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Candy FCC604NAV

Candy Classic Built-in Electric Ventilated Oven

User Manual - Model FCC604NAV

1. INTRODUCTION

Thank you for choosing the Candy Classic Built-in Electric Ventilated Oven. This manual provides important information regarding the installation, operation, and maintenance of your appliance. Please read it thoroughly before using the oven to ensure safe and efficient operation. Keep this manual for future reference.

2. SAFETY INFORMATION

Your safety and the safety of others are paramount. This section outlines important safety precautions to prevent personal injury and property damage.

General Safety Warnings

- Always supervise children when the oven is in use.
- Do not touch hot surfaces. Use oven mitts or pot holders.
- Ensure proper ventilation during operation.
- Do not store flammable materials in or near the oven.

Electrical Safety

- The oven must be properly grounded.
- Do not use extension cords or adapters.
- Disconnect power before servicing or cleaning.

3. INSTALLATION

Proper installation is crucial for the safe and efficient operation of your oven. It is recommended that installation be performed by a qualified technician.

Pre-installation Checks

- Verify that the electrical supply matches the oven's requirements (220-240V, 50/60Hz).
- Ensure the cabinet opening dimensions are suitable for the oven. Refer to the dimension diagram below.

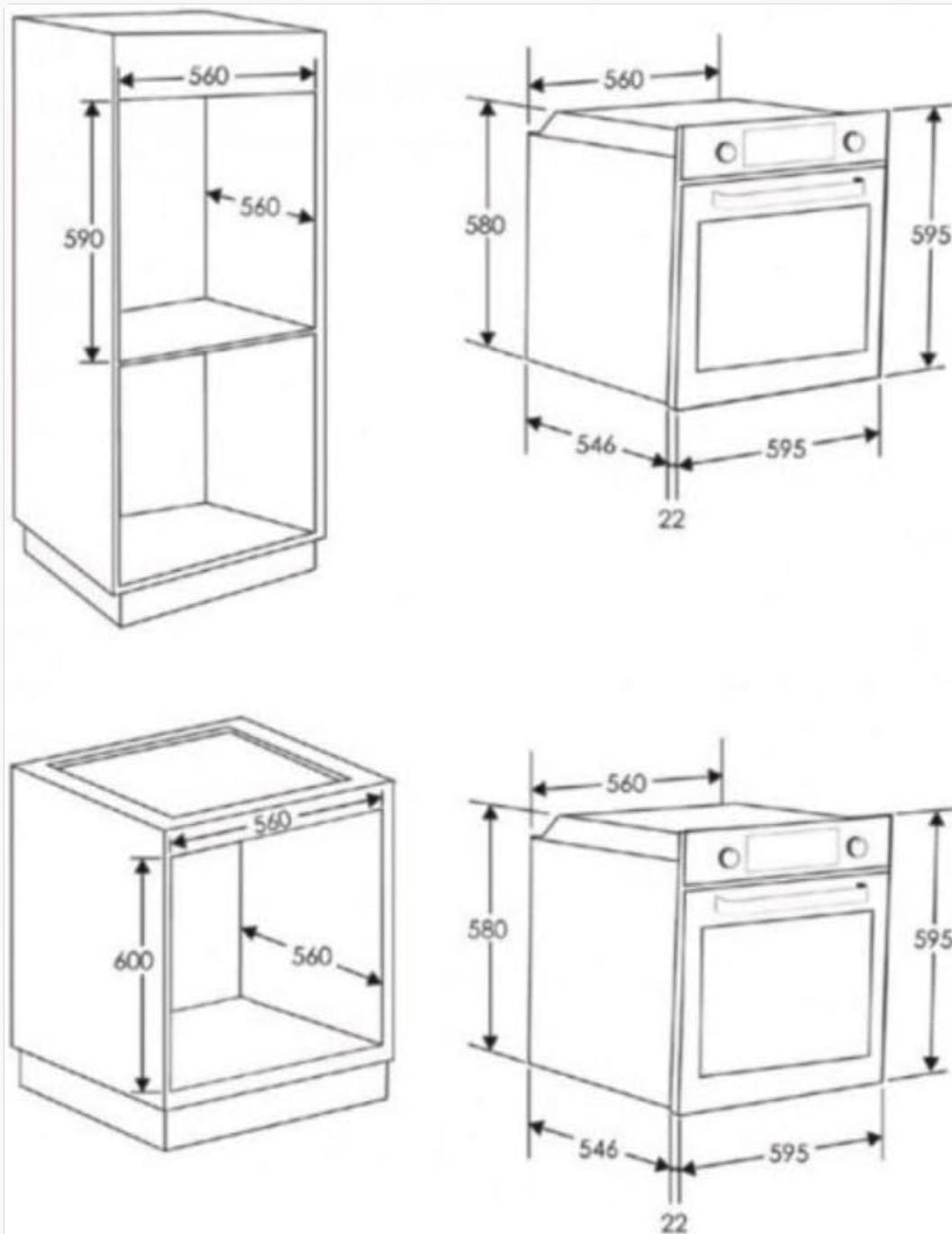


Figure 3.1: Oven dimensions for built-in installation. The diagram shows typical cabinet cut-out sizes required for proper fitting of the oven.

Physical Installation

1. Carefully remove the oven from its packaging.
2. Slide the oven into the prepared cabinet opening.
3. Secure the oven to the cabinet using the provided screws.
4. Connect the oven to the electrical supply, ensuring all connections are secure and compliant with local regulations.



Figure 3.2: The Candy Classic oven seamlessly integrated into a kitchen cabinet, demonstrating a typical installation scenario.

First Use

Before first use, clean the oven interior with a damp cloth. Then, heat the empty oven at maximum temperature for approximately 30 minutes to burn off any manufacturing residues. Ensure the kitchen is well-ventilated during this process.

4. OPERATION

Your Candy Classic oven features intuitive controls and multiple cooking programs to suit various culinary needs.



Figure 4.1: Detail of the oven's control panel, featuring two rotary knobs for function and temperature selection, and a central analog clock for time management.

Control Panel Overview

- **Left Knob:** Function Selector (e.g., Conventional, Ventilated, Grill, Pizza).
- **Right Knob:** Temperature Selector (adjusts temperature from 50°C to 250°C).
