

**FMY 99 P**

**EN User manual**

**Pyrolytic Oven**

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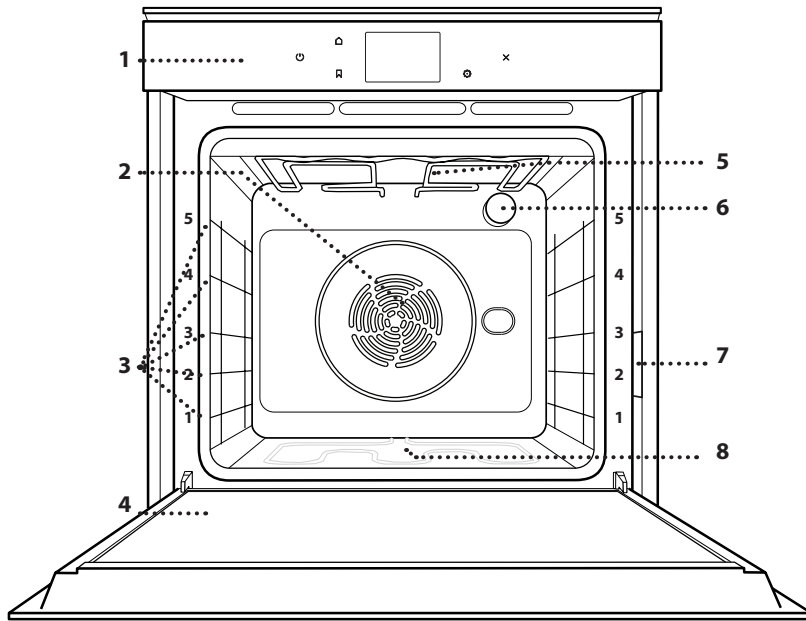
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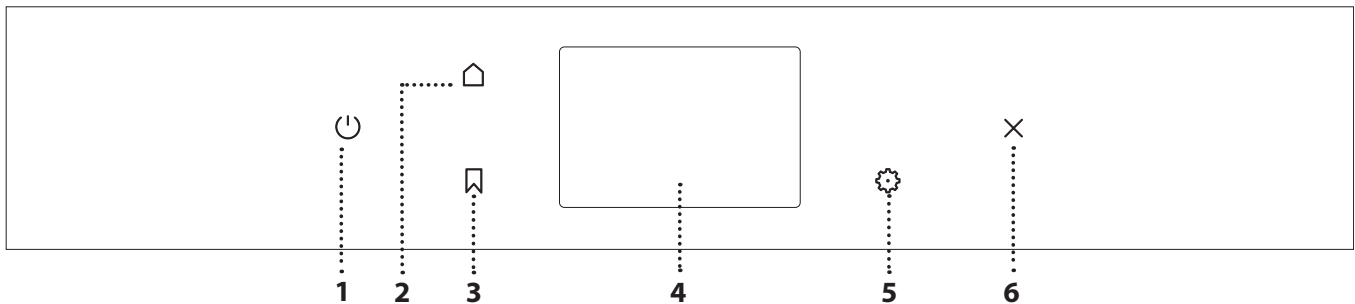
# USER GUIDE

## OVERVIEW



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

## CONTROL PANEL



### 1. ON / OFF

For switching the oven on and off.

### 2. HOME

For gaining quick access to the main menu.

### 3. FAVORITE

For retrieving up the list of your favorite functions.

### 4. DISPLAY

### 5. TOOLS

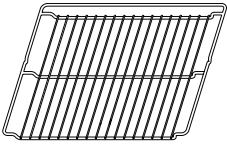
To choose from several options and also change the oven settings and preferences.

### 6. CANCEL

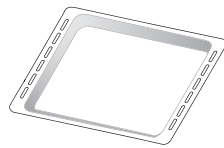
To stop any oven function except the Clock, Kitchen Timer and Control Lock.

## ACCESSORIES

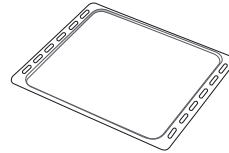
### WIRE SHELF



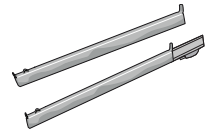
### DRIP TRAY



### BAKING TRAY



### SLIDING RUNNERS



The number and the type of accessories may vary depending on which model is purchased. Other accessories can be purchased separately from the After-sales Service.

