

Candy FCT825XL

Candy FCT825XL WiFi Built-in Oven User Manual

Model: FCT825XL

1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your Candy FCT825XL WiFi Built-in Oven. Please read these instructions carefully before installation, operation, and maintenance. Keep this manual for future reference.

2. SAFETY INSTRUCTIONS

Always adhere to the following safety precautions to prevent personal injury or damage to the appliance:

- Ensure the oven is correctly installed by a qualified technician according to local regulations.
- Do not touch hot surfaces. Use oven mitts or pot holders when handling hot items.
- Keep children away from the appliance during operation and cooling.
- Never use water to extinguish grease fires; instead, turn off the appliance and cover the pan with a lid or baking soda.
- Unplug the oven from the power supply before cleaning or performing maintenance.
- Do not store flammable materials in or near the oven.
- Ensure proper ventilation around the appliance.

3. PRODUCT OVERVIEW

The Candy FCT825XL is a 70-liter built-in electric oven featuring convection heating, Aquaactive cleaning, and WiFi connectivity for enhanced control.



Figure 1: Front view of the Candy FCT825XL built-in oven. It features a sleek black glass door with a stainless steel handle and a matching control panel above.



Figure 2: Detailed view of the oven's control panel. It includes two rotary knobs for temperature and function selection, along with a central digital display for time and settings.

Key Components:

- **Control Panel:** Features rotary knobs for setting temperature and cooking functions, and a digital display for timer and clock.
- **Oven Cavity:** 70-liter capacity with multiple rack positions.
- **Oven Door:** Glass door for viewing contents.
- **Heating Elements:** For convection cooking.
- **Internal Fan:** Circulates hot air for even cooking.

4. SETUP AND INSTALLATION

The Candy FCT825XL is designed for built-in installation. It is highly recommended that installation be performed by a qualified professional to ensure proper electrical connection and secure fitting into the kitchen cabinetry.

Installation Requirements:

- **Niche Dimensions:** The oven requires a standard 60 cm niche for installation.
- **Electrical Connection:** Ensure the electrical supply matches the oven's requirements (2100W). A dedicated circuit is recommended.
- **Ventilation:** Adequate ventilation must be provided around the oven to prevent overheating.



Figure 3: The Candy FCT825XL oven seamlessly integrated into a modern kitchen cabinet. The oven door is open, revealing a dish cooking on the rack, illuminated by the interior light.

5. OPERATING INSTRUCTIONS

5.1 Basic Operation

1. **Power On:** Ensure the oven is connected to the power supply.
2. **Set Function:** Use the function selector knob to choose the desired cooking mode (e.g., Convection).
3. **Set Temperature:** Use the temperature selector knob to set the desired cooking temperature. The digital display will show the current settings.
4. **Set Timer (Optional):** Use the timer controls on the digital display to set a cooking duration or a delayed start.
5. **Start Cooking:** The oven will begin heating once settings are confirmed.

5.2 Cooking Functions

The FCT825XL oven primarily uses a convection heating method, which ensures even heat distribution for consistent cooking results. Refer to the specific symbols on the function knob for detailed descriptions of each cooking program.

5.3 WiFi Functionality

The oven features WiFi connectivity, allowing remote control and monitoring via a compatible smartphone application. To use this feature:

1. Download the official Candy appliance application from your device's app store.
2. Follow the in-app instructions to pair your oven with your home WiFi network. Ensure your WiFi network name and password meet the application's requirements (e.g., minimum character length, no special characters for password).

3. Once connected, you can remotely select cooking programs, set timers, and monitor the oven's status. *Note: Temperature adjustments may still require manual input on the oven itself for safety reasons.*

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your oven and ensure optimal performance.

6.1 Aquaactive Cleaning

The Aquaactive cleaning system uses steam to loosen food residues, making manual cleaning easier. To use Aquaactive cleaning:

1. Pour a small amount of water (e.g., 300ml) into the designated cavity at the bottom of the oven.
2. Select the Aquaactive cleaning function on the control panel.
3. Allow the cycle to complete. The steam will soften baked-on food.
4. Once the oven has cooled, wipe the interior with a damp cloth or sponge to remove loosened debris.