- **Analog Clock:** Functions as a timer and displays current time.

Cooking Programs

The oven offers 8 distinct cooking programs, including a specialized Pizza function. To select a program, turn the left knob to the desired symbol.

- **Conventional:** Ideal for traditional baking and roasting.
- **Ventilated:** Ensures even heat distribution, suitable for cooking on multiple levels.
- **Grill:** For browning and crisping the top of dishes.
- **Pizza Function:** Designed to replicate a wood-fired oven environment for perfect pizzas.
- *Additional programs are detailed in the full manual.*

Setting Temperature and Timer

1. Select the desired cooking program with the left knob.
2. Turn the right knob to set the desired temperature.
3. To use the timer, rotate the analog clock knob to set the cooking duration. The oven will switch off automatically when the set time expires. Remember to reset the clock to manual mode after the timer alarm sounds to resume normal oven operation.



Figure 4.2: The oven interior with the door open, revealing the removable racks and the rear fan for ventilated cooking, highlighting its spacious 65-liter capacity.

5. MAINTENANCE

Regular cleaning and maintenance will ensure your oven remains in excellent condition and performs optimally.

Cleaning Instructions

- **Interior:** After each use, wipe the interior with a damp cloth. For stubborn stains, use a non-abrasive oven cleaner. Ensure the oven is cool before cleaning.
- **Exterior:** Clean the exterior surfaces with a soft cloth and mild detergent. Avoid abrasive cleaners that can damage the finish.
- **Oven Door:** The glass door can be cleaned with a glass cleaner. For thorough cleaning, some oven doors can be partially disassembled (refer to the full manual for specific instructions).

Replacing Oven Light

If the oven light needs replacement, ensure the oven is unplugged and cool. Unscrew the protective cover, replace the bulb with a new one of the same type (heat-resistant, typically 25W), and reattach the cover.

6. TROUBLESHOOTING

This section addresses common issues you might encounter and provides simple solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Oven does not heat	No power supply; Timer not set to manual mode; Faulty heating element.	Check power connection and circuit breaker; Ensure analog clock is set to manual mode; Contact service if element is faulty.
Oven light not working	Bulb is burnt out.	Replace the oven light bulb.
Uneven cooking	Incorrect rack position; Overcrowding the oven; Faulty fan.	Use recommended rack positions; Do not overcrowd; Contact service if fan is faulty.
Excessive smoke during cooking	Food spills; Excessive fat/oil.	Clean oven interior thoroughly; Use less fat/oil or appropriate cooking methods.