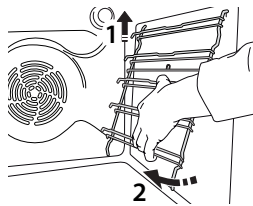
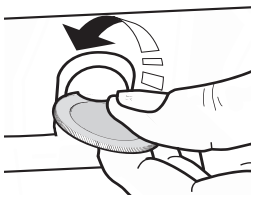
### INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

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

Other accessories, such as the drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

### REMOVING AND REFITTING THE SHELF GUIDES

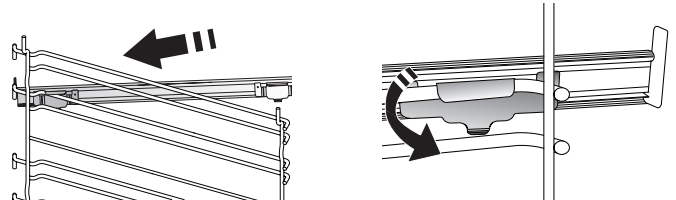
- To remove the shelf guides, lift the guides up and then gently pull the lower part out of its seating: The shelf guides can now be removed.
- To refit the shelf guides, first fit them back into their upper seating. Keeping them held up, slide them into the cooking compartment, then lower them into position in the lower seating.



### FITTING THE SLIDING RUNNERS (IF PRESENT)

Remove the shelf guides from the oven and remove the protective plastic from the sliding runners.

Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go. Lower the other clip into position. To secure the guide, press the lower portion of the clip firmly against the shelf guide. Make sure that the runners can move freely. Repeat these steps on the other shelf guide on the same level.



Please note: The sliding runners can be fitted on any level.



# FUNCTIONS



## MANUAL FUNCTIONS

- **FAST PREHEATING**  
For preheating the oven quickly.
- **CONVENTIONAL\***  
For cooking any kind of dish on one shelf only.
- **GRILL**  
For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 500 ml of drinking water.
- **TURBO GRILL**  
For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the pan on any of the levels below the wire shelf and add 500 ml of drinking water.
- **FORCED AIR**  
For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.
- **MULTICOOKING FUNCTIONS**  
For cooking different foods that require the same cooking temperature on four levels at the same time. This function can be used to cook cookies, tarts, round pizzas (also frozen) and to prepare a complete meal. Follow the cooking table to obtain the best results.
- **CONVECTION BAKE**  
For cooking meat, baking cakes with fillings on one shelf only.
- **SPECIAL FUNCTIONS**
  - » **DEFROST**  
To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging to prevent it from drying out on the outside.
  - » **KEEP WARM**  
For keeping just-cooked food hot and crisp.

- » **RISING**  
For optimal proving of sweet or savoury dough. To maintain the quality of proving, do not activate the function if the oven is still hot following a cooking cycle.
- » **CONVENIENCE**  
To cook ready-made food, stored at room temperature or in the refrigerator (biscuits, cake mix, muffins, pasta dishes and bread-type products). The function cooks all the dishes quickly and gently and can also be used to heat food already cooked. The oven does not need to be pre-heated. Follow the instructions on the packaging.
- » **MAXI COOKING**  
For cooking large joints of meat (above 2.5 kg). It is advisable to turn the meat over during cooking, to obtain even browning on both sides. It is best to baste the meat every now and again to prevent it from drying out.
- » **ECO FORCED AIR\***  
For cooking stuffed roasting joints and fillets of meat on a single shelf. Food is prevented from drying out excessively by gentle, intermittent air circulation. When this ECO function is in use, the light will remain switched off during cooking. To use the ECO cycle and therefore optimise power consumption, the oven door should not be opened until the food is completely cooked.
- **FROZEN COOK**  
The function automatically selects the ideal cooking temperature and mode for 5 different types of ready frozen food. The oven does not have to be preheated.



## COOKASSIST

These enable all types of food to be cooked fully automatically. To use at best this function, follow the indications on the relative cooking table.

\* Function used as reference for the energy efficiency declaration in accordance with Regulation (EU) No. 65/2014

## HOW TO USE THE TOUCH DISPLAY



### To scroll through a menu or a list:

Simply swipe your finger across the display to scroll through the items or values.



### To select or confirm:

Tap the screen to select the value or menu item you require.

### To go back to the previous screen:


Tap < .

### To confirm a setting or go to the next screen:

Tap "SET" or "NEXT".

## FIRST TIME USE

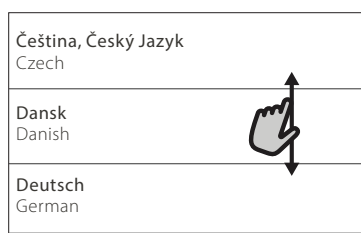
You will need to configure the product when you switch on the appliance for the first time.

