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› Faber FBIO 80L 6F Built-in Oven User Manual

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Model: FBIO 80L 6F

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference. Improper use can cause personal injury and damage to the appliance.

- **Electrical Safety:** Ensure the oven is properly earthed. Do not operate with a damaged power cord or plug.
- **Hot Surfaces:** The oven and its accessories become very hot during operation. Always use oven mitts when handling hot items. The 3-layer cool touch glass door helps reduce external temperature but caution is still advised.
- **Children:** This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Keep children away from the oven during operation and cooling.
- **Cleaning:** Disconnect the power supply before cleaning. Allow the oven to cool completely before cleaning.
- **Proper Use:** Do not use the oven for purposes other than cooking food. Do not store flammable materials in or near the oven.

2. PRODUCT OVERVIEW

The Faber FBIO 80L 6F is an 80-liter built-in electric oven designed for modern kitchens, offering versatile cooking functions and user-friendly features.

Key Features

- **Spacious 80L Capacity:** Ideal for preparing large meals, batch cooking, or entertaining guests.
- **6 Versatile Cooking Functions:** Light, Grill, Conventional Heating, Convection with Fan, Top Heat, Fan-Assisted Grill.
- **Built-in Rotisserie:** For evenly cooked, grilled meats.
- **3-Layer Cool Touch Glass Door:** Enhances safety by keeping the outer door cool during high-temperature cooking.
- **Modern Built-in Design:** Seamless integration into modular kitchens.
- **Energy Efficient Performance:** Designed for optimal power use.
- **Easy to Clean Interior:** Smooth enamel surfaces for hassle-free cleanup.



Figure 1: Front view of the Faber FBIO 80L 6F Built-in Oven with food inside.



**Three Layer
Glass door**



**Cool touch
handle**



**Cool Touch
glass**



Figure 2: Features of the oven including the three-layer glass door and cool touch handle.



Light



Grill
For Crispy Pizza
& Chicken



Fan Assisted Grilling
For Crispy Food



Top Heat
For Lasagna & Pie



**Convection
Heating with Fan**
Pastry



**Conventional
Heating**
For Breads & Fruitcakes



Figure 3: Interior view highlighting 80L capacity, knob control, temperature range, and 5 shelf positions.



Figure 4: Overview of the six versatile cooking functions.

3. INSTALLATION GUIDE

The Faber FBIO 80L 6F is a built-in oven designed for seamless integration into kitchen cabinetry. Professional installation is recommended to ensure proper fitting and electrical connection.

Dimensions

Ensure your cabinet opening matches the following dimensions for proper installation:

