

-FUJIOH-

Built-in Electric Oven Instruction Manual

FV-EL62

Please read this manual carefully
before using this appliance.

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SAFETY INFORMATION

Thank you for purchasing FUJIOH built-in electric oven. Before unpacking it, please read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Please keep this manual in a safe place for future reference and ensure that other people using the product are familiar with these instructions as well.

1. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules . A disconnection incorporated in the fixed wiring is to be provided .
2. Fixed wiring insulation must be protected , for example , by insulating sleeving having an appropriate temperature rating .
3. The appliance and its accessible parts become hot during use . Young children should be kept away.
4. During use the appliance becomes hot . Care should be taken to avoid touching heating elements inside the oven .
5. This appliance can be used by children aged from 8 years and above and persons with reduced physical , sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved .
6. Children less than 8 years of age shall be kept away unless continuously supervised. Children being supervised shall not play with the appliance . The appliance is not to be used 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 .
7. Children shall not play with the appliance .
8. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface , which may result in shattering of the glass. A steam cleaner is not be used .
9. Cleaning and user maintenance shall not be made by children without supervision .
10. Excess spillage must be remove before cleaning .
11. Under cleaning conditions the surfaces may be get hotter than usual . The oven must be switched off before removing the guard and after cleaning , the guard must be replaced in accordance with instructions .
12. Check the appliance if there is any damage after unpacking it. Do not connect the appliance if it has been damaged. Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.
13. Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock .

14. Only use this appliance indoors. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation.
15. Please always slide accessories into the cavity the right way round.
16. Above information is under the guidance of IEC 60335-1 / EN 60335-1 / IEC 60335-2-6 / EN 60335-2-6 .

WARNING

Risk of electric shock!

1. Incorrect repairs are dangerous. Repairs of parts such as damaged power cables are to be carried by manufacturer, its service agent or similarly qualified personnel. If the appliance is defective, defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sale service.
2. The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
3. Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
4. A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of fire!

1. Combustible items stored in the cavity may catch fire. Never store combustible items in the cavity. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
2. A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

Risk of injury!

1. Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
2. The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Risk of burns!

1. The appliance becomes very hot. Never touch the interior surfaces of the appliance or the heating elements.
2. Always allow the appliance to cool down.
3. Keep children at a safe distance.
4. Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cavity.
5. Alcoholic vapors may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with high alcohol content.

Risk of scalding!

1. The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
2. When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
3. Water in a hot cavity may create hot steam. Never pour water into the hot cavity.

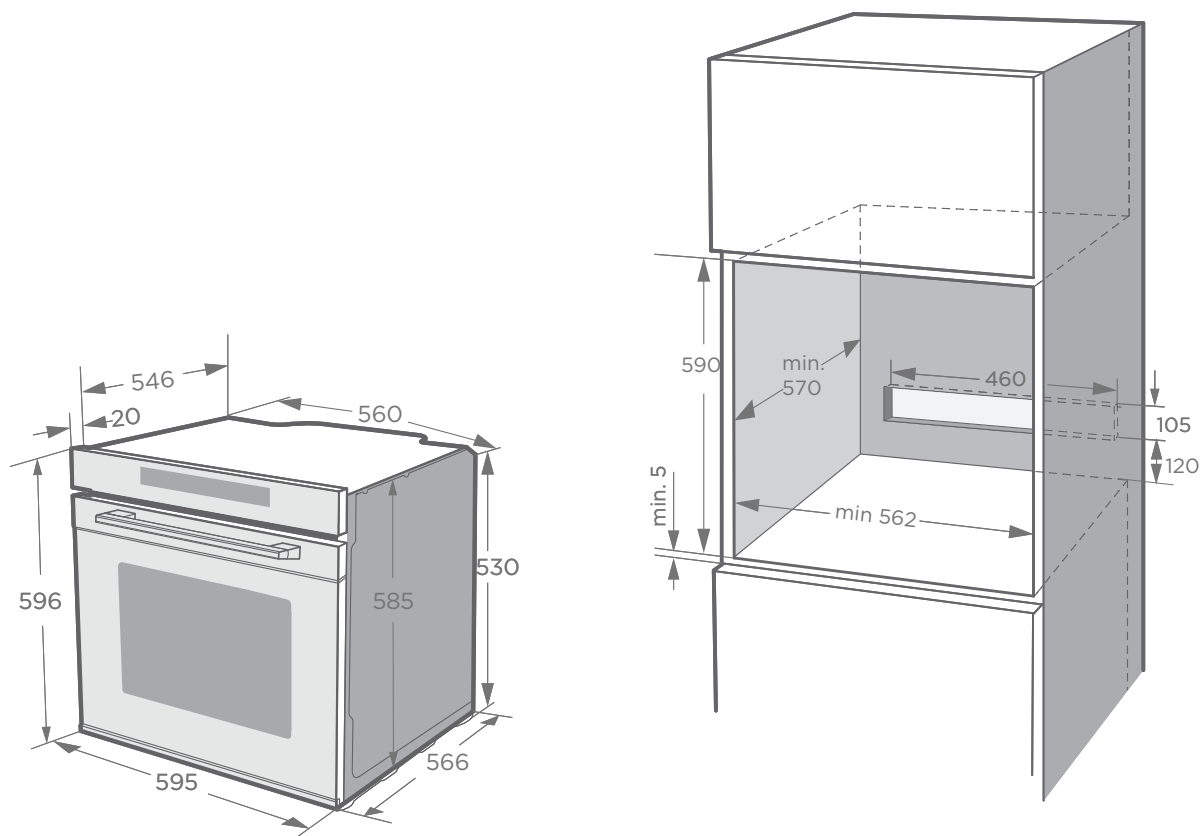
Hazard due to magnetism!

Permanent magnets are used in the control panel or in the control elements. They may affect electronic implants, e.g. heart pacemakers or insulin pumps. Wearers of electronic implants must stay far away from the control panel.

Causes of Damage

1. Accessories, foil, greaseproof paper or ovenware on the cavity floor:
Do not place accessories on the cavity floor. Do not cover the cavity floor with any sort of foil or greaseproof paper. Do not place ovenware on the cavity floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The enamel will be damaged.
2. Aluminum foil:
Aluminum foil in the cavity must not come into contact with the door glass. This could cause permanent discoloration of the door glass.
3. Silicone pans:
Do not use any silicone pans, or any mats, covers or accessories that contain silicon. The oven sensor may be damaged.
4. Water in a hot cooking compartment: Do not pour water into the cavity when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
5. Moisture in the cavity:
Over an extended period of time, moisture in the cavity may lead to corrosion. Allow the appliance to dry after use. Do not keep moist food in the closed cavity for extended periods of time. Do not store food in the cavity.
6. Cooling with the appliance door open:
Following operation at high temperatures, only allow the appliance to cool down with the door closed. Do not trap anything in the appliance door. Even if the door is only left open a crack, the front of nearby furniture may become damaged over time. Only leave the appliance to dry with the door open if a lot of moisture was produced while the oven was operating.
7. Fruit juice:
When baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
8. Extremely dirty seal:
If the seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units could be damaged. Always keep the seal clean.
9. Appliance door as a seat, shelf or worktop:
Do not sit on the appliance door or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
10. Inserting accessories:
Depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cavity as far as they will go.
11. Carrying the appliance:
Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.
12. If you use the residual heat of the switched off oven to keep food warm, a high moisture content inside the cavity can occur. This may lead to condensation and can cause corrosion damage of your high quality appliance as well as harm your kitchen. Avoid condensation by opening the door or use "Defrost" mode.

INSTALLATION



To operate this appliance safe , please be sure that it has been installed to a professional standard respecting the installation instructions . Damages caused by incorrect installation are not within the warranty.

While doing the installation , please wear protective gloves to prevent yourself from getting cut by sharp edges .

Check the appliance if there is any damage before installation and do not connect the appliance if there is .

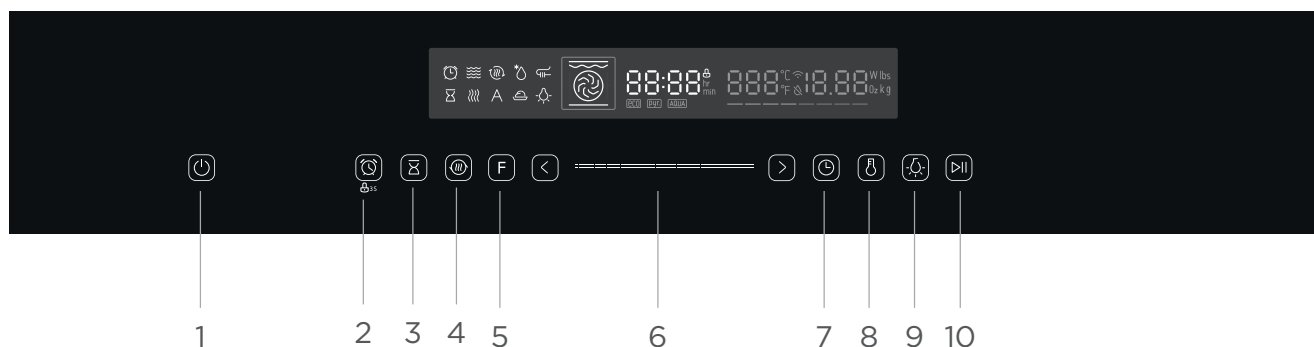
Before turning on the appliance , please clean up all the packaging materials and adhesive film from the appliance.











The dimensions attached are in mm.

It is necessary to have the plug accessible or incorporate a switch in the fixed wiring, in order to disconnect the appliance from the supply after installation when necessary.

Warning : The appliance must not be installed behind a decorative door in order to avoid overheating.

CONTROL AND DISPLAY



	1. Cancel	Cancel the current state and enter standby mode.
	2. Timer / Child Lock	Use timer function/use child lock with 3s press.
	3. End time	Set an end time to the cooking duration.
	4. Quick preheat	Use this to have a quick preheat.
	5. Oven - Function	Press this symbol to change heating mode, hold on 3s to change it quickly.
	6. Slider	Slide it to change the adjustment values shown in the display.
	7. Duration & Clock Setting	Set a duration time then select function & set clock in standby mode.
	8. Temperature Setting	Press to set temperature.
	9. Lamp ON / OFF	Switch on and off the lamp.
	10. Start / Pause	Start and pause the cooking process.


BEFORE USING THE APPLIANCE

Using for the first time

Before using the appliance to prepare food for the first time, you must clean the cavity and accessories.

1. Remove all stickers, surface protection foils and transport protection parts.
2. Remove all accessories and the side-racks from the cavity.
3. Clean the accessories and the side-racks thoroughly using soapy water and a dish cloth or soft brush.
4. Ensure that the cavity does not contain any packaging leftover, such as polystyrene pellets or wooden piece which may cause risk of fire.
5. Wipe the smooth surfaces in the cavity and the door with a soft, wet cloth.
6. When the oven is first switched on, it may give off an unpleasant smell or smoke . This is caused by the heating of the anti-corrosion coating on the heating element. Please run up the new empty product with the conventional function, 250°C, 60 minutes to clean oil impurities inside the cavity.
7. Keep the kitchen highly ventilated while the appliance is heating up first time. Keep children and pets out of the kitchen during the process. Close the door to the adjacent rooms.
8. Adjust the settings indicated. You can find out how to set the heating type and the temperature in the next section.

Settings








Heating Mode	
Temperature	250°C
Time	1h

After the appliance has cooled down:

1. Clean the smooth surfaces and the door with soapy water and a dish cloth.
2. Dry all surfaces
3. Install the side-racks

Setting the time

Before the oven can be used, the time should be set.



1. After the oven has been electrically connected, touch the clock symbol  then you can set time of day in hours by slider or “  /  “symbol.
2. Touch clock symbol  again then you can set time in minutes by slider or “  /  “ symbol.
3. Touch clock symbol  to finish the setting.

NOTE: The clock has a 24 hour display.

TYPES OF HEATING

Your appliance has various operating modes which make your appliance easier to use. To enable you to find the correct type of heating for your dish, we have explained the differences and scopes of application here.

Types of Heating		Temperature	Use
	Conventional	30 ~ 250°C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
	Convection	50 ~ 250°C	For baking and roasting at one or more levels. Heat comes from the ring heater surrounding the fan evenly.
	ECO	140 ~ 240°C	For energy-saved cooking.
	Conventional + Fan	50 ~ 250°C	For baking and roasting at one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
	Radiant Heat	150 ~ 250°C	For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating.
	Double Grill + Fan	50 ~ 250°C	For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.
	Double Grill	150 ~ 250°C	For grilling flat items and for browning food.
	Pizza	50 ~ 250°C	For pizza and dishes which need a lot of heat from underneath. The bottom heater and ring heater will work.
	Bottom Heat	30 ~ 220°C	For adding extra browning to the bases of pizzas, pies, and pastries. Heating come from the bottom heater.
	Defrost	—	For gently defrosting frozen food.
	Fermentation	30 ~ 45°C	For making yeast dough and sourdough to prove and culturing yogurt.

Types of additional function	Temperature	Use
	Pyrolytic Self-cleaning	Unadjustable
	Sabbath mode	Unadjustable

Notes

1. To defrost big portions of food, it is possible to remove the side-racks and place the container on the cavity floor.
2. To warm tableware, it is beneficial to remove the side-racks and the heating modes “Hot Air Grilling” and “Fan Heating” with temperature setting of 50°C are useful. “Hot Air Grilling” should be used, if more than half of the cavity floor is covered by the tableware.
3. Due to an optimum evenness of heat distribution inside the cavity during “Fan Heating”, the fan will work at certain times of the heating process, to guaranty the best possible performance.

Caution





1. If you open the appliance door during an on-going operation, the operation will be paused. Please be especially careful with the risk of burns.
2. Do not cover the ventilation slots. Otherwise, the appliance may overheat.
To make the appliance cool down more quickly after the operation, the cooling fan may continue to run for a period afterward.



Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door.


USING YOUR APPLIANCE

Cooking with oven

1. After the oven has been electrically connected, touch the oven-function symbol to select functions, use the slider or “/” symbol to set cooking temperature.
2. Touch  symbol, oven begin to work, if not, oven will back to clock after 10 minutes.
3. During the cooking process, you can touch  to cancel or  to pause it.






NOTE: After temperature setting, you can touch clock symbol  to set the cooking duration time, you can set it by slider or “/” symbol.

Quick preheat

You can use quick preheat to shorten the preheat time. When you select a function, touch the quick preheat symbol , the mark of quick preheat in the screen will light up. If this function can't quick preheat, then there will be a “beep”, defrost, fermentation and “ECO” functions cannot be preheated quickly.




Set a finish time

Then you finished the time setting, you can set a time when cooking end.

