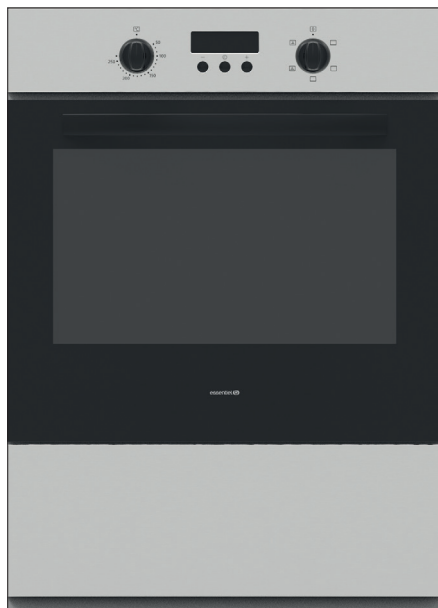


Cuisinière induction

ECI 601b & ECI 601i



Notice d'utilisation

Pour vous aider à bien vivre votre achat

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Subject to change without notice.

Safety information

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

Children and vulnerable people safety



Warning!

Risk of suffocation, injury or permanent disability.

- 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.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- Cleaning and user maintenance shall not be made by children without supervision.

General Safety

- Only a qualified person must install this appliance and replace the cable.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface / glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Before maintenance cut the power supply.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its Authorised Service Centre or similarly qualified persons in order to avoid a hazard.
- Be careful, when you touch the storage drawer. It can get hot.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

Safety instructions

Installation



Warning! Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- The kitchen cabinet and the recess must have suitable dimensions.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- Parts of the appliance carry current. Close the appliance with furniture to prevent touching the dangerous parts.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- Do not install the appliance on a platform.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- Make sure to install a stabilizing means in order to prevent tipping of the appliance. Refer to Installation chapter.

Electrical Connection



Warning! Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Do not let mains cables touch or come near the appliance door, especially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Fully close the appliance door, before you connect the mains plug to the mains socket.

Use



Warning! Risk of injury and burns.
Risk of electrical shock.

- Use this appliance in a household only.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not use the appliance as a work surface or as a storage surface.
- Users with a pacemaker must keep a distance of minimum 30 cm from the induction cooking zones when the appliance is in operation.



Warning! Risk of fire and explosion

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.



Warning! Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not put ovenware or other objects in the appliance directly on the bottom.
 - do not put water directly into the hot appliance.
 - do not keep moist dishes and food in the appliance after you finish the cooking.
 - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.
- Do not let cookware boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance or directly on the bottom of the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches. Always lift these objects up when you have to move them on the cooking surface.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

Care and Cleaning



Warning! Risk of injury, fire, or damage to the appliance.

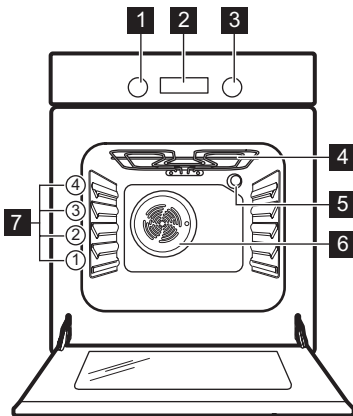
- Before maintenance, deactivate the appliance. Disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Authorised Service Centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Remaining fat or food in the appliance can cause fire.
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

Internal light

- The type of light bulb or halogen lamp used for this appliance is only for household appliances. Do not use it for house lighting.

Product description

General overview



Warning! Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

Disposal



Warning! Risk of injury or suffocation.

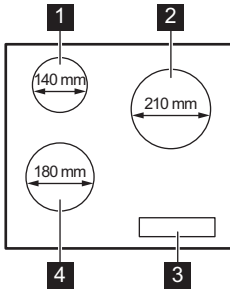
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

Service

- To repair the appliance contact an Authorised Service Centre.
- Use original spare parts only.

- 1** Knob for the temperature
- 2** Electronic programmer
- 3** Knob for the oven functions
- 4** Heating element
- 5** Lamp
- 6** Fan
- 7** Shelf positions

Cooking surface layout



- 1 Induction cooking zone 1400 W with the Power function 2500 W
- 2 Induction cooking zone 2300 W with the Power function 3300 W
- 3 Control panel
- 4 Induction cooking zone 1800 W with the Power function 2800 W

Accessories

- **Wire shelf**
For cookware, cake tins, roasts.
- **Baking tray**

- **Storage drawer**
The storage drawer is below the oven cavity.

Before first use



Warning! Refer to Safety chapters.

Initial Cleaning

Remove all accessories from the appliance.



Refer to "Care and cleaning" chapter.

Clean the appliance before first use.
Put the accessories back to their initial position.

Setting the time

You must set the time before you operate the oven.


The indicator for the Time of day function flashes when you connect the appliance to the electrical supply, when there was a power cut or when the timer is not set.

Press the **+** or **-** button to set the correct time.
After approximately five seconds, the flashing stops and the display shows the time of day you set.

Changing the time





You cannot change the time of day if the Duration **|→|** or End **→|** function operates.

Press  again and again until the indicator for the Time of Day function flashes.
To set a new time, refer to "Setting the time".

Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function  and the maximum temperature.
2. Let the appliance operate for 1 hour.
3. Set the function  and set the maximum temperature. The maximum temperature for this function is 210 °C.
4. Let the appliance operate for 15 minutes.

