

MULTIFUNCTIONS OVENS FC 60 / FC 60 TQ

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment.

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage. During the use of this appliance, fundamental circum-spection of security must always be noticed, such as:

- Take into account the instructions and keep it systematically with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- This machine is for indoor use. Do not use it outdoor.
- Protect the appliance from direct light of the sun, and humidity.
- Place your oven so that it is within easy reach.
- This device is not planned to be used by people (including the children) whose physical, sensory or mental abilities are reduced, or people divested of experience or knowledge, unless they were able to benefit, through a person responsible for their safety, for a supervision or for preliminary instructions concerning the use of the device.
- Never move the appliance when it is working or when the oven is still hot.
- Check that the appliance is definitely off before connecting it up or disconnecting it.

- Do not touch the hot surfaces of the appliance. Their temperature can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the electrical cord in contact of hot surfaces or hanging up from the table top surface.
- The appliance should not be used close to combustible materials or heat source.
- During use, look after not to obstruct neither hearings of aeration of the appliance nor of the built-in frame.
- To avoid any electric shock, never plunge the appliance, the cord or plug in water or quite other liquid.
- If the cord is harmed, it must be replaced by the producer, his after sale service or persons of similar skills to avoid any risk.
- Entrust repairs only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to switch it off and to disconnect it.
- This product is liable to reach high temperatures in use: never leave children unattended near the equipment and always use the door handle
- When you use the Turbo Quartz® feature, be sure that there is nothing touching the tubes.
- The tubes reach very high temperatures. Be careful when handling food that is to be grilled or that has already been grilled.
- So as to quickly evacuate cooking condensation water, always leave the door open when cooling the oven off.

- Caution: The green pilot light lights on the constantly as soon as your oven is connected. If the pilot light flashes on and off, it indicates that the oven safety device is operating. In this case, disconnect the oven and call your after sales service before using it again.

Extended use in this operating mode could cause more extensive and irreparable damage.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a oven

Accessories: - 4 grids

- the present note

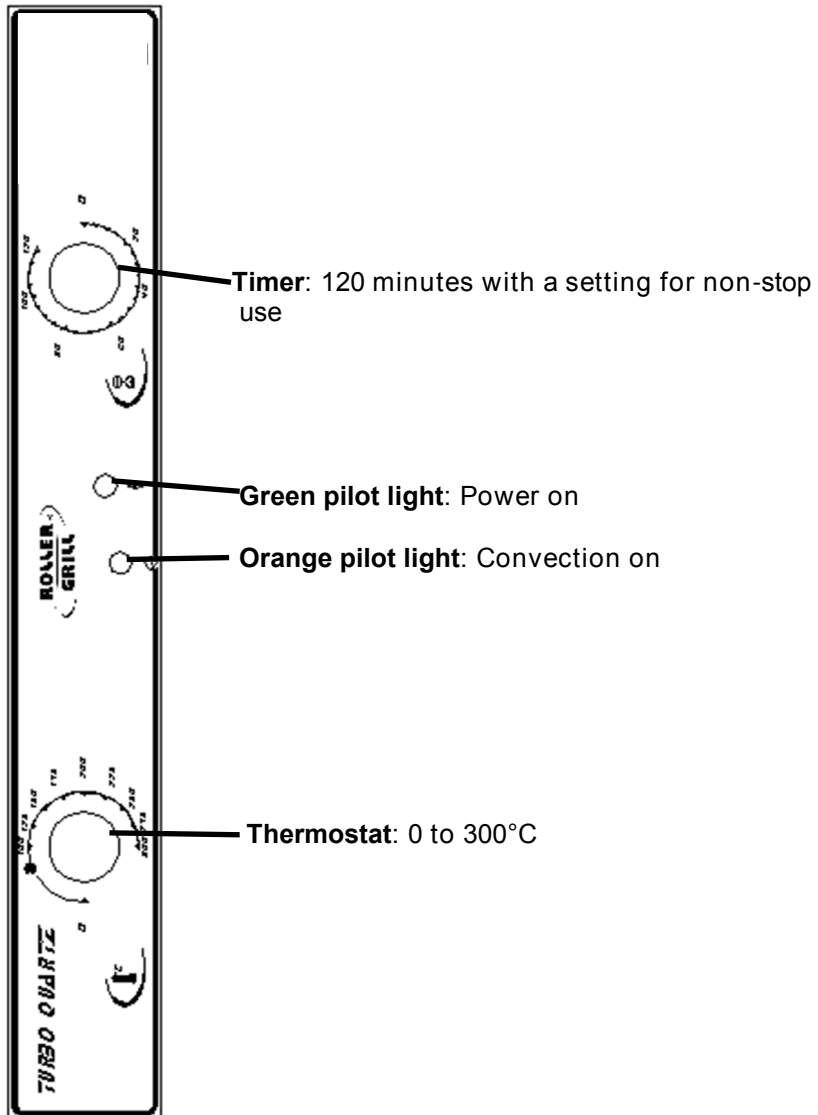
See exploded views at the end of the document