1. Touch , then you can use slider or “ / ” symbol to set end time in hours, touch  again then set it in minutes. When you finished the setting, touch  to confirm.
2. When you set the end time, you need set cooking duration time. Please confirm cooking with oven→NOTE to see how to set cooking duration time.
3. For example, when your set end time is 10 o'clock, and cooking duration time is 1 hour, then oven will heat up at 9 o'clock, and finish at 10 o'clock.

Change during cooking

During the period of appliance operating, you can change the heating type setting and temperature setting by oven-function or slider. After the change, if there no other action after 6 seconds the oven will heat as what you changed.

If you want to change cooking duration time in the cooking process, please touch  and change it by slider or “ / ” symbol. After the change, if there no other action after 6 seconds the oven will work as what you changed. During the cooking process with a end time setting, you can't do any change.

When you want cancel the cooking process, please touch .





Notes

1. Changing modes/temperature/rest cooking time may have some negative influences on the cooking result, we warmly recommend you not to do so unless you are well experienced on cooking.

Caution!

After the appliance switched off, it becomes very hot especially inside the cavity. Never touch the interior surfaces of the appliance or the heating elements. Use oven gloves to remove accessories or ovenware from the cavity, and allow the appliance to cool down. Keep children at a safe distance at the same time to avoid the injury of burns.

Timer

You can use timer function by touch . When the time arrived, oven will give “beep” for remind. At the first touch of , set timer by hours, then touch  again, set timer by minutes. Touch  again and the setting is finished.

You can set the timer before and during cooking process, but when you are selecting function and temperature, it's not available.

Child lock

Your appliance has a childproof lock so that children cannot switch it on accidentally or change any settings.

When you give a long press for 3 seconds, childproof lock is activated. A long press for 3 seconds again will unlock the function.

You can activate and deactivate child lock regardless of the operating condition of oven.

Give  a long press for 3 seconds to switch on and off the childproof lock.


When the child is on, there will be a  in the status bar.

Demonstration mode, with power-off saving data function. When the demo mode is set to on. After the demonstration mode is turned on, the heating pipe does not work.

DEMO WITH SABBATH MODE

Demo mode


Demonstration mode, with power-off saving data function. Power off saving function: for example, when the demo mode is set to on, power off and on again, the product is still in the demo mode. After the demonstration mode is turned on, the heating pipe does not work.


1. In standby mode, press and hold the " " key to enter the demonstration mode and display "off";
2. Slide the slider to the right to open the demonstration mode and display "off"; slide the slider to the left to close the demonstration mode and display "on";

Note:


You can press the cancel key to exit the setting, or wait for 3 seconds to automatically exit the demo mode setting state and return to the standby state.

Sabbath mode

Sabbath mode has the function of power-off saving data. Save cooking data every 25 minutes. If the power is cut off during operation, after power on again, the Sabbath mode will continue to run until the cooking time is 0, or press the  key to return to standby mode.

1. In standby mode, press and hold the fast  key for 3 seconds to enter sabbath mode, the screen will display "5A8". The time adjustment range is 24-80 hours.
2. The cooking time can be adjusted by sliding the slider.
3. Press start key or start sabbath mode automatically after 8 second.

Note:

1. During operation, only the  key is valid, and other keys can not be accessed.
2. During the operation of sabbath mode, furnace light do not turn on even if the furnace door is open.

ACCESSORIES

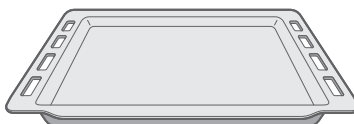
Accessories included

Your appliance is equipped with the following accessories:



Wire Rack

For ovenware, cake tins and ovenproof dishes. For roasts and grilled food.



Baking Tray & Deep Baking Tray

For tray bakes and small baked products.

You can use the tray to place liquid or cooking food with juice.
Only use original accessories. They are specially adapted for your appliance.

Note

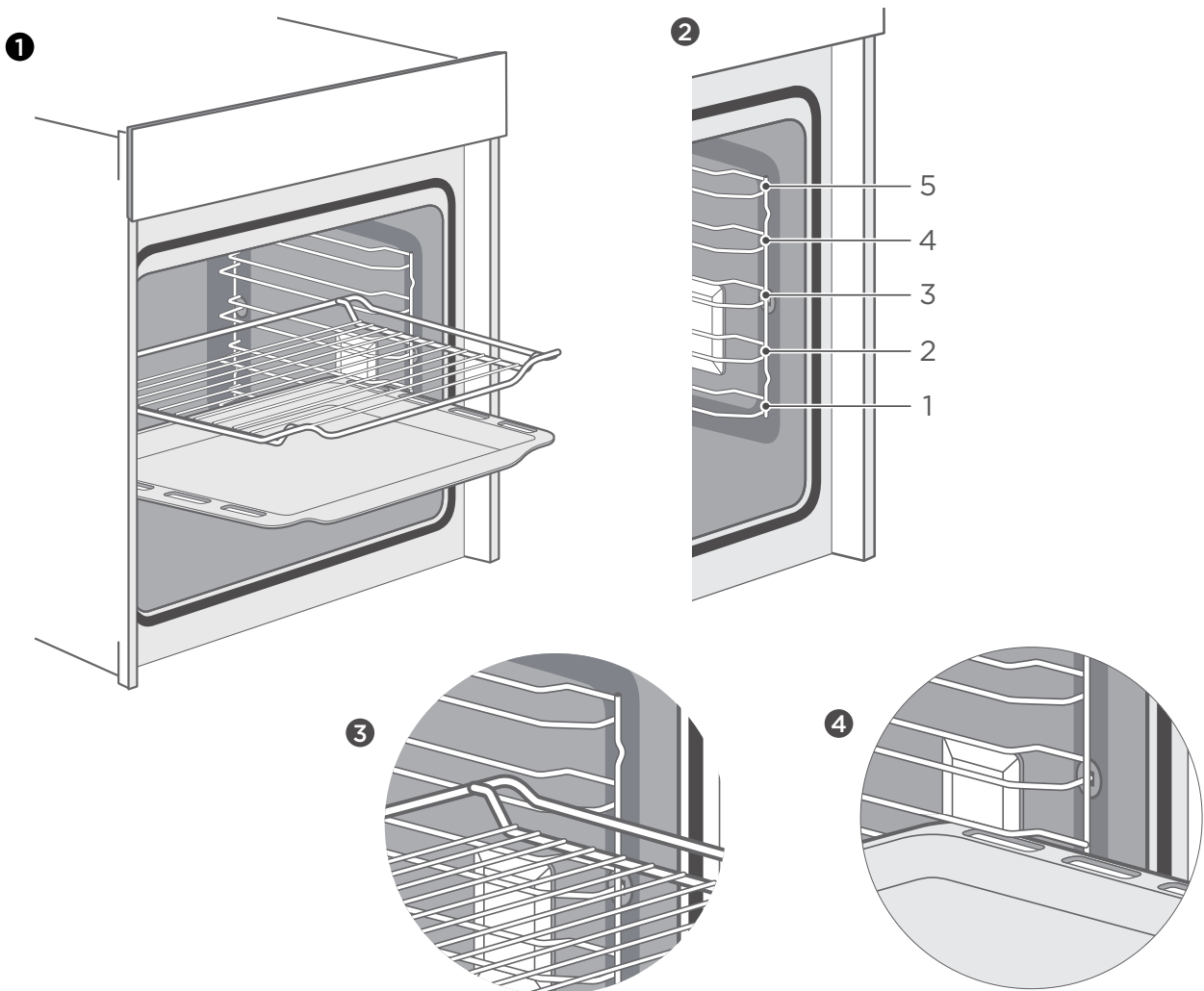
The accessories may deform when they become hot. This does not affect their function. Once they have cooled down again, they regain their original shape.

Inserting accessories

The cavity has five shelf positions. The shelf positions are counted from the bottom up. The accessories can be pulled out approximately halfway without tipping.

Notes

1. Ensure that you always insert the accessories into the cavity the right way round like the picture below.
2. Always insert the accessories fully into the cavity so that they do not touch the appliance door.



Tilt protection

Accessories can be approximately pulled halfway out until they lock in place. The locking function prevents accessories from tilting with the gravity of food and accessories themselves while they get pulled out. Accessories should be inserted into cavity correctly for the tilt protection. When inserting the wire rack, ensure the wire rack is onto the right facing direction like the picture **1 3**.

When inserting the backing tray, ensure the backing tray is onto the right facing direction like the picture **1 4**.

ENERGY EFFICIENT USE

1. Remove all accessories, which are not necessary during the cooking & baking process.
2. Do not open the door during the cooking & baking process.
3. If you open the door during cooking & baking, switch the mode to “Lamp” (Without change the temperature setting).
4. Decrease the temperature setting in not fan assisted modes to 50°C at 5min to 10min before end of cooking & baking time. So you can use the cavity heat to complete the process.
5. Use “Fan Heating”, whenever possible. You can reduce the temperature by 20°C to 30°C.
6. You can cook and bake using “Fan Heating” on more than one level at the same time.
7. If it is not possible to cook and bake different dishes at the same time, you can heat one after the other to use the preheat status of the oven.
8. Do not preheat the empty oven, if it is not required.
If necessary put the food into the oven immediately after reaching the temperature indicated by switching off the indicator light the first time.
9. Do not use reflective foil, like aluminum foil to cover the cavity floor.
10. Use dark mat finish and light weighted baking molds and containers. Try not to use heavy accessories with shiny surfaces, like stainless steel or aluminum.

ENVIRONMENT

The packaging is made for protecting your new appliance against damages during transport. The materials used are selected carefully and should be recycled. Recycling reduces the use of raw materials and waste. Electrical and electronic appliances often contain valuable materials. Please do not dispose of it with your household waste.



HEALTH

Acrylamide occurs mainly by heating up starchy food (i.e. potato, French fries, bread) to very high temperatures over long times.

Tips

1. Use short cooking times.
2. Cook food to a golden yellow surface color, do not burn it to dark brown colors.
3. Bigger portions have less acrylamide.
4. Use “Fan Heating” mode if possible.
5. French fries: Use more than 450g per tray, place them evenly spread and turn them time by time. Use the product information if available to get the best cooking result.

MAINTENANCE

Cleaning Agent

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance.

To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Depending on the appliance model, not all of the areas listed may be on/in your appliance.

Caution!

Risk of surface damage

Do not use:

1. Harsh or abrasive cleaning agents.
2. Cleaning agents with a high alcohol content.
3. Hard scouring pads or cleaning sponges.
4. High-pressure cleaners or steam cleaners.
5. Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

Tip

Highly recommended cleaning and care products can be purchased through the after-sale service.

Observe the respective manufacturer's instructions.

Area Appliance exterior	Cleaning
Appliance exterior Stainless steel front	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks.
Plastic	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
Control panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.

Area Appliance exterior	Cleaning
Door panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad.
Door handle	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.
Enamel surfaces and self-cleaning surfaces	Observe the instructions for the surfaces of the cooking compartment that follow the table.
Glass cover for the interior lighting	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If the cooking compartment is heavily soiled, use oven cleaner.
Door seal Do not remove	Hot soapy water: Clean with a dish cloth. Do not scour.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.
Side rack	Hot soapy water: Soak and clean with a dish cloth or brush.
Pull-out system	Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out. It is best to clean them when they are pushed in. Do not clean in the dishwasher.

Notes

1. Slight differences in color on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
2. Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.
3. Enamel is baked on at very high temperatures. This can cause some slight color variation. This is normal and does not affect operation. The edges of thin trays cannot be completely enameled. As a result, these edges can be rough. This does not impair the anti-corrosion protection.
4. Always keep the appliance clean and remove dirt immediately so that stubborn deposits of dirt do not build up.

Tips

1. Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
2. Always remove flecks of lime scale, grease, starch and albumin (e.g. egg white) immediately.
3. Remove flecks of food with sugar content immediately, if possible, when the fleck is still warm.
4. Use suitable ovenware for roasting, e.g. a roasting dish.

Pyrolytic self-cleaning function

Your appliance is equipped with "Pyrolytic Self-cleaning" mode. You can use this mode to clean the cooking compartment effortlessly.

The cooking compartment is heated up to a very high temperature. Residues from roasting, grilling and baking will burn. We only provide one cleaning setting for your safety, the temperature and operating time can not be adjusted with this operating mode.

Notes

For your safety, the cooking compartment locks door automatically. It cannot be opened until the temperature reduces to a section which is relatively safe. The interior lighting remains off during cleaning.

WARNING

Risk of burns!

1. The cooking compartment becomes extremely hot during the pyrolytic mode. Never open the appliance door. Allow the appliance to cool down. Maintain a distance away from the appliance.
2. The appliance will become very hot on the outside during the cleaning function. Never touch the appliance door. Allow the appliance to cool down. Maintain a distance away from the appliance.

Risk of harm to health!

Pyrolytic mode heats up the cooking compartment to a very high temperature so that remnants left over from roasting, grilling, baking and so on will burn off. This process releases vapours, which can irritate the mucous membranes. While the cleaning function is running, keep the kitchen well ventilated. Do not remain in the room for long periods. Keep children, pets away and always follow manual's or professional's instructions.

Before starting the pyrolytic mode

Caution!

1. Remove accessories and cookware including pull-out rails from the cooking compartment before running the pyrolytic mode. No excess spillage allowed to be retained in the cavity. By doing this will not only ensure that you achieve good cleaning results throughout the entire cooking compartment but also ensure that accessories can meet the requirement of long service life.
2. Before starting the cleaning function, remove the worst of the food remnants manually.
3. Clean the inside of the appliance door and along the edges of the cooking compartment in the area around the seal. Do not scrub or remove the seal.
4. While doing these operations, make sure that the oven is switched off.

WARNING

Risk of fire!

1. A large number of food remnants, fat and meat juices may catch fire when pyrolytic mode is in progress. Before you start the cleaning function, always remove the worst of the food residues and remnants from the cooking compartment. Do not use pyrolytic mode for cleaning accessories.
2. The appliance will become very hot on the outside during pyrolytic mode. Never hang combustible objects, e.g. tea towels, on the door handle. Do not place anything against the front of the appliance. Keep children away from the appliance.
3. If the door seal is damaged, a large amount of heat will be generated around the door. Do not scrub or remove the seal. Never operate the appliance if the seal is damaged or missing.

Risk of serious harm to health!

The appliance becomes very hot when pyrolytic mode is in progress. The coating on baking trays and tins is destroyed and noxious gases are released. Never clean baking trays or baking tins using pyrolytic mode. In general, you must not use pyrolytic mode for cleaning accessories.

Setting pyrolytic self-cleaning mode

1. Switch on the oven by pressing the button .

2. Select the "**Pyrolytic**" operating mode by pressing .

When the function area is changed to an icon shows , it means pyrolytic mode.


3. Check if all the accessories and foods are removed, get the door well closed.

4. Press the "**Start/stop**" button  to start the cleaning operation.

Ventilate the kitchen when the cleaning function is running.

The cooking compartment locks the door shortly after operation starts. The cooking compartment cannot be opened until the temperature reduces to a section which is relatively safe.