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

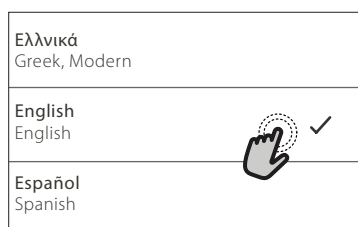
### 1. SELECT THE LANGUAGE

You will need to set the language and the time when you switch on the appliance for the first time.

- Swipe across the screen to scroll through the list of available languages.



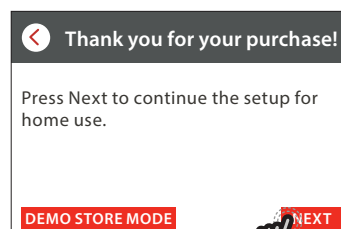
- Tap the language you require.



Tapping < will take you back to the previous screen.

### 2. SELECT SETTINGS MODE

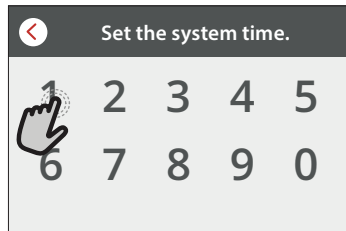
Once you have selected the language, the display will prompt you to choose between "STORE DEMO" (useful for retailers, for display purposes only) or continue by tapping "NEXT".



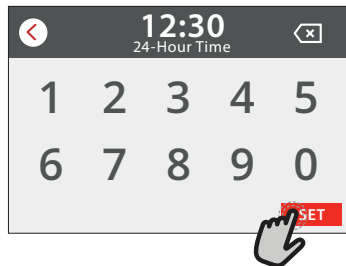
## . SETTING THE TIME AND DATE

Connecting the oven to your home network will set the time and date automatically. Otherwise you will need to set them manually

- Tap the relevant numbers to set the time.



- Tap "SET" to confirm.



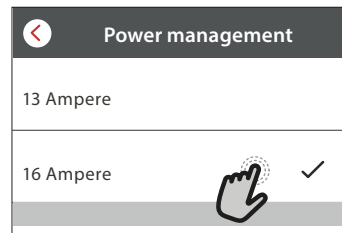
Once you have set the time, you will need to set the date.

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

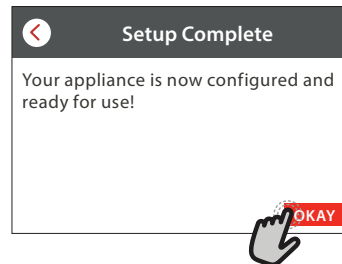
## 4. SET THE POWER CONSUMPTION

The oven is programmed to consume a level of electrical power that is compatible with a domestic network that has a rating of more than 3 kW (16 Ampere): If your household uses a lower power, you will need to decrease this value (13 Ampere).

- Tap the value on the right to select the power.



- Tap "OKAY" to complete initial setup.



## 5. HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: this is completely normal.

Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.


Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it.

Heat the oven to 200 °C for around one hour.

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

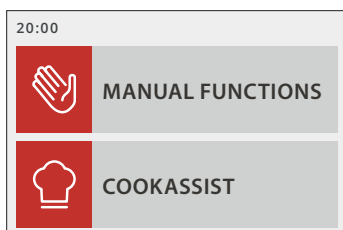
## DAILY USE

### 1. SELECT A FUNCTION

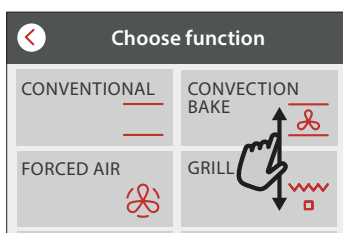
- To switch on the oven, press  or touch anywhere on the screen.

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

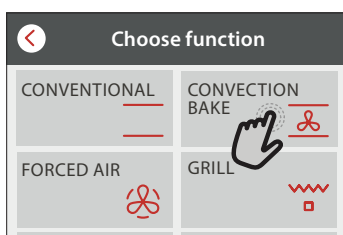
- Tap the main function you require to access the corresponding menu.



- Scroll up or down to explore the list.



- Select the function you require by tapping it.

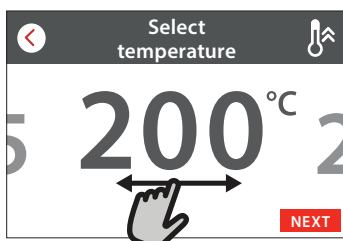



### 2. SET MANUAL FUNCTIONS

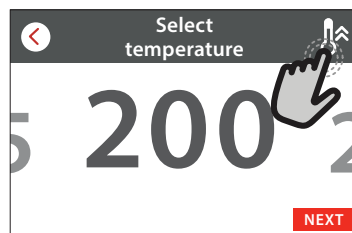
After having selected the function you require, you can change its settings. The display will show the settings that can be changed.