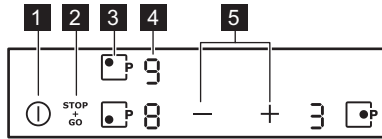
Accessories can become hotter than usual. The appliance can emit an odour and smoke. This is normal.
Make sure that the airflow in the room is sufficient.

Hob - Daily use



Warning! Refer to Safety chapters.

Control panel layout



Use the sensor fields to operate the appliance. The displays, indicators and sounds tell which functions operate.

Sensor field	Function	Comment
1	ON / OFF	To activate and deactivate the hob.
2	STOP+GO	To activate and deactivate the function.
3	-	To select the cooking zone.
4	Heat setting display	To show the heat setting.
5	-	To set a heat setting.

Heat setting displays

Display	Description
	The cooking zone is deactivated.
	The cooking zone operates.
	STOP+GO function operates.
	Power function operates.
+ digit	There is a malfunction.
	A cooking zone is still hot (residual heat).
	Incorrect or too small cookware or no cookware on the cooking zone.
	Automatic Switch Off function operates.



Activating and deactivating

Touch for 1 second to activate or deactivate the hob.


Automatic Switch Off

The function deactivates the hob automatically if:



- all cooking zones are deactivated,

- you do not set the heat setting after you activate the hob,
- you spill something or put something on the control panel for more than 10 seconds (a pan, a cloth, etc.). An acoustic signal sounds and the hob deactivates. Remove the object or clean the control panel.
- the hob gets too hot (e.g. when a saucepan boils dry). Let the cooking zone cool down before you use the hob again.
- you use incorrect cookware. The symbol  comes on and the cooking zone deactivates automatically after 2 minutes.
- you do not deactivate a cooking zone or change the heat setting. After some time  comes on and the hob deactivates.

The relation between the heat setting and the time after which the hob deactivates:





Heat setting	The hob deactivates after
 , 1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

Selecting the cooking zone

To set the cooking zone touch the sensor field  related to this zone. The display highlights the heat setting indication (.

The heat setting



Set the cooking zone.

Touch  to increase the heat setting. Touch  to decrease the heat setting. Touch  and  at the same time to deactivate the cooking zone.

Power function

This function makes more power available to the induction cooking zones. The function can be activated

for the induction cooking zone only for a limited period of time. After this time the induction cooking zone automatically sets back to the highest heat setting.

To activate the function for a cooking zone: first set the cooking zone and then set the maximum heat setting. Touch  until  comes on.


To deactivate the function: touch .

STOP+GO

This function sets all cooking zones that operate to the lowest heat setting.

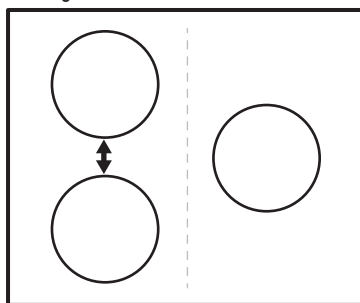
When the function operates, you cannot change the heat setting.

To activate the function: touch   comes on.

To deactivate the function: touch . The previous heat setting comes on.

Power management function

- Cooking zones are grouped according to the location and number of the phases in the hob. See the illustration.
- Each phase has a maximum electricity load.
- The function divides the power between cooking zones connected to the same phase.
- The function activates when the total electricity loading of the cooking zones connected to a single phase is exceeded.
- The function decreases the power to the other cooking zones connected to the same phase.
- The heat setting display of the reduced zones changes between two levels.



Hob - Hints and tips



Warning! Refer to Safety chapters.

Cookware



For induction cooking zones a strong electro-magnetic field creates the heat in the cookware very quickly.



Use the induction cooking zones with correct cookware.

Cookware material

- **correct:** cast iron, steel, enamelled steel, stainless steel, the bottom made of multi-layer (with correct mark from a manufacturer).
- **not correct:** aluminium, copper, brass, glass, ceramic, porcelain.

Cookware is correct for an induction hob if:

- some water boils very quickly on a zone set to the highest heat setting.
- a magnet pulls on to the bottom of the cookware.



The bottom of the cookware must be as thick and flat as possible.

Cookware dimensions

Induction cooking zones adapt to the dimension of the bottom of the cookware automatically to some limit.

The cooking zone efficiency is related to the diameter of the cookware. The cookware with a smaller diameter

than the minimum receives only a part of the power generated by the cooking zone.

The noises during operation

If you can hear:

- crack noise: cookware is made of different materials (sandwich construction).
- whistle sound: you use the cooking zone with high power level and the cookware is made of different materials (sandwich construction).
- humming: you use high power level.
- clicking: electric switching occurs.
- hissing, buzzing: the fan operates.

The noises are normal and do not refer to hob malfunction.


Examples of cooking applications

The relation between the heat setting and the cooking zone consumption of power is not linear. When you increase the heat setting, it is not proportional to the increase of the cooking zone consumption of power. It means that the cooking zone with the medium heat setting uses less than a half of its power.



The data in the table is for guidance only.

Heat setting	Use to:	Time (min)	Hints
- 1	Keep cooked food warm.	as necessary	Put a lid on the cookware.
1 - 2	Hollandaise sauce, melt: butter, chocolate, gelatine.	5 - 25	Mix from time to time.
1 - 2	Solidify: fluffy omelettes, baked eggs.	10 - 40	Cook with a lid on.
2 - 3	Simmer rice and milkbased dishes, heating up ready-cooked meals.	25 - 50	Add the minimum twice as much liquid as rice, mix milk dishes part procedure through.
3 - 4	Steam vegetables, fish, meat.	20 - 45	Add some tablespoons of liquid.
4 - 5	Steam potatoes.	20 - 60	Use max. ¼ l water for 750 g of potatoes.
4 - 5	Cook larger quantities of food, stews and soups.	60 - 150	Up to 3 l liquid plus ingredients.
6 - 7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts.	as necessary	Turn halfway through.