Pyrolysis mode end signal

An audible signal sounds continuously and the oven stops heating. It means pyrolytic mode is completed. You can press the button  to turn off the sounds, or the sounds will turn off automatically later.

Furnace door cannot be opened

Once the pyrolysis mode is activated, the oven will automatically lock and the furnace door cannot be opened.

Adjusting the cleaning setting

Once cleaning starts, you cannot change any setting except pausing and stopping.

Once the pyrolytic mode has finished

Once the cooking compartment has cooled down, use a damp cloth to wipe off the ash that has been left behind in the cooking compartment and around the appliance door.

After cleaning, the guard must be replaced in accordance with instructions.

Notes

1. During the pyrolytic mode, the frame on the inside of the appliance may discolour. This is normal and does not affect performance. The discolouration can be removed with the help of stainless-steel cleaning agent.

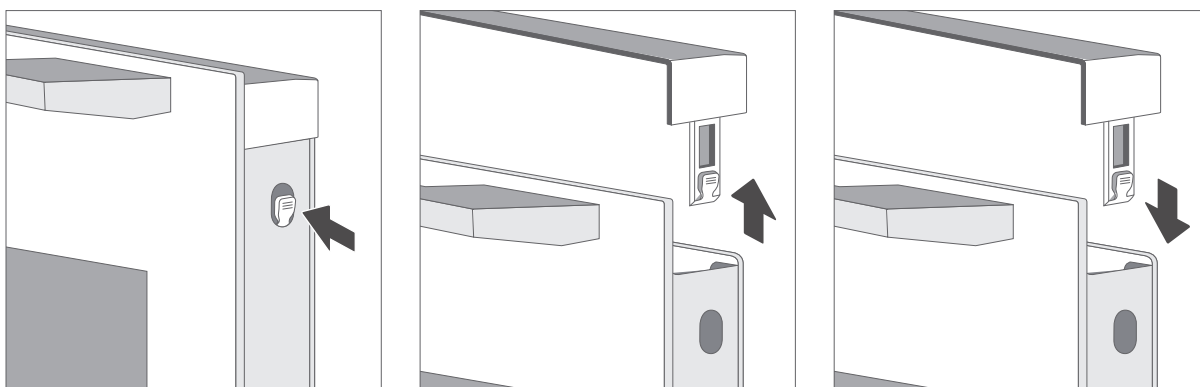
2. Bad soiling may cause white deposits to remain on the enamel surfaces. This is residues from the food and is harmless. It does not affect performance. You can remove these residues using lemon juice or other kinds of cleaning agents if needed.

Removing the door cover

The plastic inlay in the door cover may become discolored. To carry out thorough cleaning, you can remove the cover.

Remove the appliance door like instructed above.

1. Press on the right and left side of the cover.
2. Remove the cover.
3. After removing the door cover, that rest parts of the appliance door can be easily taken off so that you can go on with the cleaning. When the cleaning of the appliance door has finished, put the cover back in place and press on it until it clicks audibly into place.
4. Fitting the appliance door and close it.



Caution!

While the appliance door is well installed, the door cover can also be taken off, by this time.

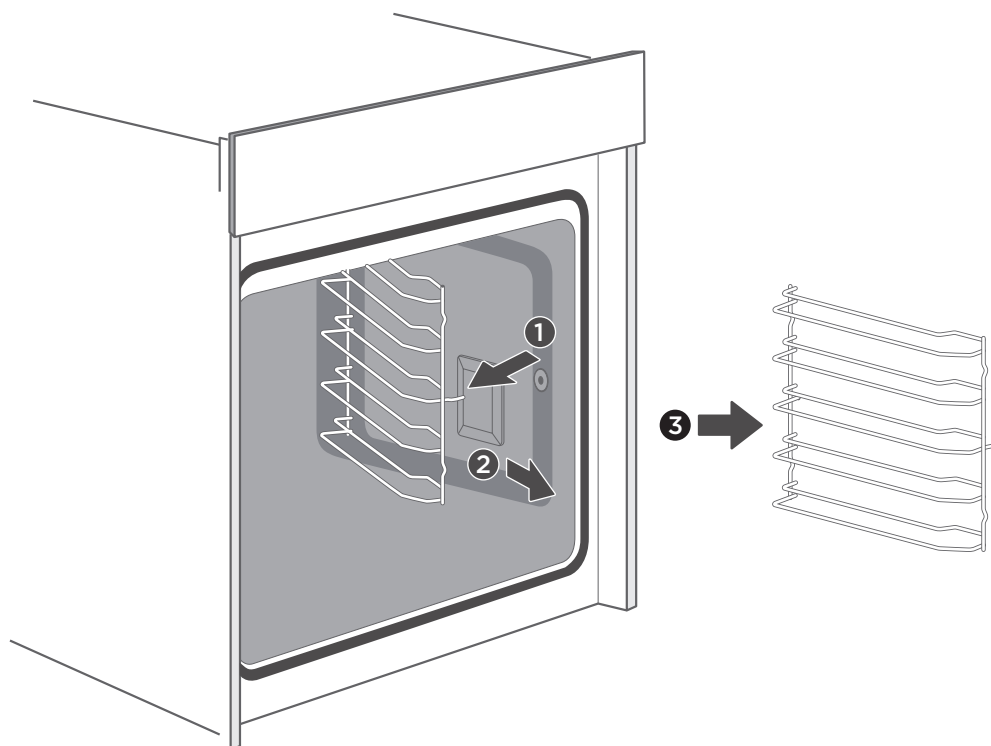
1. Removing the door cover means to set the inner glass of the appliance door free, the glass can be easily moved and cause damage or injury.
2. As removing the door cover and inner glass means to reduce the overall weight of the appliance door. The hinges can be easier to be moved when closing the door and you may be trapped. Keep your hands away from the hinges.

Because of the 2 points above, we strongly recommend you not to remove the door cover unless the appliance door removed. Damage caused by incorrect operation is not covered under warranty.

Side rack

When you want have a good cleaning for the side rack and cavity, you can remove the shelves and clean it. In this way your appliance will retain its appearance and remain fully functional for a long time.

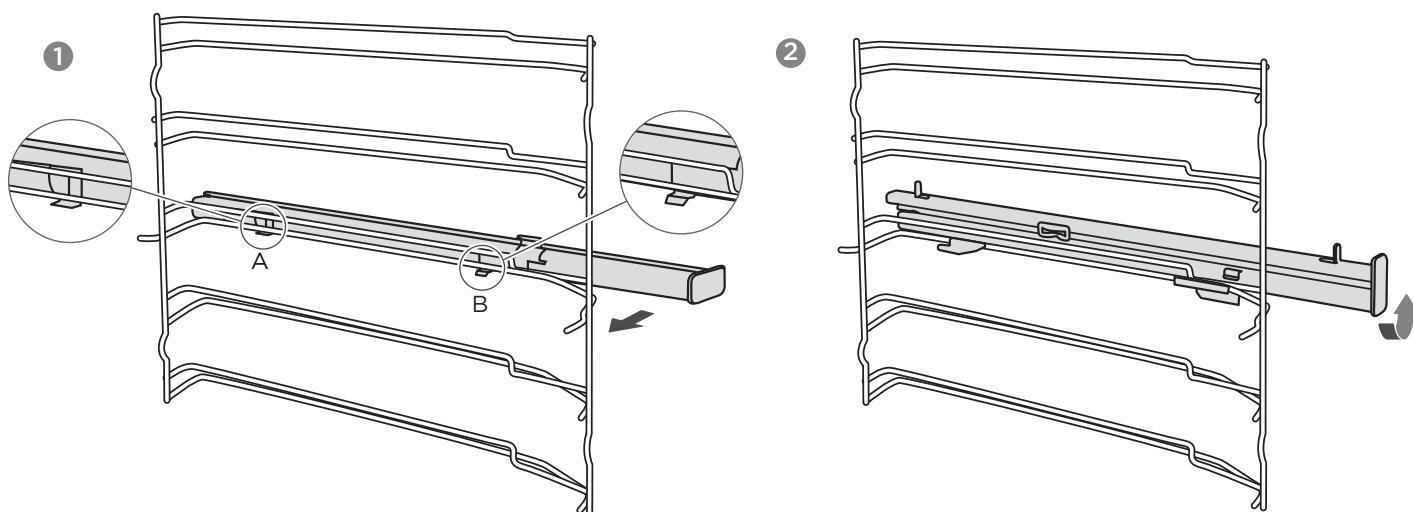
1. Pull the front part of the side rack horizontally to the opposite direction until the feature ❶ gets out; Later on you can remove the shelves out like the picture below.
2. To put the side rack back to the cavity, to make the back part of the shelves insert into the holes of cavity rightly first of all, then insert the feature ❶ back into the cavity.

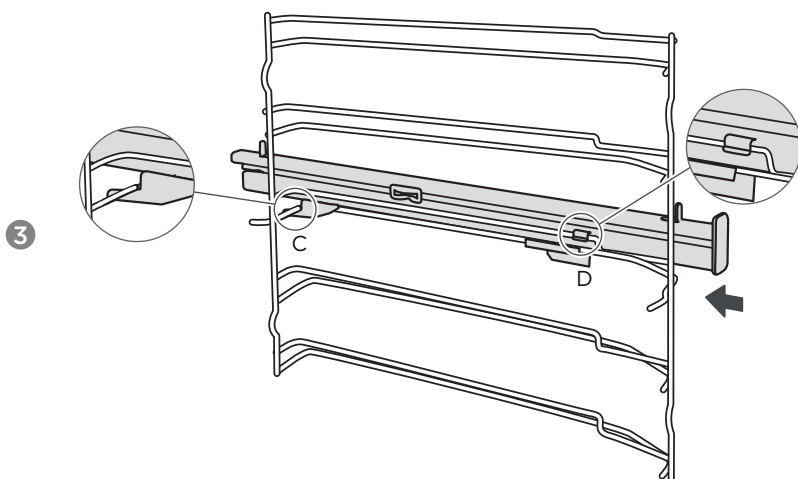


Fix the telescopic rail

(take the left side for example same for right side)

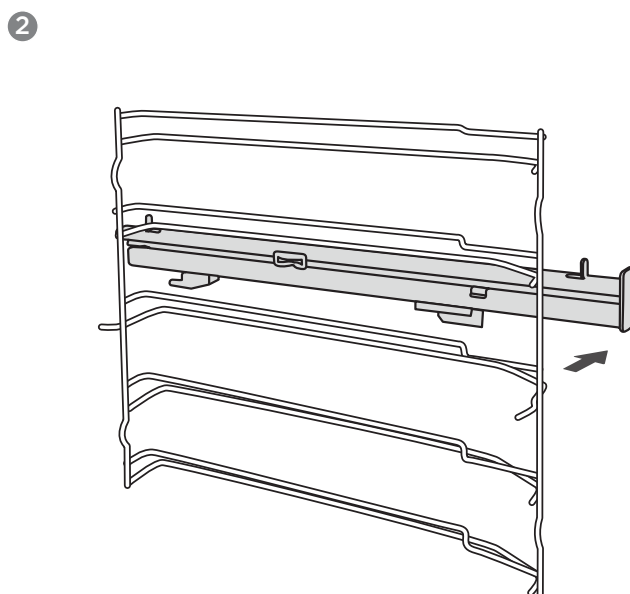
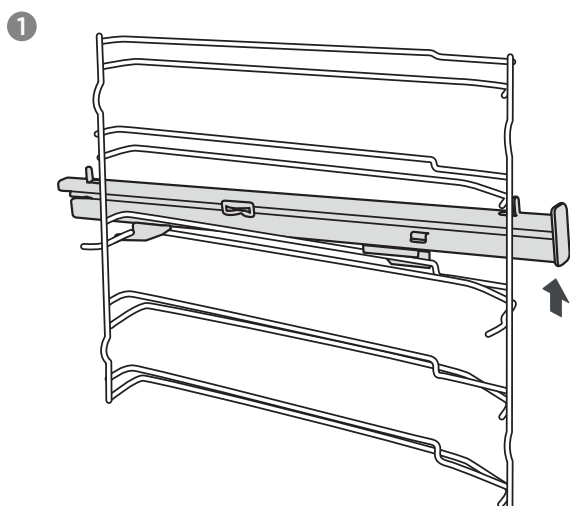
1. Put the point A and B of the telescopic rail horizontally on the outer wire.
2. Rotate the telescopic rail anti-clockwise (clockwise for right side) by 90 degrees.
3. Push forward the telescopic rail, make the point C buckled onto the lower wire and the point D buckled onto the upper wire.





Remove the telescopic rail (take the left side for example same for right side)

1. Lift up one end of the telescopic rail hard.
2. Lift up the whole telescopic rail and remove backward.



CURE YOUR APPLIANCE WHEN NEEDED

If a fault occurs, before calling the after-sales service, please ensure that it is not because of incorrect operations refer to the fault table and attempt to correct the fault yourself.

You can often easily rectify technical faults on the appliance yourself.

If a dish does not turn out exactly as you wanted, you can find many tips and instructions for preparation at the end of the operating manual.

Fault	Possible Cause	Notes/remedy
The appliance does not work.	Faulty fuse.	Check the circuit breaker in the fuse box.
	Power cut.	Check whether the kitchen light or other kitchen appliances are working.
Fan does not work all the time in the mode: "Fan Heating"		This is a normal operation due to the best possible heat distribution and best possible performance of the oven.
After a cooking process a noise can be heard and a air flow in the near of the control panel can be observed.		The cooling fan is still working, to prevent high moisture conditions in the cavity and cool down the oven for your convenience. The cooling fan will switch off automatically.
The food is not sufficient cooked in the time given by the recipe.		A temperature different from the recipe is used. Double check the temperatures. The ingredient quantities are different to the recipe. Double check the recipe.
Uneven browning.		The temperature setting is too high, or the shelf positioning needs to be adjusted. Double check the recipe and settings. The surface finishing, color or material of the baking ware might not have been optimal for the selected oven function. When use radiant heat, such as "Top & Bottom Heating" mode, use mat finished, dark colored and light weighted oven ware.
The lamp doesn't turn on.		The lamp needs to be replaced.

Warning-Risk of electric shock!

Incorrect repairs are dangerous. Repairs of parts such as damaged power cables are to be carried by manufacture, its service agent or similarly qualified personnel. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Maximum operating time

The maximum operating time of this appliance is 9 hours, to prevent that you forget shot off the power.

Replacing the lamp on the corner of the cavity

If the cavity lamp fails, it must be replaced. Heat-resistant, 25 watt, 230 V~ halogen lamps are available from the after-sales service or specialist retailers.

When handling the halogen lamp, use a dry cloth. This will increase the service life of the lamp.

