

EN User Manual for Your Oven

7H-750*



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Throughout the manual,



indicates safety recommendations,



indicates advice and tips

Introduction

Dear Customer,

*You have just acquired a **FAGOR oven** and we would like to thank you.*

Our research teams have created this new generation of appliances for you so that cooking is a pleasure every day.

*With pure lines and modern aesthetics, your new **FAGOR oven** will blend harmoniously into your kitchen and will perfectly combine cooking performance and ease of use.*

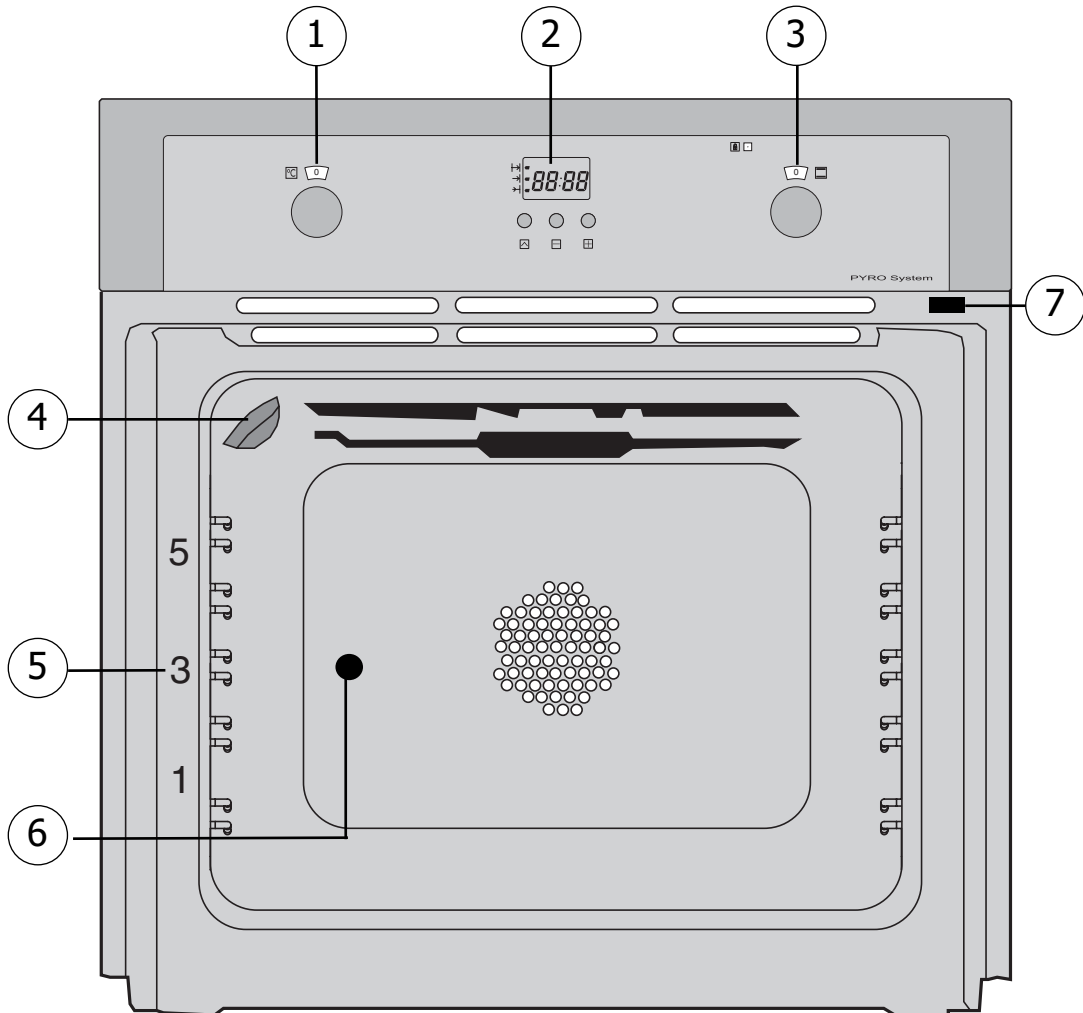
*In the FAGOR product line, you will also find a wide range of hobs, ventilation hoods, dishwashers and refrigerators that you can coordinate with your new **FAGOR oven**.*

Of course, in an ongoing effort to best satisfy your demands with regard to our products, our after-sales service department is at your disposal and ready to listen in order to respond to all of your questions and suggestions (contact information at the end of this booklet).