Heat setting	Use to:	Time (min)	Hints
7 - 8	Heavy fry, hash browns, loin steaks, steaks.	5 - 15	Turn halfway through.
9	Boil water, cook pasta, sear meat (goulash, pot roast), deep-fry chips.		
	Boil large quantities of water. Power function is activated.		

Hob - Care and cleaning



Warning! Refer to Safety chapters.

General information

- Clean the hob after each use.
- Always use cookware with clean bottom.
- Scratches or dark stains on the surface have no effect on how the hob operates.
- Use a special cleaner applicable for the surface of the hob.
- Use a special scraper for the glass.

Cleaning the hob

- **Remove immediately:** melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the hob. Put the special scraper on the glass surface at an acute angle and move the blade on the surface.
- **Remove when the hob is sufficiently cool:** limescale rings, water rings, fat stains, shiny metallic discoloration. Clean the hob with a moist cloth and non-abrasive detergent. After cleaning, wipe the hob dry with a soft cloth.

Oven - Daily use



Warning! Refer to Safety chapters.

Activating and deactivating the appliance



It depends on the model if your appliance has knob symbols, indicators or lamps:

- The indicator comes on when the oven heats up.
 - The lamp comes on when the appliance operates.
 - The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.
1. Turn the knob for the oven functions to select an oven function.

2. Turn the knob for the temperature to select a temperature.
3. To deactivate the appliance turn the knobs for the oven functions and temperature to the off position.






Safety thermostat

Incorrect operation of the appliance or defective components can cause dangerous overheating. To prevent this, the oven has a safety thermostat which interrupts the power supply. The oven activates again automatically when the temperature drops.

Cooling fan

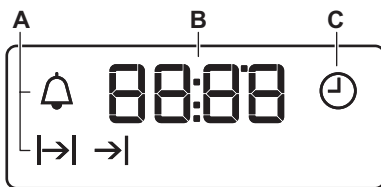
When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

Oven functions

Symbol	Oven function	Application
0	Off position	The appliance is off.
	Conventional Cooking	To bake and roast food on 1 shelf position.
	Grilling	To grill flat food and to toast bread. The maximum temperature for this function is 210 °C.
	Bottom Heat	To bake cakes with crispy bottom and to preserve food.
	Fan Cooking	To roast or roast and bake food with the same cooking temperature, on more than 1 shelf position, without flavour transference.
	Defrost	To defrost frozen food. To use this function, the knob for the temperature must be in the off position.
	Light Cooking	To bake in tins and dry on 1 shelf position at a low temperature.
	Defrost	To defrost frozen food. To use this function, the knob for the temperature must be in the off position.


Oven - Clock functions

Display












- A) Function indicators
- B) Time display
- C) Function indicator

Buttons




Button	Function	Description
—	MINUS	To set the time.
	CLOCK	To set a clock function.
+	PLUS	To set the time.




Clock functions table

Clock function		Application
	Time of day	To set, change or check the time of day.
	Minute Minder	To set countdown time. This function has no effect on the operation of the appliance.
	Duration	To set the cooking time of the oven.
	End	To set the time of day when the oven should deactivate.


 You can use the functions Duration  and End  at the same time to set the time for how long the appliance should operate and when the appliance should deactivate. This lets you activate the appliance with a delay in time. First set the Duration  and then the End .

Setting the clock functions

For Duration  and End , set an oven function and temperature of cooking. This is not necessary for the Minute Minder .


1. Press  again and again until the indicator for the necessary clock function starts to flash.
2. Press  or  to set the time for the necessary clock function.

Oven - Using the accessories


 **Warning!** Refer to Safety chapters.

Inserting the accessories




Wire shelf:

 The wire shelf has a special shape in the rear which help with the heat circulation.



The clock function operates. The display shows the indicator for the clock function you set.

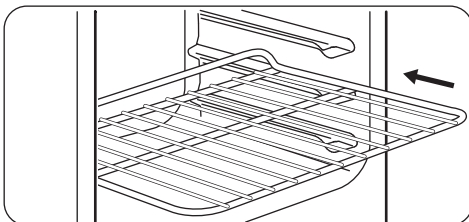
 For the Minute Minder function the display shows the time left.

3. When the time ends the indicator of the clock function flashes and an acoustic signal sounds. Press a button to stop the signal.
4. Turn the knob for the oven functions and the knob for the temperature to the off position.

 With the Duration  and End  functions, the appliance deactivates automatically.

Canceling the clock functions

1. Press the  again and again until the necessary function indicator flashes.
2. Press and hold .
The clock function goes out after some seconds.

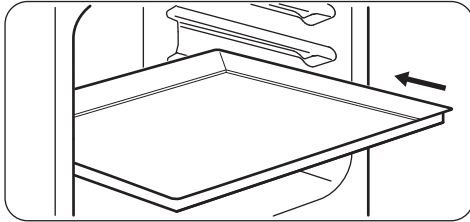


Put the shelf on the correct shelf position. Make sure it does not touch the back wall of the oven.