WARNING

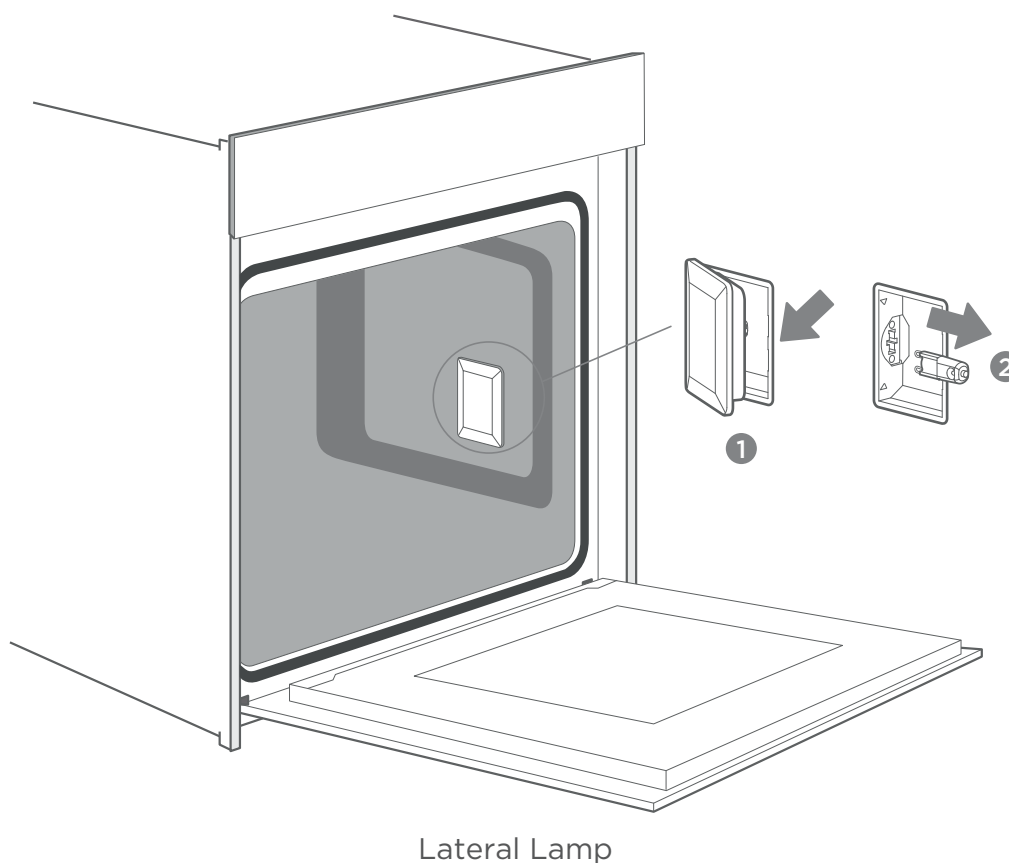
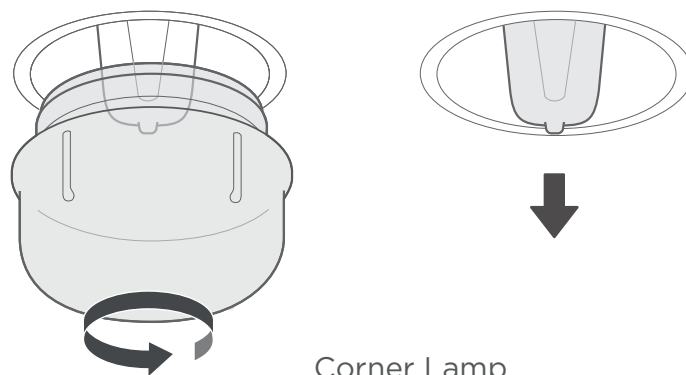
Risk of electric shock!

When replacing the lamp, the lamp socket contacts are live. Before replacing the lamp, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.

Risk of burns!

The appliance becomes very hot. Never touch the interior surfaces of the appliance or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

1. Place a towel at the bottom of the cold cavity to prevent damage.
2. Turn the glass cover anti-clockwise to remove it (Corner lamp); Pull the lateral grid out and then pry the glass cover off slightly by a tool with a flat head (Lateral lamp).
3. Pull out the lamp – do not turn it.
4. Assemble the glass cover back in.
5. Remove the towel and switch on the circuit breaker to see if lamp switches on.
6. For the lateral lamp , if it works well after the replacement , please remember to put the lateral grid back.



Glass cover

If the glass cover of the halogen lamp is damaged, it must be replaced. You can obtain a new glass cover from the after-sales service. Please specify the E number and FD number of your appliance.

CUSTOMER SERVICE

Our after-sales service is there for you if your appliance needs to be repaired. We will always find an appropriate solution. Please contact the dealer where you by this appliance. When calling us, please give the model number and S/N so that we can provide you with the correct advice. The rating plate bearing these numbers can be found when you open the appliance door.

Model: FV-EL62
Rated voltage: 220-240V~
Rated frequency: 50Hz-60Hz
Electric power: 3.2 kW



To save time, you can make a note of the model of your appliance and the telephone number of the after-sales service in the space below, should it be required.

MAINTENANCE CARD

Model number		Purchasing date	
Serial number		Purchasing store	

Warning

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

Note

Rely on the professionalism of the manufacturer. You can therefore be sure that the repair is carried out by trained service technicians who carry original spare parts for your appliances.

TIPS AND TRICKS

You want to cook your own recipe	Try to use settings of similar recipes first and optimize the cooking process due to the result.
Is the cake baked ready?	Put a wooden stick inside the cake about 10 minutes before the given baking time is reached. If there is no raw dough at the stick after pulling out, the cake is ready.
The cake loses massive volume during cooling down after baking	Try to lower the temperature setting by 10°C and double check the food preparing instructions regarding the mechanical handling of the dough.
The height of the cake in the middle is much higher than at the outer ring	Do not grease the outer ring of the spring form.
The cake is too brown at the top	Use a lower shelf level and or use a lower set temperature (this may lead to a longer cooking time).
The cake is too dry	Use a 10°C higher set temperature (this may lead to a shorter cooking time).
The food is good looking but the humidity inside is too high	Use a 10°C lower set temperature (this may lead to a longer cooking time) and double check the recipe.
The browning is uneven	Use a 10°C lower set temperature (this may lead to a longer cooking time). Use the “Top & Bottom Heating” mode on one level.
The cake is less browned at the bottom	Choose a level down.
Baking on more than one level at the same time: One shelf is darker than the other	Use a fan assisted mode for baking at more than one level and take out the trays individually when ready. It is not necessary that all trays are ready at the same time.
Condensation during baking	Steam is part of baking or cooking and moves normally out of the oven together with the cooling air flow. This steam may condensate at different surfaces of the oven or near to the oven and build water droplets. This is a physical process and cannot be avoided completely.

Which kind of baking ware can be used	<p>Every heat resistant baking ware can be used. It is recommended not to use aluminum in direct contact with food, especially when it is sour.</p> <p>Please ensure a good fitting between container and lid.</p>
How to use the grill function	<p>Preheat the oven for 5 minutes and place the food in the level given by this manual.</p> <p>Close the oven door when you use any grilling mode. Do not use the oven when the door is open, except for loading, removing or checking the food.</p>
How to keep the oven clean while grilling	<p>Use the tray filled with 2 liters of water at level 1. Nearly all fluid dropping down from the food placed on the rack will be captured by the tray.</p>
The heating element in all grilling modes are switching on and off over the time	<p>It is a normal operation and depends on the temperature setting.</p>
How to calculate the oven settings, when the weight of a roast is not given by a recipe	<p>Choose the settings next to the roast weight and change the time slightly.</p>
What happens if a fluid is poured to a food in the oven during the baking or cooking process	<p>The fluid will boil and steam will arise as a normal physical process.</p> <p>Please be careful, because the steam is hot. See also “Condensing water during baking” for more information.</p> <p>If the fluid contains alcohol, the boiling process will be quicker and can lead to flames in the cavity. Make sure, that the oven door is closed during such kind of processes. Please control the baking or cooking process carefully. Open the door very gentle and only if necessary.</p>

TYPICAL RECIPES

CAKE	Form	Level	Mode	Temp.in °C	Duration in minutes
Sponge Cake (simple) in a Box shape	Box	2	Conventional with Fan	170	50
Sponge Cake (simple) in a Box shape	Box	1	Conventional	140	70
Sponge Cake with Fruits in a round Form	Round form	1	Conventional with Fan	150	50
Sponge Cake with Fruits on a Tray	Tray	1	Conventional	140	70
Raisins Brioche Muffins (Yeast Cake)	Muffin form	2	Conventional	220	p.h.t.:19:00 b.t.: 11:00
Gugelhupf (with Yeast)	Tray	1	Conventional	150	p.h.t.:11:00 b.t.:60:00
Muffins	Muffin form	1	Conventional	160	p.h.t.: 8:30 b.t.: 30:00
Muffins	Muffin form	1	Conventional with Fan	150	p.h.t.: 8:30 b.t.: 30:00
Apple Yeast Cake on a Tray	Tray	1	Conventional with Fan	160	p.h.t.: 10:00 b.t.: 42:30
Water Sponge Cake (6 Eggs)	Spring form	1	Conventional	160	p.h.t.: 9:30 b.t.: 41:00
Water Sponge Cake (4 Eggs)	Spring form	1	Conventional	160	p.h.t.: 9:00 b.t.: 26:00
Water sponge Cake	Spring form	1	Convention	160	35
Apple Yeast Cake on a Tray	Tray	2	Conventional with Fan	150	p.h.t.: 8:00 b.t.: 42:00
Hefezopf (Callah)	Tray	2	Conventional with Fan	150	40

CAKE	Form	Level	Mode	Temp.in °C	Duration in minutes
Small Cakes 20	Tray	2	Convention	150	36
Small Cakes 40	Tray	2+4	Convention	150	p.h.t.:10:00 b.t.:34:00
Butter Yeast Cake	Tray	2	Conventional	150	p.h.t.: 8:00 b.t.: 30:00
Shortbread	Tray	2	Conventional	170	p.h.t.: 8:00 b.t.: 13:00
Shortbread 2 Trays	Tray	2+4	Conventional with Fan	160	p.h.t.:8:20 b.t.: 12:00
Vanilla Cookies	Tray	2	Conventional	160	p.h.t.: 8:00 b.t.: 10:00
Vanilla Cookies	Tray	2+4	Conventional with Fan	150	p.h.t.:8:00 b.t.: 14:00
BREAD	Form	Level	Mode	Temp.in °C	Duration in minutes
White Bread (1 kg Flour) Box shape	Box	1	Conventional	170	p.h.t.: 9:20 b.t.: 50:00
White Bread (1 kg Flour) Box shape	Box	1	Conventional with Fan	170	p.h.t.: 12:00 b.t.: 45:00
Fresh Pizza (thin)	Tray	2	Conventional	170	p.h.t.: 9:30 b.t.: 21:00
Fresh Pizza (thick)	Tray	2	Conventional	170	p.h.t.: 10:00 b.t.: 45:00
Fresh Pizza (thick)	Tray	2	Conventional with Fan	170	p.h.t.:8:00 b.t.: 41:00
Bread	Tray	1	Convention	190	p.h.t.:9:00 b.t.:30:00

Note : p.h.t means preheat time, b.t. means baking time.

MEAT	Form	Level	Mode	Temp.in °C	Duration in minutes
Beef Tender Loin 1,6 KG	Tray	2	Double Grill with fan	180	55
Meatloaf 1 kg Meat	Tray	1	Conventional	180	75
Chicken 1 kg	Tray	L2:Rack L1:Tray	Double Grill with fan	180	50
Fish (2,5 kg)	Tray	2	Conventional	170	70
Ribs Tomahawk Cooked B.T.	Tray	3	Convention	120	85
Pork Roast of the neck (1,2kg)	Tray	1	Convention	160	82
Chicken 1,7kg	Tray	L2:Rack L1:Tray	Convention	180	78

COOKING BY ECO MODE

ECO mode is heat by bottom and ring heater, with this mode you can save energy during cooking.

RECIPES	Accessories	°C	Level	Time(min)	Pre-heat
Challah	1 tray	180	1	45-50	No
Pork Roast	1 tray	200	1	80-85	No
Clafouti Cherry Cake	Round form	200	1	55-60	No
Beef Roast 1.3kg	1 tray	200	1	80-85	No
Brownies	Rack and glass plate	180	1	55-60	No
Potato Gratin	Rack and round plate	180	1	65-70	No
Lasagne	Rack and glass plate	180	1	75-80	No
Cheese Cake	Springform Ø20cm	160	1	80-90	No

DATASHEET (EU 65/2014 & EU 66/2014)

No of Cavities	1
Heat Source	Electric
Usable Volume	72L
ECElectric, cavity (Conventional)	1.01kWh/cycle
ECElectric, cavity (Forced Air)	0.65kWh/cycle
EElCavity	81.9

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安全事项

感谢您购买FUJIOH 嵌入式电烤箱。开箱前，请仔细阅读本说明。只有充分了解设备性能，您才能安全正确地操作您的设备。请妥善保管好此说明书，以备日后参考。确保所有使用人员熟悉本说明书中的操作。

1. 根据接线规范，必须将断开装置并入固定接线中。本品提供固定接线中的断开装置。
2. 妥善保护固定接线绝缘装置，例如搭配具有适当额定温度的绝缘套管。
3. 使用过程中，本产品及其可触及的零部件会发烫。切勿使儿童靠近。
4. 使用过程中，本产品会发烫。应注意避免接触烤箱内加热元件。
5. 本产品不可由 8 岁以下的儿童、或身体、感官或智力受损、或缺乏相关经验与知识之人士使用，除非有监护人的看管或指导，以确保其能够安全使用本产品，并了解其中的危险。
6. 除非有人持续监督，不然 8 岁以下的儿童不得靠近。儿童不得玩弄本产品。无监督或指导的情况下，身体、感官或智力受损、或缺乏相关经验与知识之人（包括儿童）不得使用本产品。
7. 儿童不得玩弄本产品。
8. 切勿使用粗糙的擦洗用具或尖锐的金属刮刀来清洁烤箱的炉门，防止表面被刮伤，造成玻璃损坏。切勿使用蒸汽清洗机。
9. 儿童不得在没有监督的情况下进行清洁和用户维护。
10. 清洗前必须清除多余的溢出物。
11. 清洗时，设备表面温度可能提高。拆除防护罩之前，必须关闭烤箱，清洁后，必须按照说明更换防护罩。
12. 开箱后，请检查本产品是否已经损坏。如果已经损坏，请勿再连接其他设备。只有获得资格的专业人士才能连接无插头的产品。错误连接造成的损坏，不在保修范围内。
13. 更换灯具前，请确保设备已关掉，以免触电。
14. 只能在室内使用本产品。本产品仅用于准备食物和饮料。请在监督下操作本产品。
15. 请始终将配件正确地滑入炉腔。
16. 以上信息符合 IEC 60335-1/EN 60335-1/IEC 60335-2-6/EN 60335-2-6 标准。

