

Faber FBIO 75L 9F

Faber FBIO 75L 9F Built-in Oven User Manual

Model: FBIO 75L 9F

1. INTRODUCTION

Thank you for choosing the Faber FBIO 75L 9F Built-in Oven. This manual provides essential information for the safe and efficient use of your new appliance. Please read these instructions carefully before installation, operation, and maintenance. Retain this manual for future reference.

This oven features a 75-liter capacity, 9 cooking functions, 3D hot air circulation, and a full black glass appearance, designed for modern kitchens.

2. SAFETY INSTRUCTIONS

To prevent personal injury or damage to the appliance, observe the following safety precautions:

- **Electrical Safety:** Ensure the oven is correctly earthed and connected to a suitable power supply. Do not use extension cords. Disconnect power before any maintenance or cleaning.
- **Hot Surfaces:** The oven and its accessible parts become hot during use. Exercise caution to avoid touching heating elements. Use oven mitts when handling hot dishes or oven accessories. The Anti-Scalding Cold Door Technology helps reduce outer door temperature, but caution is still advised.
- **Child Safety:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
- **Ventilation:** Ensure adequate ventilation around the oven as specified in the installation instructions. Do not block ventilation openings.
- **Cleaning:** Always allow the oven to cool down before cleaning. Do not use harsh 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.
- **Flammable Materials:** Do not store flammable materials in or near the oven.

3. PRODUCT OVERVIEW

The Faber FBIO 75L 9F Built-in Oven is designed for optimal cooking performance and integration into your kitchen. Key features include:

- **Capacity:** 75 Liters
- **Cooking Functions:** 9 functions for versatile cooking
- **Air Circulation:** 3D Hot Air Circulation System for even cooking
- **Door Technology:** Anti-Scalding Cold Door Technology with Triple Glazed High Borosilicate Anti Scald Glass
- **Controls:** Mechanical Rotary Control Knobs with Digital Display
- **Safety:** Automatic Power-Off Protection
- **Energy Efficiency:** Class “A” Energy Efficient



Figure 1: Front view of the Faber FBIO 75L 9F Built-in Oven, showcasing its black glass finish and control panel.



Figure 2: Interior view of the oven, showing multiple rack positions and the included grill rack and universal pan.

4. INSTALLATION AND SETUP

Proper installation is crucial for the safe and efficient operation of your built-in oven. It is highly recommended to utilize the authorized Faber installation service.

4.1 Pre-Installation Checks

- Ensure the cabinet material can withstand temperatures up to 90°C.
- Verify that the electrical supply meets the oven's requirements (2200 Watts).
- Confirm the installation area is level and stable.

4.2 Cut-Out Dimensions

The cabinet opening must conform to the following dimensions:

- **Width (W):** 565 mm
- **Depth (D):** 585~595 mm
- **Height (H):** 595 mm



Figure 3: Side view of the oven with the door open, illustrating its built-in design and internal structure.

4.3 Electrical Connection

The oven must be connected to the mains power supply by a qualified electrician, following local wiring regulations. Ensure the appliance is properly earthed.

4.4 Securing the Oven

Once placed into the cabinet opening, secure the oven using the provided screws through the designated mounting holes in the oven frame.

4.5 Faber Installation Service

Installation is handled by Faber. Raise an installation request after product delivery. A brand authorized technician will contact you within 48-72 working hours. It is important to get it installed by an Authorized Faber Service Center to register product warranty.

5. OPERATING INSTRUCTIONS

Your Faber FBIO 75L 9F oven features intuitive controls for various cooking needs.

5.1 Control Panel

The oven is controlled via Push/Pull Rotary Knobs and a Digital Display. The left knob typically selects the cooking

function, and the right knob sets the temperature or time. The digital display shows time, temperature, and selected functions.

5.2 Setting the Clock/Timer

Upon first power-up or after a power outage, the digital display will flash. Use the control knobs to set the current time. The timer function can be set for delayed start or automatic shut-off.