Tray:



Do not push the baking tray all the way to the back wall of the cavity. This prevents the heat from circulating around the tray. The food may be burnt, especially in the rear part of the tray.



Put the tray or deep pan on the shelf position. Make sure it does not touch the back wall of the oven.

Oven - Hints and tips



Warning! Refer to Safety chapters.



The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

General information

- The appliance has four shelf positions. Count the shelf positions from the bottom of the appliance floor.
- The appliance has a special system which circulates the air and constantly recycles the steam. With this system you can cook in a steamy environment and keep the food soft inside and crusty outside. It decreases the cooking time and energy consumption to a minimum.
- Moisture can condense in the appliance or on the door glass panels. This is normal. Always stand back from the appliance when you open the appliance door while cooking. To decrease the condensation, operate the appliance for 10 minutes before cooking.
- Clean the moisture after each use of the appliance.
- Do not put the objects directly on the appliance floor and do not put aluminium foil on the components when you cook. This can change the baking results and cause damage to the enamel.

Baking

- Your oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.

- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one shelf position.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

Baking cakes

- Do not open the oven door before 3/4 of the set cooking time is up.
- If you use two baking trays at the same time, keep one empty level between them.
- The function Conventional Cooking at the default temperature is ideal for bread baking.

Cooking meat and fish

- Use a deep pan for very fatty food to prevent the oven from stains that can be permanent.
- Leave the meat for approximately 15 minutes before carving so that the juice does not seep out.
- To prevent too much smoke in the oven during roasting, add some water into the deep pan. To prevent the smoke condensation, add water each time after it dries up.

Cooking times

Cooking times depend on the type of food, its consistency, and volume.

Initially, monitor the performance when you cook. Find the best settings (heat setting, cooking time, etc.) for

your cookware, recipes and quantities when you use this appliance.

Conventional cooking

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Pastry stripes	250	150	25 - 30	3	baking tray
Flat cake ¹⁾	1000	160 - 170	30 - 35	2	baking tray
Yeast cake with apples	2000	170 - 190	40 - 50	3	baking tray
Apple pie ²⁾	1200 + 1200	180 - 200	50 - 60	1	2 round aluminized trays (diameter: 20 cm)
Small cakes ¹⁾	500	160 - 170	25 - 30	2	baking tray
Fatless sponge cake ¹⁾	350	160 - 170	25 - 30	1	1 round aluminized tray (diameter: 26 cm)
Drip pan cake	1500	160 - 170	45 - 55 ³⁾	2	baking tray
Chicken, whole	1350	200 - 220	60 - 70	2	wire shelf
				1	baking tray
Chicken, half	1300	190 - 210	35 + 30	3	wire shelf
				1	baking tray
Pork roast cutlet	600	190 - 210	30 - 35	3	Wire shelf
				1	baking tray
Flan bread ⁴⁾	800	230 - 250	10 - 15	2	baking tray
Stuffed yeast cake ⁵⁾	1200	170 - 180	25 - 35	2	baking tray
Pizza	1000	200 - 220	25 - 35	2	baking tray
Cheese cake	2600	170 - 190	60 - 70	2	baking tray
Swiss apple flan ⁵⁾	1900	200 - 220	30 - 40	1	baking tray
Christmas cake ⁵⁾	2400	170 - 180	55 - 65 ⁶⁾	2	baking tray

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Quiche Lorraine ⁵⁾	1000	220 - 230	40 - 50	1	1 round tray (diameter: 26 cm)
Peasant bread ⁷⁾	750 + 750	180 - 200	60 - 70	1	2 aluminized trays (length: 20 cm)
Romanian sponge cake ¹⁾	600 + 600	160 - 170	40 - 50	2	2 aluminized trays (length: 25 cm) on the same shelf position
Romanian sponge cake - traditional	600 + 600	160 - 170	30 - 40	2	2 aluminized trays (length: 25 cm) on the same shelf position
Yeast buns ⁵⁾	800	200 - 210	10 - 15	2	baking tray
Swiss roll ¹⁾	500	150 - 170	15 - 20	1	baking tray
Meringue	400	100 - 120	40 - 50	2	baking tray
Crumble cake ⁵⁾	1500	180 - 190	25 - 35	3	baking tray
Sponge cake ¹⁾	600	160 - 170	25 - 35	3	baking tray
Buttered cake ¹⁾	600	180 - 200	20 - 25	2	baking tray

1) Preheat the oven for 10 minutes.

2) Preheat the oven for 15 minutes.

3) After you switch off the appliance, leave the cake in the oven for 7 minutes.

4) Preheat the oven for 20 minutes.

5) Preheat the oven for 10 - 15 minutes.

6) After you switch off the appliance, leave the cake in the oven for 10 minutes.

7) Set the temperature for 250 °C and preheat the oven for 18 minutes.

