

## Candy 33703475

# User Manual: Candy Idea FIDC N100 Oven

Model: 33703475 | Brand: Candy

## 1. IMPORTANT SAFETY INFORMATION

Please read this manual carefully before installing, operating, or performing maintenance on your oven. Keep this manual for future reference.

- **Electrical Safety:** Ensure the oven is correctly earthed and connected to a suitable power supply. Do not use adapters or extension cords.
- **Hot Surfaces:** The oven and its accessible parts become hot during use. Exercise caution to avoid touching heating elements. Keep children away.
- **Cleaning:** Always disconnect the appliance from the power supply before cleaning or maintenance.
- **Ventilation:** Ensure adequate ventilation around the appliance as per installation instructions.
- **Supervision:** Never leave the oven unattended during operation, especially when cooking with oil or fat.
- **Damage:** Do not operate the oven if it is damaged. Contact qualified service personnel.

## 2. PRODUCT OVERVIEW

The Candy Idea FIDC N100 is a 70-liter static oven designed for efficient cooking. It features a sleek black finish, two mechanical rotary controls for easy operation, and a double-glazed door for improved insulation and safety. The oven includes four primary cooking functions and an Aquactive steam cleaning system for simplified maintenance.



*Figure 2.1: Front view of the Candy Idea FIDC N100 oven. This image shows the oven's black exterior, the two mechanical control knobs on the top panel, and the large double-glazed glass door.*

Key features include:

- 70-liter capacity
- 4 cooking functions: Lighting, Grill, Natural Convection, Lower Resistance
- 2 mechanical rotary controls
- Double-glazed, fully removable door for easy cleaning
- Aquactive steam cleaning system
- Includes 1 rack and 1 baking sheet
- Energy rating A

### 3. INSTALLATION AND SETUP

Installation of this appliance should only be carried out by a qualified technician in accordance with local safety regulations. Incorrect installation can lead to injury or damage.

#### 3.1. Unpacking

Carefully remove all packaging materials. Inspect the oven for any signs of damage. If damage is found, do not install the appliance and contact your retailer.

### 3.2. Positioning

The oven is designed for built-in installation. Ensure the cabinet dimensions comply with the installation diagram. Maintain adequate clearance for ventilation.

