

INSTRUCTIONS FOR USE AND INSTALLATION

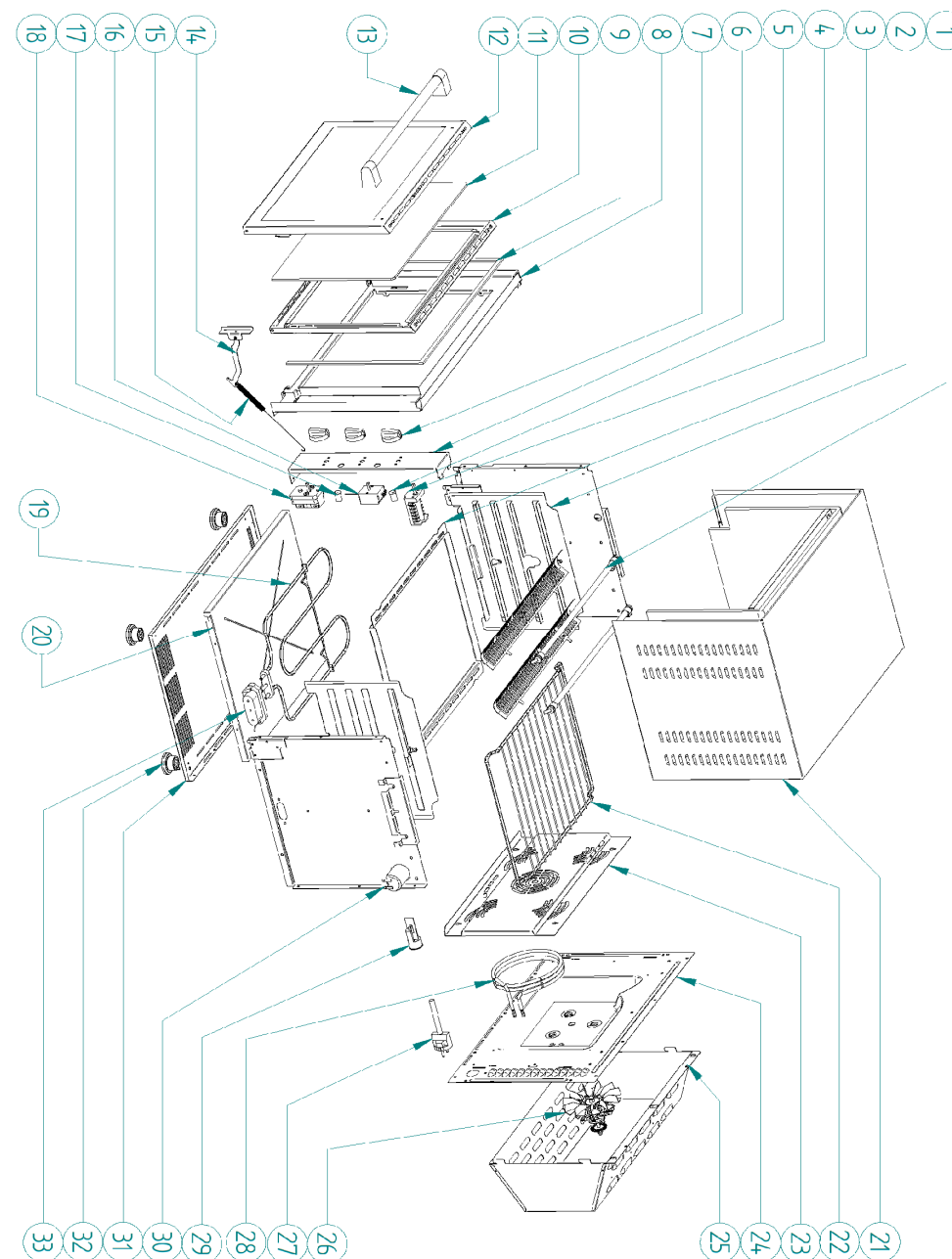
MULTIFUNCTION OVEN

FC 380 TQ



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FC 380 TQ



Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Take into account the instructions and keep it systematically with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- This machine is for indoor use. Do not use it outdoor.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- Never move the appliance when it is working or when the surfaces of cooking are still hot.
- Check that the appliance is definitely off before connecting it up or disconnecting it.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.