Fan cooking

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Pastry stripes ¹⁾	250	145	25	3	baking tray
Pastry stripes ¹⁾	250 + 250	145	25	1 + 3	baking tray
Flat cake ¹⁾	1000	150	30	2	baking tray
Flat cake ¹⁾	1000 + 1000	155	40	1 + 3	baking tray

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Yeast cake with apples	2000	170 - 180	40 - 50	3	baking tray
Apple pie	1200 + 1200	175	55	2	2 round aluminized trays (diameter: 20 cm) on the same shelf position
Small cakes ¹⁾	500	155	30	2	baking tray
Small cakes ¹⁾	500 + 500	155	40	1 + 3	baking tray
Fatless sponge cake ¹⁾	350	160	30	1	1 round aluminized tray (diameter: 26 cm)
Drip pan cake	1200	150 - 160	30 - 35 ²⁾	2	baking tray
Chicken, whole	1400	180	55	2	wire shelf
				1	baking tray
Pork roast	800	170 - 180	45 - 50	2	wire shelf
				1	baking tray
Stuffed yeast cake	1200	150 - 160	20 - 30	2	baking tray
Pizza	1000 + 1000	200 - 210	30 - 40	1 + 3	baking tray
Pizza	1000	190 - 200	25 - 35	2	baking tray
Cheese cake	2600	160 - 170	40 - 50	1	baking tray
Swiss apple flan ³⁾	1900	180 - 200	30 - 40	2	baking tray
Christmas cake ¹⁾	2400	150 - 160	35 - 40 ²⁾	2	baking tray
Quiche Lorraine ³⁾	1000	190 - 210	30 - 40	1	1 round tray (diameter: 26 cm)
Peasant bread ⁴⁾	750 + 750	160 - 170	40 - 50	1	baking tray
Romanian sponge cake ³⁾	600 + 600	155 - 165	40 - 50	2	2 aluminized trays (length: 25 cm) on the same shelf position

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Romanian sponge cake - traditional	600 + 600	150 - 160	30 - 40	2	2 aluminized trays (length: 25 cm) on the same shelf position
Yeast buns 1)	800	190	15	3	baking tray
Yeast buns 5)	800 + 800	190	15	1 + 3	baking tray
Swiss roll 1)	500	150 - 160	15 - 20	3	baking tray
Meringue	400	110 - 120	30 - 40	2	baking tray
Meringue	400 + 400	110 - 120	45 - 55	1 + 3	baking tray
Crumble cake	1500	160 - 170	25 - 35	3	baking tray
Sponge cake 1)	600	150 - 160	25 - 35	2	baking tray
Buttered cake 1)	600 + 600	160 - 170	25 - 35	1 + 3	baking tray

1) Preheat the oven for 10 minutes.

2) After you switch off the appliance, leave the cake in the oven for 7 minutes.

3) Preheat the oven for 10 - 15 minutes.

4) Set the temperature for 250 °C and preheat the oven for 10 - 20 minutes.

5) Preheat the oven for 15 minutes.

Light cooking

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Pastry stripes 1)	250	150 - 160	20 - 25	2	baking tray
Flat cake 1)	500	160 - 170	35 - 40	2	baking tray
Pizza 1)	1000	200 - 210	30 - 40	2	baking tray
Swiss roll 1)	500	160 - 170	20 - 30	2	baking tray
Meringue 2)	400	110 - 120	50 - 60	2	baking tray
Sponge cake 1)	600	160 - 170	25 - 30	2	baking tray
Buttered cake 1)	600	160 - 170	25 - 30	2	baking tray

Food	Quantity (g)	Temperature (°C)	Time (min)	Shelf position	Accessories
Chicken, whole	1200	220 - 230	45 - 55	2	wire shelf
				1	baking tray

1) Set the temperature for 250 °C and preheat the oven for 20 minutes.

2) Set the temperature for 250 °C and preheat the oven for 10 minutes.

Pizza Setting



When you cook Pizza, for best results turn the control knobs for oven functions and oven temperature to the Pizza position.

Oven - Care and cleaning



Warning! Refer to Safety chapters.

Notes on cleaning

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Fat accumulation or other food remains may result in a fire.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

Stainless steel or aluminium appliances



Clean the oven door with a wet sponge only. Dry it with a soft cloth. Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

Catalytic cleaning



Caution! Do not clean the catalytic surface with oven sprays, abrasive cleaning agents, soap or other cleaning agents. This will damage the catalytic surface.



Spots or discolouration of the catalytic surface have no effect on catalytic properties.




Warning! Keep children away when you clean the oven at a high temperature. The oven surface becomes very hot and there is a risk of burns.



Before activating the catalytic cleaning remove all the accessories from the oven.

The walls with a catalytic coating are self-cleaning. They absorb fat which collects on the walls while the appliance operates.

To support the self-cleaning procedure, heat the empty oven on a regular basis.

1. Clean the oven floor with warm water and washing up liquid, then dry it.
2. Set the function .
3. Set the maximum temperature and let oven operate for 1 hour.
4. When the appliance is cool, clean it with a soft and moist sponge.

Cleaning the oven door

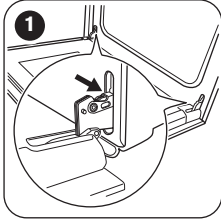
The oven door has two glass panels. You can remove the oven door and the internal glass panel to clean it.



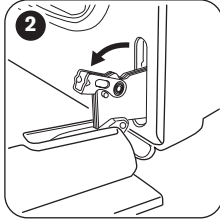
The oven door can close if you try to remove the internal glass panel before you remove the oven door.



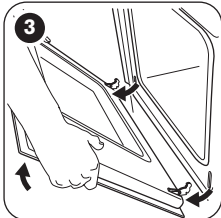
Caution! Do not use the appliance without the internal glass panel.



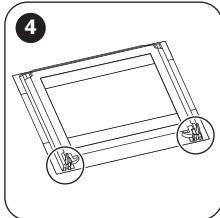
1 Open the door fully and hold the two door hinges.



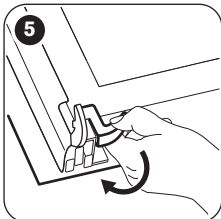
2 Lift and turn the levers on the two hinges.



