

**FAGOR** 



**INSTRUCTION BOOK**

**FSO 1700X**

**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") 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).

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



Only the buttons that can be activated will light up.

- 2.1 Setting the time.** When you switch on the oven, the display will flash (2.1.1). Adjust the time by pressing or and then press to validate (2.1.2).  
**Note:** The time will need to be reset if a power cut occurs.
- 2.2 Changing the time.** Switch on the oven and press twice. The display will flash (2.2.1). Change the time by pressing or , then validate by pressing (2.2.2).
- 2.3 Beeper function.** Switch on the oven . Press . will flash on the display (2.3.1). Adjust the time by pressing or

. Validate by pressing (2.3.2) for the countdown to start.

When this time has elapsed, a beep will sound. Press any button to stop the beep.

- 2.4 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 , 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.

- 2.5 Accessories.** Depending on the model, the oven is equipped with a Standard Tray (2.5.1), a Deep Tray (2.5.2) and a Standard Rack (2.5.3), which function separately. You may also combine any tray with the standard rack (2.5.4) to form a unit. The half-removable rack (2.5.5) and the fully-removable rack (2.5.6, 2.5.7) support the trays or the unit (2.5.8). If your oven has "Impulse" slide-out runners, firstly slide them into the oven without the tray (2.5.9). The "Impulse" runners will come out automatically due to the weight of the tray when the oven is opened. Acc. model to prevent this from happening, use the locking system (2.5.10). You must use a tray under the food with the "Impulse" runners (2.5.11). Take the position of the racks into account when placing them inside the oven. They have anti-overturn side stops (2.5.12).












- 2.6 Accessory positions.** The accessories can be fitted in 5 different positions .








- 2.7 Cooking the food.** Place the food in the oven. Choose the accessory or accessories to be used and their recommended position, or consult the cooking table. Close the oven door.

### COOKING













- 2.8 Selecting the cooking function.** Press to switch on the oven. Then press or to select the desired cooking function according to the model:
- Defrost. Rapidly thaws any kind of food.
  - Traditional heat. For bread, cakes, cakes





-  with filling and lean meat.
-  **High base heat.** The heat from the oven base is evenly distributed. Ideal for paellas or pizzas.
-  **Low grill.** For hamburgers, toast and food with a small surface area.
-  **High grill.** For browning pasta, soufflés and bechamel sauce.
-  **Fanned high grill.** This browns the food, distributing the heat evenly. Ideal for large-sized roasts.
-  **Turbo plus.** The heat is produced by the central element.
-  **Traditional fanned heat.** For any kind of dish. Several dishes may be cooked at once without their flavours or smells mixing.
-  **Delicate food.** For yoghurt or dried foods (dried mushrooms, for example).
-  **3D heat.** This enables you to cook several trays of food at the same time.
-  **4-level grill.** The browning time is longer than with a standard grill.
-  **Keep warm function.** This keeps already-cooked food warm.  
Consult the table to find out which function is the most suitable for the food to be cooked. Validate by pressing , and the oven will start cooking.



















- 2.9 Changing the temperature** . When you have selected the programme, press . Change the temperature by pressing  or . Validate by pressing . If the °C button is pressed and held down, the real temperature inside the oven will appear on the display.  
**Note:** The cooking process can be stopped at any time by pressing . To switch off the oven, press .

## TIME FUNCTIONS

- 2.10 Selecting the cooking time** . When the programme has been selected and the temperature changed if necessary, press  until  appears on the display (2.10.1) Adjust the time by pressing  or  and validate by pressing  (2.10.2). The countdown will start immediately after adjustment.  
When the cooking process ends, a beep will sound. Press any button to stop the beep.
- 2.11 Selecting the end time** : Select a cooking function, temperature and cooking time (2.10). Press  until  appears on the display. Press  or  to adjust the end of cooking time and validate by pressing  (2.11.2). While the oven is

on hold, a moving dotted line will appear on the display  (2.11.3). The cooking process will end at the time indicated. When it ends, a beep will sound. Press any button to stop the beep.

**Note:** During the cooking process, the thermometer  will flash. When the selected temperature is reached, a beep will sound.