#### TEMPERATURE / GRILL LEVEL

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



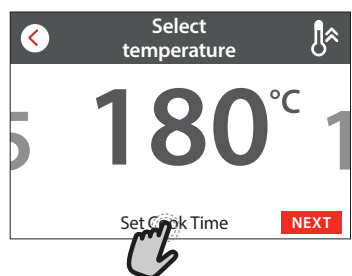
If allowed by the function, you can tap  to activate preheating.



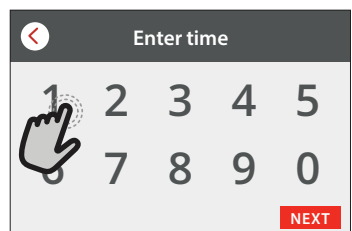
### DURATION

You do not have to set the cooking time if you want to manage cooking manually. In timed mode, the oven cooks for the length of time you select. At the end of the cooking time, the cooking is stopped automatically.

- To start setting the duration, tap "Set Cook Time".



- Tap the relevant numbers to set the cooking time you require.



- Tap "NEXT" to confirm.

### 3. SET COOKASSIST FUNCTIONS

The COOKASSIST functions enable you to prepare a wide variety of dishes, choosing from those shown in the list. Most cooking settings are automatically selected by the appliance in order to achieve the best results.

- Choose a recipe from the list.

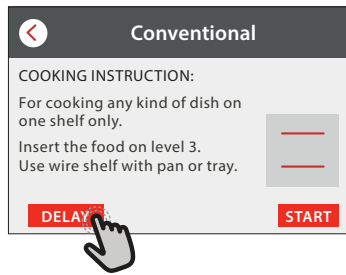
Functions are displayed by food categories in the "COOKASSIST FUNCTION" menu (see relative tables) and by recipe features in the "COOKASSIST PRO" menu.

- Once you have selected a function, simply indicate the characteristic of the food (quantity, weight, etc.) you want to cook to achieve the perfect result.
- Follow the on-screen prompts to guide you through the cooking process.

## 4. SET START TIME DELAY


You can delay cooking before starting a function: The function will start at the time you select in advance.

- Tap “DELAY” to set the start time you require.



- Once you have set the required delay, tap “START DELAY” to start the waiting time.
- Place the food in the oven and close the door: The function will start automatically after the period of time that has been calculated.

If preheat is selected during cycle setting, delay option will be disabled.


- To activate the function immediately and cancel the programmed delay time, tap .

## 5. START THE FUNCTION

- Once you have configured the settings, tap “START” to activate the function.

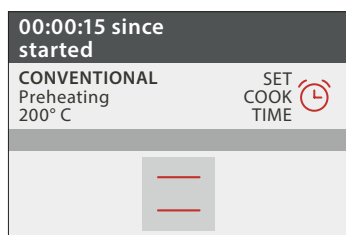
You can change the values that have been set at any time during cooking by tapping the value you want to amend.

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

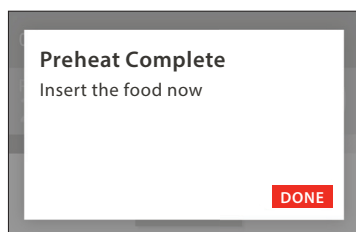
- Press  to stop the active function at any time, or tap the duration value and then select “STOP”.

## 6. PREHEATING

If previously activated, once the function has been started the display indicates the status of preheating phase.



Once this phase has been finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature.



- Open the door.
- Place the food in the oven.
- Close the door and cooking will resume automatically.

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

Opening the door during the preheating phase will pause it. The cooking time does not include a preheating phase.

## 7. PAUSING COOKING

Some of the COOKASSIST functions will require to turn the food during cooking. An audible signal will sound and the displays shows the action must to be done.

- Open the door.
- Carry out the action prompted by the display.
- Close the door and cooking will resume automatically.

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

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



- Check the food.
- Close the door and cooking will resume automatically.

## 8. END OF COOKING

An audible signal will sound and the display will indicate that cooking is complete.

With some functions, once cooking has finished you can give your dish extra browning, extend the cooking time or save the function as a favorite.




- Tap  to save it as a favorite.
- Select “Extra Browning” to start a five-minute browning cycle.
- Tap  to save prolong the cooking.

## 9. FAVORITES

The Favourites feature stores the oven settings for your favorite recipe.

The oven automatically recognizes the most used functions. After a certain number of uses, you will be prompted to add the function to your favorites.

