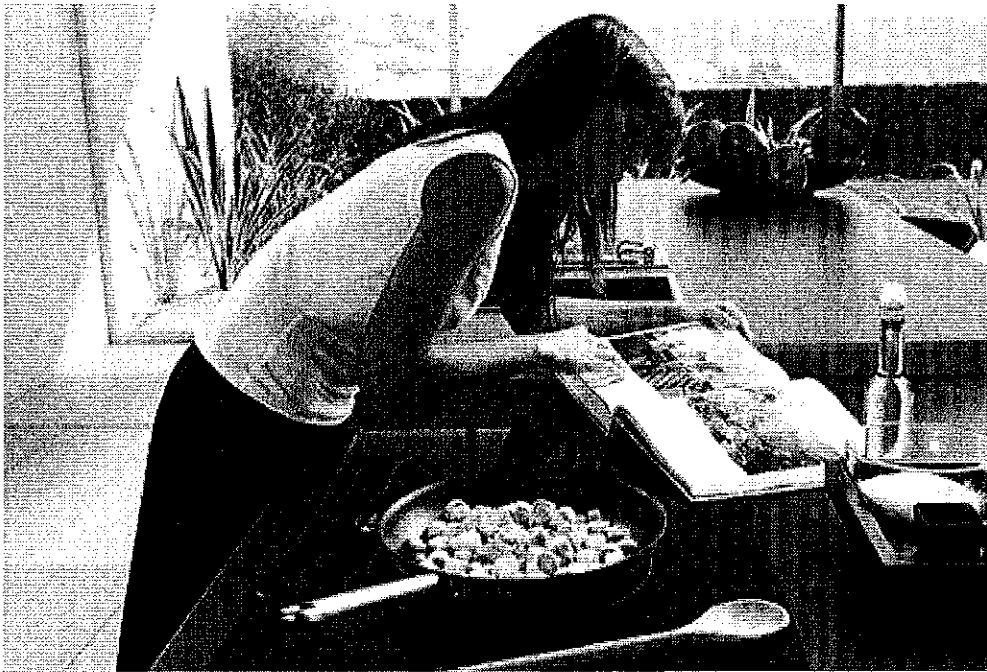
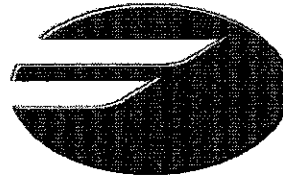


FAGOR



INSTRUCTION BOOK

FSO 550XL

OVEN



Instruction manual

Important! Read the entire manual before using the oven. The documentation and accessories are inside the oven.

The texts in the manual correspond to the numbered diagrams.



To find out which model your oven is ("a", "b", "c", "d", "e", "f") compare its control panel with the control panels shown in the illustrations.



- 1.1 Unpacking.** Remove all the protective packaging elements.
- 1.2 Mains connection.** Always take into account the data on the reference plate (1.2.1) and the measurements of the cabinet the oven will be housed in (1.2.2, 1.2.3).


Freestanding ovens: the appliance must be connected to the mains with a fixed single-phase connection with the neutral (blue) connection guaranteed (1.2.4). Fit the oven into the space, ensuring there is no excess cable in the upper part (1.2.5, 1.2.6). Screw it to the fitting using the two screws supplied (1.2.7).











Multi-purpose ovens for vitro-ceramic hobs: to avoid hazard, the oven may only be installed with the vitro-ceramic hobs recommended by the manufacturer. Fit the cooking hob into the worktop and remove the switch box (1.2.8). Insert the hob in the worktop space according to the installation requirements (see the hob manual) (1.2.9). Insert the oven into the cabinet space, leaving enough room for handling (1.2.10). Screw the switch box onto the oven (1.2.11, 1.2.12). Connect the hob to the oven (1.2.13). Fully insert the oven and fix it in place with the two screws supplied (1.2.14, 1.2.15). Firmly push in the control accessories, according to the cooking ring type (1.2.16), and the controls (1.2.17).

Oven + hob unit: connect the oven to the mains (1.2.4). Insert the hob in the worktop space according to the installation requirements (see the hob manual) (1.2.18).

Insert the oven into the cabinet space, leaving enough room for handling (1.2.10). Connect the hob to the oven (1.2.19). Fully insert the oven and fix it in place with the two screws supplied (1.2.14, 1.2.15).