- 2.12 Automatic switch-off.** If you forget to switch off the oven, it will switch off automatically after a certain time. If the temperature is lower than 100°C, the oven will switch off after 10 hours. If the temperature is higher than 100°C, it will switch off after 3 hours.
- 2.13 Celeris function** . Recommended for dishes requiring pre-heating.  
**Pyrolytic oven:** Select a function (2.9). Press  and then press  again and hold it down for 5 seconds until  appears on the display. Validate by pressing  (2.13.1) When the temperature is reached,  will disappear.  
**Non-pyrolytic oven:** Switch on the oven and select a function (2.9). Press  (2.13.2). The oven will quickly reach the temperature required for this function. When the temperature is reached, the  symbol will disappear. You can now place the food in the oven.  
**Note:** The Celeris function is not applicable to some programmes.
- 2.14 Residual heat** . If the oven is still hot after it has been switched off,  will appear on the display. It will only disappear when the temperature inside the oven drops below 60°C.
- 2.15 (Button) lock function:** For preventing children from playing with the oven. With the oven cooking or completely switched off, press  and hold it down for a few seconds (2.15.1). To unblock the oven, repeat the operation.  
On some models, with the oven cooking or completely switched off, press  and hold it down for a few seconds (2.15.2). To unblock it, repeat the operation.  
**Note:** If you block the oven when it is switched on, you can switch it off by pressing  and holding it down.
- 2.16 Recipe function** . Switch on the oven . Press  (2.16.1) and use  and  to select the recipe from the ones you have stored.



a b	Recipe	c d
P 02	Roasted red peppers	P 02
	Hake pie with prawns	P 04
	Rabbit and rice	P 05
* P 03	Baked hake or cod	P 08
* P 05	Trout and mushrooms	P 10
	Monkfish and clams	P 12
	Tuna slices in onion sauce	P 14
	Lobster	P 15
P 08	Roast lamb	P 18
P 10	Roast rabbit	P 20
	Beef ribs	P 22
	Stuffed meat roll	P 24
	Roast quail	P 26
* P 13	Fairy cakes	P 28
P 15	Bread, pre-cooked baguettes	P 30
	Apple tart	P 32
	Swiss roll	P 34

validate by pressing **[▶]** (2.16.2). Adjust the weight by pressing **[+]** or **[-]** and validate by pressing **[▶]** (2.16.3). Adjust the cooking degree (rare **□** well done **□□□□**) by pressing **[+]** or **[-]**, and validate by pressing **[▶]** (2.16.4). The oven will start functioning (2.16.5). The recipes marked with (\*) require pre-heating **[▶▶]**, except on delayed programming. When the temperature is reached, a beeper will sound. You can then place the food in the oven. If you wish, you can programme an end-of-cooking time (2.11.1, 2.11.2). When the cooking is complete, a beep will sound. Press any

button to stop the beep.

Note: During the cooking process, if you press **[▶]** and hold it down, the information on the recipe in progress will appear on the display (2.16.6).

**2.17 Interior oven light function:** When the oven is in power saving mode, the light only comes on for a few seconds, when you press °C. You can deactivate this function so that the light remains permanently on during cooking if you wish. To do this, with the oven switched off, press the **[+]** and **[-]** buttons simultaneously and hold them down until you hear a beep. To return to power saving mode, repeat the operation.

### 3 Maintenance and cleaning

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

#### Non-pyrolytic ovens

**3.2 Smooth-walled models.** Clean the oven while it is warm, wiping the walls with a cloth soaked in hot soapy water.

**3.3 Self-cleaning rough-walled models.** On these models, the rear plate and side panels are covered with a self-cleaning enamel that removes the grease while the oven is functioning. The side panels are reversible, doubling the lifetime of the coating.

If the panels are not performing the self-cleaning process sufficiently, they will need regenerating. To do this, remove all the accessories and utensils from the inside of the oven. Thoroughly clean the oven surfaces that are not self-cleaning. Select the **[□]** function.

Set the temperature to 250°C and set the time between 30 and 60 minutes, depending on how dirty the oven is.

When the cleaning programme ends and the oven has cooled down, wipe the self-cleaning elements with a damp sponge. They will then be totally functional again.



## Pyrolytic ovens

### 3.4 Pyrolysis cleaning

- The cleaning process consists of the dirt being burnt at high temperatures.
- The smoke and smells are eliminated by a catalyser.
- There is no need to wait until the oven has accumulated a large amount of grease to perform the cleaning process.
- After pyrolysis, when the oven has cooled down, wipe it with a damp cloth to remove the white ash residue.
- Before starting the pyrolysis process, take all the accessories out of the oven, including the cooking accessories and the telescopic runners.
- If any substances are stuck to the inside of the oven due to spill-overs, remove them before carrying out the pyrolysis process as they could catch fire or give off large amounts of smoke.
- During the pyrolysis process the surfaces become hotter than during normal use. Keep children away from the oven.