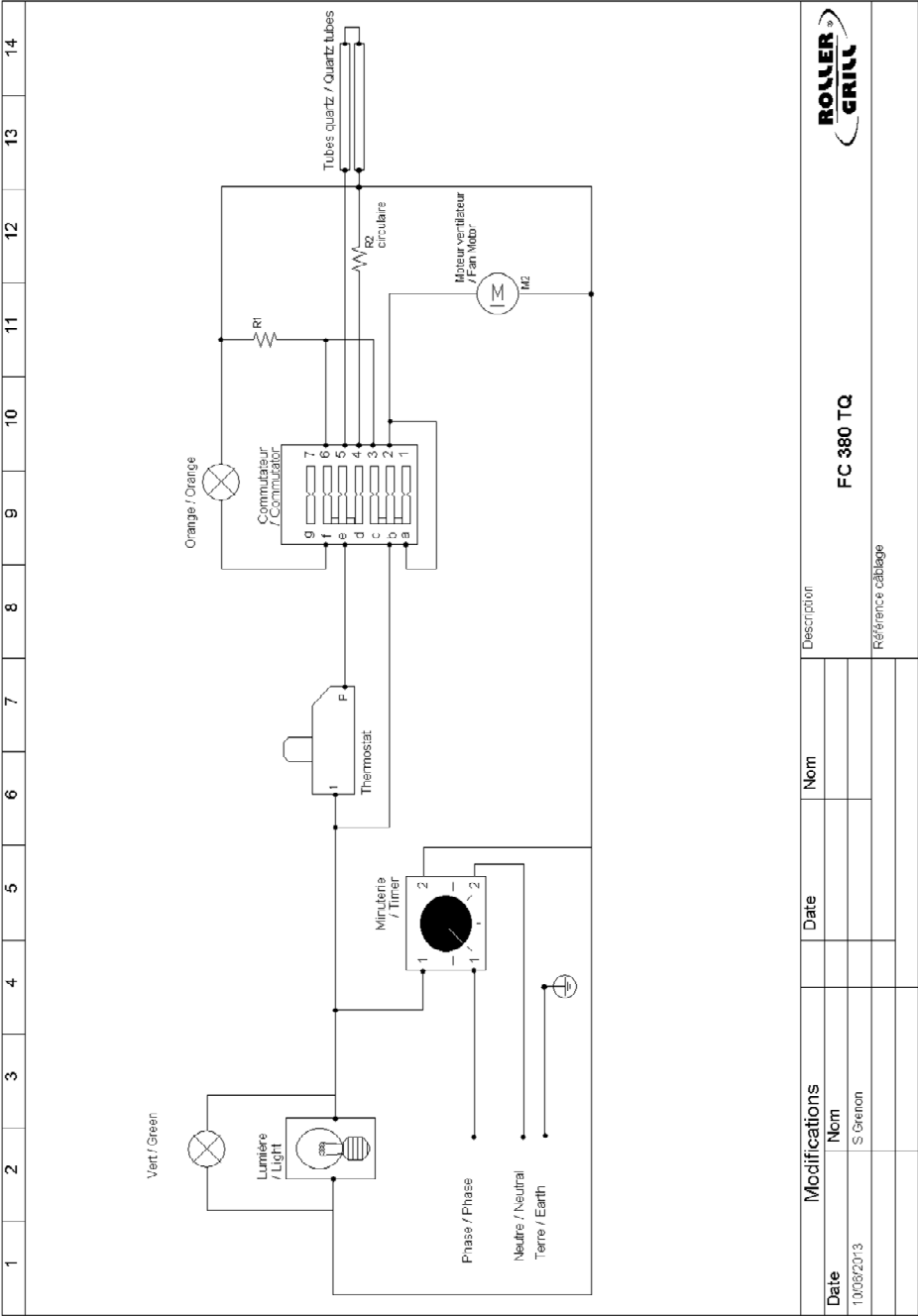
Rep	Code	Qty	Pièce	Spare part
1	D04042	2	Résistance+tube quartz	Quartz tube assembly
2	15247	2	Echelle gauche/droite	Scale left/right
3	15267	1	Plat	Tray
4	A01006	1	Commutateur	Commutator
5	A08003	1	Voyant orange	Orange pilot light
6	15268SER	1	Bandeau droit	Control panel
7	A14111	3	Bouton	Knob
8	15251	1	Platine	Frame
9	H03022	1	Joint	Seal
10	15246SE	1	Contre porte	Couter-door
11	H01083	1	Glace intérieure	Inside glass
12	15252SE	1	Porte	Door
13	A15086	1	Poignée	Handle
14	15245	2	Compas de porte	Door compass
15	B07030	2	Ressort	Spring
16	A06058	1	Thermostat	Thermostat
17	A08009	1	Voyant vert	Green pilot light
18	A02019	1	Minuterie	Timer
19	D02176	1	Résistance sole 700 W	Heating element 700 W
20	15254	1	Socle	Pedestal
21	15244	1	Ceinture	Casing
22	F01075	3	Grille	Grid
23	15243	1	Cache turbine	Fan protection
24	H04313SE	1	Fond de cuve	Back inside casing
25	15271	1	Fond arrière	Back rear
26	A03044	1	Moteur ventilateur	Fan motor
27	C03013	1	Cordon avec prise	Cord with plug
28	D02158	1	Résistance circulaire	Heating element 2400 W
29	A10002	1	Serre cable	Cord closer
30	A18026	1	Lampe	Lamp
31	15249	1	Fond	Bottom
32	A13017	4	Pied	Foot
33	A16023	1	Bornier	Domino