- **Width (W):** 594 mm
- **Depth (D):** 548 mm
- **Height (H):** 594 mm

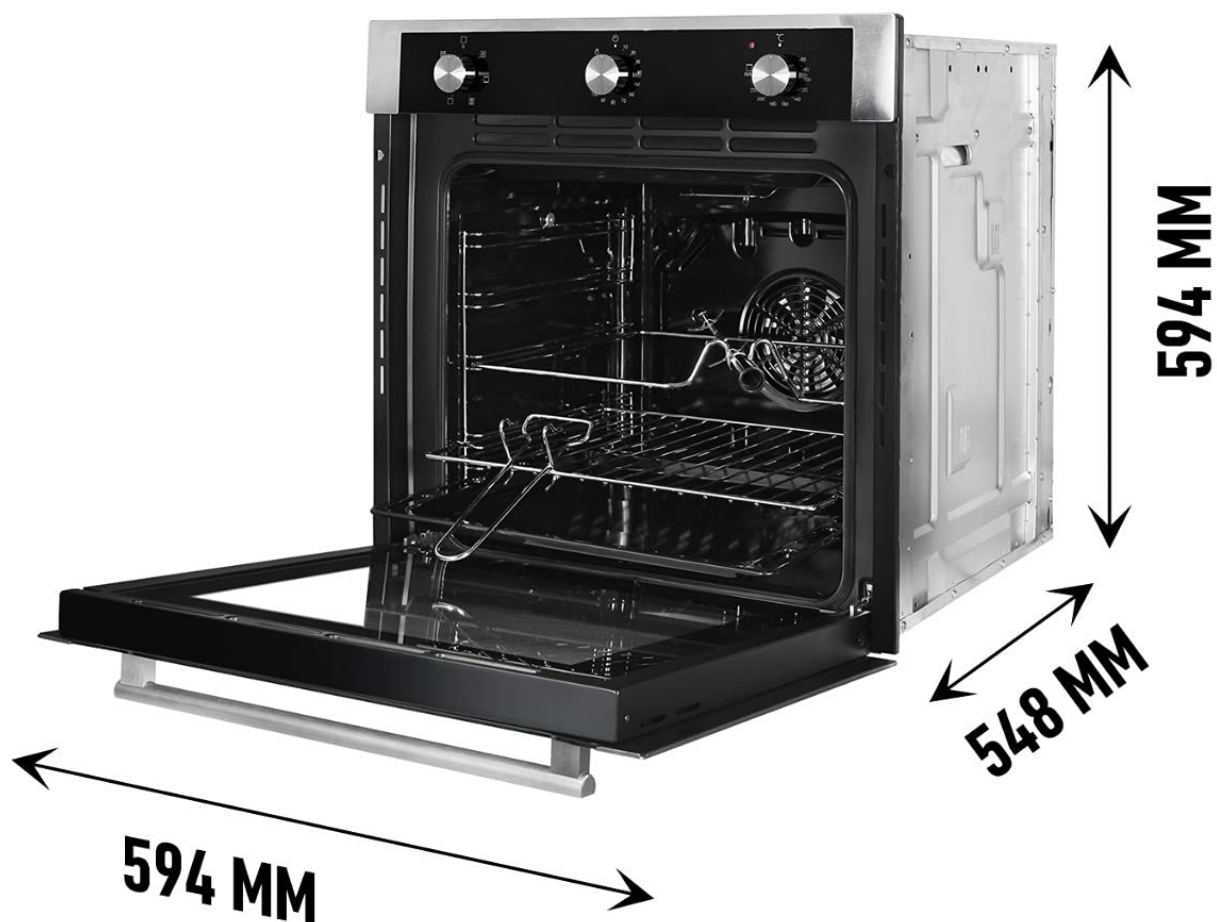


Figure 5: Oven dimensions for installation.

For detailed installation steps, refer to the separate installation manual provided with the product or consult a qualified technician.

4. OPERATING YOUR OVEN

The oven features intuitive knob controls and a mechanical timer for precise cooking.

Control Panel Overview

The control panel consists of three rotary knobs:

1. **Function Selector Knob:** Used to select one of the six cooking functions.
2. **Temperature Selector Knob:** Used to set the desired cooking temperature (50°C to 250°C).
3. **Mechanical Timer Knob:** Used to set the cooking duration. The oven will switch off automatically when the set time expires.

Cooking Functions

Select the appropriate function based on your cooking needs:

- **Light:** Illuminates the oven interior for visibility.
- **Grill:** Ideal for crispy pizza and chicken.
- **Conventional Heating:** For baking breads and fruitcakes.
- **Convection with Fan:** Ensures even heat distribution, suitable for pastry.
- **Top Heat:** Perfect for dishes like lasagna and pie.
- **Fan-Assisted Grill:** For crispy food with enhanced browning.

Using the Rotisserie

The built-in rotisserie allows for even roasting of poultry and other meats.

1. Securely attach the meat to the rotisserie spit using the forks.
2. Place the rotisserie assembly into the designated supports inside the oven.
3. Select the 'Grill' or 'Fan-Assisted Grill' function and set the desired temperature and time.



Figure 6: Rotisserie accessories included with the oven.