You can choose between three types of pyrolysis for cleaning.

**Pyro Turbo** **[P]**: The cleaning process takes 2 hours.

Note: Pyrolysis cleaning is possible with this option, with the enamelled tray accessory. Place it at level 2. First remove the excess grease accumulated.

**Pyro Eco** **[P]**: The cleaning process takes one-and-a-half hours.

**Auto Pyro** **[P]**: The duration depends on how dirty the oven is.

To activate it, switch on the oven by pressing **[O]**, then press **[P]** repeatedly to select the desired cleaning mode. Validate by pressing **[▶]** (3.4.1). The pyrolysis will begin immediately.

Note: The time and temperature parameters for pyrolysis are set parameters and cannot be altered.

very high temperatures, the door safety lock is activated and **[L]** appears on the display (3.4.2). When the oven has cooled down, the symbol **[L]** disappears and the door can be opened.

**3.5 Delayed pyrolysis:** You can programme the pyrolysis end time. Press **[O]** to switch on the oven and then press **[P]** to select the most suitable pyrolysis mode (3.5.1). Press **[O]**. The symbol **[C]** will appear on the display. Enter the cleaning end time by pressing **[+]**, **[−]**. Validate by pressing **[▶]** (3.5.2).

**3.6 Cleaning the inside walls.** Take out the side runners and clean off any grease or ash that has been left after the cleaning processes. Depending on the models, the side runners are fixed in two ways, either without a support (3.6.1, 3.6.2) or with a support (3.6.3, 3.6.4). When you have removed them, use a damp cloth to clean the side walls (3.6.5). When you have cleaned the oven walls, replace the runners. If your oven has a fold-down grill, pull upwards and press to fold it down (3.6.6) and clean the top wall with a damp cloth (3.6.7).


### 3.7 Cleaning the glass

**Cleaning the outside of the glass:** Use a soft cloth soaked in a glass cleaning product.

**Cleaning the inside of the glass:** If the inside of the glass is dirty, you can remove it for cleaning.

When the oven has cooled down, open the door as far as it will go (3.7.1) and fix it in place with the red stops supplied in the accessory bag (3.7.2). Insert the two remaining accessories so that they provide leverage to lift up the glass (3.7.3). Remove the glass (3.7.4), clean it and dry it with a cloth (3.7.5). If necessary, remove the whole glass panel unit inside the door. This unit consists of either one or two glass panels, depending on the model, with a black stop in each corner. To remove them, place your hand under the door and pull upwards (3.7.6). When you have taken out the unit, remove the stops to clean the glass panels (3.7.7).

When the glass panels are clean (3.7.8) fit them onto the rubber stops again, with the stud facing upwards (3.7.9) and replace the glass panels so that the letters "L" (left) and "R" (right) are beside the hinges (3.7.10). Lastly, place the remaining glass panel so that the word PYROLYTIC can be read (3.7.11). Remove the stops (3.7.12) and close the door.

 When the process begins, the oven reaches



**Warnings:**

- Make sure the oven is switched off.
- Allow the glass to cool down before removing it.
- Never use steam cleaning machines.

**3.8 Cleaning the outside of the oven:** Use neutral cleaning products. Dry the oven well with a soft cloth.

## 4 Troubleshooting

You can solve the following problems yourself:

- 4.1 4.1 The oven is not heating up.** Check it is plugged in and switched on and that the fuse has not blown. Select a higher temperature setting.
- 4.2 The interior light is not working.** Change the bulb or replace the fuse.
- 4.3 Smoke is coming out during cooking.** Turn the temperature down and/or clean the oven.
- 4.4 The pyrolysis cleaning process is not being carried out.** Ensure the door is correctly closed. Locking system or temperature sensor failure. Call the Technical Service.
- 4.5 A beep is sounding.** The selected temperature setting has been reached. The cooking cycle is complete.
- 4.6 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.
- 4.7 Failure warnings.**
  - F 01** Temperature sensor failure.
  - F 02** Door blocked (4.7.1).
  - F 03** Pyrolysis cannot be carried out.
  - F 04** Door block failure.
  - F 05** Software Failure.
  - E 01** Power cut during cooking.
  - Flt-0** The oven automatically switches off as it has been functioning for several hours (4.7.2).

**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	150° 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	