- Do not leave the electrical cord in contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct neither hearings of aeration of the appliance nor of the built-in frame.
- To avoid any electric shock, never plunge the appliance, the cord or plug in water or quite other liquid.
- If the cord is harmed, it must be replaced by the producer, his after sale service or persons of similar skills to avoid any risk.
- Entrust repairs only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect it.
- Take care when grilling and do not touch or allow trays/ food to come in direct contact with the Quartz tubes during operation
- So as to quickly evacuate cooking condensation water, always leave the door open when cooling the oven off.

2. CONTENTS OF CARDBOARD PACKAGING

- Device: a oven
- Accessories:
- 3 grids
 - a stainless steel drip tray
 - the present note

ELECTRIC SCHEME FC 380 TQ



Old-fashioned bread

Setting: Convection (1) /Turbo Quartz (3)

Dissolve 25 g of yeast in 1 dl of water. Work this into 600 g of whole meal flour, along with 3 dl of water and some salt.

The dough should come away from the sides of the bowl. Knead vigorously for 15 minutes. Let rise for at least two hours. Butter a bread pan. Knead again and spread dough into bread pan. When it has risen up to the level of the top of the bread pan, bake for 45 minutes on oven setting 8. The bread is done when it sounds hollow when you tap it with your finger.

Apple Clafouti Custard Tart

Setting: Convection (1) /Turbo Quartz (3)

Preheat oven. Beat 4 eggs, 100 g of sugar and 90 g of flour until perfectly blended. Boil ¼ litre of milk with a vanilla bean. Add to egg mixture. Cut 4 apples into thin slices. Distribute in a baking dish. Pour egg/milk mixture over apples. Bake for 40 minutes.

Remove from oven. Flambé with Calvados apple brandy.

Meringue

Setting: Convection (1)

Four size 2 eggs (only keep the whites); 225 g of confectioners' sugar.

Preheat oven to thermostat setting 1 for 5 minutes.

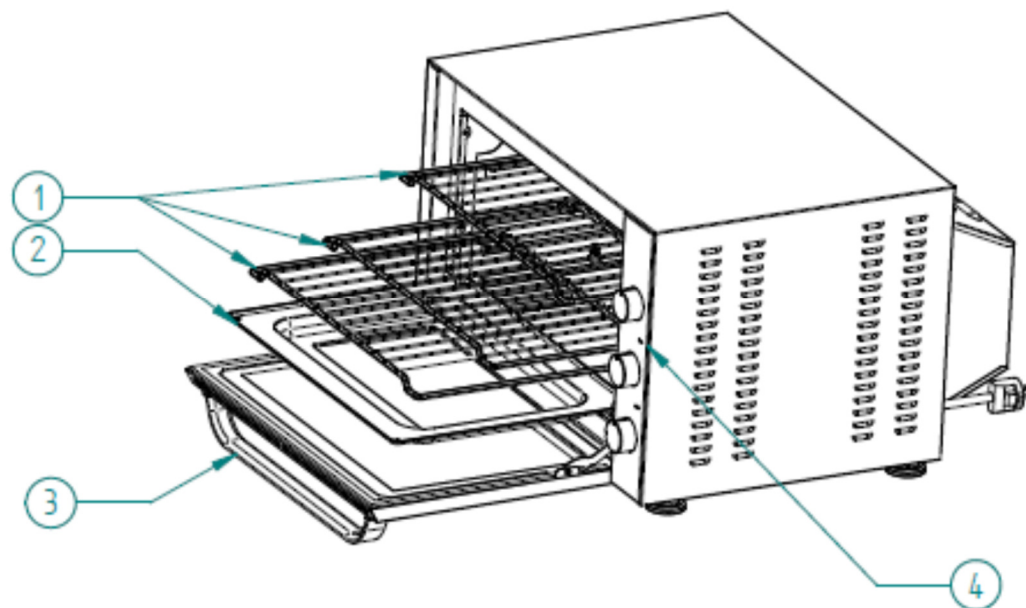
Grease an aluminium dish. Draw a 20 cm circle in some wax or greaseproof paper. Place circle in dish. Grease paper. Beat egg whites until stiff. Gradually add sugar to it, until a thick mixture is obtained. Add rest of sugar. Spread mixture onto paper. Place dish in oven at mid-height. Cook until meringue is golden, crispy and slides on the paper. This should take about 1 hr. 30 min. or 2 hrs. of cooking. Cool thoroughly before using.