3. CONFORMITY OF USE

Use the multifunction oven to cook, reheat, defrost, roast, grill every king of meat plates, chickens, fishes, vegetable, pies, cakes....

4. DESCRIPTION OF THE MULTIFUNCTION OVEN

A) Model FC 60



Detail of functions for oven FC 60

The air, blown by an independent heating element and pulsed by a reversible fan, spreads out evenly and provides homogenous cooking on between 1 and 4 levels.

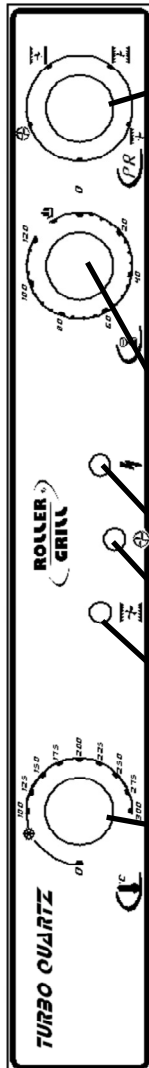
Convection

The heat comes from the rear heating elements forming part of the ventilation system reversible. It is spread out perfectly throughout the oven volume and adjusted very accurately by the thermostat. The air is constantly renewed and does not stagnate in the oven, ensuring that it does not transmit any odours. This setting can be used for cooking several dishes at the same time and is also ideal for warming, heating and defrosting gently.

Defrosting

By simply mixing the ambient air, it is possible to obtain faster defrosting for frozen items, set the timer to the desired time and leave the thermostat set to 0.

B) Model FC 60 TQ



Cooking selector:

Position 0: Off

Position 1: Convection

The rear heating element and the fan ensure uniform heating.

Position 2: Ventilated pastry oven

The bottom element work at full power and the quartz tube are regulated by the thermostat. The fan spreads the heat out evenly.

Position 3: Turbo Quartz®

The quartz tubes and the bottom element are regulated by the thermostat and the fan spreads the heat out evenly.

Position 4: Quartz grill

The quartz tube alone are regulated by the thermostat.

Timer: 120 minutes with a setting for non-stop use.

Green pilot light: Oven on.

Orange pilot light: Convection on.

Orange pilot light: Turbo Quartz® on

Thermostat: 0 to 300°C

Detail of functions for oven FC 60 TQ

The air, blown by an independent heating element and pulsed by a reversible fan, spreads out evenly and provides homogenous cooking on between 1 and 4 levels.

Well-known to caterers for more than for 30 years, the infrared quartz technology provides odour-free cooking without any smoking for fish, poultry, grills, gratin dishes and pastries... identical to wood embers. For the first time, this technology is combined with convection.

The heat is transmitted to the food by the radiation of the quartz tubes, reaching a temperature of 1050°C and giving off radiation of the same wavelength as embers.

This technology makes it possible to reach 250 °C in less than five minutes, dispensing with the need for preheating and, accordingly, making for a considerable energy saving. The ventilation provides for excellent distribution of the heat. The function is ideal for grilling, browning or for gratin dishes.

This cooking mode preserves the natural nourishing qualities of food, as well as its taste, without any weight loss.

Convection

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Ventilated pastry oven

On this setting, the bottom element work at full power and is not regulated by the thermostat.

This is the ideal setting for cooking savoury or sweet tarts and pies or bread, or to start off cooking cakes that need to rise. You can use the quartz tube at the end of cooking, regulated by thermostat, to brown, glaze or crystallize or crisp. The ventilation allows better distribution of temperature as well as higher accuracy of regulation.

