Slightly hard	3-7 dH	70	1 red stripe	
Medium hard	7-14 dH	50	2 red stripes	
Hard	14-21 dH	35	3 red stripes	
Very hard	>21 dH	25	4 red stripes	

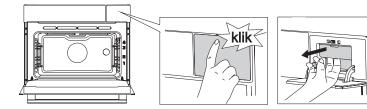
We recommend using the DeLonghi descaling agent as it delivers quality results of the steam system cleaning process.

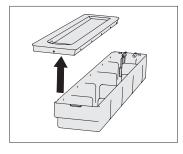
The following note will appear on the display: **»Please run the descaling procedure.«** The notes on the display will guide you through the descaling procedure.

- 1. Add the descaling agent into the water tank (diluted in water at a ratio of 1:8).
- 2. Descaling procedure is in progress.
- **3.** Descaling procedure complete. Please remove the liquid, rinse the water tank and add fresh water for the rinsing process.
- **4.** Rinsing process complete. Clean the tank and the oven. Also clean the filter foam (see chapter CLEANING THE FILTER FOAM)

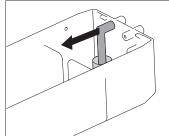
CLEANING THE FILTER FOAM

 $\dot{\dot{g}}$ Any time you clean the water tank or descale the appliance, also clean the filter foam.

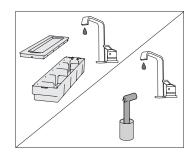




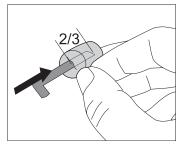
• Open the water tank cover.



7 Remove the inlet pipe from the pipe attachment.



Clean the inlet pipe with the filter foam under running water. Rinse the foam clean so that there are no visible impurities on it. Thus, you will make sure the appliance operates correctly and preserve the fresh flavour and smell of food.

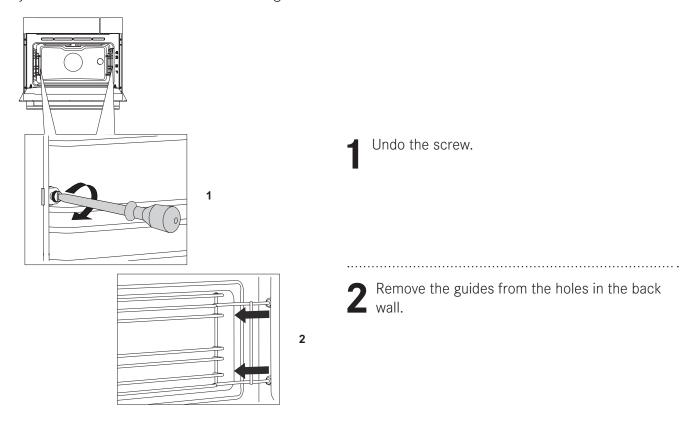


If the filter foam is detached from the inlet pipe, replace it by inserting the pipe to the depth of two thirds of the overall foam length.



REMOVING AND CLEANING THE WIRE GUIDES

Only use conventional cleaners to clean the guides.



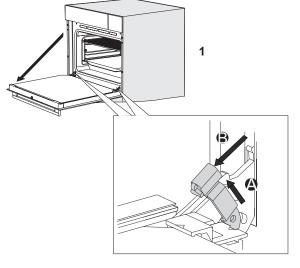
After cleaning, re-tighten the screws on the guides with a screwdriver.

2

3

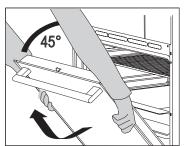
ΕN

REMOVING AND INSERTING THE OVEN DOOR



First, fully open the door (as far as it will go).

2 Slightly lift the hinge retainers and pull the door towards you.



3 Slowly close the door to a 45-degree angle (relative to the position of the fully closed door); then, lift the door and pull it out.

- Ŷ To replace the door, observe the reverse order. If the door does not open or close properly, make sure the notches on the hinges are aligned with the hinge beds.

When replacing the door, always make sure the hinge retainers are correctly placed in the hinge beds to prevent sudden closing of the main hinge which is connected to a strong main spring. If the main spring is engaged, there is a risk of injury.

SOFT DOOR OPENING (depending on the model)

Oven door is fitted with a system that dampens the door opening force, starting at the 75-degree angle.

SOFT DOOR CLOSING (depending on the model)

Oven door is fitted with a system that dampens the door closing force, starting at the 75-degree angle. It allows simple, quiet, and smooth closing of the door. A gentle push (to a 15-degree angle relative to the closed door position) is enough for the door to close automatically and softly.