5.3 Cooking Functions (9 Functions)

Rotate the function selection knob to choose from the available cooking modes. While specific icons may vary, common functions include:

1. **Convection (3D Hot Air Circulation):** Ideal for cooking multiple dishes simultaneously on different levels, ensuring even heat distribution.
2. **Grill:** For grilling meats, toasting bread, or browning dishes.
3. **Fan Assisted Grill:** Combines grilling with fan circulation for faster, more even grilling.
4. **Defrost (Hot Air Defrost):** Uses gentle fan circulation to thaw frozen foods quickly and hygienically.
5. **Top and Bottom Heating:** Traditional cooking for baking and roasting on one level.
6. **Bottom Heating:** For crisping bases of pizzas or pies.
7. **Eco Mode:** Energy-saving cooking mode for specific dishes.
8. **Oven Light:** Illuminates the oven interior without activating heating elements.
9. **Special Function (e.g., Pizza/Intensive Bake):** A dedicated function for specific cooking needs, refer to your appliance's specific icons.



Figure 4: Close-up of the oven interior, highlighting the heating elements, fan, and multiple rack positions for versatile cooking.

5.4 Temperature Control

Rotate the temperature control knob to set the desired cooking temperature. The digital display will show the set temperature and the current oven temperature.

5.5 Using Accessories

The oven comes with a Grill Rack and a Universal Pan. Position them on the appropriate rack levels according to your recipe and chosen cooking function.

6. CARE AND MAINTENANCE

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

6.1 Cleaning the Exterior

Wipe the exterior surfaces with a soft cloth dampened with warm soapy water. For the black glass finish, use a glass cleaner and a microfiber cloth to avoid streaks. Do not use abrasive cleaners or harsh chemicals.

6.2 Cleaning the Interior

Allow the oven to cool completely. Remove all racks and accessories. Wipe the interior with a damp cloth and mild detergent. For stubborn stains, use a specialized oven cleaner, following the product instructions carefully. Ensure all cleaner residue is removed before next use.

6.3 Oven Door

The Triple Glazed High Borosilicate Anti Scald Glass can be cleaned with a soft cloth and glass cleaner. Avoid scratching the surface. The oven door may be removable for thorough cleaning, refer to the full product manual for specific instructions.

6.4 Replacing the Oven Light

Ensure the oven is disconnected from the power supply and completely cool. Unscrew the protective cover, replace the bulb with a new oven-specific bulb of the correct wattage, and reattach the cover.

7. TROUBLESHOOTING

Before contacting service, review the following common issues and solutions:

- **Oven Not Heating:** Check if the oven is properly plugged in and the circuit breaker has not tripped. Ensure a cooking function and temperature have been selected.
- **Oven Light Not Working:** Check if the bulb needs replacement (refer to section 6.4).
- **Uneven Cooking:** Ensure food is placed centrally and not overcrowding the oven. Utilize the 3D Hot Air Circulation function for best results.
- **Digital Display Not Working:** Check power supply. If power is present, a reset by disconnecting and reconnecting power may resolve minor glitches.
- **Error Codes:** If an error code appears on the display, note the code and refer to the comprehensive manual or contact Faber service.

If the problem persists after attempting these solutions, disconnect the oven from the power supply and contact authorized Faber service personnel.

8. SPECIFICATIONS

Feature	Specification
Brand	Faber
Model	FBIO 75L 9F BK
Capacity	75 Litres

Feature	Specification
Installation Type	Built-In
Cooking Functions	9
Oven Cooking Mode	Convection
Special Features	3D Hot Air Circulation, Anti-Scalding Cold Door, Triple Glazed Anti-Scald Glass, Automatic Power-Off Protection
Controls	Mechanical Rotary Control Knobs with Digital Display
Colour	Black
Finish Type	Black Glass
Wattage	2200 Watts
Defrost System	Hot Air Defrost
Energy Efficiency	Class A
Product Dimension (W x D x H)	595 x 595 x 575 mm
Cut Out Dimensions (W x D x H)	565 x 585~595 x 595 mm
Item Weight	29 kg
Included Components	1 Oven, 1 User Manual, 1 Grill Rack, 1 Universal Pan, 1 Tong
Manufacturer	FRANKE FABER INDIA Pvt Ltd

9. WARRANTY AND SUPPORT

Your Faber FBIO 75L 9F Built-in Oven comes with a **2 Year Comprehensive Warranty**.

To ensure the validity of your warranty, it is essential that the oven is installed by an authorized Faber Service Center technician. As mentioned in the installation section, you should raise an installation request with Faber after product delivery.

9.1 Customer Support

For service requests, technical assistance, or warranty claims, please contact Faber customer support. Refer to the contact information provided in the packaging or on the official Faber India website for the most up-to-date details.

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question