

INSTRUCTIONS FOR USE AND INSTALLATION

MULTIFONCTION OVEN

FCV 280



Made in France

Roast beef

Setting : Convection

One roast beef, 1 to 1.5 kg

Preheat oven to thermostat setting 7.

Put roast in a baking dish. Season with garlic, parsley, a dab of butter, salt and pepper. Place at lowest level. Cook for approximately 1 hr. 15 min.

Meringue

Setting: Convection

Four size 2 eggs (only keep the whites); 225 g of confectioners' sugar.

Preheat oven to thermostat setting 1 for 5 minutes.

Grease an aluminium dish. Draw a 20 cm circle in some wax or greaseproof paper. Place circle in dish. Grease paper. Beat egg whites until stiff. Gradually add sugar to it, until a thick mixture is obtained. Add rest of sugar. Spread mixture onto paper. Place dish in oven at mid-height. Cook until meringue is golden, crispy and slides on the paper. This should take about 1 hr. 30 min. or 2 hrs. of cooking. Cool thoroughly before using.

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.

12. COOKING TABLE

Convection cooking

Dish	Thermostat	Cooking time
Tarte	0 puis 210°C	25mn
Upside down apple tart	0 puis 230°C	25mn
Cake	230°C	30mn
Clafouti custard pie	0 puis 210°C	25mn
Preheating 2-3mn		
Meringue	60/90°C	25mn
Crème renversée	180/210°C	20mn
Biscuit/cookie	210/230°C	30mn
Fruit soufflé	230°C	12mn
Preheating 2-3mn		
Apple custard flan	230°C	25mn
Kugelhopf	210°C	35mn

Recipes

Mackerel Steam-baked in Foil

Setting : Convection

For 4 people: 4 big mackerels, 4 sheets of aluminium foil; 4 tablespoons of parsley or chervil, finely chopped; 4 dabs of butter; salt; pepper.

Cooking time: 10 to 15 minutes, depending on the size of the fish.

Light the bottom heating element 10 minutes ahead of time. Clean and gut fish. Stuff fish with chopped herbs, a little butter, salt and pepper. Lightly butter aluminium foil. Close foil around each mackerel so that it is completely airtight.

Set top heating element to thermostat setting 8. Put foiled fish onto bottom level of grill.

Cook with door closed; do not turn over during cooking.

Serve with a good-quality bottled cider and a warm potato salad seasoned with cream and lemon.

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MULTIFUNCTION OVEN

FCV 280

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 circumstances 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, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- Never move the appliance when it is working or when the surfaces of cooking are still hot.
- Check that the appliance is definitely off (0) before connecting it up or disconnecting it.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces 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.

Energy consumption

Convection position

Rising up to 230°C	0.50 kw/h
Maintenance 1 h at 230°C	0.70 kw/h

The equipotential connection marked by this symbol  must be linked with the equipotential conductive connection of your installation.

9. NORMS AND LEGALS DISPOSALS NORMES ET DISPOSITIONS LEGALES

The device is conform to : **EN 60335-1 ; EN 60335-2-36.**

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.

To replace the scales, place them on the 2 pins, press slightly and let slide down.



b) Cleaning

- Disconnect the device.
- Clean the external stainless steel walls with a wet sponge and soft and dry clothe
- Remove the drip trays and 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 clothe 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 a 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

Model	FCV 280
Outside dimensions	370x535x495 mm
Inside dimensions	260x330x320 mm
Weight	20 Kgs
Power	1500 W
Current	6.5 A
Voltage	220-240 V ~

- Do not leave the electrical cord in contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct neither hearings of aeration of the appliance nor of the built-in frame. Always ensure of the correct ventilation around the oven during use.
- 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 disconnect it.
- So as to quickly evacuate cooking condensation water, always leave the door open when cooling the oven off.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a oven

Accessories:

- 2 cooking trays
- 2 stainless steel drip trays
- 2 scales
- the present note

3. CONFORMITY OF USE

Use the oven to cook or reheat your viennoiseries, pastries, ready made dishes (fresh or frozen)

Especially recommended for baking pre-raised deep-frozen products : croissants, rolls, fresh chocolate buns...

4. DESCRIPTION OF THE OVEN

a) Global view

1 Cooking tray

3 Drip tray

2 Door handle

4 Control panel and knob

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 6. Cleaning and maintenance)

d) Troubleshooting guide

Your oven does not work

Have you connected it to a power outlet?

Have you checked the circuit breaker for your installation?

Is the green pilot light on?

Your oven gives off a lot of smoke: Your cooking temperature is probably too high.

Your oven gets dirty too quickly : Your 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) Assembly and disassembly of the scales

Lift up the scales and pull to release the 2 pins.



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

During the first use, clean the trays in warm soapy water. Dry these accessories carefully

Warm your machine up for about 30min at 220°C. This may emit a slight smell for a few moments.

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

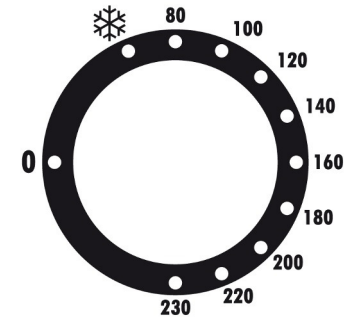
- Turn the temperature control to select the required temperature.
- For defrosting and keeping food warm turn the temperature control to * .

b) Control panel and knobs:

Thermostat-commutator 80 to 230°C

Orange pilot light : Temperature rising
Once it is off, the machine reached the wished temperature and is ready for cooking.

Green pilot light : on/off:
It lights up when the oven is working. The oven does not work until the cooking time is not selected.



Convection

- The heat comes from the rear heating element integrated to the ventilation system. It is uniformly distributed around the oven by the fan. It is precisely thermostat-regulated.
- The continuous hot air flow allows quick uniform cooking while preserving the flavour and appearance of the food.
- Several different dishes of the same kind can be cooked simultaneously

c) Accessories

The grids

The oven is delivered with 2 stainless steel cooking trays and 1 stainless steel drip tray placed on the bottom level

Scales

The oven is fitted with 2 stainless steel scales of 5 levels. They are completely removable to easy inside cleaning of the all stainless steel oven.

For your safety, the door oven is equipped with a double glass. It allows to have low external temperature even if the inside temperature is high

5. WAY OF FUNCTIONING

The air is heated by a standalone heating element and pulsed in by means of a fan; it is then uniformly distributed, thereby allowing homogenous, perfect and quick cooking and defrosting