警告

小心触电！

1. 错误维修存有危险。制造商、其服务代理或类似合格人员负责修理损坏的电力电缆等部件。如果设备有缺陷，请拔下电源，或关闭保险丝盒中的断路器。联系售后服务人员。
2. 电器上的电缆绝缘在接触本产品的热部件时，可能会熔化。电器电缆不得与本产品的热部件接触。
3. 请勿使用高压清洗机或蒸汽清洗机清洗本产品，否则会导致触电风险。
4. 使用缺陷产品可能会导致触电。切勿打开缺陷产品。拔下电源，或关闭保险丝盒中的断路器。联系售后服务人员。

有着火的危险！

1. 存放于炉腔内的易燃物品可能起火。切勿在炉腔内存放易燃物品。如果里面有烟，千万不要打开烤箱门。关闭烤箱，拔下电源，并关闭保险丝盒中的断路器。
2. 打开烤箱门通风。牛油纸可能与加热元件接触而起火。预热期间，不要将牛油纸松散地放在配件上。盘子或烤盘内需放置牛油纸。仅用牛油纸覆盖所需的表面即可。牛油纸不得包裹配件。

小心受伤！

1. 烤箱门上被划伤的玻璃可能会成为裂纹。请勿使用玻璃刮刀、浓烈的或研磨性的清洁助剂或清洁剂。
2. 开关门时，烤箱门上的铰链会移动，请谨防钩锁风险。注意手离铰链远点。

小心烧伤！

1. 本产品会发烫。请勿触摸本产品或加热元件的内表面。
2. 注意一定要让本产品完全冷却。
3. 让儿童与本产品保持安全距离。
4. 配件和烤箱会发烫。始终使用烤箱手套，从炉腔中取出配件或烤箱用具。
5. 酒精蒸气可能在热烹饪隔间着火。切勿准备含有大量高酒精含量饮料的食物。

小心烫伤！

1. 操作过程中，可触及的零部件会发烫。请勿触碰热部件。让儿童与本产品保持安全距离。
2. 打开烤箱门，热蒸汽逸出。可能看不见水蒸汽，这取决于水蒸汽的温度。打开本产品时，切勿离得太近。小心打开烤箱门。请勿让儿童靠近。
3. 热腔中的水可能产生热蒸汽。切勿将水倒入热腔内。

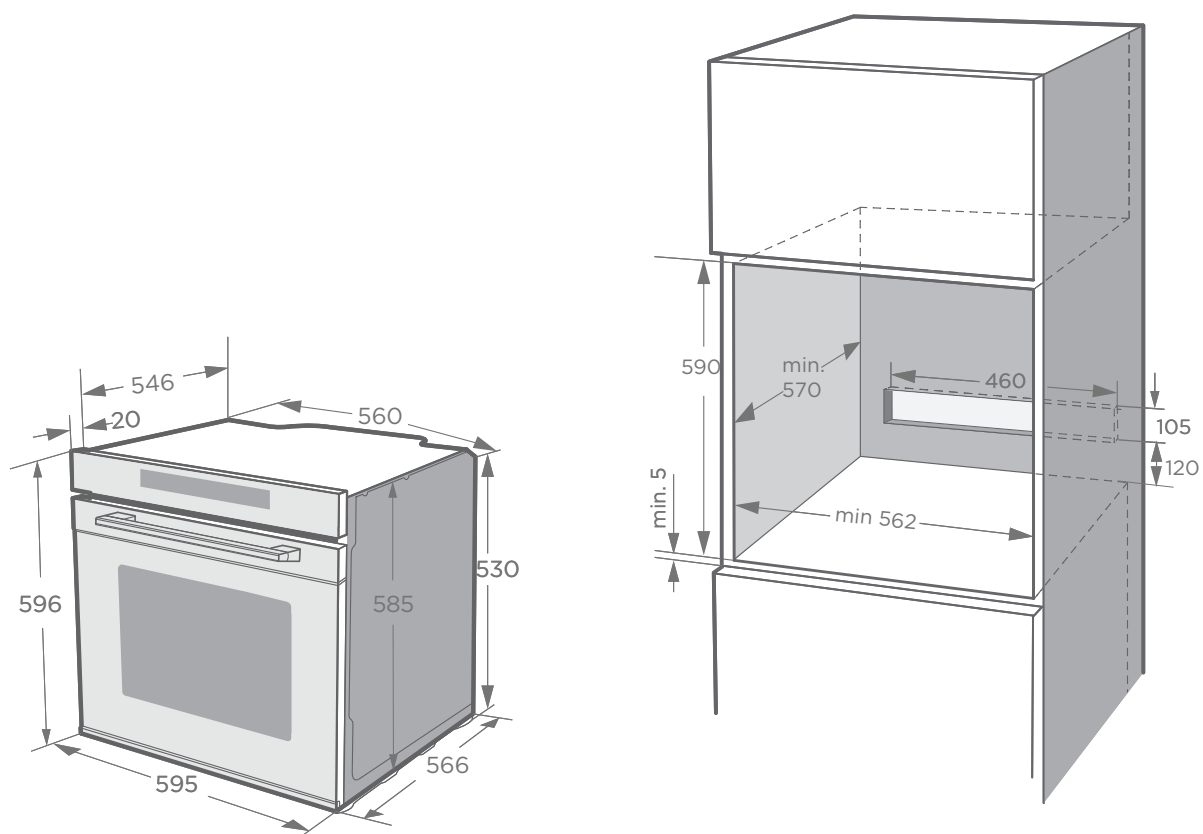
防止磁性造成的危险！

在控制面板或控制元件中使用永磁体。它们可能会影响电子植入物，例如心脏起搏器或胰岛素泵。电子植入物佩戴者务必远离控制面板。

损坏原因

1. 炉腔底板上的配件、箔纸、牛油纸或烤箱：
请勿将配件放置在炉腔底板上。不要以任何形式的箔纸或牛油纸覆盖炉腔底板。如果设定的温度超过 50℃，请勿将烤箱放置在炉腔底板上。这会产生热量积累。否则，搪瓷会损坏。
2. 铝箔：
炉腔内的铝箔不得与烤盘门玻璃接触。这可能会导致门玻璃永久变色。
3. 硅胶平底锅：
不得使用任何硅胶平底锅，或任何含有硅胶的垫子、盖子或配件。烤箱传感器可能损坏。
4. 热烹调炉腔内的水：
切勿在炉腔发热时将水倒入。这会产生蒸汽。温度骤变会对搪瓷造成损坏。
5. 炉腔内水分：
较长的时间内，炉腔内的湿气可能引起腐蚀。使用后对烤箱进行干燥。不得将潮湿的食物长时间保存在密闭的炉腔内。切勿在炉腔内储存食物。
6. 打开烤箱门进行冷却：
在高温下操作后，只能在关闭烤箱门的情况下冷却烤箱。不要把任何东西夹在烤箱门上。即使稍微开着烤箱门，随着时间的推移，也可能会损坏周围家具的正面。如果在烤箱工作时产生大量水分，则应打开烤箱门进行干燥。
7. 果汁：
烤特别多汁的水果馅饼时，不要在烤盘上装太多馅饼。否则，从烤盘上滴下的果汁会留下无法去除的污渍。如有可能，使用较深的通用盘。
8. 极脏密封条：
如果密封条非常脏，操作时烤箱门将无法正常关闭。周围家具的正面可能会损坏。尽量保持密封条清洁、干净。
9. 作为座位、架子或工作台的烤箱门：
不要坐在烤箱门上，也不要上面放置或悬挂任何东西。不要在烤箱门上放置任何炊具或配件。
10. 插入配件：
根据不同的烤箱型号，配件在关闭烤箱门时会划伤门板。始终将配件插入炉腔，直到推不动为止。
11. 提起设备：
请勿使用烤箱门把手拿起或携带烤箱。门把手无法支撑本产品的重量，可能会折断。
12. 如果使用烤箱关闭后的余热对食物进行保温，炉腔内的水分含量会很高。这可能会导致水分冷凝，对高质量烤箱造成腐蚀损坏，以及损害厨房。打开烤箱门或使用“除霜”模式避免水分冷凝。

安装



为安全操作本产品，请确保其安装符合专业标准，并遵守安装说明。因操作不当安装失败造成的损坏不在保修范围内。

安装过程中，请戴好防护手套，以防被锋利的边缘划伤。

安装前检查本产品是否有损坏，如果已损坏，请勿再连接其他设备。

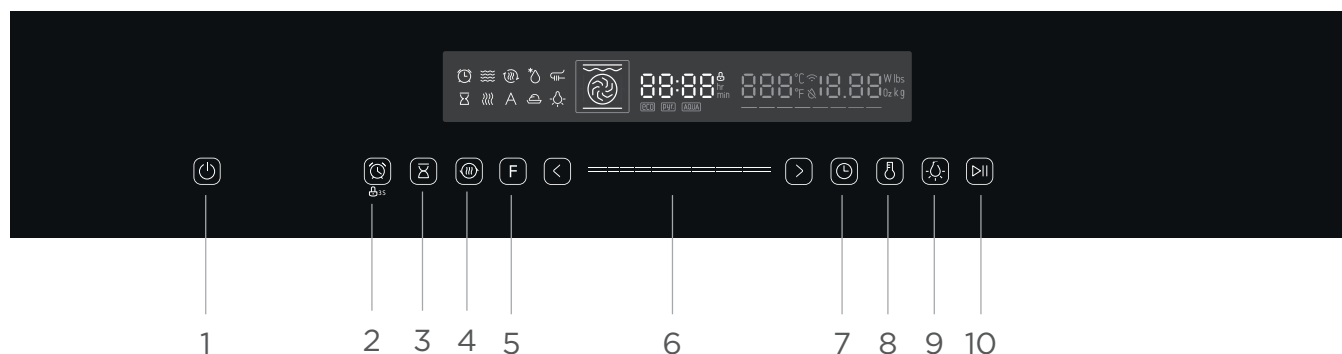
打开本产品前，请去下所有包装材料及贴膜。


所附尺寸单位为 mm。

请配备插头，或在固定布线中加入开关，以便在安装后将本产品与电源断开（如有必要）。

警告：本产品不得安装在装饰门后，以免过热。

控制装置和显示器



	1. 取消	取消当前状态，进入待机模式。
	2. 定时器 / 童锁	使用定时器功能 / 按下 3 秒后使用童锁。
	3. 结束时间	设置烹饪的结束时间。
	4. 快速预热	开启快速预热功能。
	5. 烤箱 - 功能	长按功能键可切换加热模式，长按 3s 可快速切换加热模式。
	6. 滑动键	滑动更改显示屏数值。
	7. 持续时间 & 设置时间	设置持续时间，然后选择功能并在待机状态下设置时间。
	8. 设置温度	按下设置温度。
	9. 灯 开 / 关	打开 / 关闭灯。
	10. 开始 / 暂停	开始和暂停烹饪过程。

使用本产品之前

首次使用前阅读

在第一次使用本产品准备食物之前，必须清洁炉腔和配件。

- 1. 拆下所有贴纸、表面保护箔和运输保护部件。
- 2. 从炉腔中拆下所有配件和侧架。
- 3. 用肥皂水和抹布或软刷子彻底清洁配件和侧架。
- 4. 确保炉腔内不含有任何可能引起火灾危险的残留包装物，如聚苯乙烯颗粒或木块。
- 5. 用湿软的布擦拭炉腔和烤箱门的平滑表面。
- 6. 当初次启动烤箱时，可能腔内会散发出异味或冒轻烟。这是由于烤箱发热管防腐涂层层加热后引起的。建议新产品以常规（上下管）功能（250° C,60分钟）空载运行，以清除腔体内的油质杂物。
- 7. 第一次加热时，保持厨房高度通风。加热期间，儿童和宠物不得靠近厨房。关紧相邻房间的门。
- 8. 调整指定的设置。可在下一节中了解如何设置加热类型和温度。








设置	
加热模式	
温度	250°C
时间	1h

本产品冷却后：

- 1. 用肥皂水和抹布清洁光滑的表面和烤箱门。
- 2. 擦干所有表面。
- 3. 安装侧架。

设置时间

使用烤箱之前应设置好时间。

- 1. 烤箱通电后，触摸时间键 ，然后通过滑块或 “ / ” 符号设置一天中的时间（以小时为单位）。
- 2. 再次触摸时间键 ，然后通过滑块或 “ / ” 符号以分钟为单位设置时间。
- 3. 触摸时间键  完成设置。

注意：时钟 24h 显示。

加热类型

本产品有各种操作模式，便于您更容易使用。为确保正确的加热类型，我们对不同的应用范围作出了解释。

加热类型		温度	用途
	上下管烧烤	30~250°C	用于常规的烘焙和烤制（一层）。特别适用于湿润忌廉蛋糕。
	热风对流	50~250°C	用于烘焙和烤制（一层或多层）。热量来自扇周围的环形加热器。
	ECO	140~240°C	用于节能烹饪。
	常规 + 风扇	50~250°C	用于烘焙和烤制（一层或多层）。风扇将来自加热元件的热量均匀地分布在炉腔周围。
	辐射热	150~250°C	用于烤制少量食物和使食物褐变。请将食物放在烤架加热元件下方的中央位置。
	双上管烧烤 + 风扇	50~250°C	用于平托盘烤制食物和使食物褐变。风扇将热量均匀地分布在炉腔周围。
	双上管烧烤	150~250°C	用于平托盘烤制食物和使食物褐变。
	披萨	50~250°C	用于需从下方加热的披萨和其他食物。底部加热器和环形加热器将工作。
	底部加热器	30~220°C	用于披萨底、馅饼底和糕点底产生额外的褐变。热量来自底部加热器。
	解冻	—	用于温和解冻冷冻食物。
	发酵	30~45°C	用于制作酵母面团和酸面团，以检验和培养酸奶。
	热解自洁	不可调节	通过高温加热燃烧残留物来清洁炉腔。
	Sabbath模式	不可调节	具有断电保存数据功能。 每25分钟保存一次烹饪数据。

注意

1. 要解冻大份食物，可拆下侧架并将容器放置在炉腔底板上。
2. 加热餐具时，最好移除侧架，可采用“热风烘烤”和“风扇加热”两种加热模式，温度设定为50°C。如果餐具覆盖了一半以上的炉腔底板，应采用“热风烘烤”模式。
3. 由于在“风扇加热”过程中炉腔内部热量分布具有最佳均匀性，风扇将在加热过程的特定时间工作，以保证最佳的性能。

注意事项






1. 在设备工作过程中打开烤箱门，操作将暂停。请特别小心烫伤。
2. 不得覆盖通风槽。否则，本产品可能过热。为了使本产品在操作后更快地冷却，冷却风扇可在操作后继续运行一段时间。




冷却风扇

根据需要可打开和关闭冷却风扇。热空气从炉门上方逸出。


使用本产品

用烤箱烹饪

1. 烤箱通电后，触摸烤箱功能键选择功能，使用滑块或“ / ”符号设置烹饪温度。
2. 触摸  按键，烤箱开始工作，若无操作，烤箱将在 10 分钟后返回原时间。
3. 烹饪过程中，可以触摸  以取消或  暂停烹饪。






注意：设置温度后，可以触摸时间键  设置烹饪持续时间，可以通过滑块或“ / ”符号来设置烹饪模式

快速预热

可以使用快速预热来缩短预热时间。选择功能时，触摸快速预热键 ，屏幕上的快速预热标记将亮起。如果该功能不支持快速预热，则会发出“哔”的一声，解冻、发酵和“ECO”功能不支持快速预热。



设置结束时间

设置时间后，可以设置烹饪结束的时间。

1. 触摸 ，然后可以使用滑块或“ / ”符号以小时为单位设置结束时间，再次触摸  后，则以分钟为单位设置。完成设置后，再次触摸  确认。
2. 设置结束时间时，需要设置烹饪持续时间。使用前请仔细阅读注意事项，了解如何设置烹饪持续时间。
3. 例如，当设定的结束时间为 10 点，烹饪持续时间为 1 小时，烤箱将在 9 点开始加热，并在 10 点结束。

烹饪过程中调整

烤箱工作期间，可以通过烤箱功能或滑块更改加热类型设置和温度设置。更改后 6 秒无其他操作，烤箱将按照更改的方式加热。

如果想在烹饪过程中更改烹饪持续时间，请触摸  并通过滑块或“ / ”符号进行更改。更改后 6 秒无其他操作，烤箱将按照更改的方式开始工作。设置结束时间并开始烹饪后，无法进行任何更改。如果您想取消烹饪过程，请触摸 .





