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Faber FBIO 80L 4F

Faber 80L Built-in Oven User Manual

Model: FBIO 80L 4F

1. INTRODUCTION

Thank you for choosing the Faber 80L Built-in Oven. This manual provides essential information for the safe and efficient operation, installation, and maintenance of your appliance. Please read it thoroughly before using the oven and keep it for future reference.



Image 1.1: Front view of the Faber 80L Built-in Oven with a pizza cooking inside.

2. SAFETY INSTRUCTIONS

To ensure safe operation, always adhere to the following safety guidelines:

- **Electrical Safety:** Ensure the oven is correctly earthed. Do not use adapters or extension cords. Disconnect power before cleaning or maintenance.
- **Hot Surfaces:** The oven interior and accessories become very hot during operation. Use oven mitts when handling hot items. The 3-layer cool touch glass door is designed to reduce external temperature, but caution is still advised.
- **Children and Vulnerable Persons:** 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 appliance during operation.
- **Proper Ventilation:** Ensure adequate ventilation around the built-in oven as per installation instructions.
- **Flammable Materials:** Do not store flammable materials in or near the oven.
- **Cleaning:** Always allow the oven to cool down before cleaning. Use non-abrasive cleaners.

3. PRODUCT OVERVIEW

The Faber 80L Built-in Oven (Model FBIO 80L 4F) is designed for modern kitchens, offering a large capacity and versatile cooking functions. It features user-friendly knob controls and an A+ energy efficiency rating.

3.1 Key Features

- **Capacity:** 80 Liters, suitable for large meals.
- **Cooking Functions:** Light, Grill, Conventional Heating, Fan with Bottom Heat.
- **Energy Rating:** A+ for efficient power consumption.
- **Door:** 3-Layer Cool Touch Glass Door for enhanced safety.
- **Interior:** Easy Clean enamel interior.
- **Controls:** Intuitive knob controls for function and temperature selection.

3.2 Components and Controls



Image 3.1: Internal view of the oven, showing the 80-liter capacity, knob controls, temperature range (50-250°C), and 5 shelf positions.

- **Function Selector Knob:** Located on the left, this knob allows you to choose the desired cooking function (Light, Grill, Conventional, Fan with Bottom Heat).
- **Timer Knob:** The middle knob is used to set the cooking duration.
- **Temperature Selector Knob:** Located on the right, this knob sets the oven temperature, ranging from 50°C to 250°C.
- **Oven Interior:** Features multiple shelf positions for flexible cooking.



Image 3.2: Close-up of the oven door, illustrating the three-layer glass door, cool touch handle, and cool touch glass features.

4. INSTALLATION

The Faber 80L Built-in Oven is designed for integration into kitchen cabinetry. Professional installation is highly recommended to ensure proper fitting, electrical connection, and ventilation.

4.1 Dimensions and Placement

Ensure the cabinet opening meets the required dimensions for a secure fit.



Image 4.1: Diagram showing the external dimensions of the oven: 594 mm (width), 594 mm (height), and 548 mm (depth).

- **Cabinet Opening:** Refer to the detailed installation guide provided with the product for precise cutout dimensions.
- **Ventilation:** Adequate airflow around the oven is crucial to prevent overheating. Do not obstruct ventilation openings.

4.2 Electrical Connection

The oven operates on 240 Volts and has a wattage of 2400 Watts. The electrical connection must be performed by a qualified electrician in accordance with local wiring regulations.

- Ensure the power supply is compatible with the oven's requirements.
- The appliance must be properly earthed.

5. OPERATING INSTRUCTIONS

This section details how to use the various cooking functions of your Faber Built-in Oven.

5.1 First Use

- Before first use, remove all packaging materials and accessories from the oven cavity.
- Clean the interior with a damp cloth.
- 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.

5.2 Setting Cooking Functions and Temperature



Image 5.1: Overview of the oven's cooking functions: Light, Grill, and Conventional Heating.