### HOW TO SAVE A FUNCTION

Once a function has finished, by tapping on  you can save it as a favorite. This will enable you to use it quickly in the future, keeping the same settings.

The display allows you to save the function by indicating up to 4 favorite meals time including breakfast, lunch, snack and dinner.


- Tap the icons to select at least one.



- Tap "SAVE AS FAVORITE" to save the function.



### ONCE SAVED

To view the favorite menu, press : the functions will be divided by different meal times and some suggestions will be offered.

- Tap the meals icon To view the relevant lists



- Scroll through the prompted list.
- Tap the recipe or function you require.
- Tap "START" to activate the cooking.

### CHANGING THE SETTINGS

In the favorite screen, you can add an image or name to each favourite to customize it to your preferences.



- Select the function you want to change.
- Tap "EDIT".
- Select the attribute you want to change.
- Tap "NEXT": The display will show the new attributes.
- Tap "SAVE" to confirm your changes.

In the favorite screen you can also delete functions

you have saved:

- Tap the  on the function.
- Tap "REMOVE IT".

You can also adjust the time when the various meals are shown:

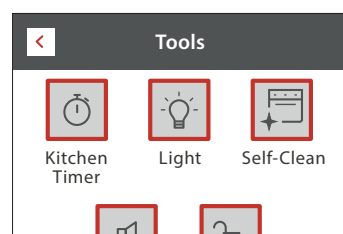
- Press .
- Select  "Preferences".
- Select "Times and Dates".
- Tap "Your Meal Times".
- Scroll through the list and tap the relevant time.
- Tap the relevant meal to change it.

It will be possible to combine a time slot only with a meal.

## 10. TOOLS

Press  to open the "Tools" menu at any time.

This menu enables you to choose from several options and also change the settings or preferences for your product or the display.



### KITCHEN TIMER

This function can be activated either when using a cooking function or alone for keeping time.

Once started, the timer will continue to count down independently without interfering with the function itself.

Once the timer has been activated, you can also select and activate a function.

The timer will continue counting down at the top-right corner of the screen.

To retrieve or change the kitchen timer:

- Press .
- Tap .

An audible signal will sound and the display will indicate once the timer has finished counting down the selected time.

- Tap "DISMISS" to cancel the timer.
- Tap "SET NEW TIMER" to set the timer again.

### LIGHT

To switch on or off the oven lamp.



## PYROLYTIC CLEANING

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

**Do not touch the oven during the Pyro cycle. Keep children and animals away from the oven during and after (until the room has finished airing) running the Pyro cycle.**

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

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

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



## MUTE

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



## CONTROL LOCK

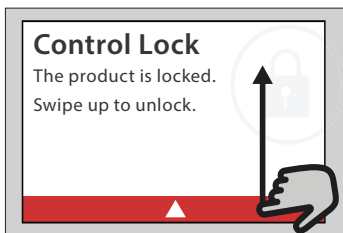
The "Control Lock" enables you to lock the buttons on the touch pad so they cannot be pressed accidentally.

To activate the lock:

- Tap the  icon.

To deactivate the lock:



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



## MORE MODES

For selecting Sabbath mode and accessing Power Management.

Sabbath mode keeps the oven on in baking mode until disabled. When the Sabbath Mode is activated, only the conventional cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound, and the displays will not indicate temperature changes. When the oven door is opened or closed, the oven light will not turn on or off, and the heating elements will not turn on or off immediately.

To disable and exit Sabbath mode, press  or  then press and hold the display screen for 3 seconds.



## PREFERENCES

For changing several oven settings.



## INFO

For switching off "Store Demo Mode", resetting the product and obtaining further information about the product.



## USEFUL TIPS

### HOW TO READ THE COOKING TABLES

The tables list: recipes, if preheating is needed, temperature (°C), grill level, cooking time (minutes), accessories and level suggested for cooking.

Cooking times start from the moment food is placed in the oven, excluding preheating (where required).

Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended values to begin with and, if the food is not cooked enough, move on to higher values.

### CONVENTIONAL

The heating elements at the top and bottom of the oven cavity heat the inside of the oven evenly.

Use the 3rd shelf. To cook pizza, savoury pies and sweets with liquid fillings, use the 1st or 2nd shelf.

Preheat the oven before placing food inside.

This function is the best cooking mode for cooking delicate desserts on one shelf only.

Use dark-coloured metal cake tins and always position them on the wire shelf supplied. When using the supplied trays, remove any other accessories you are not using from the oven cavity to achieve optimal results and save energy.