注意

1. 温馨提示，请不要改变模式 / 温度 / 烹饪时间，以避免对烹调结果产生的一些负面影响，除非您有丰富的烹调经验。

注意事项！

本产品关闭后会发烫，特别是在炉腔内。请勿触摸本产品或加热元件的内表面。使用烤箱手套从炉腔中取出配件或烤箱用具，并冷却烤箱。同时让儿童与本产品保持安全距离，避免烫伤。



定时器

您可以通过触摸  使用定时器功能。时间到了，烤箱会发出“哔”声提醒。触摸一次 ，定时器单位为小时，再次触摸 ，定时器单位为分钟。再次触摸 ，设置完成。您可以在烹饪之前和烹饪过程中设置定时器，但当您选择功能和温度时，定时器不可用。

童锁

本产品配有童锁，因此儿童不会打开本产品或更改其任何设置。

长按 3s，将激活童锁。再次长按 3 秒将解锁该功能。

无论烤箱处于任何操作，您都可以激活和停用童锁。长按  3 秒，来打开和关闭童锁。童锁激活后，当儿童操作时，状态栏中会显示 。


演示模式，具有断电保存数据功能。当演示模式打开时。

打开演示模式后，加热管不工作。

SABBATH 模式演示

“演示”模式


演示模式，具有断电保存数据功能。断电保存数据功能：例如，当演示模式打开、关闭并再次打开时，产品仍处于演示模式。打开演示模式后，加热管不工作。


1. 在待机状态下，按住“”键进入演示模式并显示“关闭”；
2. 向右滑动滑块打开演示模式并显示“关闭”；向左滑动滑块关闭演示模式并显示“打开”；

注意：


可以按取消键退出设置，或等待 3 秒钟自动退出演示模式并返回待机状态。

“Sabbath”模式

Sabbath 模式具有断电保存数据功能。每 25 分钟保存一次烹饪数据。如果在操作过程中切断电源，在再次通电后，Sabbath 模式将继续运行，直到烹饪时间为 0，或按键  返回待机模式。

1. 在待机模式下，按住  键 3 秒进入 Sabbath 模式，屏幕将显示“5A8”。时间调整范围为 24-80 小时。
2. 烹饪时间可通过滑动滑块进行调整。
3. 按开始键或在 8 秒后自动启动 Sabbath 模式。

注意：

1. 在操作过程中，只有  按键有效，其他按键均无效。
2. 在 Sabbath 模式运行期间，即使打开炉门，炉灯也不会打开。

配件

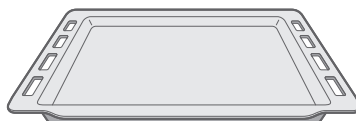
所附配件

本产品附带了以下配件：



线架

用于烤箱、蛋糕罐和防烘烤餐具。烤肉和烤制食物。



烤盘 & 深烤盘

用于烤盘烘焙和小型烘焙产品。

可用托盘放置液体或带有果汁的烹饪食物。
只能使用原厂配件。这些配件专为本产品改装。

注意

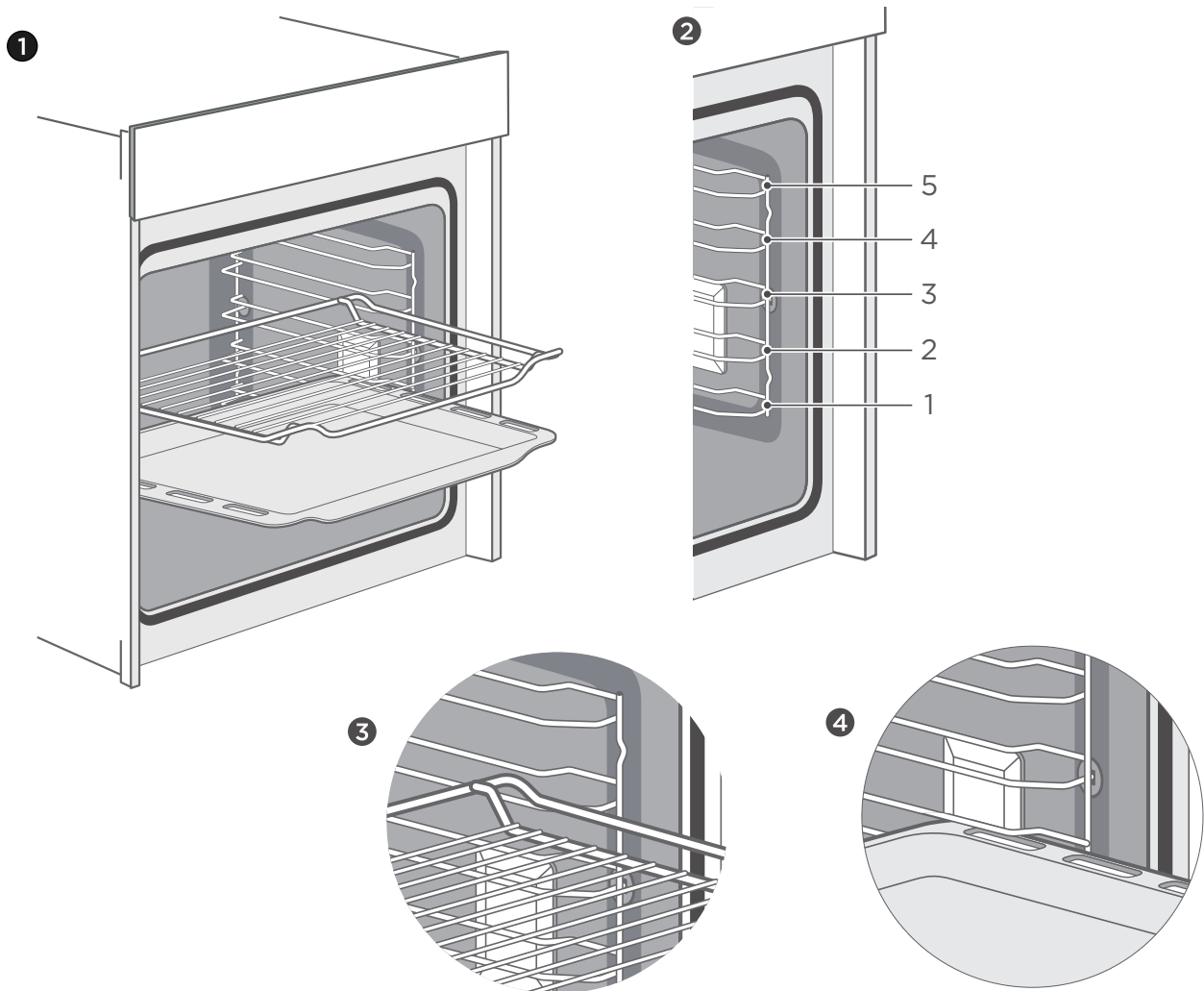
配件变热时可能会变形。不会影响功能。
一旦再次冷却，就会恢复原状。

插入配件

炉腔有五个架子位置。架子位置从下往上数。可将配件拉出大约一半，确保不会倾斜。

注意

1. 请确保始终将配件正确地插入炉腔，如图所示。
2. 请始终将配件完全插入炉腔，确保其不会接触到烤箱门。



倾斜保护装置

可将配件拉出大约一半，直到锁定到位。锁定功能可防止配件在拉出时因食物和配件本身的重力而倾斜。请将配件正确插入炉腔，以防倾斜。插入线架时，确保线架朝右方向，如图①③所示。插入烤盘时，确保烤盘朝右方向，如图①④所示。

节能利用

1. 卸下所有在烹饪和烘烤过程中不需要的配件。
2. 在烹饪和烘焙过程中不要打开烤箱门。
3. 如果在烹饪和烘焙过程中打开烤箱门，请将模式切换到“Lamp（灯）”（不改变温度设置）。
4. 在烹饪和烘烤时间结束前 5 分钟至 10 分钟，将无风扇辅助模式下的温度设定降低至 50℃。所以可利用炉腔的热量完成这个过程。
5. 如有可能，使用“风扇加热”模式。可把温度降低 20℃ 到 30℃。

6. 可同时在多个层次上使用“风扇加热”模式进行烹饪和烘焙。
7. 如果不能同时烹饪和烘烤不同的菜肴，可一个接着一个进行加热，以利用烤箱的预热状态。
8. 如果不需要以此种方式加热，不要预热空烤箱。
如有必要，在第一次关掉指示灯，使食物达到指示的温度后，立即将食物放入烤箱。
9. 不得使用反光箔，如使用铝箔覆盖炉腔底板。
10. 使用深色哑光和轻质烘焙模具和容器。尽量不要使用表面有光泽的重型配件，如不锈钢或铝。

环境

包装是为了保护本产品运输过程中免受损坏。所用的材料都是经过精心挑选的，而且要循环利用。循环利用减少了原材料和废物的使用。电器和电子设备通常含有贵重材料。请勿与家居废物一起弃置。



健康

长时间加热淀粉类食物（如土豆、薯条、面包）至非常高的温度，会产生丙烯酰胺。

小贴士

1. 设置较短的烹饪时间。
2. 将食物表面烹调成金黄色，不要烧成深褐色。
3. 较大的分量含有较少的丙烯酰胺。
4. 如有可能，使用“风扇加热”模式。
5. 薯条：每个托盘盛放 450g 以上薯条，将其均匀铺开，然后逐次翻转。使用产品信息（如果有），以获得最佳烹饪结果。

维护

清洁剂

经过精心护理和清洁，本产品外观保持良好，并在未来很长一段时间内功能齐全。以下章节会解释应该如何正确地护理和清洁本产品。

为确保不同表面不会因使用错误的清洁剂而受损，请遵守表中的信息。根据不同的烤箱型号，不是所有列出的信息都适用于本产品。

注意事项！

表面损坏风险

请勿使用：

1. 刺激性或研磨性清洁剂。

2. 酒精含量高的清洁剂。
3. 坚硬的擦洗垫或清洁海绵。
4. 高压清洗机或蒸汽清洗机。
5. 专用清洁剂（在本产品发烫时清洗）。

使用前彻底清洗新海绵布。

小贴士

强烈推荐的清洁和护理产品可通过售后服务购买。
请遵守相应制造商的说明。

区域烤箱外部	清理
烤箱外部 不锈钢正面	热肥皂水： 用抹布清洗干净，然后用软布擦干。 立即去除水垢、油脂、淀粉和白蛋白（如蛋清）的斑点。 此类斑点会形成腐蚀。
塑料	热肥皂水： 用抹布清洗干净，然后用软布擦干。请勿使用玻璃清洁剂或玻璃刮刀。
涂漆面	热肥皂水： 用抹布清洗干净，然后用软布擦干。
控制面板	热肥皂水： 用抹布清洗干净，然后用软布擦干。请勿使用玻璃清洁剂或玻璃刮刀。
门板	热肥皂水： 用抹布清洗干净，然后用软布擦干。 请勿使用玻璃刮刀或不锈钢擦洗垫。
门把手	热肥皂水： 用抹布清洗干净，然后用软布擦干。 如果门把手处有结垢，应立即擦掉。否则，任何污渍都无法去除。
搪瓷表面和自清洁表面	请遵守表格中有关烹饪隔间表面的说明。
内部照明玻璃罩	热肥皂水： 用抹布清洗干净，然后用软布擦干。 如果烹饪隔间很脏，请使用烤箱清洁剂。
密封条 不得移动	热肥皂水： 用抹布清洁。不要擦洗。
配件	热肥皂水： 用抹布或刷子浸泡清洁。 如果有大量污垢沉积，请使用不锈钢擦洗垫。

区域烤箱外部	清理
侧架	热肥皂水： 用抹布或刷子浸泡清洁。
拉出系统	热肥皂水： 用抹布或刷子清洁。 拉出横杆时，请勿移除润滑剂。最好拉出时将横杆清洗干净。 不得在洗碗机里清洗。

注意

1. 由于使用了不同的材料，如玻璃、塑料和金属，本产品正面颜色会产生细微差异。
2. 由于内部照明的反射，门板上的阴影看起来像条纹。
3. 搪瓷的耐温度极高。这会引起一些轻微的颜色变化。这属于正常现象，不影响操作。薄托盘的边缘不能完全涂漆。因此，这些边缘可能是粗糙的。这不会损害防腐蚀保护。
4. 尽量保持本产品清洁，并立即清除污垢，以免积聚顽固污垢。

小贴士

1. 每次使用后清洁烹饪隔间。这将确保不会烘烤污垢。
2. 始终去除水垢、油脂、淀粉和白蛋白（如蛋清）的斑点。
3. 如有可能，应趁热立即去除含糖食物的斑点。
4. 使用合适的烤箱进行烤制，例如烤盘。

热解自洁功能

本产品配备了“热解自洁”模式。您可以使用此模式轻松清洁烹饪隔间。

烹饪隔间加热到非常高的温度。烘焙、烧烤和烘烤的残留物会燃烧。为了您的安全，我们只提供一种清洁设置，此操作模式下无法调整温度和操作时间。

注意

为了您的安全，烹饪隔间会自动锁门。在温度降低到相对安全的温度之前，请勿打开门。清洁期间，内部照明保持关闭。

警告

小心烧伤！

1. 热解模式期间，烹饪隔间温度很高。切勿打开设备门。需等待其冷却。与设备保持距离。
2. 在清洁过程中，设备外部温度非常高。切勿触摸设备门。需等待其冷却。与设备保持距离。

