

Manuals.plus /

› Faber /

› Faber 83L 6F Air Fryer Built-in Oven Instruction Manual

Faber FBIO 83L 6F AF

Faber 83L 6F Air Fryer Built-in Oven

Model: FBIO 83L 6F AF

Instruction Manual

1. IMPORTANT SAFETY INFORMATION

Please read this manual carefully before using your new Faber built-in oven. Keep these instructions for future reference.

- **Electrical Safety:** Ensure the oven is correctly installed by a qualified technician and connected to a properly grounded electrical outlet. Do not use extension cords.
- **Hot Surfaces:** The oven and its accessories become very hot during operation. Always use oven mitts or gloves when handling hot items. Keep children away from the appliance.
- **Burn Hazard:** The oven door glass can become hot. Avoid touching it directly during and immediately after operation.
- **Ventilation:** Ensure adequate ventilation around the oven as specified in the installation instructions. Do not block ventilation openings.
- **Cleaning:** Always disconnect the power supply before cleaning. Allow the oven to cool completely before cleaning.
- **Flammable Materials:** Do not store flammable materials inside or near the oven.
- **Supervision:** Never leave the oven unattended during operation, especially when using high-temperature functions like grilling or air frying.

2. PRODUCT OVERVIEW

The Faber 83L 6F Air Fryer Built-in Oven is a versatile appliance designed for modern kitchens, offering a large capacity and multiple cooking functions. It features a sleek black glass finish and intuitive sensor touch controls with a rotary knob.



Image: The Faber built-in oven seamlessly integrated into a modern kitchen cabinet.

Key Features:

- **83 Liters Capacity:** Ideal for large families and cooking multiple dishes.
- **6 Cooking Functions:** Includes Baking, Grilling, Fan Grill, Air Fry, Defrost, and Oven Lighting.
- **3D Hot Air Circulation System:** Ensures even cooking and browning.
- **Sensor Touch Control with Rotary Knob:** For precise and easy operation.
- **Air Fry Function:** For healthier fried foods with less oil.
- **Triple-glazed Cool-Touch Glass Door:** Enhances safety by keeping the outer surface cooler.
- **Soft Door Closing:** Provides a smooth and quiet closing mechanism.
- **Easy to Clean Cavity:** Designed for convenient maintenance.

3. SETUP AND INSTALLATION

3.1 Unpacking

- Carefully remove the oven from its packaging.
- Inspect the oven for any signs of damage. If damaged, do not install or operate it, and contact customer service.
- Remove all packing materials, including any protective films or tapes from the interior and exterior surfaces.
- Ensure all accessories (Grill Rack, Tong, Universal Pan) are present.

3.2 Installation

Installation must be performed by a qualified technician in accordance with local regulations and safety standards.

- **Cut-Out Dimensions:** The recommended cut-out dimensions for installation are 565mm (Width) x 585-595mm (Height).
- **Electrical Connection:** The oven requires a 240V, 2875W electrical supply. Ensure the electrical circuit is adequate and properly grounded.
- **Ventilation:** Ensure sufficient space for ventilation around the oven to prevent overheating.



Image: Dimensional drawing of the oven, indicating 594mm width, 594mm height, and 568mm depth.

3.3 First Use

- Before first use, clean the oven interior and accessories with a damp cloth and mild detergent.
- To eliminate any manufacturing odors, heat the empty oven at 200°C (400°F) for approximately 30-60 minutes. Ensure the kitchen is well-ventilated during this process.

4. OPERATING INSTRUCTIONS

4.1 Control Panel

The oven is controlled via a sensor touch panel and two rotary knobs. The left knob typically controls the cooking function, and the right knob controls temperature or time, depending on the selected function. The central digital display shows settings and cooking status.



Image: The oven's control panel, highlighting the sensor touch interface and rotary knobs for function and temperature/time selection.



Animation: A hand demonstrating the use of the sensor touch control panel.

4.2 Cooking Functions

The oven offers 6 distinct cooking functions:



Image: Visual representation of the six cooking functions available on the oven.