Use the accessories supplied and preferably dark-coloured metal cake tins and oven trays. You can also use pans and accessories in pyrex or stoneware, but bear in mind that cooking times will be slightly longer. To obtain the best results, carefully follow the advice given in the cooking table for the choice of accessories (supplied) to be placed on the various shelves.

To check whether a cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.

If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges.

If the cake "sinks" during cooking, set a lower temperature the next time, perhaps reducing the amount of liquid in the mixture and mixing more gently.

The fish is cooked when the dorsal fin comes off easily. Begin by selecting the lowest indicated temperature, even when preparing larger fish. In general, the larger the fish, the lower the temperature must be and therefore the longer the cooking time.

Recipe	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Leavened cakes / Sponge cakes	Yes	170	30 - 50	
Cookies / Shortbread	Yes	150	20 - 40	
Small cakes / Muffin	Yes	170	20 - 40	
Choux buns	Yes	180 - 200	30 - 40	
Meringues	Yes	90	110 - 150	
Pizza / Bread / Focaccia	Yes	190 - 250	15 - 50	
Frozen pizza	Yes	250	10 - 15	
Vols-au-vent / Puff pastry crackers	Yes	190 - 200	20 - 30	
Lasagne / Flans / Baked pasta / Cannelloni	Yes	190 - 200	45 - 65	
Lamb / Veal / Beef / Pork 1 kg	Yes	190 - 200	80 - 110	
Chicken / Rabbit / Duck 1 kg	Yes	200 - 230	50 - 100	
Turkey / Goose 3 kg	Yes	190 - 200	80 - 130	
Baked fish / en papillote (fillets, whole)	Yes	180 - 200	40 - 60	








## GRILL

The top heating element enables optimum results to be achieved when grilling. Place food on the 4th or 5th shelf. When grilling meat, use the drip tray to collect the cooking juices. Position it on the 3rd/4th shelf, adding approx 500 ml of drinking water. The oven does not have to be preheated. During cooking, the oven door must remain closed.

If you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times.

To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food further away from the grill. Turn food halfway through cooking.

To collect the cooking juices it is advisable to place a drip-tray with half a litre of drinking water directly under the grill on which the meat is placed. Top-up when necessary.

Recipe	Preheat	Grill Level	Cook Time (Min.)	Level and Accessories
Toast	—	3 (High)	3 - 6	5 
Fish fillets / Steaks	—	2 (Mid)	20 - 30	4  3 
Sausages / Kebabs / Spare ribs / Hamburgers	—	2 - 3 (Mid - High)	15 - 30	5  4 






## TURBO GRILL

In this function, the top heating element and the fan are activated at the same time.

Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding 500 ml of drinking water. The oven does not have to be preheated. During cooking the oven door must remain closed.

Turn food two thirds of the way through cooking.

Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the pan, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.

Recipe	Preheat	Grill Level	Cook Time (Min.)	Level and Accessories
Roast chicken 1-1.3 kg	—	2 (Mid)	55 - 70	2  1 
Leg of lamb / Shanks	—	2 (Mid)	60 - 90	3 
Roast potatoes	—	2 (Mid)	35 - 55	3 
Vegetable gratin	—	3 (High)	10 - 25	3 

### ACCESSORIES



Wire shelf



Oven tray or cake tin  
on wire shelf



Drip tray / Baking tray  
or oven tray on wire  
shelf



Drip tray / Baking tray



Drip tray with  
500 ml of water

## FORCED AIR






















































The round heating element and the fan are activated at the same time. The fan on the rear wall distributes the hot air evenly around the oven.

Using the "Forced Air" function, you can cook different foods which require the same cooking temperature at the same time (for example fish or vegetables), using different shelves. Remove the food which requires less cooking time and leave food which requires longer cooking time in the oven.

Use the 4th shelf to cook on one shelf only, the 1st and 4th to cook on two shelves, and the 1st, 3rd and 5th to cook on three shelves. Always place cake tins on the wire shelf. Preheat the oven before cooking.

















To achieve uniform browning, make sure that all portions of dough are the same thickness.

When cooking pizza, lightly grease the trays to ensure the pizza has a crispy base. Scatter the mozzarella over the pizza two thirds of the way through cooking.