At the cutting edge of innovation, FAGOR helps to improve the quality of everyday life by bringing you products that are ever more effective, easy to use, environmentally friendly, attractive and reliable.

The FAGOR Brand

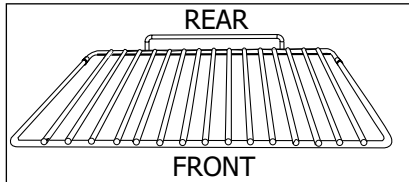
What does your oven look like?



DESCRIPTION OF THE APPLIANCE

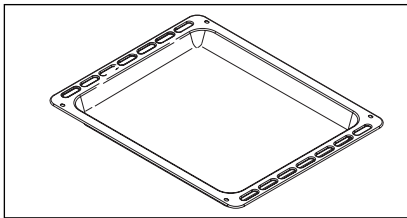
- | | |
|------------------------|----------------------------------|
| ① Temperature selector | ⑤ Shelf support indicator |
| ② Programmer | ⑥ Hole for turnspit |
| ③ Function selector | ⑦ Contact for open door detector |
| ④ Light | |

Accessories



Anti-tipping safety grid

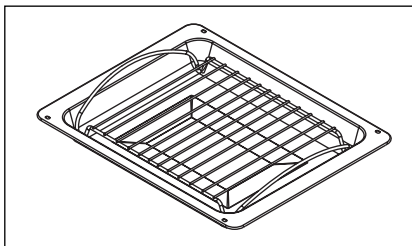
The grid can be used to hold all dishes and moulds containing foodstuffs to be cooked or browned. It can be used for barbecues (to be placed directly on the grid).



Multi-purpose dish (cake dish or drip tray)

It serves as a cake dish and has a sloped edge. It is used for cooking pastries such as cream puffs, meringues, madeleines, puff pastry, etc.

Inserted under the grid, it catches barbecue juices and grease. It can also be used half-full of water for double-boiler cooking methods. Avoid placing roasts or meats directly in the dish because you are certain to have major splattering on the oven walls.



Hollow dish equipped with a **support grid** for barbecues

It is used to collect juices and grease from cooking with the high grill or the pulsed grill. It can be used as a cooking dish when suitable for the size of the item to be cooked (e.g. whole poultry surrounded with vegetables, at moderate temperature).

Never place this dish directly on the bottom heating element, except in the GRILL position.



Handle for hollow dish

Safety recommendations

Please become familiar with these recommendations before installing and using your oven. This oven was designed for use by private persons in their homes. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.

FIRST USE :

Before using your oven for the first time, heat it up while empty with the door closed for approximately 15 minutes using the maximum setting in order to "cure" the appliance. The rock wool that surrounds the oven cavity may initially release a particular odour caused by its composition. Similarly, you may notice the release of some smoke. All of this is normal.

SUBSEQUENT USE :

- Ensure that the door of your oven is completely closed so that the seal can properly do its job.
 - Do not let anyone lean against or sit on the oven door when it is open.
 - **When using the grill with the door semi-open, exposed parts and surfaces may become hot. Keep small children away.**
 - When in use, the appliance becomes hot. Be careful not to touch the heating elements located inside the oven.
 - After cooking, do not use bare hands to touch the dishes or accessories (grid, turnspit, drip tray, turnspit support, etc.); use a potholder or heat-resistant material.
 - Do not line your oven with sheets of aluminium. Otherwise, the result could be an accumulation of heat that could have an undesirable effect on cooking and roasting results and could damage the enamel.
 - Before beginning a pyrolysis cleaning cycle in your oven, remove all parts of your grids, trays and accessories and remove major spill residue.
 - Do not use a steam cleaner or high-pressure cleaner.
 - During pyrolysis, the exposed surfaces become hotter than during normal use.
- Keep small children away.**
- **Before any cleaning is undertaken in the oven cavity, the oven must be turned off.**

IMPORTANT :