3. CONFORMITY OF USE

Use the multifunction oven to cook, reheat, defrost, roast, grill every king of meat plates, chickens, fishes, vegetable, pies, cakes....

4. DESCRIPTION OF THE OVEN

a) Global view



See exploded view of FC 380 TQ at the end of the document.



Grid



Door handle



Stainless steel drip tray



Control panel and knobs

b) Control panel and knobs:

Pr: Cooking selector switch

Position 0: Stop

Position 1: Convection

The rear heating element and fan provide uniform heat.

Position 2: Ventilated pastry oven

The bottom heating element works on its own at full power, the quartz tubes are regulated by the thermostat. The fan uniformly distributes the heat.

Position 3: Turbo Quartz®

The bottom heating element and the quartz tubes work together, regulated by the thermostat. The fan uniformly distributes the heat.

Position 4: Quartz grill

The quartz tubes function on their own, and are thermostat-regulated (use with door half-open).

Thermostat: 30 to 230°C

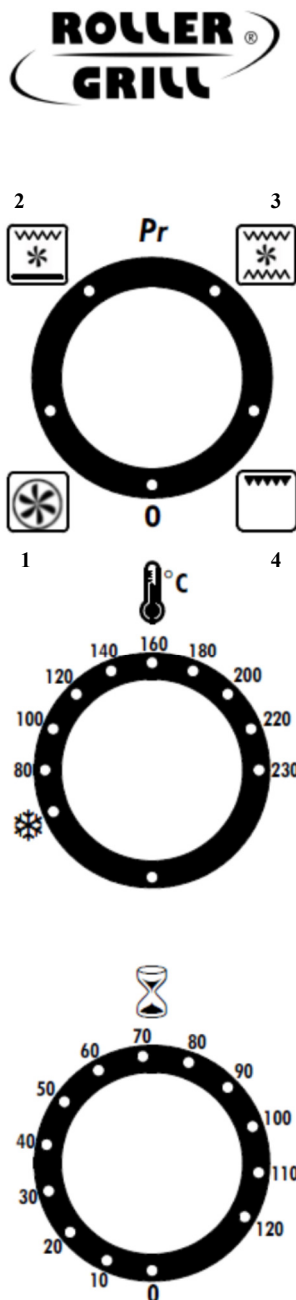
Orange pilot light : Temperature rising

Once it is off, the machine reached the wished temperature and is ready for cooking.

Green pilot light : on/off:

It lights up when the oven is working. The oven does not work until the cooking time is not selected.

Timer : 120 minutes.



Recipes

Mackerel Steam-baked in Foil

Setting : Convection (1)

For 4 people: 4 big mackerels, 4 sheets of aluminium foil; 4 tablespoons of parsley or chervil, finely chopped; 4 dabs of butter; salt; pepper.

Cooking time: 10 to 15 minutes, depending on the size of the fish.

Light the bottom heating element 10 minutes ahead of time. Clean and gut fish. Stuff fish with chopped herbs, a little butter, salt and pepper. Lightly butter aluminium foil. Close foil around each mackerel so that it is completely airtight.

Set top heating element to thermostat setting 8. Put foiled fish onto bottom level of grill. Cook with door closed; do not turn over during cooking.

Serve with a good-quality bottled cider and a warm potato salad seasoned with cream and lemon.

Red Mullet and Vegetables

Setting: Pastry oven (2) / Gril quartz (4)

Chop lettuce. Braise in butter and spices. Stuff red mullets with chopped lettuce mixture. Sew fish back up.