Recipe	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Leavened cakes / Sponge cakes	Yes	170	30 - 50	
	Yes	160	30 - 50	 
Filled cakes (cheesecake, strudel, apple pie)	Yes	160 - 200	35 - 90	 
	Yes	140	30 - 50	
Cookies / Shortbread	Yes	140	30 - 50	 
	Yes	135	40 - 60	  
	Yes	150	30 - 50	
Small cakes / Muffin	Yes	150	30 - 50	 
	Yes	150	40 - 60	  
	Yes	180 - 190	35 - 45	 
Choux buns	Yes	180 - 190	35 - 45 *	  
	Yes	90	130 - 150	 
Meringues	Yes	90	140 - 160 *	  
	Yes	190 - 230	20 - 50	 
Pizza / Bread / Focaccia	Yes	220 - 240	25 - 50 *	  
Frozen pizza	Yes	250	10 - 20	 
	Yes	220 - 240	15 - 30	  
Savoury pies (vegetable pie, quiche)	Yes	180 - 190	45 - 60	 
	Yes	180 - 190	45 - 70 *	  
Vols-au-vent / Puff pastry crackers	Yes	180 - 190	20 - 40	 
	Yes	180 - 190	20 - 40 *	  
Lasagna & Meat	Yes	200	50 - 100 *	 
Meat & Potatoes	Yes	200	45 - 100 *	 
Fish & Vegetables	Yes	180	30 - 50 *	 

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

## MULTICOOKING

Recipe	Dish	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Cookies	Cookies	Yes	135	50 - 70	   
Tarts	Tarts	Yes	170	50 - 70	   
Round pizzas	Round Pizza	Yes	210	40 - 60	   
Complete meal: Fruit tart (level 5) roasted vegetables (level 4) lasagna (level 2) cuts of meat (level 1)	Cook 4 menu	Yes	190	40 - 120	   




## CONVECTION BAKE

Use this function for quiches and vegetable tarts or desserts with moist fillings, such as or cheesecake and fruit pie.

It is also ideal for cooking foods with a high water content. The fan distributes heat evenly throughout the oven. This helps to maintain a constant temperature and cook food more evenly, crisping up the top while sealing in moisture and creating crustier breads.

Use the 3rd or 2nd shelf. Wait for the end of preheating before placing food inside.

If the pastry base is soggy, lower the shelf and sprinkle the bottom of the cake with biscuit crumbs before adding the filling.

Recipe	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Filled cakes (cheesecake, strudel, apple pie)	Yes	160 - 200	30 - 85	
Savoury pies (vegetable pie, quiche)	Yes	180 - 190	45 - 55	
Stuffed vegetables (tomatoes, courgettes, aubergines)	Yes	180 - 200	50 - 60	

## MAXI COOKING


This function is very useful for cooking large joints of meat (over 2.5 kg). It is advisable to turn the meat over during cooking for more even browning. It is best to baste the meat every now and again to prevent it from drying out.

Use the 1st or 2nd shelves, depending on the size of the joint. The oven does not have to be preheated before cooking.

For roast joints, it is best to add some stock to the bottom of the pan, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.

If the meat is too lean, add a little liquid, drizzle the joint with fat, or cover it with strips of bacon, for example.


In terms of turning the roast, make sure you place it rind-side down first.

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

### ACCESSORIES

  
Wire shelf

  
Oven tray or cake tin  
on wire shelf

  
Drip tray / Baking tray  
or oven tray on wire  
shelf

  
Drip tray / Baking tray

  
Drip tray with  
500 ml of water

## ECO FORCED AIR

It is advisable to use the 3rd level. The oven does not have to be preheated.

Recipe	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Stuffed roasting joints	—	200	80 - 120 *	3
Cuts of meat (rabbit, chicken, lamb)	—	200	50 - 100 *	3

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

## RISING

It is always best to cover the dough with a damp cloth before placing it in the oven. Dough proving time with this function is reduced by approximately one third compared to proving at room temperature (20-25°C).

Proving time for a 1 kg batch of pizza dough is around one hour.

## WARM KEEPING

The keep warm function enables you to keep ready-made meals warm. This prevents condensation from forming and eliminates the need to clean the cooking compartment.




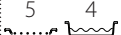


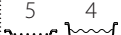








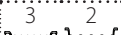












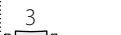




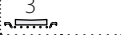

It is not advisable to keep ready-made meals warm for over two hours.

Remember that some foods continue cooking while they are kept warm: Cover them, if necessary, to prevent them drying out.

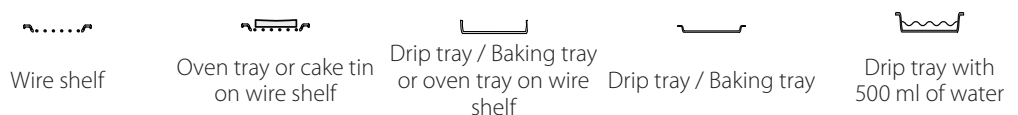
## DEFROSTING

Boiled foods, stews and meat-based sauces will defrost better if stirred occasionally while defrosting. Separate the food items once they begin to defrost: the separated portions will defrost more quickly.