**Capacity
80 Liters**



**Knob
control**



**50°-250°
Temperature Range**



**5 Shelf
Position**

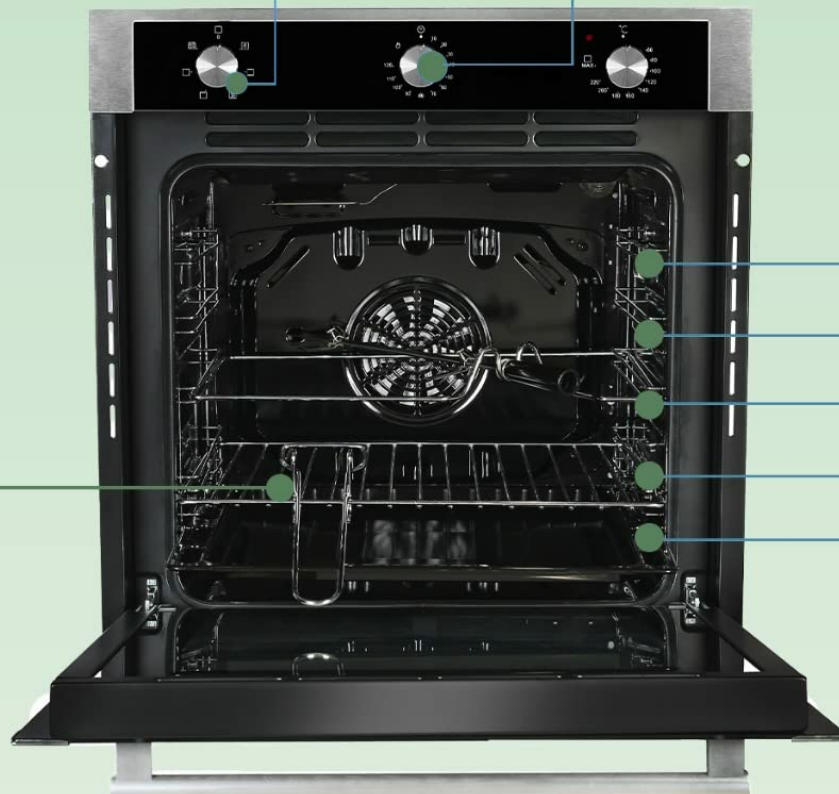


Figure 7: Rotisserie in position inside the oven.

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Video 1: Demonstration of the Faber Built-in Oven, including rotisserie use and various features.

5. CARE AND MAINTENANCE

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

Interior Cleaning

The oven features an enamel interior for easy cleaning. After each use, allow the oven to cool down, then wipe the interior surfaces with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive oven cleaner as per the product instructions. Remove all racks and accessories for thorough cleaning.

Exterior Cleaning

Clean the exterior surfaces with a soft cloth and a non-abrasive cleaner. Avoid using harsh chemicals or abrasive pads that could damage the finish. The cool touch glass door can be wiped clean with a glass cleaner.

6. TROUBLESHOOTING GUIDE

If you encounter any issues with your oven, refer to the following common problems and solutions before contacting customer service.

- **Oven Not Heating:** Check if the power supply is connected and the circuit breaker has not tripped. Ensure the function and temperature knobs are correctly set.
- **Oven Light Not Working:** The oven light bulb may need replacement. Refer to the full manual for instructions on how to replace it.
- **Uneven Cooking:** Ensure food is placed centrally on the rack and not overcrowding the oven. Use the convection fan function for more even heat distribution.
- **Excessive Smoke:** This can occur if there is food residue or grease build-up. Clean the oven thoroughly. If using the grill, ensure the drip tray is in place.

For issues not listed here or if problems persist, please contact Faber customer support.

7. TECHNICAL SPECIFICATIONS

Detailed specifications for the Faber FBIO 80L 6F Built-in Oven:

Specification	Value
Brand	Faber
Model	FBIO 80L 6F
Capacity	80 litres
Annual Energy Consumption	2835 Watts
Installation Type	Built-In
Part Number	116.0526.885
Special Features	Programmable, Timer
Oven Cooking Mode	Convection
Burner Type	Ceramic
Colour	Black
Voltage	230 Volts
Wattage	2000 Watt Hours
Fuel Type	Electric
Defrost System	Defrost
Door Orientation	Left
Material	Steel

Included Components	1 Microwave Oven, 1 User Manual, 1 Warranty Card
Item Weight	37 kg
Item Dimensions LxWxH	59.4 x 54.8 x 59.4 Centimeters
Heating Method	Convection
Finish Type	Painted

8. WARRANTY AND SUPPORT

Warranty Details

The Faber FBIO 80L 6F Built-in Oven comes with a warranty to cover manufacturing defects:

- **Product Warranty:** 1 year
- **Magnetron Warranty:** 2 years

Please retain your purchase receipt as proof of purchase for warranty claims. The warranty covers defects in materials and workmanship under normal use.

Customer Support

For any service, repair, or technical assistance, please contact Faber customer support. Refer to the warranty card or Faber's official website for contact information specific to your region.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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