If the problem persists after attempting these solutions, please contact qualified service personnel.

7. SPECIFICATIONS

Key technical specifications for the Candy Classic Built-in Electric Ventilated Oven, Model FCC604NAV.

- **Model:** FCC604NAV
- **Manufacturer Model Number:** 33703072
- **Brand:** Candy
- **Type:** Built-in Electric Ventilated Oven
- **Capacity:** 65 Liters
- **Energy Class:** A+
- **Number of Programs:** 8 (including Pizza function)
- **Dimensions (HxWxD):** 59.5 x 59.5 x 56.8 cm
- **Weight:** 28.2 kg
- **Color:** Avena (Oatmeal)
- **Heating Method:** Conduction
- **Fuel Type:** Electric

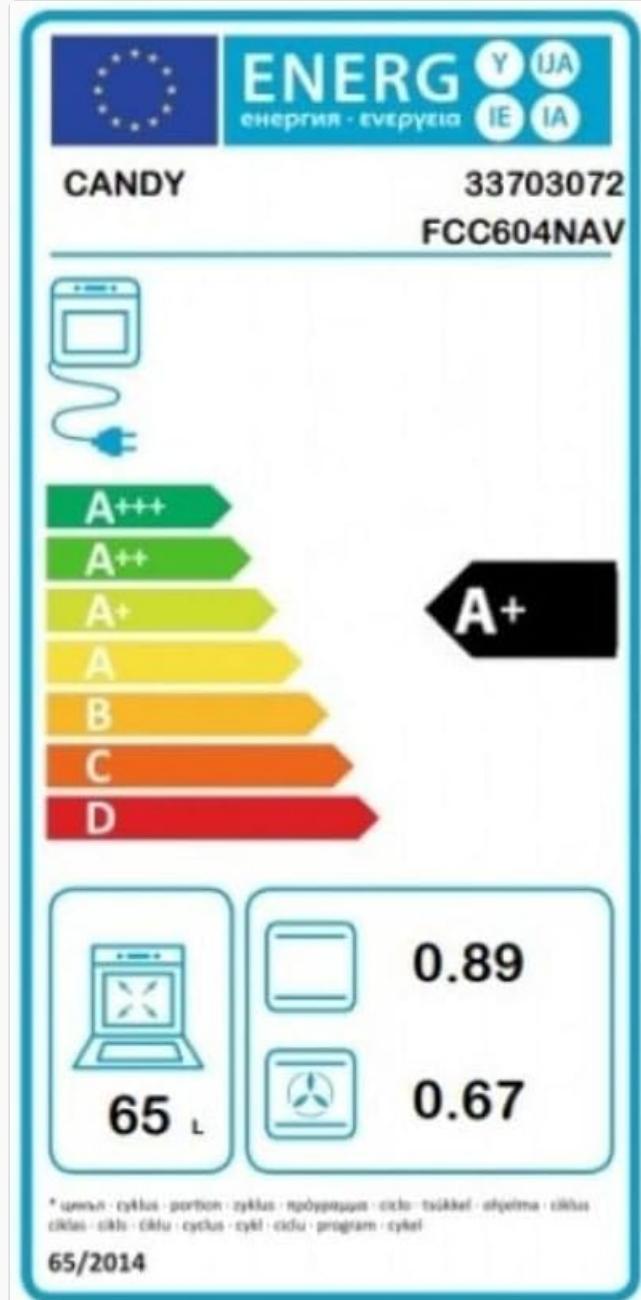


Figure 7.1: The energy label for the Candy FCC604NAV oven, indicating its A+ energy efficiency rating and energy consumption per cycle.

8. WARRANTY AND SUPPORT

Your Candy oven is covered by a manufacturer's warranty. For detailed information regarding warranty terms, conditions, and duration, please refer to the warranty card included with your product or visit the official Candy website.

For technical assistance, spare parts, or to schedule a service appointment, please contact Candy customer support. Contact details can typically be found on the manufacturer's website or in the product documentation.