# COOKASSIST COOKING TABLE

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


## ACCESSORIES





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

## ACCESSORIES

 Wire shelf

 Oven tray or cake tin on wire shelf

 Drip tray / Baking tray or oven tray on wire shelf

 Drip tray / Baking tray

 Drip tray with 500 ml of water

# CLEANING AND MAINTENANCE

Make sure that the oven has cooled down before carrying out any maintenance or cleaning. Do not use steam cleaners.

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

Wear protective gloves. The oven must be disconnected from the mains before carrying out any kind of maintenance work.

## EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

## INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.

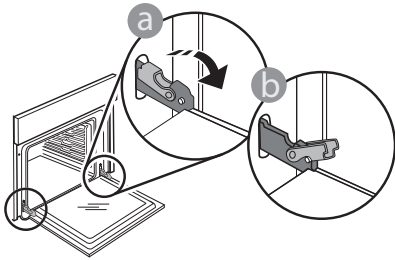
- If there is stubborn dirt on the interior surfaces, we recommend running the automatic cleaning function for optimal cleaning results.
- Clean the glass in the door with a suitable liquid detergent.
- The oven door can be removed to facilitate cleaning.

## ACCESSORIES

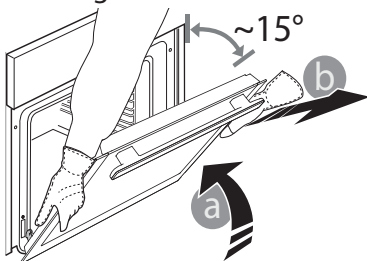
- Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

## REMOVING AND REFITTING THE DOOR

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

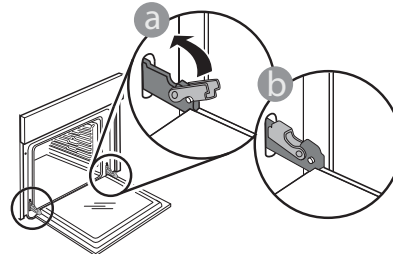


- Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.

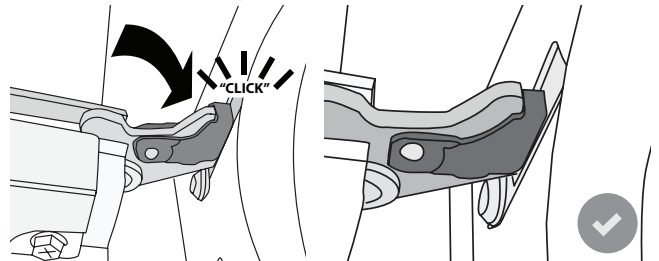


Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

- Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely.



Apply gentle pressure to check that the catches are in the correct position.



- Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.









## REPLACING THE LAMP

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

Please note: Only use 20-40 W/230 ~ V type G9, T300°C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Light bulbs are available from our After-sales Service.

Do not handle bulbs with your bare hands as your fingerprints could damage them. Do not use the oven until the light cover has been refitted.

## TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not working.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The display shows the letter "F" followed by a number or letter.	Oven failure.	Contact your nearest Client After-sales Service Centre and state the number following the letter "F". Press  , tap  and then select "Factory Reset". All settings saved will be deleted.
The home power goes off.	Power setting wrong.	Verify if your domestic network has at least a rating of more than 3 kW. If no, decrease the power to 13 Ampere. To change it, press  , select  "More Modes" and then select "Power Management".
The function is not available in demo mode.	Demo mode is running.	Press  , tap  "Info" and then select "Store Demo Mode" to exit.
The door will not open.	Cleaning cycle in progress.	Wait for the function to finish and for the oven to cool down.

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## SUPPORT

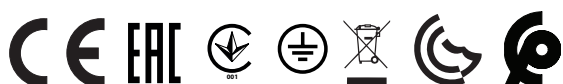
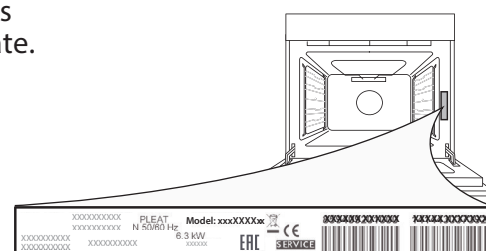
In the event of any operation problems, contact a Franke Technical Service Centre.

Never use the services of unauthorized technicians.

### Specify:

- the type of fault
- the appliance model (art./Code)
- the serial number (S.N.) on the rating plate, located on the right hand edge of the oven cavity (visible when the oven door is open).

When contacting our Service Centre, please state the codes provided on your product's identification plate.





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