Coat fish with oil. Light bottom heating element of pastry oven. Dice courgettes, aubergines, bell peppers, tomatoes, onions, and celery. Spread diced vegetables in dripping pan. Baste with a little hot bouillon. Cook about 20 minutes.

Switch on roasting jack motor on quartz grill. Put red mullets at mid-height on spit.

Grill for about ten minutes at thermostat setting 10. Put fish on a serving dish; surround with vegetables. Serve.

Roast beef

Setting : Convection (1)

One roast beef, 1 to 1.5 kg

Preheat oven to thermostat setting 7.

Put roast in a baking dish. Season with garlic, parsley, a dab of butter, salt and pepper. Place at lowest level. Cook for approximately 1 hr. 15 min.

Pigeon with Peas

Setting: Turbo Quartz (3) /Quartz grill (4)

Clean, flambé and truss pigeons. Put them on spit. As soon as they start to brown, lower thermostat setting to position 5-6. Light bottom heating element and put peas, bacon bits, chopped lettuce, a bundle or sachet of fresh herbs and vegetables (such as parsley, celery, thyme, leeks and carrots), pearl onions, salt and pepper into dripping pan. Put pigeons in middle of serving dish. Remove bundle or sachet from vegetables. Surround pigeons with vegetables.

Aubergine Cake

Setting: Convection (1) /Pastry oven (2)

For 4 people: 2 good-sized aubergines, washed but not wiped dry; 1 clove of garlic; 2 tablespoons of olive oil; 500 g of meat stuffing (ground sausage meat, eggs and spices); 1 large onion, finely chopped; 1 tablespoon of parsley, finely chopped; thyme petals; salt; pepper.

Cooking time: 40 minutes.

Light bottom heating element 10 minutes ahead of time. Rub a baking dish with low sides with the clove of garlic. Cut aubergines into extra-thin slices, like potato crisps. Put one layer of aubergine into baking dish, then cover it with one extra-thin layer of meat. Continue building up layers, setting aside enough for a final layer of aubergines. Sprinkle each layer of meat with a little thyme, salt and pepper. Finish off with one last layer of aubergines, baste with olive oil, and put on a grill in oven at mid-height. Cook with door closed. If you are serving it

Stuffed Mushrooms

Setting: Convection (1) /Turbo Quartz (3)

Count on 3 or 4 extra-large white cap mushrooms per person.

Wash mushrooms. Cut off sandy part of stems. Cut stem off of cap, cutting right next to the cap. Use a small pointed spoon to carefully scrape out the lining of the cap. Keep stems and scrapings; chop finely. Add 2 cloves of pressed garlic, one finely chopped shallot, one tablespoon of chopped parsley, salt, pepper, and 50 g of sausage meat or smoky bacon to chopped stems and scrapings. Mince. Add a little salt and a lot of pepper. Knead this stuffing. Fill mushroom caps with stuffing. Put a dab of butter on each mushroom cap and put them under the grill for 10 minutes at thermostat setting 6.

Creamy Wild Mushroom Mould

Setting: Pastry oven (2)

For 5 people: 250 g of macaroni, 200 g of ham, 3 tablespoons of mixed chervil, chives, and parsley, finely chopped; 125-g can of white mushrooms; 2 tablespoons of Swiss cheese, grated; 40 g of butter; 1 tablespoon of fresh cream; salt; pepper.

Cooking time: 15 minutes.

Bring water to boil. Add salt. Add macaroni. Cook for 10 minutes. Light bottom heating element 3 minutes before draining. Drain.

Butter a baking dish. Put macaroni in it. Chop ham finely. Add mushrooms and their juice, fresh cream, mixed herbs, Swiss cheese, salt and pepper to macaroni. Put in oven, with grill at mid-height. Cook with door closed. Six minutes before the end of cooking, light the top heating element to thermostat setting 9. Brown.

Seafood pasta moulds can also be prepared in the same manner using shelled mussels, shelled prawns, and thinly sliced scallops. Replace Swiss cheese with Parmesan.

c) Function details of the multifunction oven FC 380 TQ

Position 1 : Convection

- The heat comes from the rear heating element integrated to the ventilation system. It is uniformly distributed around the oven by the fan. It is precisely thermostat-regulated.
- The continuous hot air flow allows quick uniform cooking while preserving the flavour and appearance of the food.
- Several different dishes of the same kind can be cooked simultaneously

Position 2 : Ventilated pastry oven

- The bottom heating element works at full capacity on a continuous basis. It is not thermostat-regulated. This is the ideal setting for cooking savoury or sweet tarts and pies or bread, or to start off cooking cakes that need to rise.
- The fan distributes the heat evenly
- The infrared quartz tubes on the top part can be used at the end of cooking, to brown, glaze or crystallize or crisp.

