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› Faber 80L Built-In Black Finish Oven User Manual

## Faber FBIO 80L 6F BK

# Faber 80L Built-In Black Finish Oven User Manual

Model: FBIO 80L 6F BK

## INTRODUCTION

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Thank you for choosing the Faber 80L Built-In Black Finish Oven. This appliance is designed to provide efficient and versatile cooking performance for your kitchen. With its 80-liter capacity, intuitive push/pull knob controls, and six distinct cooking functions, it offers a wide range of culinary possibilities. This manual provides essential information for the safe and effective use of your new oven, including installation guidelines, operating instructions, maintenance tips, and troubleshooting advice. Please read this manual thoroughly before using the oven and keep it for future reference.

# FBIO 80L 6F BK



Image: The Faber 80L Built-In Oven, showcasing its sleek design alongside prepared dishes, highlighting the brand's commitment to culinary excellence.

## IMPORTANT SAFETY INSTRUCTIONS

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To reduce the risk of fire, electric shock, injury to persons, or damage when using the oven, follow these basic precautions:

- Read all instructions before using the appliance.
- Ensure the oven is properly installed and grounded by a qualified technician.
- Do not touch hot surfaces. Use oven mitts or pot holders.
- Never use the oven for heating the room.
- Do not store flammable materials in or near the oven.
- Always supervise children when the oven is in use.
- Disconnect power before servicing or cleaning.
- Do not use abrasive cleaners or sharp metal scrapers to clean the oven door glass as they can scratch the surface, which

may result in shattering of the glass.

## SETUP AND INSTALLATION

The Faber 80L Built-In Oven is designed for seamless integration into your kitchen cabinetry. Proper installation is crucial for safety and optimal performance.

### Unpacking

Carefully remove all packaging materials from the oven. Inspect the oven for any signs of damage during transit. Retain packaging for potential future transport or service.

### Location and Dimensions

Install the oven in a dry, well-ventilated area. Ensure adequate clearance around the appliance for proper air circulation. Refer to the diagram below for precise dimensions and cut-out requirements for your cabinet.



Image: A detailed diagram illustrating the external dimensions of the Faber 80L Built-In Oven (594mm width, 594mm height, 548mm depth) and recommended cut-out dimensions for cabinet installation.

## Electrical Connection

The oven requires a 240 Volts power supply with a wattage of 2875 Watts. The electrical connection must be performed by a qualified electrician in accordance with local wiring regulations. Ensure the appliance is properly grounded.

## Initial Cleaning

Before first use, wipe the interior and exterior of the oven with a damp cloth and mild detergent. Run the oven empty at maximum temperature for approximately 30 minutes to burn off any manufacturing residues. Ensure the room is well-ventilated during this process.

## OPERATING INSTRUCTIONS

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Your Faber 80L Built-In Oven features user-friendly controls and multiple cooking functions to suit various culinary needs.

### Control Panel Overview



Image: A close-up view of the oven's control panel, showing the push/pull knobs for function selection, timer, and temperature settings. The oven is equipped with push/pull knob controls for selecting cooking functions, setting the timer, and adjusting temperature.

The digital display provides clear feedback on settings and cooking progress.

## Cooking Functions

The oven offers 6 distinct cooking functions:



Image: An illustrative diagram detailing the six cooking functions: Light, Grill (for crispy pizza & chicken), Top Heating (for lasagna & pie), Conventional Heating (for breads & fruitcakes), Convection Heating (Bake Mode), and Fan with Bottom Heat (for crisp pies & pastry), and Defrost & Fan Assisted Grilling (for crispy food).

1. **Light:** Illuminates the oven interior for visibility.
2. **Grill:** Ideal for grilling and browning dishes like crispy pizza and chicken.
3. **Top Heating:** Provides heat from the top element, suitable for dishes requiring browning on top, such as lasagna and pies.
4. **Conventional Heating:** Uses both top and bottom heating elements, perfect for traditional baking of breads and fruitcakes.
5. **Convection Heating (Bake Mode):** Utilizes a fan to circulate hot air, ensuring even cooking and baking.
6. **Fan with Bottom Heat:** Combines fan circulation with bottom heating, excellent for achieving crispy bases on pies and pastries.