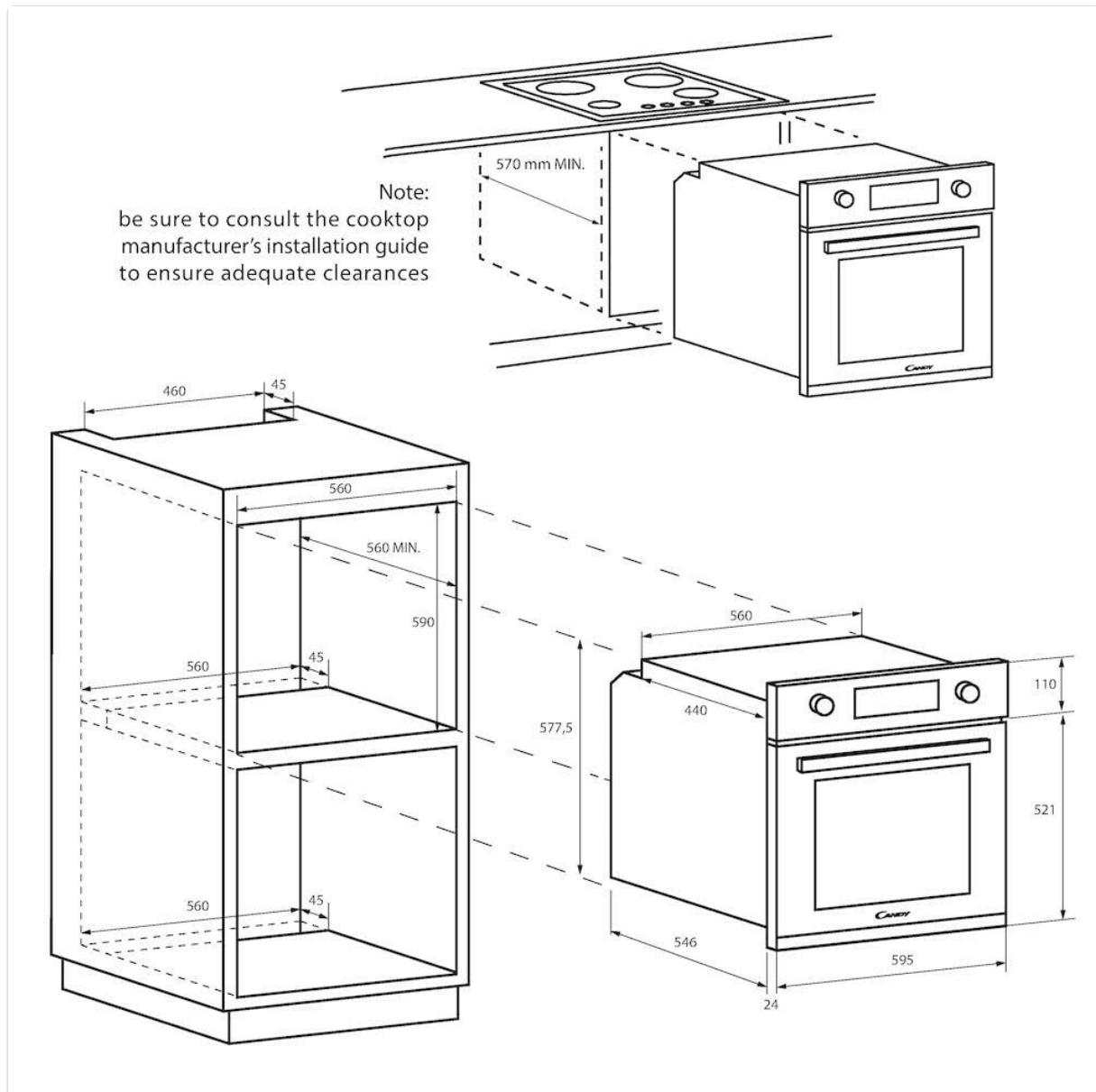


Figure 3.1: Installation diagram for the Candy Idea FIDC N100 oven. This diagram illustrates the required cabinet dimensions and clearances for proper built-in installation, including measurements in millimeters.

### 3.3. Electrical Connection

The oven requires a 2100W power supply. The electrical connection must be made by a qualified electrician, ensuring compliance with all local wiring regulations. The appliance must be properly earthed.

## 4. OPERATING INSTRUCTIONS

Your Candy Idea FIDC N100 oven is equipped with two mechanical rotary controls for selecting cooking functions and temperature/time.



Figure 4.1: Close-up of the oven control panel. This image highlights the two mechanical rotary knobs used to select oven functions and set the temperature or cooking time.

#### 4.1. Control Panel

- **Left Knob:** Typically used for temperature selection (e.g., 50°C to 250°C).
- **Right Knob:** Used to select cooking functions (e.g., Lighting, Grill, Convection, Lower Resistance) and potentially a timer.

#### 4.2. Cooking Functions

- **Lighting:** Activates the internal oven light for visibility.
- **Grill:** Uses the upper heating element for grilling and browning. Ideal for thin cuts of meat, toast, or gratins.
- **Natural Convection:** Uses both upper and lower heating elements for traditional baking and roasting. Suitable for cakes, pastries, and roasts.
- **Lower Resistance:** Uses only the lower heating element, ideal for dishes requiring more heat from the bottom, such as pizza or pies with a crisp base.

#### 4.3. First Use

Before using the oven for the first time, heat it empty at maximum temperature for approximately 30 minutes to burn off any manufacturing residues. Ensure the kitchen is well-ventilated during this process.

#### 4.4. Using Accessories

The oven comes with 1 rack and 1 baking sheet. Position them on the desired shelf levels before preheating the oven.



Figure 4.2: Included baking sheet. This image displays the black baking sheet accessory that comes with the oven, designed for various cooking tasks.

## 5. MAINTENANCE AND CLEANING

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

### 5.1. Aquactive Cleaning System

The Aquactive cleaning system uses steam to loosen dirt and food residues, making cleaning easier.