Position 3 : Turbo Quartz®

- The bottom and the quartz tubes on the top part function simultaneously and are thermostat-regulated.
- Ventilation provides better distribution of temperature as well as higher accuracy of regulation.
- The Turbo Quartz® technology, a Roller Grill exclusivity, enables the oven to reach a temperature of 230°C in less than 5 minutes. It increases the inside temperature of 30°C and thus saving 30% cooking time
- The taste and nutritional qualities of the food is retained with this method of cooking.

Position 4 : Grill

- Only the quartz tubes function; they are thermostat-regulated. The temperature control should be turned to setting 10.
- The extra-high temperature of the tubes requires cooking in open air. It is therefore advisable to leave the door half-open.
- When grilling the food should be placed as near as to the quartz tubes as possible without touching them.

d) Accessories

The grids

The oven is delivered with 3 reversible cooking grids of 310 x 410 mm enabling you to use the whole height of the oven

Stainless steel drip tray

The oven is delivered with a stainless steel drip tray. Placed on the bottom level, it enables to catch the cooking juices and fat.

Scales

The oven is fitted with 2 stainless steel scales of 4 levels. They are completely removable to easy inside cleaning of the all stainless steel oven.

Interior lighting

An halogen lamp on the interior of the oven lights up as soon as the oven is switched on and lets you monitor the food you are cooking.

The dimensions of your oven let you use pie dishes up to 31 cm in diameter, as well as rectangular dishes of 31 x 41 cm

For your safety, the door oven is equipped with a double glass. It allows to have low external temperature even if the inside temperature is high

5. WAY OF FUNCTIONING

Caterers and grill-room/cook-shop proprietors have known about the infrared quartz technology for more than 30 years now. This technology allows odour-free, smoke-free cooking of fish, poultry, steaks, gratins, pastries, etc., just like wood charcoal.

In exclusivity at Roller Grill's, this technology has been used with convection. The air is heated by a standalone heating element and pulsed in by means of a fan; it is then uniformly distributed, thereby allowing homogenous, perfect and quick cooking and defrosting

The Turbo Quartz® technology enables the oven to reach a temperature of 230°C in less than 5 minutes. It increases the inside temperature of 30°C and thus saving 30% cooking time

This way of cooking enables to cook without odours, without smoke, without grease cooking while the taste and nutritional qualities of the food is retained.

Recipes

Egg and Truffle Casserole

Setting: Convection (1) /Quartz Grill (4)

For 4 people: 8 fresh eggs (if it is a starter, 4 eggs are enough); 4 heaping tablespoons of fresh cream; dab of butter; small can of truffle shavings or thin slices of truffles or of truffles in small chunks; salt; pepper.

Butter four small baking dishes. Break 2 eggs into each of the dishes, being careful not to break the yolk. Salt, pepper, evenly distribute truffles and truffle juice, and add cream. Put a little water in the bottom of the dripping pan. Put dripping pan at very bottom level. Bake with door closed. Eight minutes before end of cooking, light the top heating element (thermostat setting 6). Serve as small open-faced sandwiches on toast.

You can replace the truffles with 100 g finely chopped baked ham, 100 g of shelled prawns, 1 tablespoon of finely chopped mixed herbs, such as *fines herbes*, which consists of mixed chervil, chives, parsley and tarragon, 4 very small slices of smoked salmon, or a few braised white mushrooms.

Potato Gratin

Setting: Pastry oven (2)

For 4 people: 1 kg of Bintje potatoes; 1 clove of garlic; 6 thin slices of smoky bacon, cut into small bits; pinch of grated nutmeg; 100 g of butter, melted; 100 g of grated Swiss cheese (preferably Comté); salt; pepper.

Cooking time: 40 minutes with bottom heating element only lit, then 30 minutes with bottom heating element and top heating element (thermostat setting 7).

Light bottom heating element 10 minutes ahead of time. Rub a baking dish with the clove of garlic. Peel potatoes. Cut into thin slices, about 3 mm thick. Spread them out in layers in the baking dish, putting a little grated cheese, melted butter, bacon bits, salt and pepper between each layer. The bacon is salty, so you do not need to add much salt. Finish off with a layer of cheese, then trickle butter over it, sprinkle with nutmeg, and put under spit-roaster grill, at mid-height. Check cooking with a fork. Serve this potato gratin with a, crispy green salad and, if you like, with thin slices of cold meat for a tasty meal.