Before using your new oven for the first time, heat it up while empty (with no food in it and with the control turned to , at for 30 minutes at 250°C). It may produce some smoke or a bad smell (this is normal and is caused by the oven heating up grease residue etc.). When it has cooled down, pre-clean it by wiping the inside with a damp cloth.

- 2.1 Accessories.** Depending on the model, the oven is equipped with a Standard Tray , a Deep Tray  (2.1.2) and a Standard Rack  (2.1.3), which function separately. You may also combine any tray with the standard rack  (2.1.4) to form a unit. The half-removable rack (2.1.5) and the fully-removable rack (2.1.6, 2.1.7) support the trays or the unit (2.1.8). Take into account the position of the racks when placing them inside the oven. They have anti-overturn side stops (2.1.9).
- 2.2 Accessory positions.** The accessories can be fitted in 5 different positions, .
- 2.3 Setting the time. Ordinary clock:** Pull on the lower dial and turn it to the right (2.3.1). Set the time (2.3.2). **Digital clock:** press the  button.  (2.3.3). Set the time using the  and  buttons (2.3.4). After a few seconds  will stop flashing (2.3.5). **Note:** the time will need to be set again after an electricity cut or when the hour changes.

- 2.4 Cooking the food.** Place the food in the oven. Consult the cooking table to choose the accessory or accessories to be used and their position. Close the oven door.

2.5 Selecting the cooking function. Select the cooking function according to the model by turning the selector dial. The On pilot light will switch on.

2.6 Selecting the temperature . Select the temperature by turning the selector dial. The pilot light will switch off when the selected temperature is reached.

TIME FUNCTIONS

2.7 Selecting the cooking time. Timer : select the minutes by turning the selector dial. (2.7.1). If you prefer the oven to function without a time limit, turn it to hand position .

Ordinary clock: Turn the upper dial to the right and select the minutes (2.7.2). If you prefer the oven to function without a time limit, turn it to hand position and line up the red arrow with the time shown by the hands of the clock.

Digital clock: press the button. will start to flash (2.7.3). Adjust the duration using the and buttons (2.7.4). will stop flashing after a few seconds.

2.8 Selecting the start time.

Ordinary clock: When you have selected the programme and the temperature, turn the upper dial to . Then pull on the upper dial and turn it until the red arrow shows the start time (2.8.1). Select the duration by turning the upper dial to the right.

2.9 Selecting the end time.

Digital clock: after selecting the programme, temperature and cooking time, press the button. will start to flash (2.9.1). Set the desired end of cooking time by pressing the and buttons (2.9.2). will stop flashing after a few seconds.

2.10 Beeper function.

Ordinary clock: Select the position 0 on the programme dial (2.10.1). Turn the upper dial to the right and select the minutes (2.10.2). This only works if the oven is switched off.

Digital clock: press the button several times. will start to flash (2.10.3). Adjust the duration using the and buttons

(2.10.4). will stop flashing after a few seconds. This works with the oven switched off and switched on.

2.11 Child lock. To prevent children from playing with the oven.

Ordinary clock: Turn the upper dial to select (2.11.1)

Digital clock: press the and buttons at the same time and hold them down for 3 seconds. will appear on the display (2.11.2). To remove the child lock, repeat the process.

Warnings: when the cooking time has elapsed, turn the function and temperature dials to 0 and the time dial to hand position . Open the oven door, taking care as hot steam may come out.

3 Maintenance and cleaning

3.1 Cleaning the accessories. The accessories are dishwasher-safe. To wash them up by hand, use normal detergent. Leave them to soak for easier cleaning.

3.2 Cleaning the side rails. Remove the side rails (3.2.1, 3.2.2) or (3.2.3, 3.2.4) depending on the model. They are dishwasher-safe. To wash them up by hand, use normal detergent and a sponge or washing-up brush.

3.3 Cleaning the inside of the oven. Switch on the internal oven light (3.3.1, 3.3.2). **Smooth-walled models:** manual cleaning. Clean the oven when warm, using a cloth soaked in warm water and vinegar. **Rough-walled models:** self-cleaning. Cooking function , 30-60 minutes at 250°C.

3.4 Cleaning the oven ceiling. If the grill is fold-down type (3.4.1, 3.4.2), clean it with a cloth soaked in hot water and vinegar.