小心危害健康！

热解模式下，烹饪隔间温度非常高，因此烘焙、烧烤、烘烤等过程中留下的残留物就会燃烧掉。此过程会释放蒸汽，可能刺激粘膜。当清洁功能运行时，请保持厨房良好通风。请勿长时间呆在房间里。儿童与宠物应远离本产品。始终遵循本手册或专业人员的指示。

开始热解模式之前

注意事项！

1. 在运行热解模式之前，从烹饪隔间移除配件和炊具，包括拉出导轨。炉腔内不允许有多余的溢出物。此操作可以确保整个烹饪隔间获得良好的清洁效果，并确保配件能够长期使用。
2. 启动清洁功能之前，请手动清除明显的食物残渣。
3. 清洁设备内部及密封件周围区域的烹饪隔间边缘。请勿擦洗或移除密封件。
4. 进行这些操作时，确保烤箱已关闭。

警告





有着火的危险！

1. 当热解模式进行时，如有大量食物残渣、脂肪和肉汁，可能着火。开始清洁功能前，请务必清除烹饪隔间中明显的食物残渣和残留物。请勿使用热解模式清洁配件。
2. 热解模式下，设备外部温度非常高。切勿在门把手上悬挂易燃物品，例如抹布。请勿在设备前方放置任何物品。请勿让儿童靠近设备。
3. 若门体密封件损坏，周围会产生大量热量。请勿擦洗或移除密封件。如果密封件损坏或丢失，切勿操作设备。

小心危害健康！

当热解模式进行时，本产品会发烫。烤盘和罐上的涂层被破坏后将释放有毒气体。切勿使用热解模式清洁烤盘或烤模。通常情况下，请勿使用热解模式清洁配件。


设置热解自洁模式

1. 按下按钮  打开烤箱。
 2. 按下  选择“热解”操作模式。
- 当功能区显示  图标时，热解模式启动。
3. 检查并确保所有配件和食物已移除，并将门关好。
 4. 按下“开始/停止”按钮  开始清洁操作。

清洁功能运行时，请保持厨房通风。

操作开始后不久，烹饪隔间门将上锁。在温度降低到相对安全的温度之前，请勿打开烹饪隔间。

热解模式结束信号

声音信号持续响起，烤箱停止加热。代表热解模式已完成。可以按下按钮  关闭声音，或者稍后声音将自动关闭。

炉门无法打开

一旦热解模式激活，烤箱将自动锁定，炉门无法打开。

调整清洁设置

清洁开始后，除了暂停和停止外，无法更改任何设置。

热解模式完成后

烹饪隔间冷却后，用湿布擦掉留在烹饪隔间和炉门周围的灰尘。
清洁后，必须按照说明更换防护罩。

注意

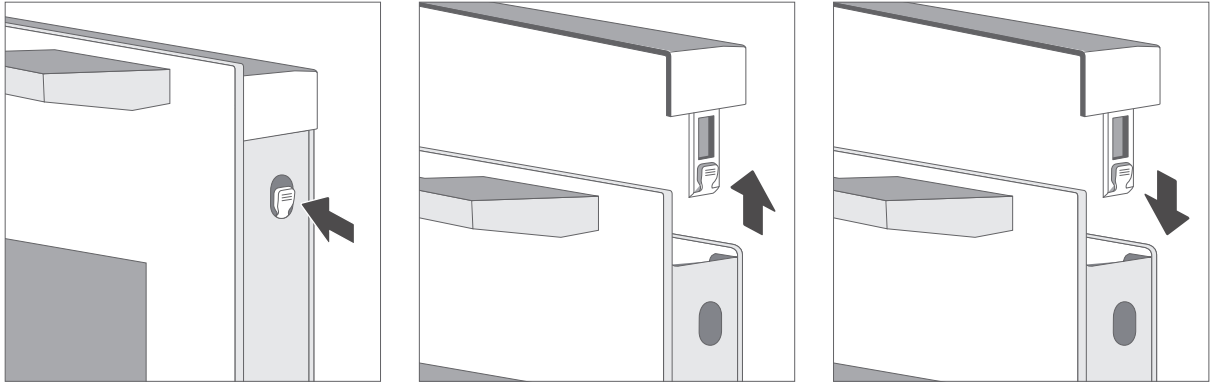
1. 在热解模式下，设备内部的框架可能会变色。这属于正常现象，不影响操作。可借助不锈钢清洁剂清洁变色部分。
2. 污染严重可能会导致搪瓷表面残留白色沉积物。这是食物中的残留物，无害。不会影响设备性能。如果需要，可以使用柠檬汁或其他清洁剂去除这些残留物。

拆卸门罩

门罩中的塑料嵌件可能会变色。如要进行彻底清洁，可以拆下门罩。

按照上述说明拆下设备门。

1. 按压门罩的左右两侧。
2. 拆下门罩。
3. 拆下门罩后，可以轻松取下设备门的其余部分，以便继续清洁。设备门清洁完成后，将门罩放回原位并按压，直到听到咔嗒声。
4. 安装设备门并关闭。



注意事项！

当设备门安装好后，此时也可以取下门罩。

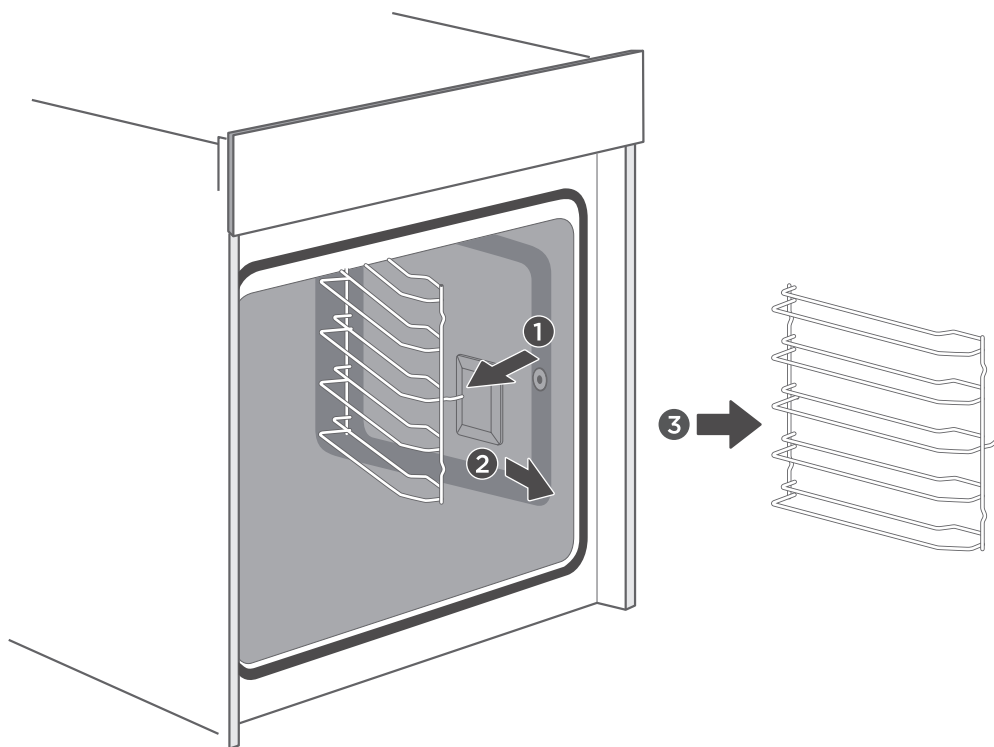
1. 拆下门罩代表将设备门的内部玻璃打开，玻璃很容易移动并造成损坏或伤害。
2. 因为拆下门罩和内玻璃会减少设备门的总重量。关门时，烤箱门上的铰链会移动，请谨防钩锁风险。
注意手离铰链远点。

由于以上两点，我们强烈建议您不要拆下门罩，除非整体拆下设备门。因不当操作造成的损坏，不在保修范围内。

侧架

对侧架和炉腔进行良好的清洁时，可卸下架子并进行清洁。这样，本产品外观保持良好，并在未来很长一段时间内功能齐全。

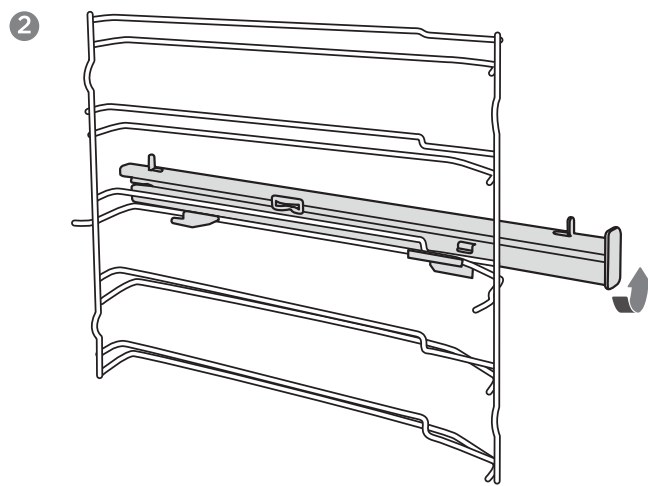
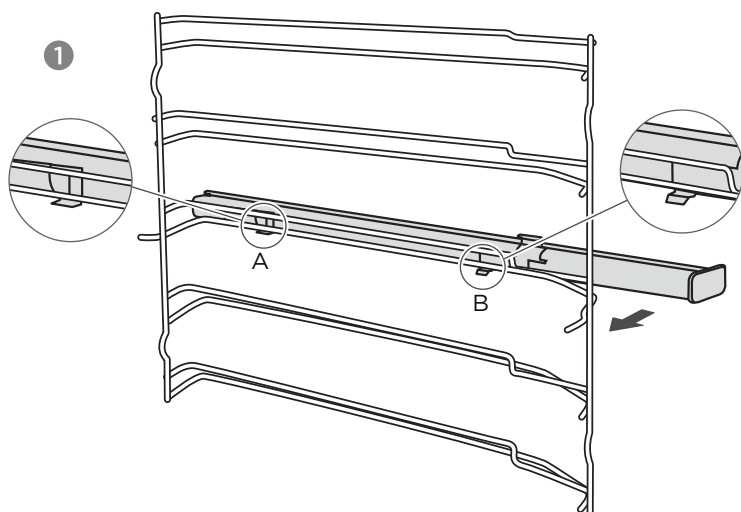
1. 向相反方向水平拉动侧架的前部，直至拉出侧架❶；随后，可取下架子，如下图所示。
2. 将侧架放回炉腔前，首先要将搁板的后部正确地插入炉腔的孔中，然后再将部件❶插入炉腔中。

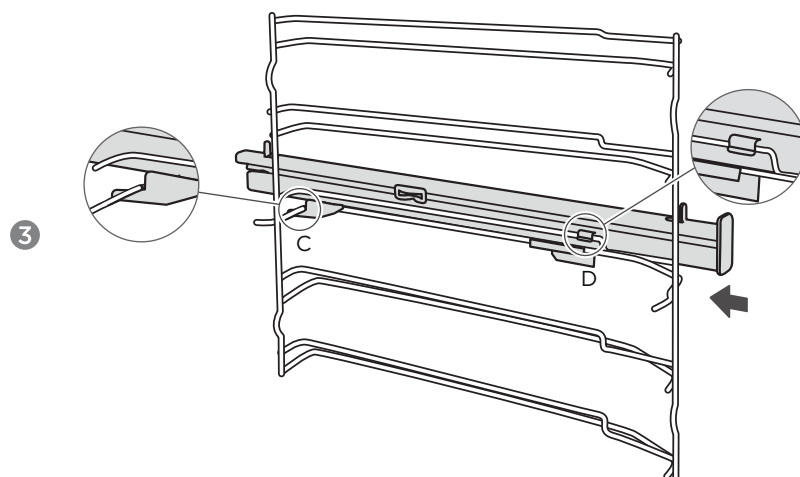


固定伸缩横杆

（以左侧为例，右侧遵循同样的步骤）

1. 将伸缩横杆的 A 点和 B 点水平地放在外部铁丝上。
2. 逆时针旋转伸缩横杆 90°（右侧顺时针旋转）。
3. 将伸缩横杆向前推，使 C 点扣在下铁丝上，D 点扣在上铁丝上。

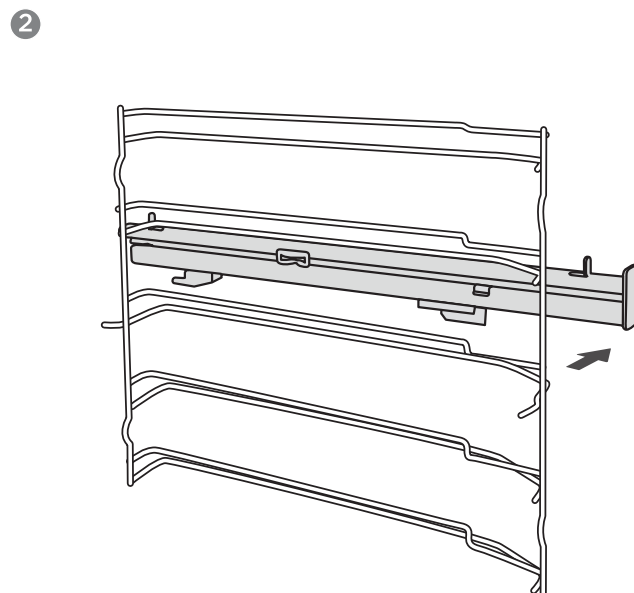
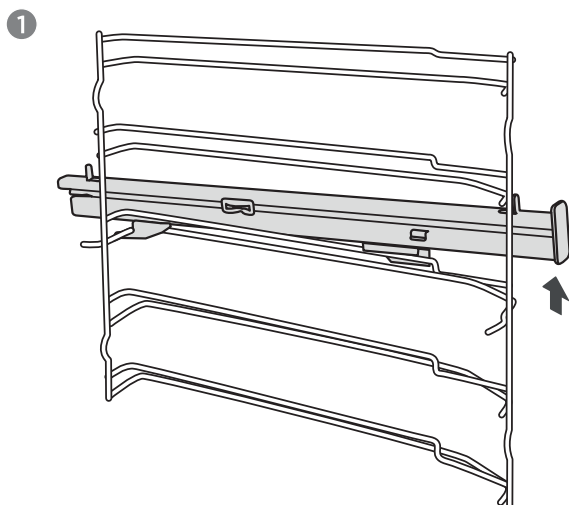