Provençal-style Tomatoes

Setting: Convection (1) /Quartz Grill (4)

Count on 2 tomatoes per person. All tomatoes should be about the same size, and not too big.

Cut tomatoes in half crosswise. Prepare finely chopped mince made of shallots, parsley and garlic. Spread mince on the tomato slices. Lightly salt and pepper. Pour a few drops of olive oil over the top. Butter bottom of dripping pan and put tomatoes into it. Cook for about 12 minutes at thermostat setting 8.

Turbo Quartz® cooking(3)

Dish	Setting	Thermostat	Cooking time
Beef or leg of lamb	3	210°C	20 mn
Pork	3	210°C	25 mn
Veal	3	210°C	20 mn
Duck	3	210°C	60-90 mn
Rabbit	3	210°C	40-45 mn
Chicken	3	210°C	60-90 mn

Grill (4)

Dish	Setting	Thermostat	Cooking time
Beef, Mutton	4	230°C	35 mn
Pork	4	230°C	45 mn
Veal	4	230°C	45 mn
Chicken, guinea fowl, duck, turkey	4	230°C	60-110 mn

Small pieces cooking

Dish	Setting	Thermostat	Cooking time
Beefsteaks	4	230°C	10 mn
Lamb chops	4	230°C	10 mn
Ribeye steacks	4	230°C	10 mn
Prime rib	4	230°C	10 mn
Veal chops	4	230°C	10 mn
Sausages	4	230°C	10 mn
Chitterling sausages	4	230°C	10 mn
Black pudding	4	230°C	10 mn
Cod steacks	4	230°C	10 mn

6. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Place it on a plane and heatproof surface.
- Never place the device near a wall or near a partition makes of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the labels and protective film around the device. If needed you can use a solvent

b) First starting:

First cleaning

During the first use, clean the grid, the enamelled drip tray and the spit in warm soapy water.

Connect the heating element in the connecting box in the oven.

Warm your machine up for about 30min at 220°C. This may emit a slight smell for a few moments.

Put the ladders on the inner side walls of the oven.

Slide the grids on the level wished.

Connection of the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Check that neither the cord nor the plug are damaged. If necessary, it has to be replaced by the manufacturer, its after sale service or any qualified person to avoid any risk.
- Make sure that every control knob is positioned on 0.
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

c) Use of the oven :

Reminder:

The oven will not operate unless a cooking time has been selected.
The oven will automatically switch off when the timer reaches 0.

Putting on

For individual recipes, refer to the cooking tables for the times and temperature on the following page to select the right cooking mode.

Selecting the cooking mode

Convection setting

- Select position 1 on the top knob.
- Turn the temperature control to select the required temperature.
- For defrosting and keeping food warm turn the temperature control to *.
- Refer to the cooking tables for the times and temperatures.
- Set the cooking time using the timer.

Ventilated pastry setting

- Select position 2 on the top knob.
- For the cooking of pie dough, leave the thermostat on 0.
- To cook, grill, brown or crisp the top of the food, set the thermostat on the required temperature.
- Refer to the cooking tables for the times and temperatures.
- Set the cooking time using the timer.

Turbo Quartz® setting

- Select position 3 on the top knob.
- Set the thermostat on the required temperature.
- Refer to the cooking tables for the times and temperatures.
- Set the cooking time using the timer.

Quartz grill setting

- Select position 4 on the top knob.
- Turn the thermostat on maximum position, position 10.
- The food should be placed as near as to the quartz tubes as possible without touching them.
- Place the enamelled drip tray on the bottom level to catch the cooking juices and fat
- Refer to the cooking tables for the times and temperatures.
- Set the cooking time using the timer.