7. **Defrost & Fan Assisted Grilling:** A combination function for defrosting and achieving crispy results with fan assistance.

## Temperature Control

The oven allows temperature settings from 50°C to 250°C. Rotate the temperature knob to select the desired cooking temperature.

## Digital Timer

Use the digital timer to set cooking durations. The oven will automatically switch off or alert you when the set time has elapsed.

## Using Accessories

The oven comes with a Grill Rack, Universal Pan, and Rotisserie. These accessories can be placed on the 5 available shelf positions inside the oven to accommodate various cooking needs.



Image: The interior of the Faber 80L Built-In Oven, clearly showing the five distinct shelf positions for flexible placement of racks and pans.

## MAINTENANCE AND CLEANING

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

## General Cleaning

- Always ensure the oven is cool and disconnected from the power supply before cleaning.
- Use a soft cloth and mild, non-abrasive detergent for cleaning all surfaces.
- Avoid using harsh chemicals, abrasive pads, or steam cleaners.

## Oven Interior

For stubborn stains, use a specialized oven cleaner, following the product's instructions carefully. Ensure adequate ventilation during and after cleaning. Remove racks and accessories for separate cleaning in warm, soapy water.

## Oven Door Glass

The oven features a three-layer cool touch glass door for safety and insulation. Clean the glass with a soft cloth and glass cleaner. Do not use abrasive materials that could scratch the glass.



Image: The Faber oven with callouts indicating its Three Layer Glass Door, Cool Touch Glass, and Cool Touch Handle, emphasizing safety

and user comfort.

## Replacing the Oven Light Bulb

If the oven light needs replacement, ensure the oven is cool and unplugged. Unscrew the protective cover, replace the bulb with a new one of the same type (check specifications for bulb type), and reattach the cover.

## TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Oven does not heat up.	No power supply; incorrect function/temperature setting; faulty heating element.	Check power connection and circuit breaker. Verify function and temperature settings. Contact service if problem persists.
Oven light not working.	Bulb is loose or burnt out.	Tighten or replace the oven light bulb (ensure oven is cool and unplugged).
Food not cooking evenly.	Incorrect shelf position; overloaded oven; door not fully closed.	Adjust shelf position. Avoid overcrowding. Ensure door is securely closed.
Excessive smoke during cooking.	Food spills or grease buildup.	Clean the oven interior thoroughly. Reduce amount of fat in cooking.

If you encounter issues not listed here or if the problem persists after attempting the solutions, please contact Faber customer support.

## SPECIFICATIONS

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Detailed technical specifications for the Faber 80L Built-In Black Finish Oven:

Feature	Detail
Brand	Faber
Model Number	116.0680.241 (FBIO 80L 6F BK)
Capacity	80 Liters
Installation Type	Built-In
Control Type	Push/Pull Knob Control with Digital Display
Cooking Functions	6 (Light, Grill, Top Heating, Conventional Heating, Convection Heating, Fan with Bottom Heat, Defrost & Fan Assisted Grilling)
Temperature Range	50°C - 250°C
Voltage	240 Volts
Wattage	2875 Watts
Fuel Type	Electric
Finish Type	Black Glass
Material	Glass
Product Dimensions (WxDxH)	594 x 594 x 569 mm
Cut Out Dimensions (WxD)	595 x 595 mm
Item Weight	32 kg 500 g
Included Components	1 Oven, 1 User Manual, 1 Grill Rack, 1 Universal Pan, 1 Rotisserie, 1 Tong
Country of Origin	China

## WARRANTY AND SUPPORT

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Your Faber 80L Built-In Black Finish Oven comes with a comprehensive warranty and dedicated customer support.

### Warranty Information

The product is covered by a **1 Year Comprehensive Warranty** from the date of purchase. Please retain your purchase receipt as proof of warranty.

### Customer Support

For any service requests, technical assistance, or inquiries regarding your Faber oven, please contact:

**Manufacturer:** Franke Faber India Pvt Ltd

**Address:** 1086/1/2, SANASWADI, TAL - SHIRUR, PUNE - 412208, MAHARASHTRA, INDIA

**Contact Number:** 1800-209-3484

You can also visit the official Faber website or the product page on Amazon for additional resources and support.