! If the force applied to close the door is too strong, the effect of the system is reduced or the system will be bypassed for safety.

DOOR LOCK (depending on the model)

Open the door lock by gently pushing it to the right with your thumb while simultaneously pulling the door outwards.

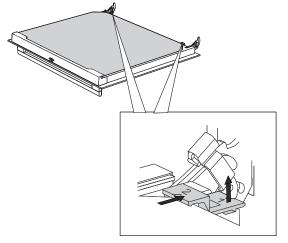


▲ When the oven door is closed, the door lock automatically returns to the initial position.

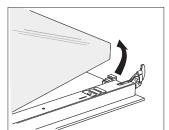


REMOVING AND INSERTING THE OVEN DOOR GLASS PANE

Oven door glass pane can be cleaned from the inside, but it has to be removed first. Remove the oven door (see chapter "Removing and replacing the oven door").

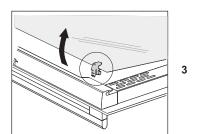






2

A Hold the door glass pane by the lower edge; slightly lift it so that it is no longer attached to the support; and remove it.



To remove the third glass pane (only with some models), lift and remove it. Also remove the rubber seals on the glass pane.

To replace the glass pane, observe the reverse order. The markings (semicircle) on the door and the glass pane should overlap.

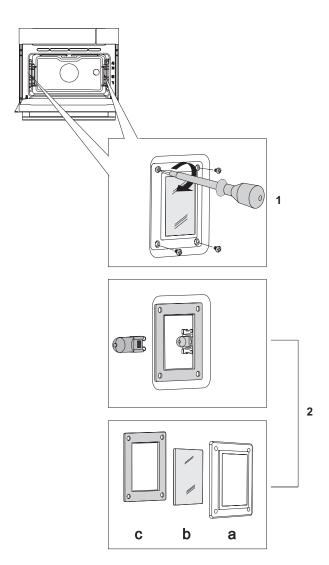


REPLACING THE BULB

The bulb is a consumable and therefore not covered by warranty. Before changing the bulb, remove the trays, the grid, and the guides.

Use a Phillips (cross) screwdriver.

(Halogen lamp: G9, 230 V, 25 W)



- **1** Use a flat screwdriver to release the bulb cover and remove it.
- Ġ- Make sure not to damage the enamel.
- **?** Remove the halogen bulb.
- -ੇਊ- Use protection to avoid burs.
- There is a gasket on the cover which should not be removed. Do not allow the gasket to be detached from the cover. The gasket should fit correctly onto the oven cavity wall.



TROUBLESHOOTING TABLE

If the problems persist despite observing the advice above, call an authorized service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.

Before the repair, disconnect the appliance from the power mains (by removing the fuse or by removing the plug from the wall outlet).

Problem/error	Cause
There is no response of the sensors; the display is frozen.	Disconnect the appliance from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the appliance and switch it on.
The main fuse in your home trips often.	Call a service technician.
The oven lighting does not work.	The process of changing the light bulb is described in the chapter.
The pastry is underdone.	Cleaning and Maintenance.
Error code is displayed: ERRXX	 There is an error in the electronic module operation. Disconnect the appliance from the power mains for a few minutes. Then, reconnect it
* XX denotes the number/	and set the time of day.
code of the error.	- If the error is still indicated, call a service technician.
Water is not pumped into the	 Check the water level in the water tank.
steam system.	 Not enough water in the water tank.
	 Make sure the tubes on the back of the water tank and the holes are not clogged.

DISPOSAL

Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The symbol on the product or its packaging indicates that the product should not be treated as normal household waste. The product should be taken to an authorized collection center for waste electric and electronic equipment processing.

Correct disposal of the product will help prevent any negative effects on the environment and health of people which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

COOKING TEST

Food tested in compliance with the EN 60350-1 standard.

Conventional baking

Dish	Equipment	Guide level (from the bottom)	System	Tempera- ture (°C)	Cooking time (min)
Cookies – single level*	Shallow enamel-coated baking sheet	2	®	140	20-35
Cookies – two levels*	Shallow enamel-coated baking sheet	2 and 3	®	140	20-35
Cupcakes – single level *	Shallow enamel-coated baking sheet	2		140	25-40
Cupcakes – two levels *	Shallow enamel-coated baking sheet	2 and 3	®	140	30-45
Cake	Round metal mould/Wire shelf (support grid)	2		160	20-35
Apple pie	Round metal mould/Wire shelf (support grid)	2		180	40-55

^{*} Preheat for 10 minutes.