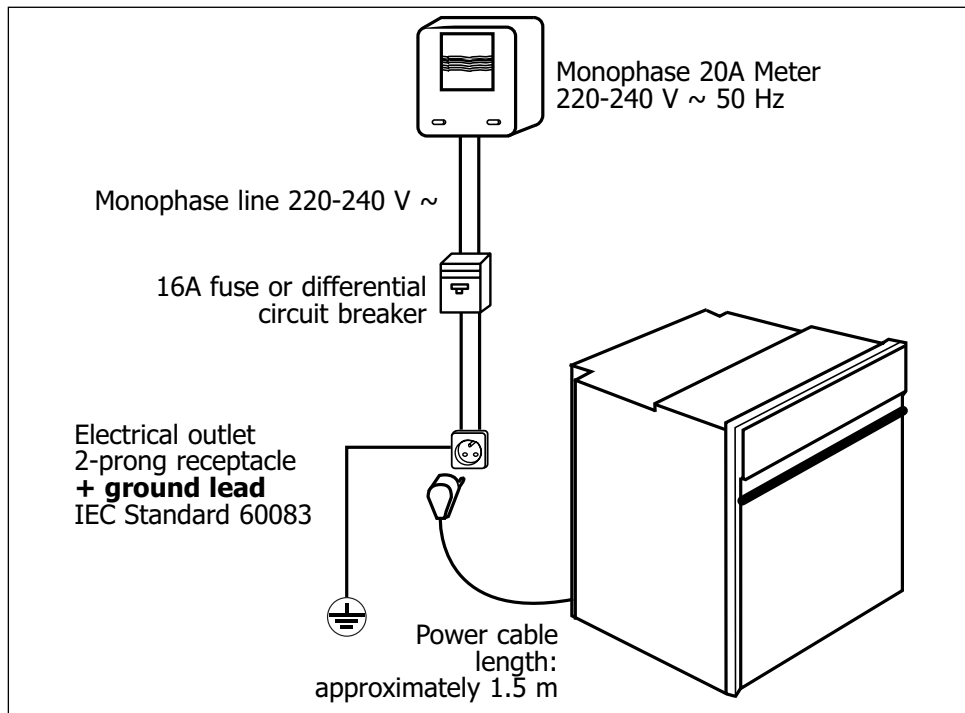
For pyrolysis cleaning it is very important to take all accessories not suitable for pyrolysis such as **(telescopic runners and chrome shelves)** out of the oven, and all other containers. Both the standard tray and the deep tray can be left in the oven during pyrolysis cleaning however, as they have a special pyrolytic enamel coating which makes them suitable for this process.



The function selector absolutely must be returned to 0 in order to use your oven again.


How do you install your oven?

Electrical connection



**⚠ Before making the connection, ensure that the wires in your electrical set-up have enough cross-sectional area to properly supply electricity to the appliance (cross-sectional area must be at least equal to that of the power cable).
The fuse in your set-up must be 16 amperes.**

The electrical connection should be performed before the appliance is installed in the cabinet.

- The oven must be connected with a power cable (standardised) with three 1.5 mm² conductors (1 ph +1 N + ground) that must be connected to a monophase 220-240 V network via a IEC 60083 standardised receptacle (1 ph +1 N + ground lead) or an all-pole cut-off device with a minimum distance between contact openings of 3 mm. The safety wire (green-yellow) is connected to the appliance's terminal  and must be connected to the ground lead of the electrical set-up.
- In the case of connections with an electric receptacle, it must remain accessible after installation of the appliance.
- The oven's neutral conductor (blue wire) must be connected to the network's neutral conductor.

How do you install your oven?

Changing the power cable

- The power cable (H05 RR-F, H05 RN-F or H05 VV-F) must be of sufficient length to be connected to the build-in oven while it sits on the floor in front of the cabinet.
To do this the appliance must be disconnected from the electrical network:
- Open the inspection flap located at the lower right of the back cover by unscrewing the two screws, then pivot the inspection flap.
- Strip 12 mm along each wire of the new power cable.
- Carefully twist together the strands.
- Loosen the screws from the terminal board and remove the power cord to be replaced.
- Introduce the power cable through the side of the cover in the cable clip located to the right of the terminal board.
- Connect the power cord wires in accordance with the written markings on the terminal board.
- All the strands of the electricity wires must be captured under the screws.
- The phase wire on the L terminal.
- The green-yellow coloured ground wire should be connected to the \oplus terminal.
- The neutral conductor (blue) on the N terminal.
- Screw down tightly the screws on the terminal board and check the connection by pulling on each wire.
- Attach the cable with the cable clip located to the right of the terminal board.
- Close the inspection flap using the two screws.



We cannot be held liable for any accident resulting from an inexistent, defective or incorrect ground lead.