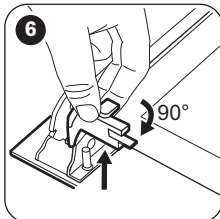
3 Close the oven door halfway to the first opening position. Then pull forward and remove the door from its seat.



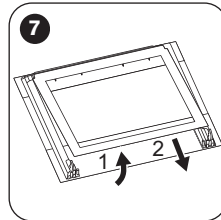
4 Put the door on a soft cloth on a stable surface.



5 Release the locking system to remove the internal glass panel.



6 Turn the two fasteners by 90° and remove them from their seats.



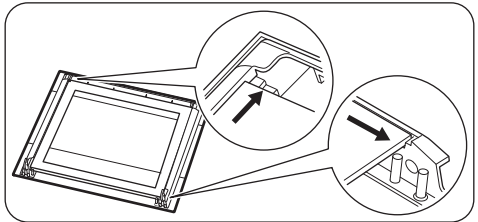
7 First lift carefully and then remove the glass panel.

Clean the glass panel with water and soap. Dry the glass panel carefully.

When the cleaning is completed, install the glass panel and the oven door. Do the above steps in the opposite sequence.

The screen-printing zone must face the inner side of the door. Make sure that after the installation the surface of the glass panel frame on the screen-printing zones is not rough when you touch it.

Make sure that you install the internal glass panel in the seats correctly.



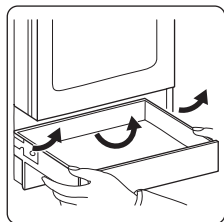
Removing the drawer



Warning! Do not keep flammable items (such as cleaning materials, plastic bags, oven gloves, paper or cleaning sprays) in the drawer. When you use the oven, the drawer can become hot. There is a risk of fire.

The drawer below the oven can be removed for cleaning.

1. Pull the drawer out until it stops.



2. Slowly lift the drawer.
3. Pull the drawer out fully.

To install the drawer, do the above steps in the opposite sequence.

Replacing the lamp

Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.



Warning! Danger of electrocution!

Disconnect the fuse before you replace the lamp.

The lamp and the lamp glass cover can be hot.

1. Deactivate the appliance.
2. Remove the fuses from the fuse box or deactivate the circuit breaker.

The back lamp

1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

Troubleshooting



Warning! Refer to Safety chapters.

What to do if...

Problem	Possible cause	Remedy
You cannot activate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply.
You cannot activate or operate the hob. The oven does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The oven / hob display shows an error code that is not in this table.	There is an electrical fault.	Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. If the display shows the error code again, contact the Customer Care Department.
You cannot activate or operate the hob.	The fuse is released.	Activate the hob again and set the heat setting in less than 10 seconds.
You cannot activate or operate the hob.	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
You cannot activate or operate the hob.	There is water or fat stains on the control panel.	Clean the control panel.

Problem	Possible cause	Remedy
An acoustic signal sounds and the hob deactivates. An acoustic signal sounds when the hob is deactivated.	You put something on one or more sensor fields.	Remove the object from the sensor fields.
The hob deactivates.	You put something on the sensor field ①.	Remove the object from the sensor field.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot, speak to an Authorised Service Centre.
The heat setting changes between two levels.	Power management function operates.	Refer to "Daily use" chapter.
The sensor fields become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear zones if possible.
[-] comes on.	Automatic Switch Off operates.	Deactivate the hob and activate it again.
[F] comes on.	There is no cookware on the zone.	Put cookware on the zone.
[F] comes on.	The cookware is incorrect.	Use the correct cookware. Refer to "Hints and tips" chapter.
[F] comes on.	The diameter of the bottom of the cookware is too small for the zone.	Use cookware with correct dimensions.
[E] and a number come on.	There is an error in the hob.	Disconnect the hob from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If [E] comes on again, speak to an Authorised Service Centre.
[E4] comes on.	There is an error in the hob because a cookware boils dry. Automatic Switch Off and the overheating protection for the zones operate.	Deactivate the hob. Remove the hot cookware. After approximately 30 seconds, activate the zone again. If the cookware was the problem, the error message goes out. Residual heat indicator can stay on. Let the cookware become sufficiently cool. Check if your cookware is compatible with the hob. Refer to "Hints and tips" chapter.
The oven does not heat up.	The oven is deactivated.	Activate the oven.
The lamp does not operate.	The lamp is defective.	Replace the lamp.

Problem	Possible cause	Remedy
Steam and condensation settle on the food and in the cavity of the oven.	You left the dish in the oven for too long.	Do not leave the dishes in the oven for longer than 15 - 20 minutes after the cooking process ends.
The oven does not heat up.	The clock is not set.	Set the clock.
The oven does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
It takes too long to cook the dishes or they cook too quickly.	The temperature is too low or too high.	Adjust the temperature if necessary. Follow the advice in the user manual.
The display shows an error code that is not in this table.	There is an electrical fault.	Deactivate the oven with the house fuse or the safety switch in the fuse box and activate it again. If the display shows the error code again, contact the Customer Care Department.
The display shows "12.00".	There was a power cut.	Reset the clock.
You cannot activate or operate the oven. The display shows "400" and an acoustic signal sounds.	The oven is incorrectly connected to an electrical supply.	Check if the oven is correctly connected to the electrical supply (refer to the connection diagram if available).

Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the

appliance cavity. Do not remove the rating plate from the appliance cavity.

