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## Faber FBIO 80L 8F BK

# Faber 80L Built-In Oven FBIO 80L 8F BK User Manual

Model: FBIO 80L 8F BK (116.0680.242)

## 1. INTRODUCTION

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This manual provides comprehensive instructions for the safe and efficient use of your new Faber 80L Black Finish Built-In Oven, model FBIO 80L 8F BK. Please read all instructions carefully before installation and operation, and retain this manual for future reference.

The Faber FBIO 80L 8F BK is an A-Class energy-efficient electric oven with an 80-liter capacity, featuring push/pull knob controls, a digital display, and 8 cooking functions including rotisserie and grill.

## 2. SAFETY INFORMATION

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### General Safety:

- Ensure the oven is installed by a qualified technician according to local regulations.
- Do not touch hot surfaces. Always use oven mitts or pot holders.
- Keep children away from the oven during operation and when it is cooling down.
- Never use water to extinguish grease fires. Smother the fire with a lid or baking soda.
- Do not store flammable materials in or near the oven.
- Disconnect the appliance from the power supply before cleaning or maintenance.
- Ensure proper ventilation during use.

### Electrical Safety:

- This appliance must be properly grounded.
- Do not operate the oven with a damaged power cord or plug.
- Avoid using extension cords. If necessary, use a heavy-duty, grounded extension cord rated for the oven's wattage.

## 3. PRODUCT OVERVIEW

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Your Faber Built-In Oven comes equipped with several features designed for convenience and performance.

### 3.1 Components Included

- 1 x Faber 80L Built-In Oven
- 1 x User Manual (this document)

- 1 x Grill Rack
- 1 x Universal Pan
- 1 x Rotisserie Set
- 1 x Tong

### 3.2 Key Features



**Image Description:** A front view of the Faber Built-In Oven highlighting its safety and design features. Labels point to the oven door, indicating a **Three Layer Glass Door** for improved insulation, **Cool Touch Glass** on the exterior, and a **Cool Touch Handle** for safe operation.

- **Capacity:** 80 Liters, suitable for large meals.
- **Control:** Intuitive Push/Pull Knob Control for easy setting adjustments.
- **Display:** Digital Timer for precise cooking management.
- **Door:** Three Layer Glass Door with Cool Touch Glass and Handle for enhanced safety and insulation.
- **Energy Efficiency:** A Class Energy Efficient rating.