Grill

Dish	Equipment	Guide (from the bottom)	System	Tempera- ture (°C)	Cooking time (minutes)
Toast*	Wire shelf/grid	3		230	0:30 - 2:30
Minced meat patty (pljeskavica)*	Wire shelf/grid + baking sheet as drip tray	3		230	25-35 **

^{*} Preheat for 10 minutes.

Steam mode

Dish	Note	Guide level	System	Tempera- ture (°C)	Cooking time (minutes)
Broccoli	Before cooking, broccoli has to be at room temperature.	2	ß	100	25-30
Peas	Without ice or other frozen particles.	2	ß	100	30-40

 $^{^{\}star\star}$ Turn after 2/3 of the cooking time.

www.franke.com

Argentina

Industrias Spar San Luis S.A. Buenos Aires 1008 Phone +54 11 4311 7655

Belgium

Franke N.V. 9400 Ninove Phone +32 54 310 111

Brazil

Franke Sistemas de Cozinhas do Brasil Ltda. 89219-512 Joinville, SC Phone +55 47 3431 0501

Canada

Franke Kindred Canada Limited Midland, ON L4R 4K9 Phone +1 866 687 7465

Czech Republic

Franke s.r.o. 190 00 Praha 9 Phone +420 281 090 411

1110110 1420 201 0

Denmark

Franke Kitchen Systems Denmark 8520 Lystrup Phone +45 8624 9024

Egypt

Franke Kitchen Systems Egypt S.A.E. 6th of October City
Phone +202 3828 0000

Finland

Franke Finland Oy 76850 Naarajärvi Phone +358 15 341 11

France

Franke France S.A.S. 60230 Chambly Phone +33 130 289 400

Germany

Franke GmbH 79713 Bad Säckingen Phone +49 7761 52 0

Greece

Franke Hellas S.A. 19003 Markopoulo Attikis (Athens) Phone +30 22991 500 00

Hong Kong SAR

Franke Asia Hong Kong Office Causeway Bay Phone +852 3184 1900

India

Franke Faber India Limited Aurangabad - 431 136 Phone +91 240 2556697/98

Italy

Franke S.p.A. 37019 Peschiera del Garda Phone +39 045 644 9311

Kazakhstan

Franke Kazakhstan Ltd. 040918 Almaty City Phone +7 727 297 3812

Morocco

Franke Kitchen System SARL 21 000 Casablanca Phone +212 522 674 200

Norway

Franke Kitchen Systems Norway 8520 Lystrup, Denmark Phone +47 35 566 450

P.R. China

Franke (China) Kitchen Systems Co., Ltd. Heshan, Guangdong, 529700 Phone +86 750 841 9288 Shanghai office +86 215 150 6715

Poland

Franke Polska Sp. z o.o. 05-090 Raszyn Phone +48 22 711 6700

Portugal

Franke Portugal S.A. 2735-531 Cacém Phone +351 21 426 9670

Romania

Franke Romania SRL Pantelimon 077145 Phone +40 21 350 1550

Russia

Franke Russia GmbH 199106 St. Petersburg Phone +7 812 703 1503

Singapore

Franke Singapore Pte. Ltd. 068811 Singapore Phone +65 6709 5608

Slovak Republic

Franke Slovakia s.r.o. 010 01 Žilina Phone +421 41 733 6200

South Africa

Franke Kitchen Systems (Pty.) Ltd. Durban 4052 Phone +27 31 450 6300

Spain

Franke España S.A.U. 08174 Sant Cugat del Vallès Phone +34 93 565 3535

Sweden

Franke Futurum AB 930 47 Byske Phone +46 912 405 00

Switzerland

Franke Küchentechnik AG 4663 Aarburg Phone +41 62 787 3131

Thailand

Franke (Thailand) Co., Ltd. Bangkok 10120 Phone +66 2 612 7900

The Netherlands

Franke Nederland B.V. 5700 AD Helmond Phone +31 492 585 111

Turkey

Franke Mutfak ve Banyo Sistemleri Sanayi ve Ticaret A.S. 41400 Gebze Kocaeli Phone +90 262 644 6595

Ukraine

Franke Ukraina LLC 02081 Kyiv Phone +38 044 492 0015

United Arab Emirates

Franke LLC Ras Al Khaimah Phone +971 7 203 4700

United Kingdom

Franke UK Ltd. Manchester M22 5WB Phone +44 161 436 6280

USA

Franke Kitchen Systems LLC Smyrna, TN 37167 Phone 800 626 5771