How do you change the bulb?

- The bulb is located on the ceiling of your oven's cavity.



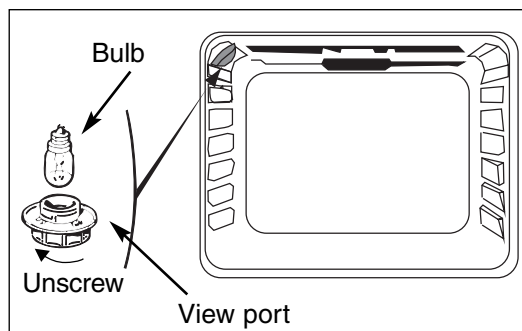
Disconnect your oven before performing any task on the bulb to avoid the risk of electric shock and, if necessary, let the appliance cool down.

- Unscrew the view port (see adjacent diagram).
- Unscrew the light bulb in the same direction.

Bulb specifications:

- 15 W
- 220-240 V
- 300°C
- E 14 cap

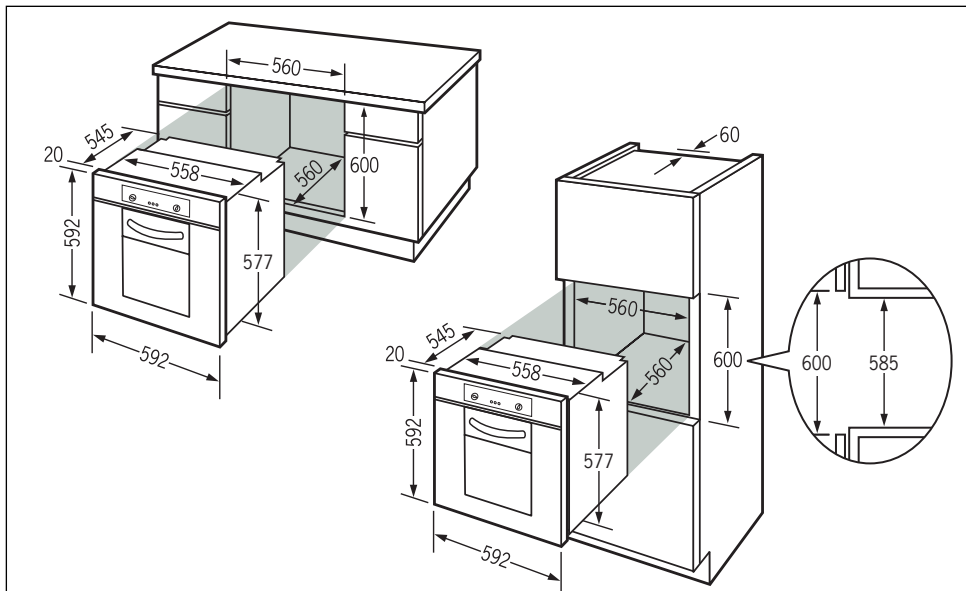
- Replace the bulb then reposition the view port and reconnect your oven.



To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

How do you install your oven?

Useful dimensions for installing your oven



The oven can be installed under a work top or in a column of cabinetry (open* or closed) having the appropriate dimensions for built-in installation (see adjacent diagram).

Your oven has optimised air circulation that allows it to achieve remarkable cooking and cleaning results if the following guidelines are respected:

- Centre the oven in the cabinet so as to guarantee a minimum distance of 5 mm between the appliance and the neighbouring cabinet.
- The material of the built-in cabinetry must be heat resistant (or be covered with such a material).
- For greater stability, attach the oven in the cabinet with two screws through the holes provided for this purpose on either side of the front inner panel (see diagram).

To do this:

- 1)** Remove the rubber screw covers to access the mounting holes.
- 2)** Drill a \varnothing 3 mm hole in the cabinet panel to avoid splitting the wood.
- 3)** Attach the oven with the two screws.
- 4)** Replace the rubber screw covers (they also serve to absorb the shock caused by closing the oven door).