拆下伸缩横杆

（以左侧为例，右侧遵循同样的步骤）

1. 用力抬起伸缩横杆的一端。
2. 抬起整个伸缩横杆并向后拆下。



故障及修理

如果出现故障，在致电售后服务处前，请确保不是因为操作不当而导致的故障，并参考故障表，尝试自行纠正故障。

通常情况下，可自己轻松纠正本产品上的技术故障。

如果某道菜肴烹饪效果不理想，可在操作手册的末尾页找到更多准备说明信息和技巧。

故障	可能原因	注意事项 / 补救措施
本产品无法运行。	保险丝故障。	检查保险丝盒中的断路器。
	切断电源。	检查厨房灯或其他厨房电器是否正常工作。
风扇在“对流”模式下：“风扇加热”。		这属于正常操作，因最佳的热量分布和烤箱的最佳性能所致。
烹饪之后，可听到噪音，并且可观察到控制面板附近的空气流动。		冷却风扇仍在工作，以防止炉腔中的高湿气条件、冷却烤箱，以方便操作。冷却风扇将自动关闭。
食物没有在食谱规定的时间内煮熟。		使用与配方不同的温度。再次检查一下温度。配料的数量与配方不同。再次检查一下食谱。
不均匀褐变。		温度设定过高，或需要调整储物架位置。仔细检查制作方法和设置。烤盘的表面光洁度和或颜色和或材料不是所选烘箱功能的最佳选择。当使用辐射热时，如“顶部和底部加热”模式，使用哑光、深色和轻质炉具。
灯不亮。		更换灯。

警告 – 小心触电！

错误维修存有危险。受损电力电缆等部件的维修应由制造商、其服务代理或类似合格人员进行。如果设备有缺陷，请拔下电源，或关闭保险丝盒中的断路器。联系售后服务人员。

最大工作时间

本产品最长工作时间为 9h，以预防忘记关闭电源造成的风险。

更换炉腔角上的灯

如果炉腔角上的灯出现故障，必须更换。可从售后服务处或专业零售商处获得耐热、25W、230V~ 的卤素灯。

使用干布处理卤素灯。这样会增加灯的使用寿命。

警告

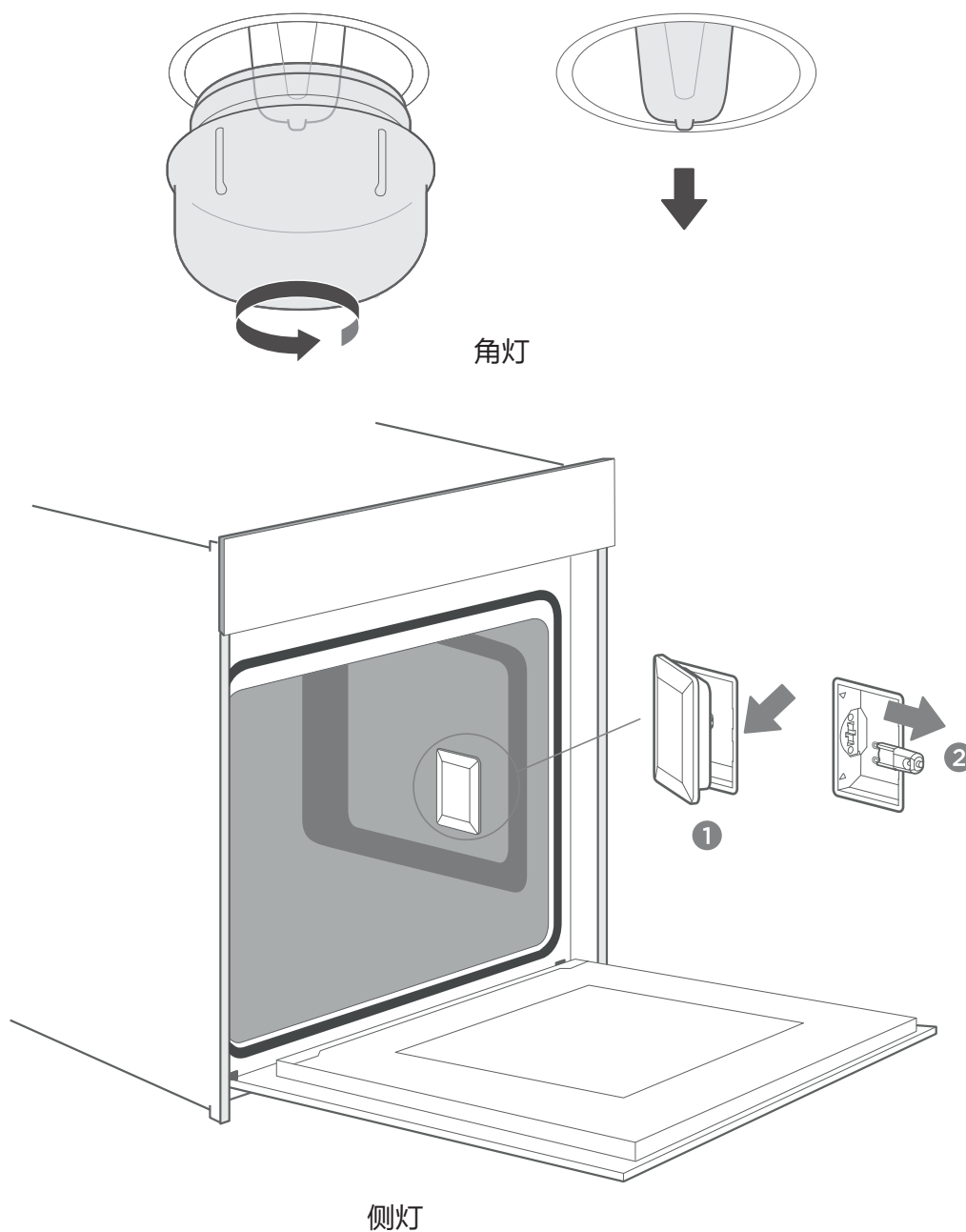
小心触电！

更换灯时，灯插座触点带电。在更换灯之前，请将设备从电源上拔下，或关闭保险丝盒中的断路器。

小心烧伤！

本产品会发烫。请勿触摸本产品或加热元件的内表面。注意一定要让本产品完全冷却。让儿童与本产品保持安全距离。

1. 在冷腔内放置一条毛巾以防止损坏。
2. 逆时针转动玻璃盖将其拆下（角灯）；拉出横向格栅，然后用平头工具（侧灯）轻轻撬开玻璃盖。
3. 拉出灯——不要打开。
4. 拧回玻璃罩。
5. 取下毛巾，打开断路器，看灯是否工作。
6. 如果侧灯更换后工作良好，请将侧灯格栅放回原位。



玻璃罩

如果卤素灯的玻璃罩损坏，必须更换。您可以从售后服务处获得新的玻璃罩。请指定设备的 E 编号和 FD 编号。

售后服务

如果需要修理本产品，请随时联系售后服务处。我们总会找到合适的解决办法。请与您所在的经销商联系。致电时，请说出型号和 S/N，以便我们更好地为您提供服务。打开烤箱门时，可找到带有这些数字的铭牌。

型号：FV-EL62
额定电压：220-240V~
额定频率：50-60Hz
电力：3.2 kW



为节省时间，您可在下面的空白处注明产品型号和售后服务电话（如果需要的话）。

保修卡

型号	购买日期	
序号	购买商店	

警告

本产品应按照现行规定安装，且只能在通风良好的空间内使用。在安装或使用本产品之前，请阅读说明书。

注意

制造商的专业性值得信赖。因此，请放心，经过培训的维修技术人员负责维修，并携带原厂备件。

提示与技巧

烹饪食谱。	试着先使用类似食谱的设置，并相应优化烹饪过程。
蛋糕烤好了吗？	在达到给定的烘烤时间前约 10 分钟，在蛋糕内放一根木棍。如果拉出后木棍处没有生面团，蛋糕就做好了。
蛋糕在烘烤后冷却过程中会大面积向下凹陷。	尝试将温度设定降低 10℃，并仔细检查食物准备说明中有关面团机械处理的内容。
蛋糕中间的高度比外圈的高度高得多。	不得润滑弹簧模的外圈。
蛋糕顶部出现明显的褐色。	使用较低的储物架和或使用较低的设定温度（这可能会延长烹饪时间）。
蛋糕太干了。	将设定温度调高 10℃（这可能会缩短烹饪时间）。
食物很好看，但里面湿度太大。	将设定温度调低 10℃（这可能会延长烹饪时间），并仔细检查食谱。
褐变不均匀。	将设定温度调低 10℃（这可能会延长烹饪时间）。 在一个档位上使用“顶部和底部加热”模式。
蛋糕的底部未出现明显的褐色。	选择下一个档次。
同时在多档上烘焙：一层比另一层颜色深。	使用风扇辅助模式在多档烘烤，准备好后分别取出托盘。没有必要同时准备好所有托盘。
烘烤过程中的冷凝。	蒸汽是烘焙或烹饪的一部分，通常与冷却气流一起从烤箱中排出。这些蒸汽可能在烤箱或烤箱附近的表面凝结，形成水滴。这是一个物理过程，不能完全避免。
哪种烤盘可使用？	每种耐热烤盘都可使用。建议不要将铝与食物直接接触，特别是酸性食物。 请确保容器和盖子之间锁紧。
如何使用烤架功能？	预热烤箱 5 分钟，将食物放在本手册规定的高度。 当使用任何烤制模式时，请关闭烤箱门。当烤箱门打开时，不要使用烤箱，除非装入、移走或检查食物时。
烧烤时如何保持烤箱清洁。	在 1 级使用装满 2L 水的托盘。几乎所有从架子上的食物滴下来的液体都会落在托盘里。

所有烤制模式下的加热元件会在一段时间内打开和关闭。	这属于正常操作，且取决于温度设置。
当食谱没有给出烤肉的重量时，如何计算烤箱的设置？	选择烘烤重量旁边的设置，稍微改变一下时间。
在烘焙或烹饪过程中，将液体倒入烤箱中的食物，会发生什么情况？	液体会沸腾，蒸汽出现（物理过程）。请小心烫伤，此时蒸汽过热。更多信息请参见“烘烤过程中的冷凝水”。如果液体中含有酒精，沸腾过程会更快，并可能导致炉腔内起火。确保烤箱门在这类过程中是关闭的。请仔细控制烘焙或烹饪过程。只有在必要时才能轻轻地打开烤箱门。

典型食谱

蛋糕	形式	水平	模式	温度° C	持续时间 (min)
盒形海绵蛋糕 (简单)	盒形	2	常规风扇	170	50
盒形海绵蛋糕 (简单)	盒形	1	上下管烧烤	140	70
圆形水果海绵蛋糕	圆形	1	常规风扇	150	50
托盘上有水果的海绵蛋糕	托盘	1	上下管烧烤	140	70
葡萄干奶油面包 (酵母蛋糕)	松饼形	2	上下管烧烤	220	p.h.t.:19:00 b.t.: 11:00
空心蛋糕 (加酵母)	托盘	1	上下管烧烤	150	p.h.t.:11:00 b.t.:60:00
松饼	松饼形	1	上下管烧烤	160	p.h.t.: 8:30 b.t.: 30:00
松饼	松饼形	1	常规风扇	150	p.h.t.: 8:30 b.t.: 30:00
托盘上的苹果酵母蛋糕	托盘	1	常规风扇	160	p.h.t.: 10:00 b.t.: 42:30
海绵蛋糕 (6 个鸡蛋)	弹簧形	1	上下管烧烤	160	p.h.t.: 9:30 b.t.: 41:00
海绵蛋糕 (4 个鸡蛋)	弹簧形	1	上下管烧烤	160	p.h.t.: 9:00 b.t.: 26:00
水性海绵蛋糕	弹簧形	1	热风对流	160	35
托盘上的苹果酵母蛋糕	托盘	2	常规风扇	150	p.h.t.: 8:00 b.t.: 42:00
辫子面包 (白面包)	托盘	2	常规风扇	150	40
小甜点 20	托盘	2	热风对流	150	36
小甜点 40	托盘	2+4	热风对流	150	p.h.t.:10:00 b.t.:34:00
牛油酵母蛋糕	托盘	2	上下管烧烤	150	p.h.t.: 8:00 b.t.: 30:00

蛋糕	形式	水平	模式	温度° C	持续时间 (min)
酥饼	托盘	2	上下管烧烤	170	p.h.t.: 8:00 b.t.: 13:00
酥饼 2 个托盘	托盘	2+4	常规风扇	160	p.h.t.:8:20 b.t.: 12:00
香草饼干	托盘	2	上下管烧烤	160	p.h.t.: 8:00 b.t.: 10:00
香草饼干	托盘	2+4	常规风扇	150	p.h.t.:8:00 b.t.: 14:00

面包&披萨	形式	水平	模式	温度 (°C)	持续时间 (min)
白面包 (1kg 面粉) 盒形	盒形	1	上下管烧烤	170	p.h.t.: 9:20 b.t.: 50:00
白面包 (1kg 面粉) 盒形	盒形	1	常规风扇	170	p.h.t.: 12:00 b.t.: 45:00
新鲜披萨 (薄)	托盘	2	上下管烧烤	170	p.h.t.: 9:30 b.t.: 21:00
新鲜披萨 (厚)	托盘	2	上下管烧烤	170	p.h.t.: 10:00 b.t.: 45:00
新鲜披萨 (厚)	托盘	2	常规风扇	170	p.h.t.:8:00 b.t.: 41:00
面包	托盘	1	热风对流	190	p.h.t.:9:00 b.t.:30:00

注意： p.h.t 表示预热时间， b.t 表示烘焙时间。

肉类	形式	水平	模式	温度 (℃)	持续时间 (min)
嫩牛肉 1.6kg	托盘	2	带风扇的双层烤架:	180	55
肉卷 1kg 肉	托盘	1	上下管烧烤	180	75
鸡肉 1kg	托盘	L2: 烤架 L1: 托盘	带风扇的双层烤架:	180	50
鱼肉 (2.5kg)	托盘	2	上下管烧烤	170	70
烤战斧排骨, (B.T: 烘焙时间)	托盘	3	热风对流	120	85
烤颈肉 (1.2kg)	托盘	1	热风对流	160	82
鸡肉 1.7kg	托盘	L2: 烤架 L1: 托盘	热风对流	180	78

“ECO” 模式烹饪

“ECO” 模式由底部和环形加热器加热，在烹饪过程中可节省能源。

食谱	配件	° C	水平	时间 (min)	预热
白面包	1 个托盘	180	1	45-50	否
烤猪肉	1 个托盘	200	1	80-85	否
Clafouti 樱桃蛋糕	圆形	200	1	55-60	否
烤牛肉 1.3kg	1 个托盘	200	1	80-85	否
布朗尼蛋糕	烤架和玻璃板	180	1	55-60	否
奶油烤土豆	烤架和圆形板	180	1	65-70	否
千层面	烤架和玻璃板	180	1	75-80	否
酪饼	弹簧形直径 20cm	160	1	80-90	否

数据表 (EU 65/2014 和 EU 66/2014)

炉腔号	1
热源	电动
可用容量	72L
电动，炉腔（常规）	1.01 kWh/ 周期
电动，炉腔（强迫通风）	0.65 kWh/ 周期
能效指数	81.9

Global Website
<https://global.fujioh.com>

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