12. COOKING TABLES

Convection cooking(1)

Dish	Setting	Thermostat	Cooking time
Tarte	2 then 1	0 puis 210°C	25mn
Upside down apple tart	2 then 1	0 puis 230°C	25mn
Cake	2 then 1	230°C	30mn
Clafouti custard pie	2 then 1	0 puis 210°C	25mn
Preheating 2-3mn			
Meringue	1	60/90°C	25mn
Crème renversée	2 then 1	180/210°C	20mn
Biscuit/cookie	2 then 1	210/230°C	30mn
Fruit soufflé	2 then 1	230°C	12mn
Preheating 2-3mn			
Apple custard flan	2 then 1	230°C	25mn
Kugelhof	2 then 1	210°C	35mn

Ventilated pastry oven cooking (2)

Dish	Setting	Thermostat	Cooking time
Bread (500gr)	3	230 puis 220°C	45mn
Preheating 5 mn			
Soufflé	3	180 puis 230°C	25mn
Preheating 3mn			
Pizza	3	230°C	25mn
Quiche	3	230°C	20mn
Croque-monsieur	2	230°C	10mn
Gratins	1 then 4	120 puis 230°C	20mn
Feuilletés	2	230 puis 210°C	20mn
Toasts	4	230°C	10mn
Pie	2	230 puis 210°C	20mn
Devilfish	3	210°C	10-15mn
Cod	3	210°C	10-15mn
Gilt-head	3	210°C	10-15mn
Salmon(1.5kg)	3	210°C	25mn

10. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002/96/CE (DEEE) N°34270064800021
2002/95/CE (ROHS)
2006/95 CE
2004/108 CE



Reach rule

Never put the device among household waste.

The device must be put down in a centre of recycling for the electric equipments.

The materials of the device are indeed reusable. By eliminating correctly the electric and electronic wastes, the recycling and quite other shape of re-use of worn equipments, you participate in a significant way in the environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

11. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

Stopping the appliance

Place each control knob on 0

The green pilot light switches off: the oven is off

Disconnect the power cable.

Clean the appliance. (see 6. Cleaning and maintenance)

d) Troubleshooting guide

Your oven does not work:

Have you connected it to a power outlet?

Have you checked the circuit breaker for your installation?

Is the timer on?

Is the cooking selector switch set to setting 0?

Is the green pilot light on?

Your oven gives off a lot of smoke: Your cooking temperature is probably too high.

Your oven gives off a lot of smoke when it is on the quartz grill setting: Pour some water in the drip tray and place it on the lower position

Your oven gets dirty too quickly : Your cooking temperature is too high.

e) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

7 CLEANING AND MAINTENANCE

a) Assembly and disassembly of the scales

Lift up the scales and pull to release the 2 pins.

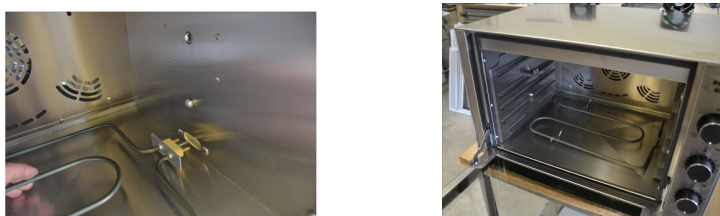


To replace the scales, place them on the 2 pins, press slightly and let slide down.



b) Assembly and removal of the bottom heating element

Pull on the bottom heating element to remove it from its connection box. This has to be done when the oven is cold.



For the assembly, proceed in the reverse order. Take care, place the bottom heating element in the right way

c) Cleaning

- Disconnect the device.
- Clean the external stainless steel walls with a wet sponge and soft and dry clothe
- Remove the grid, the dript tray and the scales
- Clean them in warm soapy water. The scales can be washed in a dishwasher
- Remove the bottom heating element by pressing and pulling on the two connection branches (see pictures on pages 12 and 13)
- The inside of your oven can now be easily cleaned with a wet sponge and warm soapy water. Rinse and dry with a soft clothe all the wall of the oven
- Do not use any abrasive product for the cleaning of your oven
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.
- Never immerse the device, the cord or the plug in the water or quite other liquid to avoid any electric shock.

8. TECHNICAL SPECIFICATIONS

Model	FC 380 TQ
Outside dimensions	555x550x355 mm
Inside dimensions	410x360x250 mm
Weight	22 Kgs
Power	2 400 W
Current	13 A
Voltage	220-240 V ~

Energy consumption

Convection position

Rising up to 230°C	0.50 kw/h
Maintenance 1 h at 230°C	0.70 kw/h

Turbo Quartz position

Rising up to 230°C	0.40 kw/h
Maintenance 1 h at 230°C	0.60 kw/h

The equipotential connection marked by this symbol  must be linked with the equipotential conductive connection of your installation.

9. NORMS AND LEGALS DISPOSALSNORMES ET DISPOSITIONS LEGALES

The device is conform to : **EN 60335-1 ; EN 60335-2-36.**