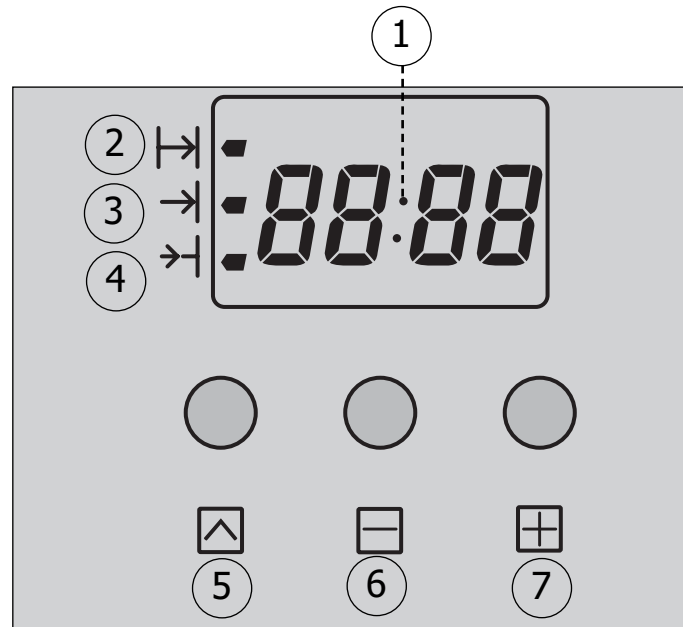
(*) If the cabinet is open, its opening must be 70 mm (maximum).



To be certain that you have properly installed your appliance, do not hesitate to call on a household appliance specialist.

How does your oven work?

1. Close-up of your programmer






APPLIANCE DESCRIPTION

- ① **Display area for clock and cooking times**
- ② **Cooking time icon**
- ③ **Cooking end time icon**
- ④ **Independent timer**
- ⑤ **Touch control for accessing various time setting programmes**
- ⑥ ⑦ **Touch controls for setting time**

How does your oven work?






2. How do you set the clock on the oven?

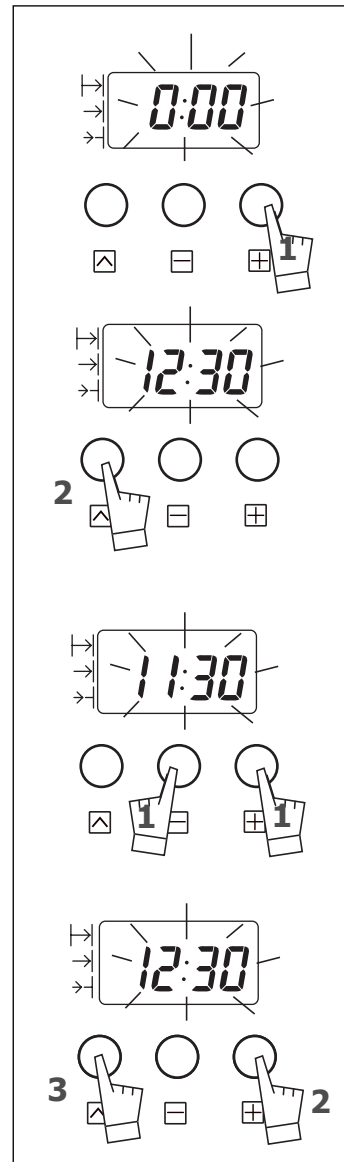
a) **W**hen supplied with electricity

- The display flashes.
- Set the time by pressing the  or  touch controls (holding your finger on the touch control allows for rapid number advancement).
- Press the  touch control to enter.

Example: 12:30.

b) **R**esetting the clock time

- Simultaneously press the  and  touch controls for a few seconds until the display flashes.
- Adjust the clock setting with the  or  touch controls.
- Press the  touch control to enter.



If the  touch control is not pressed, the setting will be automatically recorded after a few seconds.

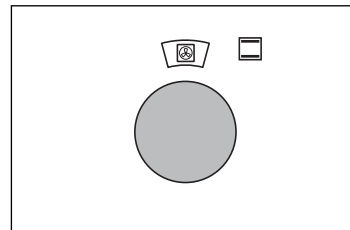
How does your oven work?

3. How do you program for immediate cooking?

The analogue programmer should display only the time; it should not be flashing.

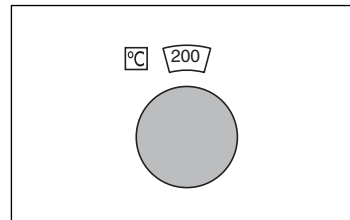
- Choose the cooking mode:
Press and turn the selector knob to the position of your choice.

Example: "☺" position.



- Choose the cooking temperature
Press and turn the thermostat (temperature selector) to the temperature recommended in your recipe.