Turbo Quartz ®

In this setting, the bottom and the quartz tubes function simultaneously and are thermostat regulated. Your oven works exactly like a conventional oven. Food is cooked from the bottom, by the bottom element, and browned from the top, by the quartz tube. The ventilation allows better distribution of temperature as well as higher accuracy of regulation.

Quartz Grill

Only the quartz tube function. They are thermostat regulated. Radiation cooling is in cold environment. The extra high temperature of quartz tubes requires cooking in open air. It is therefore advisable to leave the door half-open when roasting. To grill foods should be placed as near as possible to the quartz tubes at maximum power.

C) Accessories

Scales

The oven is equipped with 2 scales offering 4 cooking levels. They can be removed to ease the cleaning of the oven interior chamber.

Grids

The oven is supplied with 4 cooking grids measuring 458 x 340 mm enabling you to use its full height.

Interior lighting

The lamp inside the oven turn on as soon as the oven is on work, to allow you to keep a close eye on the cooking process.

Your oven is large enough to accommodate a pie dish measuring up to 37 cm in diameter, as well as rectangular dishes measuring 45.7 cm.

The interior chamber of your oven is made entirely of stainless steel for easy maintenance and long life.

To ensure your safety, your oven door is double glazed. The double skin glass door means that the outside temperature is low even when the oven is hot on the inside.

5. WAY OF FUNCTIONING

The convection mode provides constant cooking as the heat is spread out evenly throughout the oven. This technology enables of simultaneously cooking several dishes, even of different types, without taste or odour being passed from one to the other. It is also ideal for gentle defrosting by a flow of warm air.

The continuous flow of hot air around the food offers uniform and faster cooking at a lower temperature than in a traditional oven. In addition, the lower temperature makes it possible to preserve the natural taste and natural appearance of your food, without generating any smoke.

6. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Place it on a plane and heatproof surface.
- Never place the device near a wall or near a partition makes of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the labels and protective film around the device. If needed you can use a solvent.

b) First starting:

First cleaning

Before the 1st use, clean the machine (See 7.Cleaning and maintenance)

During the 1st use, warm up your oven during 30 min at 250°C. It can emit some smoke for a while.

Connection of the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Check that neither the cord nor the plug are damaged. If necessary, it has to be replaced by the manufacturer, its after sale service or any qualified person to avoid any risk.
- Make sure that every control knob is positioned on 0.
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

c) Use of the oven :

Putting on

- Turn the temperature control to select the required temperature.
- Set the cooking time using the timer.

Stopping the appliance

- Place each control knob on 0
- The green pilot light switches off: the oven is off
- Disconnect the power cable.
- Clean the appliance. (see 7. Cleaning and maintenance)

d) Troubleshooting guide

Your oven does not work

- Have you connected the power plug?
- Have you checked your installation circuit breaker?
- Is the timer on?
- Is the cooking selector set to position O?
- Is the pilot light on?

Your oven is giving off smoke

- The cooking temperature is probably too high.

Your oven is giving off a great deal of smoke in the Turbo Quartz® position

Did you remember to leave the door half opened?

Pour a little water into a dish and place it at the bottom level.

Your oven is getting dirty very quickly

The cooking temperature is too high.

e) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

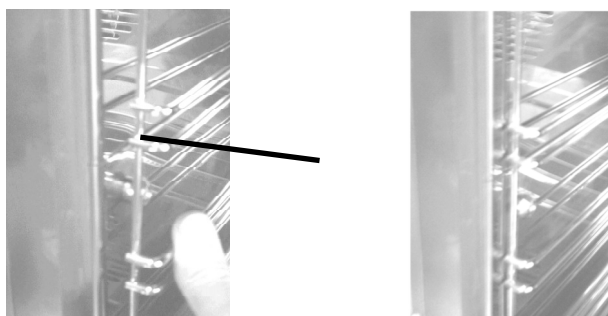
When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number).

This information appears on the visible descriptive plate behind the device.

7. CLEANING AND MAINTENANCE

a) Procedure for assembling and disassembling the grid holders

To assemble the grid supports, position them opposite the 2 holes and push to clip the support behind the stud attached to the oven wall.