- **Baking:** Ideal for cakes, pastries, and casseroles. Uses heat from top and bottom elements, often with fan assistance for even distribution.
- **Grilling:** For browning and crisping the surface of food. Use for toasts, steaks, or gratins. Position food closer to the top heating element.
- **Fan Grill:** Combines grilling with fan circulation for more even grilling and faster cooking, suitable for larger cuts of meat.
- **Air Fry:** Utilizes a powerful fan and heating element to circulate hot air rapidly, mimicking deep-frying with minimal oil. Use the dedicated air fry basket for best results.
- **Defrost:** Uses fan circulation without heat to gently thaw frozen foods.
- **Oven Lighting:** Activates the interior oven light for visibility without heating.



Animation: Depiction of the 3D hot air circulation system within the oven.

4.3 Using the Air Fry Function

To use the Air Fry function:

1. Place food in the provided air fry basket.
2. Insert the basket onto the appropriate shelf level in the oven.
3. Select the Air Fry function using the left rotary knob.
4. Set the desired temperature and cooking time using the right rotary knob and sensor touch controls.
5. Monitor cooking progress through the oven door or by using the oven light.



Image: The air fryer basket positioned inside the oven, ready for use.



Animation: A visual guide to inserting the air fryer basket into the oven.

4.4 Using the Oven Light

The oven light can be activated independently to check on food without opening the door, thus maintaining internal temperature.



Animation: A demonstration of the oven's interior light illuminating.

4.5 Soft Door Closing

The oven door is equipped with a soft-closing mechanism for quiet and gentle operation.



Animation: The oven door demonstrating its soft-closing feature.

5. MAINTENANCE AND CLEANING

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

5.1 Cleaning the Oven Cavity

- Always ensure the oven is cool and disconnected from the power supply before cleaning.
- The oven cavity is designed for easy cleaning. Wipe down the interior with a soft cloth and a mild, non-abrasive oven cleaner or soapy water.
- For stubborn stains, a specialized oven cleaner can be used, following the product instructions carefully.
- Avoid using abrasive pads, harsh chemicals, or steam cleaners, as these can damage the oven's surfaces.



Animation: A hand cleaning the interior glass of the oven door.

5.2 Cleaning the Exterior and Door

- Wipe the exterior surfaces, including the control panel and glass door, with a soft, damp cloth and mild detergent.
- Dry thoroughly with a soft, clean cloth to prevent water spots.
- Do not use abrasive cleaners or sharp objects on the control panel or glass door.

5.3 Cleaning Accessories

- The grill rack, universal pan, and air fry basket can be washed by hand with warm soapy water.
- Ensure all accessories are completely dry before returning them to the oven.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Oven does not turn on	No power supply; Door not closed properly; Control panel locked.	Check power connection and circuit breaker; Ensure door is fully closed; Unlock control panel if applicable.
Oven not heating	Incorrect function/temperature setting; Heating element fault.	Verify settings; If problem persists, contact service.
Uneven cooking	Incorrect rack position; Overcrowding the oven; Door opened too frequently.	Use recommended rack positions; Do not overcrowd; Minimize door openings.
Oven light not working	Bulb needs replacement.	Refer to the service manual for bulb replacement or contact customer service.
Excessive smoke/odor	Food spills; Residue from first use; Incorrect temperature.	Clean oven thoroughly; Ensure proper ventilation during initial burn-off; Adjust temperature.

7. SPECIFICATIONS

Feature	Specification
Model Name	FBIO 83L 6F AF
Capacity	83 Liters
Type of Oven	Built-in Convection with 3D Hot Air Circulation
Cooking Functions	6 (Baking, Grilling, Fan Grill, Air Fry, Defrost, Oven Lighting)
Control Type	Sensor Touch Control with Rotary Knob
Product Dimensions (D x W x H)	59.4D x 59.4W x 56.8H Centimeters
Cut-Out Dimensions (W x H)	565W x 585~595H MM
Wattage	2875 Watts
Voltage	240 Volts
Material	Glass (Exterior and Inner Cavity)
Special Features	Air Fry Function, Anti-Scalding Cold Door, Automatic Power-Off Protection, Triple-glazed Cool-Touch Glass Door, Oven Light, Easy Cleaning, Soft Door Closing
Included Components	Grill Rack, Tong, Universal Pan

8. WARRANTY AND SUPPORT

8.1 Warranty Information

This Faber 83L 6F Air Fryer Built-in Oven comes with **a2-Year Comprehensive Warranty** on the product. Please retain your purchase receipt as proof of purchase for warranty claims. The warranty covers manufacturing defects under normal use conditions.

8.2 Customer Support

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

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