Example: Temperature set to 200°.

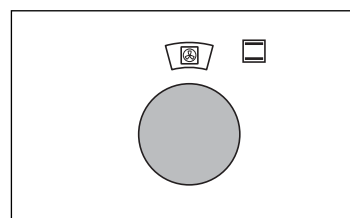


4. How do you set a cooking programme?

a) Program a cooking cycle with a defined duration:

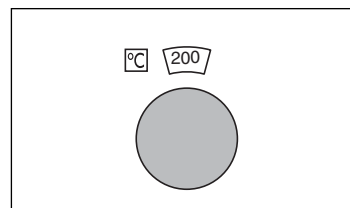
- Choose the cooking mode.
Press and turn the selector knob to the position of your choice.

Example: "☺" position.




- Choose the cooking temperature.
Press and turn the selector knob(temperature selector) to the temperature recommended in your recipe.



Example: Temperature set to 200°.





How does your oven work?

- Choose the cooking time.

Press the  touch control once.
The cooking time (at 0:00) and the corresponding icon flash to indicate that you can now enter the information. You can now set the cooking time.

Press the  or  touch controls to set the desired time.

Example: 30 minutes cook time.

The countdown of the cooking duration begins immediately after the  or  touch controls have been released.

- After these steps, the oven starts heating up and the thermostat indicator lights up.

The cooking time icon is lit up and the time of day is displayed again.

- At the end of cooking (end of programmed time),
- The oven stops,
 - The cooking time icon is no longer displayed,
 - 0:00 is displayed,
 - A series of beeps is emitted for a few minutes.

The beeps are definitively deactivated by pushing on any touch control, when the display also returns to the time of day.

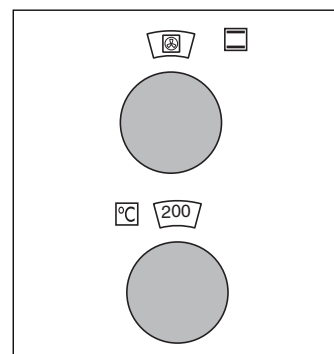
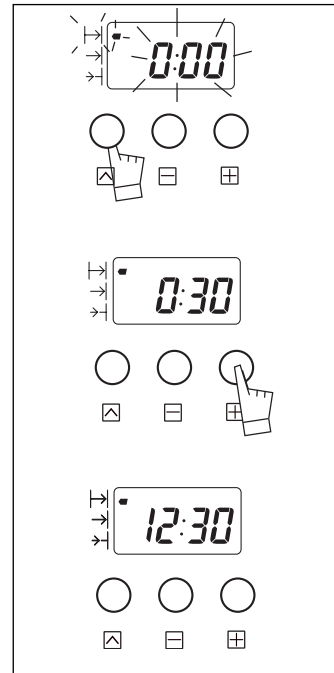
b) How do you program a delayed cooking cycle with a defined cooking time:

(programming the time at which cooking is complete)


- Adjust the temperature and set the cooking mode.



Example: "" position,

temperature set to 200°.







How does your oven work?

- Press the  touch control once.
The cooking time (at 0:00) and the corresponding icon flash to indicate that you can now enter the information. Now you can set the cooking time for up to 23:59 hours.

- Press the  or  touch controls to set the desired time.

Example: 25 min cooking time

When you first press the , touch control, the flashing stops.

- Press the  touch control until the cooking end time flashes, along with the corresponding icon.
- You can now set the cooking end time.
- Program the desired cooking end time by pressing on the  and  touch controls.

Example at right: cooking is to end at 13:00.

The cooking end time is automatically recorded after a few seconds.

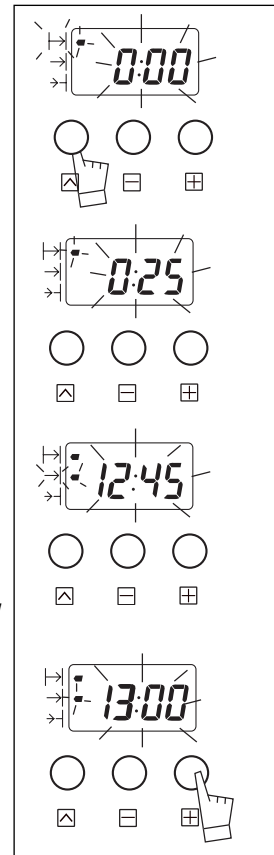
After these steps, the heating of the oven is delayed so that cooking will finish at the programmed time (e.g. 13:00).