**Capacity  
80 Liters**



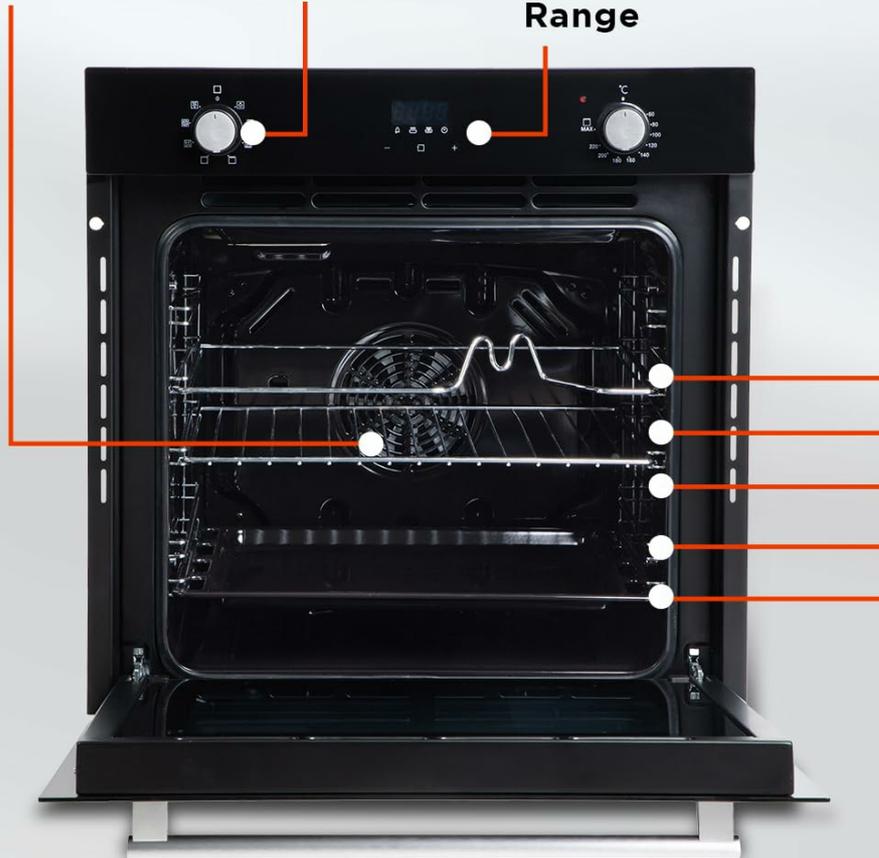
**Knock  
Control**



**50°-250°  
Temperature  
Range**



**5 Shelf  
Position**



**Image Description:** An interior view of the Faber Built-In Oven with the door open. Labels indicate the **80 Liters Capacity**, the **Knock Control** knobs on the control panel, a **50°-250° Temperature Range**, and **5 Shelf Positions** marked along the oven walls for flexible cooking.

- **Temperature Range:** 50°C to 250°C for versatile cooking.
- **Shelf Positions:** 5 adjustable shelf positions to accommodate various dish sizes.

## 4. SETUP AND INSTALLATION

The Faber Built-In Oven is designed for seamless integration into your kitchen cabinetry. Professional installation is recommended.

### 4.1 Pre-Installation Checks

- Ensure the installation area is clean, dry, and level.
- Verify that the electrical supply matches the oven's requirements (240 Volts, 2875 Watts).
- Confirm that the cabinet cut-out dimensions are correct.

## 4.2 Dimensions



**Image Description:** A side-front view of the Faber Built-In Oven with measurement lines indicating its physical dimensions. The oven measures 594mm in width, 594mm in height, and 548mm in depth.

- **Product Dimension (WxDxH):** 594 mm x 594 mm x 569 mm
- **Cut Out Dimensions (WxD):** 595 mm x 595 mm (for cabinet opening)

## 4.3 Installation Steps (Summary)

1. Carefully unpack the oven and remove all packaging materials.
2. Slide the oven into the prepared cabinet opening, ensuring it is level and flush with the cabinet front.
3. Secure the oven to the cabinet using the provided screws.
4. Connect the oven to the electrical supply as per local electrical codes.
5. Perform a test run to ensure all functions are operating correctly.

*Refer to the detailed installation guide provided with the appliance for complete instructions.*

## 5. OPERATING INSTRUCTIONS

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Your oven features intuitive controls and multiple cooking functions to suit various culinary needs.

### 5.1 Control Panel Overview



**Image Description:** A close-up view of the oven's control panel. It features two push/pull rotary knobs on either side of a central digital display. The left knob controls cooking functions, and the right knob controls temperature. The digital display shows time and cooking settings.

- **Left Knob:** Function Selector (Push to pop out/in, turn to select cooking mode).
- **Digital Display:** Shows time, temperature, and timer settings.
- **Right Knob:** Temperature Selector (Push to pop out/in, turn to set desired temperature).

### 5.2 Setting the Time and Timer

Use the buttons around the digital display to set the current time and program the cooking timer. Consult the detailed instructions in the full user manual for specific timer programming steps.

## 5.3 Cooking Functions

The oven offers 8 distinct cooking functions. Select the desired function using the left control knob.



**Image Description:** A visual representation of the 8 cooking functions available on the Faber Built-In Oven. Each function is depicted with an icon and a brief description: **Light**, **Grill** (for crispy pizza & chicken), **Top Heating** (for lasagna & pie), **Conventional Heating** (for breads & fruitcakes), **Convection Heating** (Bake Mode), **Fan with Bottom Heat** (for crisp pies & pastry), and **Defrost & Fan Assisted Grilling** (for crispy food).