1. **Select Function:** Turn the left knob (Function Selector) to choose one of the four available cooking functions:
 - **Light:** Illuminates the oven interior.
 - **Grill:** Ideal for browning, toasting, and cooking thin cuts of meat or fish.
 - **Conventional Heating:** Uses both upper and lower heating elements for traditional baking and roasting. Suitable for breads and fruitcakes.
 - **Fan with Bottom Heat:** Combines the fan with the bottom heating element for even cooking, particularly useful for dishes requiring a crispy base.
2. **Set Temperature:** Turn the right knob (Temperature Selector) to set the desired temperature between 50°C and

250°C.

3. **Set Timer (Optional):** Use the middle knob to set the cooking duration. The oven will switch off automatically once the set time has elapsed.
4. **Preheating:** For best results, preheat the oven to the desired temperature before placing food inside.

5.3 Defrost System

The oven includes a defrost function. To use, select the defrost setting on the function knob. This circulates air at room temperature to gently thaw frozen foods.

6. CLEANING AND MAINTENANCE

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

6.1 General Cleaning

- Always ensure the oven is cool and disconnected from the power supply before cleaning.
- **Interior:** The oven features an easy-clean enamel interior. Wipe down the cavity with a soft cloth and mild detergent after each use. For stubborn stains, use a specialized oven cleaner, following the product instructions carefully.
- **Exterior:** Clean the stainless steel and glass surfaces with a soft cloth and a non-abrasive cleaner suitable for these materials. Avoid harsh chemicals or abrasive pads that can scratch the surface.
- **Glass Door:** The 3-layer glass door can be cleaned with glass cleaner. Ensure no liquid seeps into the door seals.
- **Accessories:** Remove and wash oven racks and trays in warm soapy water.

6.2 Replacing the Oven Light

If the oven light needs replacement, ensure the oven is cool and unplugged. Unscrew the protective cover, replace the bulb with a suitable high-temperature resistant oven bulb, and reattach the cover.

7. TROUBLESHOOTING

Before contacting customer service, please refer to the following common issues and their solutions:

Problem	Possible Cause	Solution
Oven does not heat up	No power supply; Function/temperature not set; Timer not set	Check power connection and circuit breaker; Ensure function and temperature knobs are correctly set; Set the timer or select manual operation.
Oven light not working	Bulb is faulty	Replace the oven light bulb (refer to Section 6.2).
Uneven cooking	Incorrect shelf position; Overcrowding the oven; Door opened too frequently	Use appropriate shelf position for the dish; Avoid overcrowding; Minimize opening the oven door during cooking.
Excessive smoke during cooking	Food residue or grease build-up	Clean the oven interior thoroughly. Ensure baking trays are clean.

If the problem persists after attempting these solutions, please contact Faber customer support.

8. SPECIFICATIONS

Technical details for the Faber 80L Built-in Oven (Model FBIO 80L 4F):

Feature	Detail
Brand	Faber
Model	FBIO 80L 4F
Capacity	80 Liters
Installation Type	Built-In
Cooking Functions	Light, Grill, Conventional, Fan with Bottom Heat
Energy Rating	A+
Voltage	240 Volts
Wattage	2400 Watts
Annual Energy Consumption	2835 Watts
Fuel Type	Electric
Defrost System	Defrost
Door Orientation	Drop-Down
Material	Glass
Color	Black
Item Weight	37 kg
Item Dimensions (LxWxH)	59 x 56 x 59 Centimeters
Included Components	Oven & user manual
Country of Origin	China

9. WARRANTY AND SUPPORT

Your Faber 80L Built-in Oven comes with a **1-year warranty on the product** from the date of purchase.

For warranty claims, technical assistance, or to purchase spare parts, please contact Faber customer support. Keep your purchase receipt as proof of purchase for warranty services.

Manufacturer: FRANKE FABER INDIA PRIVATE LIMITED, 1086/1/2, Sanaswadi, Nagar Road, TAL-Shirur, Pune, Maharashtra, 412208.