When cooking begins, the cooking end time programme icon is no longer displayed.

At the end of cooking (end of programmed time),

- The oven stops,
- The cooking time icon is no longer displayed,
- 0:00 is displayed
- A series of beeps is emitted for a few minutes.



The beeps are definitively deactivated by pushing on any touch control, when the display also returns to the time of day.



**Please note: at this moment, your oven begins to heat up.
To stop this heating, return the temperature and function selectors to "Off".**





It is possible to



- Adjust the cooking time at any moment.
- View the cooking end time at any moment by pressing the  touch control,
- Cancel the programme at any time by holding for a few seconds the  touch control until you hear a beep.

5. How do you use the timer?

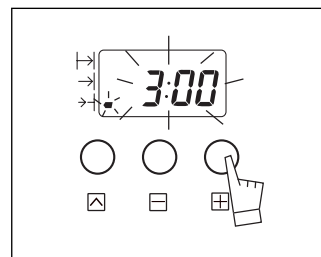
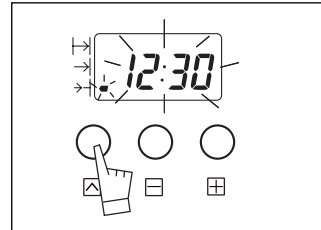
Your oven is equipped with a timer that is independent of the oven functions, making it possible to measure times.

- Press several times on the  touch control until the timer icon starts flashing, along with the corresponding display .
- Enter the desired time by pressing the touch controls  or . The time is programmed in 30-second increments and the time displayed is in minutes/seconds.

If you hold down the touch control, you will obtain rapid advance of the numbers.

The countdown begins a few seconds after you have finished setting the time and can be viewed at all times on the display. When the selected time has expired, a series of beeps is emitted (display 0:00).

The beeping can be stopped by pressing the button of your choice.



 **It is possible to change or cancel the timer programme at any time.**

Oven cooking modes

Symbol Name of cooking mode Description of cooking mode



Fan heating

Cooking controlled by the heating element located at the back of the oven and by the fan.

- ▶ Cooking controlled by the heating element located at the back of the oven and by the fan.

*



Traditional ECO

Cooking controlled by the upper and lower heating elements with no fan.

- ▶ This position allows for energy savings while preserving the quality of the cooking. The ECO position is used for the energy label performance.



Bottom-cooking, fan-assisted

Cooking controlled by the bottom element combined with a slight dose of the grill and the fan.

- ▶ Cooking heat from the bottom with a small amount of heat from the top.
- ▶ Place the grid on the lower shelf support.



Grill (fan-assisted)

Cooking controlled, alternately, by the upper element and by the fan.

- ▶ No need for preheating. Roasts and poultry that are juicy and crispy all over. The turnspit continues to work until the door is opened. Slide the drip tray onto the bottom shelf support.



Grill

Cooking controlled by the upper element without the fan.

- ▶ Preheat the oven for five minutes.
- ▶ Slide the drip tray onto the bottom shelf support.

*



Traditional fan heating

Cooking controlled by the upper and lower heating elements and by the fan.

- ▶ Quick temperature increase. Some dishes can be placed in the oven while it is still cold.

*



Hold warm function

Heat regulated by the upper and lower elements with use of fan.

- ▶ Stabilisation at low temperatures.

* Programme(s) used to obtain the results indicated on the energy label in compliance with European standards

Oven cooking modes

Recommendations

- ▶ Recommended for preserving tenderness in **white meats, fish, vegetables.**
For cooking multiple items on up to three levels.

-
- ▶ Recommended for **quiches, potpies and juicy fruit tarts.**

Recommended for **moist dishes** (quiches, juicy fruit tarts, etc.).

- ▶ The crust will be thoroughly cooked on the bottom.
Recommended for **dishes that rise** (cake, brioche, kouglof, etc.) and for soufflés that will not be stuck by a crust formed on the top.

Recommended for all **poultry or roasts** on the turnspit.

- ▶ For sealing and thoroughly cooking **lamb roasts, beef cuts.**
For preserving tenderness in filets of **fish.**

-
- ▶ Recommended for **grilling chops, sausages, slices of bread, prawns** placed on the grid.

-
- ▶ Recommended for **meats, fish and vegetables,** preferably placed in a terra-cotta dish.