- **Light:** Illuminates the oven interior.
- **Grill:** Ideal for grilling meats, fish, and toasting.
- **Top Heating:** Provides heat from the top element, suitable for browning and finishing dishes like lasagna and pies.
- **Conventional Heating:** Uses both top and bottom heating elements, perfect for traditional baking of breads and fruitcakes.
- **Convection Heating (Bake Mode):** Utilizes a fan to circulate hot air, ensuring even cooking and baking.
- **Fan with Bottom Heat:** Combines the fan with the bottom heating element, excellent for achieving crispy bases on pies and pastries.
- **Defrost & Fan Assisted Grilling:** A combination function for defrosting and then grilling, or for achieving crispy results with fan assistance.

- **Rotisserie:** For roasting poultry or large cuts of meat evenly. (Requires the included rotisserie accessory).



**Image Description:** An interior view of the Faber Built-In Oven, showing the metal grill rack inserted into one of the shelf positions and the rotisserie rod assembly in place, ready for use.

## 6. MAINTENANCE AND CLEANING

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

### 6.1 General Cleaning

- Always ensure the oven is cool and disconnected from power before cleaning.
- Wipe the interior and exterior surfaces with a soft cloth and mild detergent.
- For stubborn stains, use a non-abrasive oven cleaner, following the product's instructions.
- Clean the glass door with a glass cleaner.

### 6.2 Cleaning Accessories

- Remove grill racks, universal pan, and rotisserie components for separate cleaning in warm, soapy water.
- Ensure all accessories are dry before placing them back into the oven.

### 6.3 Replacing the Oven Light

If the oven light needs replacement, ensure the oven is unplugged. Unscrew the protective cover, replace the bulb with a suitable high-temperature oven bulb, and reattach the cover. Consult a qualified technician if unsure.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Oven does not turn on.	No power supply; circuit breaker tripped; oven door not closed properly.	Check power connection; reset circuit breaker; ensure door is fully closed.
Oven not heating properly.	Incorrect temperature setting; faulty heating element.	Verify temperature setting; if problem persists, contact service.
Digital display not working.	Power interruption; internal fault.	Check power supply; if problem persists, contact service.
Excessive smoke during cooking.	Food spills; excessive fat/grease; incorrect cooking temperature.	Clean oven interior; reduce fat content; adjust temperature.

If the issue is not resolved by the above steps, please contact Faber customer support.

## 8. SPECIFICATIONS

<b>Brand</b>	Faber
<b>Model Number</b>	FBIO 80L 8F BK (116.0680.242)
<b>Capacity</b>	80 Liters
<b>Installation Type</b>	Built-In
<b>Control Type</b>	Push/Pull Knob Control with Digital Display
<b>Cooking Functions</b>	8 (including Rotisserie, Grill)
<b>Finish</b>	Black Glass
<b>Energy Efficiency</b>	A Class
<b>Voltage</b>	240 Volts
<b>Wattage</b>	2875 Watts
<b>Fuel Type</b>	Electric
<b>Product Dimensions (WxDxH)</b>	59.4 x 59.4 x 56.9 Centimeters
<b>Cut Out Dimensions (WxD)</b>	595 x 595 mm
<b>Item Weight</b>	37 kg 300 g

Defrost System	Auto Defrost
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## 9. WARRANTY AND SUPPORT

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### 9.1 Warranty Information

Your Faber 80L Built-In Oven comes with a **1 Year Comprehensive Warranty** from the date of purchase. This warranty covers manufacturing defects and faulty workmanship under normal use conditions. Please retain your purchase receipt as proof of warranty.

*The warranty does not cover damages caused by improper installation, misuse, accidents, unauthorized repairs, or normal wear and tear.*

### 9.2 Customer Support

For any service requests, technical assistance, or warranty claims, please contact Faber customer support:

- **Manufacturer:** Franke Faber India Pvt Ltd
- **Address:** 1086/1/2, SANASWADI, TAL - SHIRUR, PUNE - 412208, MAHARASHTRA, INDIA
- **Contact Number:** 1800-209-3484

When contacting support, please have your oven's model number (FBIO 80L 8F BK or 116.0680.242) and date of purchase readily available.