We recommend that you write the data here:

Model (MOD.)
Product number (PNC)
Serial number (S.N.)

Installation

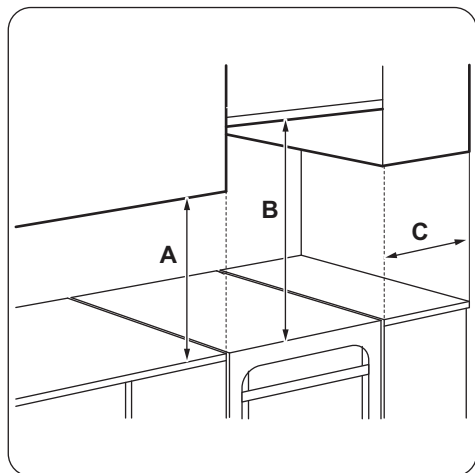


Warning! Refer to Safety chapters.

Location of the appliance

You can install your freestanding appliance with cabinets on one or two sides and in the corner.

For minimal distances for fitting check the table.



Minimum distances

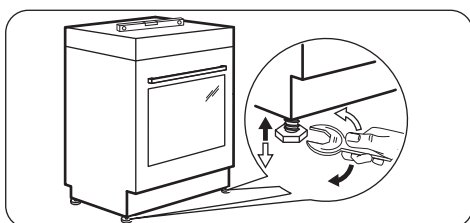
Dimension	mm
A	400
B	650
C	150

Technical data

Voltage	230 V
Frequency	50 Hz
Appliance class	1

Dimension	mm
Height	858
Width	600
Depth	600

Levelling of the appliance



Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces.

Anti-tilt protection

Set the correct height and area for the appliance before you attach the anti-tilt protection.



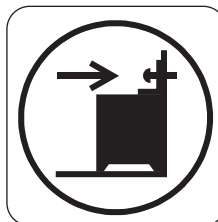
Caution! Make sure you install the anti-tilt protection at the correct height.



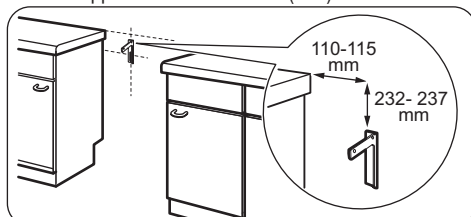
Make sure that the surface behind the appliance is smooth.

You must install the anti-tilt protection. If you do not install it, the appliance can tilt.

Your appliance has the symbol shown on the picture (if applicable) to remind you about the installation of the anti-tilt protection.



1. Install the anti-tilt protection 232 - 237 mm down from the top surface of the appliance and 110 - 115 mm from the side of the appliance into the circular hole on a bracket. Screw it into the solid material or use applicable reinforcement (wall).



2. You can find the hole on the left side at the back of the appliance. Lift the front of the appliance and put it in the middle of the space between the

cupboards. If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to centre the appliance.

i If you changed the dimensions of the cooker, you must align the non-tip device correctly.

! **Caution!** If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to the centre of the appliance.

Electrical installation

! **Warning!** The manufacturer is not responsible if you do not follow the safety precautions from Safety chapters.

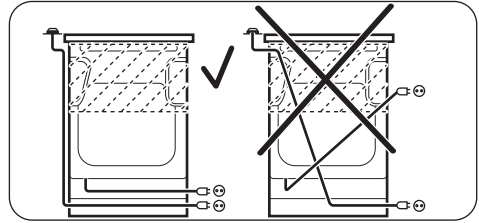
This appliance is supplied without a main plug or a main cable.

Applicable cable type: H05 RR-F with adequate cross-section.

! **Warning!** Before you connect the mains cable to the terminal, measure the voltage between phases in the house network. Then, refer to the connection label at the back of the appliance to use the correct electrical installation. This order of steps prevents from installation errors and damage to the electrical components of the appliance.



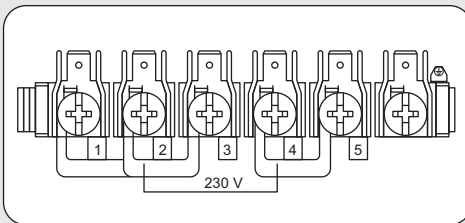
Warning! The power cable must not touch the part of the appliance shown in the illustration.