To remove the grid supports, position the pegs as shown in the photo to pull them out slightly and push with your thumbs as shown in the second photo.



b) Procedure for assembling and removing the door

Open the door as wide as possible



Lift the clip to attach the upper part.



Lift the door slightly and remove it



For assembly, operate in the opposite order.

Take care not to forget to fold back the clips. They would prevent the door from closing.

c) Cleaning

- Disconnect the device.
- Let cool completely the device any technical intervention or cleaning.
- Clean the external stainless steel walls with a wet sponge and soft and dry clothe.

- Remove the scales.
- Clean them in warm soapy water. The scales can be washed in a dishwasher.
- The inside of your oven can now be easily cleaned with a wet sponge and warm soapy water. Rinse and dry with a soft cloth all the wall of the oven.
- Do not use any abrasive product for the cleaning of your oven
- Never clean the device under a water jet, the infiltrations would risk to damage it in an irreparable way.
- Never immerse the device, the cord or the plug in the water or quite other liquid to avoid any electric shock.


8. TECHNICAL SPECIFICATIONS

Models	FC 60	FC 60 TQ
Outside dimensions	595 x 610 x 590 mm	595 x 610 x 590 mm
Inside dimensions	470 x 370 x 350 mm	470 x 370 x 350 mm
Weight	36 kg	38 kg
Power	3000 W	3000 W
Current	13 A	13 A
Voltage	220-240 V ~	220-240 V ~

Wires colours correspondence

Phase
Neutral
Earth

Brown / Black / Grey
Blue
Yellow-Green

The equipotential connection marked by this symbol  must be linked with the equipotential conductive connection of your installation by means of a minimum conduction of a 2.5 mm² section.

Energy consumption

Convection position

Rising up to 300°C	0.55 kw/h
Maintenance 1 h at 300°C	1.70 kw/h

Turbo Quartz position

Rising up to 300°C	0.75 kw/h
Maintenance 1 h at 300°C	1.3 kw/h

9. NORMS AND LEGALS DISPOSALS

The device is conform to :

IEC/EN 60335-1

IEC/EN 60335-2-36
IEC/EN 60335-2-42
EN 55014-1 + 55014-2
EN 61000-3-2 + 61000-3-3

10. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002/96/CE (DEEE) N°34270064800021
2002/95/CE (ROHS)
2006/95 CE
2004/108 CE



Reach rule

Never put the device among household waste.
The device must be put down in a centre of recycling for the electric equipments.

The materials of the device are indeed reusable. By eliminating correctly the electric and electronic wastes, the recycling and quite other shape of re-use of worn equipments, you participate in a significant way in the environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

11. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

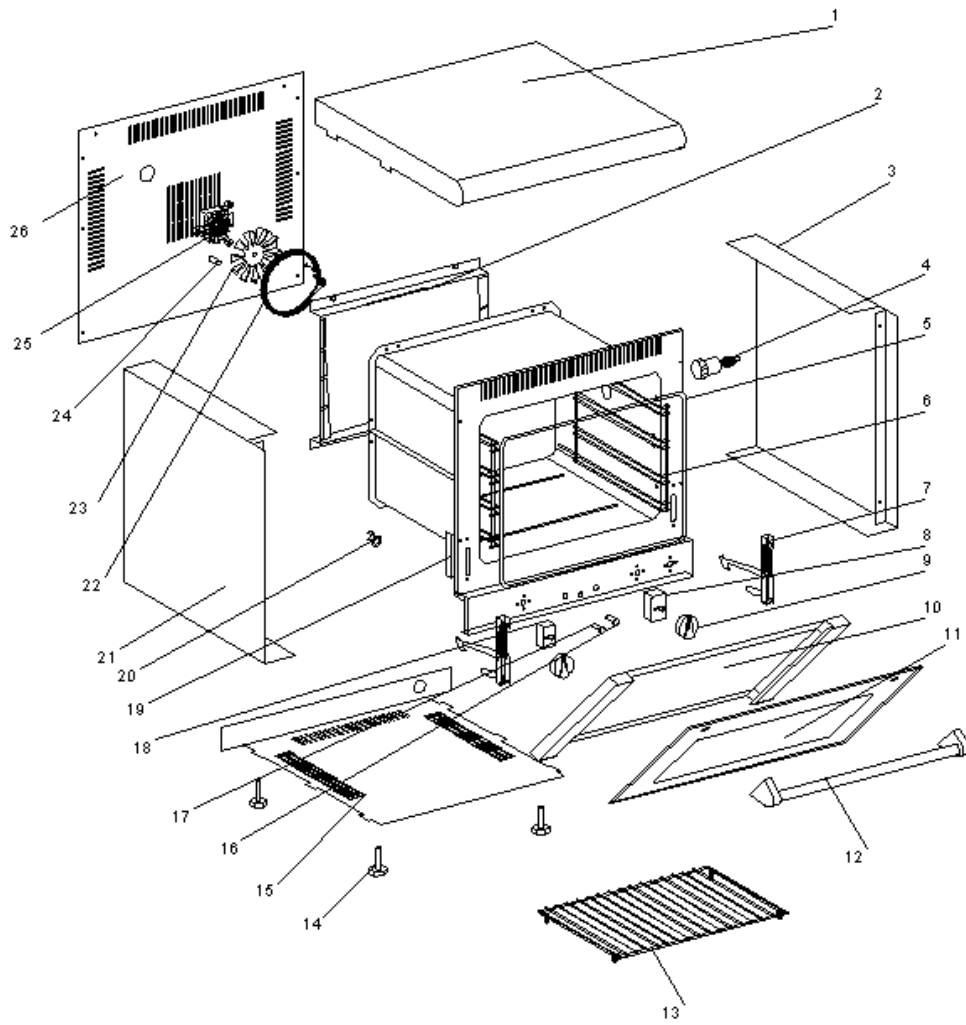
The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