-
- ▶ Recommended for **letting dough rise for bread, brioche, kouglof...** without exceeding 40° C (plate warming, defrosting).

How do you clean the cavity of your oven?

1. What is pyrolysis?

- Pyrolysis is a cycle during which the oven cavity is heated to a very high temperature in order to eliminate soiling from splattering and spills. The smoke and odours released are destroyed as they move through a catalyzer.
- Pyrolysis is not necessary after each cooking cycle, but simply when the dirtiness warrants it.
- As a safety measure, the cleaning operation only begins after the door has automatically locked. As soon as the internal temperature of the oven exceeds cooking temperatures, it is impossible to unlock the door - even if the "function selector" knob is turned to 0.

2. In what situations should pyrolysis be used?

If your oven emits smoke during preheating or releases large volumes of smoke during cooking.

If your oven releases an unpleasant odour when cooled after various cooking applications (lamb, fish, barbecue, etc.).

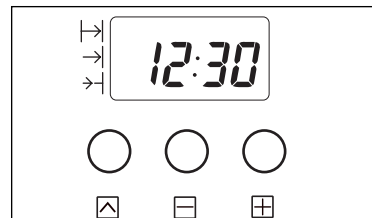
RELATIVELY CLEAN COOKING APPLICATIONS	Biscuits, vegetables, pastry, quiches, soufflés	Splatter-free cooking Pyrolysis is not warranted
DIRTY COOKING APPLICATIONS	Meats, fish, (in a dish) stuffed vegetables	Pyrolysis is warranted after three cooking cycles
VERY DIRTY COOKING APPLICATIONS	Large cuts of meat on the spit	Pyrolysis can be performed after one cooking application of this kind if there is a lot of splattering



You should not wait until the oven is coated in grease to initiate a cleaning cycle.

3. How do you use the pyrolysis function?

- a) Remove the grids, trays and wire shelf supports from the oven and clean any major spill residue.
- b) Ensure that the analogue programmer displays the time of day and that it is not flashing.



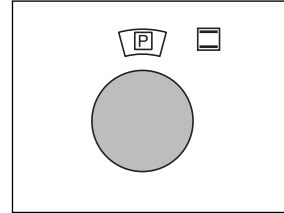
c) Turn the "function selector" knob to the "PYRO ECO" or "PYRO" position.

The oven will be unavailable for cooking for 2 hours "PYRO ECO" or for 2:30 "PYRO"(cannot be modified).

This time includes the cooling time until the door can be unlocked.

- During the pyrolysis cycle, the lock warning light is activated to indicate that the door is locked.

- Pyrolysis automatically stops when the lock warning light turns off and it is then possible to open the door.



d) Return the function selector to the 0 position.

e) When the oven is cool, use a damp cloth to remove the white ashes. The oven is clean and once again ready for the cooking application of your choice.

What do you do in case of operating malfunctions?

If you have a doubt about the functioning of your oven, this does not necessarily mean that there is a malfunction. ***In any event, check the following items:***

You observe that...	Possible causes	What should you do?
The oven is not heating.	<ul style="list-style-type: none"> • The oven is not connected. • The fuse in your electrical set-up is not working. • The selected temperature is too low. • The sensor is defective. • The thermostat is faulty. • The oven has experienced overheating and has engaged safety steps. 	<ul style="list-style-type: none"> - Connect the oven. - Replace the fuse in your electrical set-up and check its capacity (16A). - Increase the selected temperature. - Call the After-Sales Service Department. - Call the After-Sales Service Department. - Call the After-Sales Service Department.
The temperature indicator is flashing.	<ul style="list-style-type: none"> • Door locking defect. • Defective temperature sensor. 	<ul style="list-style-type: none"> - Call the After-Sales Service Department.
The oven light is not working.	<ul style="list-style-type: none"> • The light is out of order. • The oven is not connected or the fuse is not working. 	<ul style="list-style-type: none"> - Replace the light. - Connect the oven or replace the fuse.
The pyrolysis cleaning cycle does not begin.	<ul style="list-style-type: none"> • The door is not properly closed. • The locking system is defective. • The temperature sensor is defective. • The contact for "closed door" detection is defective. 	<ul style="list-style-type: none"> - Verify that the door is locked. - Call the After-Sales Service Department. - Call the After-Sales Service Department. - Call the After-Sales Service Department.