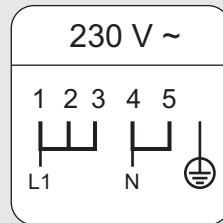
Terminal board and connection diagram

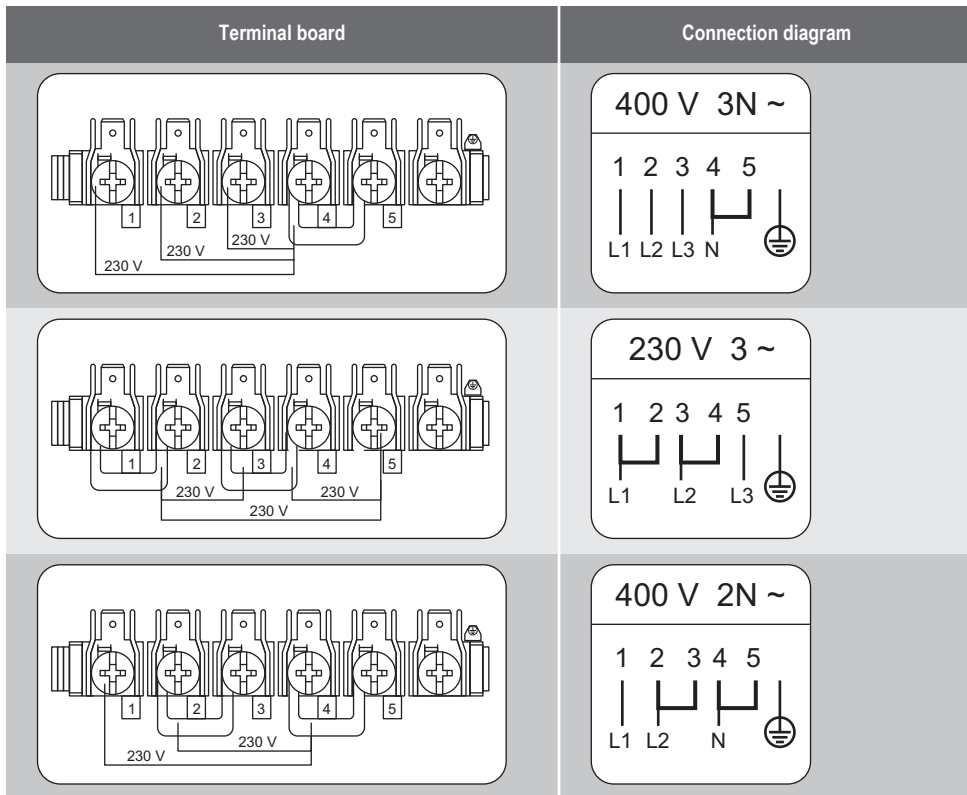
Make sure that the links are fitted as shown.

Terminal board



Connection diagram





Connection type	Fuse (A)	Power cord section (mm ²)
230 V ~	40	3 x 6
400 V 3N ~	16	5 x 1.5
230 V 3 ~	25	4 x 2.5
400 V 2N ~	32	4 x 4

Energy efficiency

Product information for hob according to EU 66/2014

Model identification	FCI6530CSA FCI6530CWA
Type of hob	Hob inside Freestanding Cooker
Number of cooking zones	3

Heating technology	Induction	
Diameter of circular cooking zones (Ø)	Left rear	14.0 cm
	Right rear	21.0 cm
	Left front	18.0 cm
Energy consumption per cooking zone (EC electric cooking)	Left rear	173.5 Wh/kg
	Right rear	163.7 Wh/kg
	Left front	169.8 Wh/kg
Energy consumption of the hob (EC electric hob)		169.0 Wh/kg

EN 60350-2 - Household electric cooking appliances - Part 2: Hobs - Methods for measuring performance.

Hob - Energy saving

You can save energy during everyday cooking if you follow below hints.

- When you heat up water, use only the amount you need.

- If it is possible, always put the lids on the cookware.
- Before you activate the cooking zone put the cookware on it.
- Put the smaller cookware on the smaller cooking zones.
- Put the cookware directly in the centre of the cooking zone.
- Use the residual heat to keep the food warm or to melt it.

Product Fiche and information for ovens according to EU 65-66/2014

Supplier's name	Faure	
Model identification	FCI6530CSA FCI6530CWA	
Energy Efficiency Index	96.2	
Energy efficiency class	A	
Energy consumption with a standard load, conventional mode	0.84 kWh/cycle	
Energy consumption with a standard load, fan-forced mode	0.76 kWh/cycle	
Number of cavities	1	
Heat source	Electricity	
Volume	57 l	
Type of oven	Oven inside Freestanding Cooker	
Mass	FCI6530CSA	46.0 kg
	FCI6530CWA	46.0 kg

EN 60350-1 - Household electric cooking appliances - Part 1: Ranges, ovens, steam ovens and grills - Methods for measuring performance.

Oven - Energy saving

The appliance contains features which help you save energy during everyday cooking.

- **General hints**


- Make sure that the oven door is closed properly when the appliance operates and keep it closed as much as possible during the cooking.
- Use metal dishes to improve the energy saving.
- When possible, put the food inside the oven without heating it up.
- When the cooking duration is longer than 30 minutes, reduce the oven temperature to minimum, 3 - 10 minutes before the end of the


cooking time, depending on the duration of the cooking. The residual heat inside the oven will continue to cook.

- Use the residual heat to warm up other foods.
- **Cooking with fan** - when possible, use the cooking functions with fan to save energy.

- **Keep food warm** - if you want to use the residual heat to keep the meal warm, choose the lowest possible temperature setting.

ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do

not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

Cuisinière induction

ECI 601b & ECI 601i



Protection de l'environnement

Ce symbole apposé sur le produit signifie qu'il s'agit d'un appareil dont le traitement en tant que déchet est soumis à la réglementation relative aux déchets d'équipements électriques et électroniques (DEEE). Cet appareil ne peut donc en aucun cas être traité comme un déchet ménager, et doit faire l'objet d'une collecte spécifique à ce type de déchets. Des systèmes de reprise et de collecte sont mis à votre disposition par les collectivités locales (déchèterie) et les distributeurs. En orientant votre appareil en fin de vie vers sa filière de recyclage, vous contribuerez à protéger l'environnement et empêcherez toute conséquence nuisible pour votre santé.



Testé dans nos laboratoires

Garantie valide à partir de la date d'achat (ticket de caisse faisant foi). Cette garantie ne couvre pas les vices ou les dommages résultant d'une mauvaise installation, d'une utilisation incorrecte, ou de l'usure normale du produit.



Faites un geste
eco-citoyen. Recyclez
ce produit en fin de vie.