FC 60

Rep	Code	Qty	Pièce	Spare part
1	90124	1	Toit	Top cover
2	90111	1	Cache turbine	Ventilation cover
3	90016D	1	Fiasque droite	Right wall
4	A18022	1	Lampe avec support	Lamp with holder
5	H03005	1	Joint de porte	Door seal
6	90138D	1	Echelle droite	Right scale
	90138G	1	Echelle gauche	Left scale
7	B09005	2	Charnière de porte	Door hinge
8	A02028	1	Minuterie	Timer
9	A14078	2	Bouton	Knob
10	H01012	1	Glace intérieure	Inside glass
11	H01011	1	Glace extérieure	Outside glass
12	A15011	1	Poignée	Handle
13	F01035	4	Grille	Griddle
14	A13012	4	Pled	Foot
15	90017	1	Fond de socle	Bottom part
16	A08009	1	Voyant vert	Green pilot light
17	A08003	1	Voyant orange	Orange pilot light
18	A08042	1	Thermostat	Thermostat
19	B09007	2	Support charnière	Hinge holder
21	90016G	1	Fiasque gauche	Left wall
22	D02034	1	Résistance	Heating element
23	A03058	1	Hélice	Blade
24	B08050	1	Entretoise	Spacer
25	A03057	1	Moteur	Motor
26	90018	1	Fond arrière	Back wall

FC 60



FC 60 TQ

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6	90138D	1	Echelle droite	Right scale
	90138G	1	Echelle gauche	Left scale
7	B09005	2	Charnière de porte	Door hinge
8	A02028	1	Minuterie	Timer
9	A01006/1	1	Commutateur	Commutator
10	A14078	3	Bouton	Knob
11	H01012	1	Glace intérieure	Inside glass
12	H01011	1	Glace extérieure	Outside glass
13	A15011	1	Poignée	Handle
14	F01035	4	Grille	Griddle
15	A13012	4	Pied	Foot
16	90017	1	Fond de socle	Bottom part
17	A08009	1	Voyant vert	Green pilot light
18	A08003	1	Voyant orange	Orange pilot light
19	A08003	1	Voyant orange	Orange pilot light
20	A06042	1	Thermostat	Thermostat
21	D02157	1	Résistance sole	Bottom element
22	B09007	2	Support charnière	Hinge holder
24	90016G	1	Flasque gauche	Left wall
25	D04028	3	Résistance+tube quartz	Quartz tube+heating element
26	D02034	1	Résistance	Heating element
27	A03058	1	Hélice	Blade
28	B08050	1	Entretoise	Spacer
29	A03057	1	Moteur	Motor
30	90018	1	Fond arrière	Back wall

FC 60 TQ