1. Pour 300 ml of water into the bottom cavity of the oven.
2. Set the oven to 90°C and run for 30 minutes.
3. After the cycle, allow the oven to cool slightly.
4. Wipe away softened dirt with a damp cloth.

### 5.2. General Cleaning

- **Exterior:** Clean the exterior surfaces with a soft cloth and mild detergent. Avoid abrasive cleaners.
- **Interior:** For stubborn stains, use oven-safe cleaning products, following the manufacturer's instructions. Ensure the oven is cool before cleaning.
- **Oven Door:** The double-glazed door is fully removable for thorough cleaning. Consult the installation section or manufacturer's website for instructions on how to safely remove and reattach the door.
- **Accessories:** Wash the rack and baking sheet with warm soapy water.

**Caution:** Always ensure the oven is disconnected from the power supply before performing any cleaning or maintenance.

## 6. TROUBLESHOOTING

If you encounter issues with your oven, refer to the following common problems and solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Oven does not heat up.	No power supply; incorrect function/temperature setting.	Check power connection and circuit breaker. Ensure function and temperature knobs are correctly set.
Oven light not working.	Light bulb faulty.	Replace the oven light bulb (ensure oven is cool and disconnected from power).
Uneven cooking.	Incorrect shelf position; overloaded oven; door not fully closed.	Use recommended shelf positions. Avoid overcrowding. Ensure door is sealed properly.
Excessive smoke during cooking.	Food spillage; excessive fat/oil.	Clean the oven interior. Use appropriate cooking methods to minimize spillage.







## 7. SPECIFICATIONS

Feature	Detail
Brand	Candy
Model Number	33703475 (FIDC N100)
Type	Static Oven
Capacity	70 Liters
Product Dimensions (H x W x D)	Approx. 23.43 x 23.43 x 22.36 inches (59.5 x 59.5 x 56.8 cm)
Weight	49.16 Pounds (approx. 22.3 kg)
Color	Black
Heating Method	Convection (Natural)
Functions	Lighting, Grill, Natural Convection, Lower Resistance
Controls	2 Mechanical Rotary Controls
Cleaning System	Aquactive (Steam Cleaning)
Door Type	Double Glass, Fully Removable
Total Power	2100W
Energy Rating	A

## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Candy website. You may also contact your retailer for assistance. When contacting support, please have your model number (33703475) and purchase date available.

Related Documents - 33703475

<div><div>CANDY</div><div></div><div><div>User Instructions</div><div>EN</div><div>2</div></div><div><div>Instruzioni per l'uso</div><div>IT</div><div>16</div></div><div>CANDY HOOD SYSTEM Technical Specifications</div></div>	<p><a href="#">Candy Oven User Manual: Instructions and Safety Guide</a></p> <p>This comprehensive user manual provides essential instructions, safety guidelines, troubleshooting tips, and installation details for Candy ovens. Ensure optimal performance and safe operation.</p>
<div><div>CANDY</div><div></div><div><div>User Instructions</div><div>EN</div><div>2</div></div><div>CANDY HOOD SYSTEM Technical Specifications</div></div>	<p><a href="#">Candy Oven User Instructions and Manual</a></p> <p>Comprehensive user instructions and manual for Candy ovens, covering safety, operation, cooking modes, cleaning, maintenance, troubleshooting, and installation.</p>
<div><div>CANDY</div><div></div><div><div>User Instructions</div><div>EN</div><div>2</div></div><div>CANDY HOOD SYSTEM Technical Specifications</div></div>	<p><a href="#">Candy Ovens User Instructions</a></p> <p>User instructions for Candy ovens, covering safety, general use, cleaning, maintenance, troubleshooting, and installation.</p>
<div><div></div><div><div>CANDY</div><div>FIDC X502</div><div>33703434 FIDC</div><div>Versione 1.0 (2023)</div></div><div></div></div>	<p><a href="#">Candy 33703434 FIDC X502 Oven Service Manual</a></p> <p>Detailed service and user instructions for the Candy 33703434 FIDC X502 oven, covering safety, operation, maintenance, and troubleshooting. Includes multilingual user guides and technical diagrams.</p>
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Comprehensive user manual for Candy ovens, covering safety, operation, maintenance, troubleshooting, and installation. Includes multilingual support information.