3.5 Cleaning the outside of the oven. Use neutral cleaning products and dry the oven well with a soft cloth.

Warnings: 1. Make sure the oven is switched off.
2. Never use steam cleaning machines.








4 Troubleshooting

You can solve the following problems yourself:

- 4.1 **The oven does not switch on.** Check it is plugged in and that the time selector dial is not turned to 0.
- 4.2 **Smoke comes out during cooking.** Turn the temperature down and/or clean the oven (point 3.3).
- 4.3 **The oven makes a noise after cooking.**
This is normal, as the fan keeps running until the temperature inside and outside the oven is reduced.

Digital display models have a diagnosis system which detects any problems and warns the user. You can see this on the display:

- 4.4 **Oven not working.  is flashing.** Turn the function selector dial to 0 and set the time (point 2.3).
- 4.5 **Oven not working.  is flashing.** The oven has been working for several hours and for safety reasons it has switched off automatically. Turn the function selector dial to 0 and set the time (point 2.3).
- 4.6 **Oven not working.  is flashing.** Turn the function selector dial to 0 and remove the child lock (point 2.11).
- 4.7 **Oven not working.  is flashing.** Press any button.

-  **Do not try to repair the oven yourself.** Call the technical assistance service.

5 Safety

- The oven must be installed by an authorised installer in accordance with the manufacturer's instructions and diagrams.
- The electrical installation must be dimensioned for the maximum power indicated on the reference plate and the electrical socket must have a regulatory earth connection.
- The mains circuit supplying the oven must have

a single-pole cut-off switch with at least 3 mm between contacts.


- If the power cord is damaged, it must be replaced by the after-sales technical service or by similarly qualified staff, to avoid hazard.
- Ensure the appliance is unplugged from the mains before replacing the oven lamp, to avoid electric shock.
- Do not use abrasive cleaning products or metal scouring pads to clean the oven door, as they could scratch the surface and cause the glass to shatter.
- Keep small children away from the oven. It has accessible parts that can heat up during functioning.
- Do not touch the heating elements inside the oven.
- This appliance is not intended for use by people (including children) whose physical, sensory, or mental capacities are reduced or who lack experience or knowledge, except under supervision or after receiving instruction regarding use of the appliance from a person responsible for their safety. Use by children should be supervised to prevent them playing with the appliance.

6 The Environment

This oven has been designed with environmental protection in mind.

Respect the environment. Only preheat the oven when necessary (see table). Use dark coloured cake tins whenever possible. For long cooking times, switch off the oven 5 or 10 minutes before the end of cooking time.

Management of waste electrical and electronic equipment.

The symbol  indicates that the appliance must not be disposed of in traditional bins for domestic waste.

Take your oven to the a special collection centre. Recycling domestic appliances will prevent negative consequences for health and the environment and will allow savings on energy and resources.

For further information, contact the local authorities or the shop where you bought the oven.

Cooking Table

	Food	Programme and temperature		Time	Position	Preheat	Accessories
meat and poultry	beef 1,5 Kg	190° C	210° C	50 - 60 min	1	no	
	pork 1,5 Kg	190° C	180° C	85 - 95 min	2	no	
	lamb 1,2 Kg	200° C	220° C	40 - 50 min	2	no	
	turkey 4 Kg	170° C	190° C	115 - 125 min	1	no	
	chicken 1,25 Kg	210° C	230° C	50 - 60 min	1	no	
vegetables	roasted red peppers 1,25 Kg	190° C	210° C	30 - 40 min	2	no	
	stuffed tomatoes 4 servings	200° C	220° C	15 - 19 min	2	no	
fish and seafood	baked hake 1,5 Kg	210° C	230° C	7 - 9 min	2	yes	
	roasted lobster 1 Kg	220° C	240° C	4 - 5 min	4	yes	
	baked fish 1 Kg	200° C	220° C	13 - 17 min	2	yes	
	baked cod 1,5 Kg	210° C	220° C	7 - 9 min	2	yes	
sundry	pizza	200° C	220° C	18 - 22 min	1	yes	
	bread	200° C	220° C	18 - 22 min	2	no	
	sponge cakes	190° C	210° C	15 - 19 min	2	yes	
	flan	130° C	150° C	30 - 40 min	1	no	
	defrosting, all types of food	75° C			2	no	