6.2 General Cleaning

- Clean the exterior surfaces with a soft, damp cloth and mild detergent. Avoid abrasive cleaners.
- Remove oven racks and accessories for separate cleaning in warm, soapy water.
- Ensure the oven is completely dry before next use.



Figure 4: The spacious interior of the oven, featuring a removable wire rack and a baking tray. These components can be easily taken out for thorough cleaning.

7. TROUBLESHOOTING

If you encounter issues with your oven, consult the following table before contacting customer service:

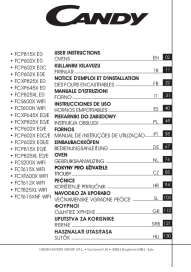
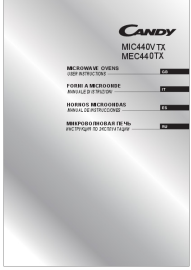
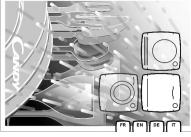


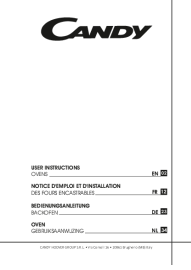
Problem	Possible Cause	Solution
Oven does not turn on.	No power supply; door not closed properly.	Check power connection and circuit breaker. Ensure oven door is fully closed.
Oven not heating to set temperature.	Incorrect temperature setting; faulty heating element; calibration issue.	Verify temperature setting. If issue persists, contact service. <i>Note: Some ovens may indicate target temperature reached before actual internal temperature is stable. Allow preheating time.</i>
WiFi connection issues.	Incorrect WiFi credentials; network compatibility; app issues.	Ensure correct WiFi password. Check router settings (2.4GHz network recommended). Restart oven and router. Reinstall app if necessary.
Uneven cooking.	Improper rack placement; overloaded oven; faulty fan.	Use recommended rack positions. Avoid overcrowding the oven. Ensure fan is operating.

8. SPECIFICATIONS

Feature	Detail
Model Number	FCT825XL
Brand	Candy
Type	Built-in Electric Oven
Heating Method	Convection
Power Consumption	2100W
Capacity	70 Liters
Product Dimensions (W x D x H)	59.5 x 56.8 x 59.5 cm
Weight	29.5 kg
Cleaning System	Aquaactive (Steam)
Connectivity	WiFi Function
Global Trade Item Number (GTIN)	08016361988125

9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Candy website. For technical support, spare parts, or service requests, please contact Candy customer service. Have your model number (FCT825XL) and serial number ready when contacting support. You can find more information and support resources on the [Candy Brand Store](#).

	<p>Candy Oven User Manual: Comprehensive Guide to Operation and Maintenance</p> <p>Explore the Candy oven user manual for detailed instructions on operation, cleaning, maintenance, and troubleshooting. Learn about various cooking modes, safety precautions, and product features for your Candy oven.</p>
	<p>Candy MIC440VTX MEC440TX Microwave Oven Instruction Manual</p> <p>Comprehensive user manual for the Candy MIC440VTX and MEC440TX microwave ovens, covering safety instructions, operation, cleaning, troubleshooting, and specifications.</p>
	<p>Manuale d'Uso e Manutenzione Lavastoviglie Candy</p> <p>Guida completa per l'utilizzo sicuro ed efficiente della tua lavastoviglie Candy. Include istruzioni su installazione, programmi, manutenzione e risoluzione problemi.</p>
	<p>CANDY ugradna rerna CA6 N5G3YTB - Uputstvo za upotrebu</p> <p>Detaljno uputstvo za upotrebu za ugradnu rernu CANDY model CA6 N5G3YTB. Sadrži informacije o bezbednosti, instalaciji, radu, čišćenju i rešavanju problema kako bi se osiguralo optimalno korišćenje i sigurnost korisnika.</p>
	<p>Manuel d'utilisation Four Candy FPP668XL INOX</p> <p>Guide complet pour le four Candy FPP668XL INOX : installation, utilisation, sécurité, entretien, et conseils de cuisson. Inclut les spécifications techniques et les fonctions avancées.</p>
	<p>Candy Oven User Manual: Comprehensive Guide to Operation and Maintenance</p> <p>Official user manual for Candy ovens, providing detailed instructions on safety, installation, operation, cleaning, maintenance, and troubleshooting. Available in English, French, German, and Dutch.</p>