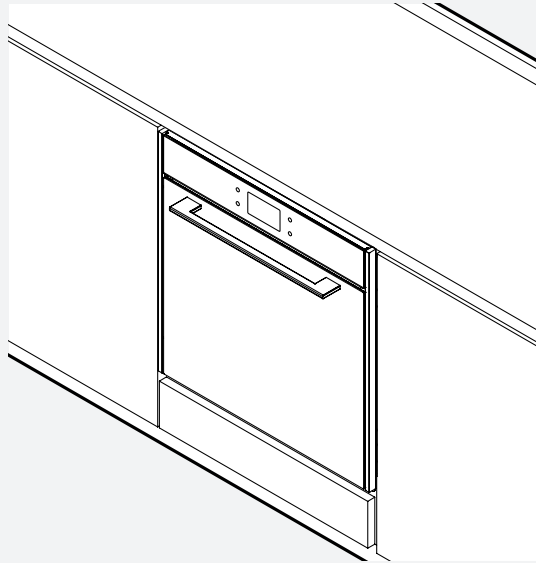


# Frames by Franke



**FS 913 P BK DCT TFT AUS**

**FS 913 M BK DCT TFT AUS**

EN User manual

Multifunction Oven Touch



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# INTRODUCTION

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Dear customer,  
Thank you for choosing Frames by Franke.

Before using the oven, please carefully read the instructions and advice contained in this manual. This will enable you to make best use of the oven and ensure many years of trouble-free operation.  
Keep this user manual for further reference.

Frames by Franke is a next generation oven, developed to turn domestic and professional cooking around. Our proven Dynamic Cooking Technology (DCT) has been upgraded with a touchscreen HD display that allows you to program, schedule, and control every cooking process with a simple touch.

With Frames by Franke the choice is in your hands:  
You can decide to cook “old-style“ helped by the ultimate technological upgrades provided by the oven, or you can enjoy saved recipes and complete menus which will make your everyday life easier, faster and healthier.

These are the options you can choose from:  
MANUAL – Cooking in manual mode and setting the system, temperature and duration as desired.  
AUTO – Cooking in automatic mode and enjoying a great variety of recipes and complete menus ready to go.  
ECO COOKING – Cooking in automatic or ecologic mode and enjoying a great variety of recipes and complete menus perfect for your health.

An aesthetic and technological upgrade that perfectly combines design and performance. Frames by Franke is a piece of elegance suitable for every kitchen that guarantees outstanding reliability thanks to the quality of materials and attention to detail, typical of every Franke product.

## ABOUT THIS MANUAL

This user manual applies to several models of the device. Thus it may be possible that some of the described features and functions are not available on your specific model.


Franke reserves the right to make modifications to the product without prior notice. All information is correct at time of issuance.

- ▶ Carefully read the user manual before using the device.
- ▶ Keep the user manual.
- ▶ Use the device described in this user manual only according to the intended use.

**IMPORTANT SAFETY INSTRUCTIONS! READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

## INTENDED USE

The oven was developed exclusively for non-professional, domestic use in the household.

Symbol	Meaning
	Warning symbol. Warning against risks of injury.
▷	Actions in safety and warning notes to avoid injury or damage.
▶	Action step. Specifies an action to be done.
■	Result. Result of one or more action steps.
✓	Precondition that has to be fulfilled before performing the following action.

The oven is designed to offer professional performance in the household. It is a highly versatile appliance enabling safe and easy selection of different cooking methods.

## SAFETY INFORMATION

- ▷ Read the user manual and the safety information carefully before using the oven.
- ▷ Keep the manual for future reference.

The manufacturer can not be made liable for possible damage which may occur due to incorrect installation and incorrect, improper or unreasonable use of the device.

The electrical safety of the oven is guaranteed only when it is connected to an earthing system in compliance with the valid regulations.

To ensure safe and efficient operation of this electrical device:

- ▷ Only contact authorised service centres.
- ▷ Do not modify any features of the device.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. This device is not a toy.

- ▷ Keep children away from the device and the packaging material.
- ▷ Do not leave children near the device unattended.
- ▷ Do not let children play with the device.
- ▷ Do not allow children to touch the device or its controls during and immediately after using it.

## Proper installation and placement

If the oven is to be permanently connected to the power supply:

- ▷ Ensure that the device is installed only by the customer service, an electrician or trained personnel with the appropriate knowledge/education.
- ▷ Ensure that the device is installed in a way that allows to disconnect it from the power supply, with a contact opening distance that ensures complete disconnection in category III overvoltage conditions.
- ▷ Ensure that the device is connected directly to the mains socket.
  - Ensure that no adapters, no multi-sockets and no extension cables are used to connect the device.
- ▷ Ensure that the device is not exposed to atmospheric agents (rain, sun).

## Proper use

- ▷ Only use the device to prepare and cook food.
- ▷ Use oven gloves when placing containers in the oven or when taking containers out of the oven.
- ▷ Observe the manuals of the cooking devices that are used with the oven when using the device.
- ▷ Do not place power cables of other electric appliances on hot parts of the oven.
- ▷ Do not use the oven chamber to store any objects.
- ▷ Do not use flammable liquids near the oven.
- ▷ Only use the temperature probe recommended for this oven.

## Risk of overheating and malfunction of the oven due to blocked ventilation!

- ▷ Never cover the inside walls of the oven with aluminium foil, especially the lower part of the oven chamber.
- ▷ Do not block the ventilation of the fan or the cooling openings above the oven door.
- ▷ The appliance shall not be installed behind a decorative door in order to avoid overheating.

## Damage to the enamel in the oven due to wrong handling of pots or containers!

- ▷ During cooking, never place pots or containers directly on the floor of the oven chamber.
- ▷ Place pots and containers only on the racks or enamel trays provided in the oven chamber, on one of the five shelves available.



### Risk of burns!

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

**WARNING:** Accessible parts may become hot during use. Young children should be kept away.



### Risk of burns!

The end of the door handle may be hotter due to hot air being vented.

- ▷ When opening or closing the door, always hold the door handle in the middle.
- ▷ Always make sure that the control knobs are in the off position when the oven is not in use.



## Risk of electric shock due to damaged device!

- ▷ Do not switch on a damaged device.
- ▷ Switch off the fuse in the fuse box.
- ▷ Contact the customer service.



## Risk of electric shock!

- ▷ Do not touch the device with wet parts of your body.
- ▷ Do not use the device when barefoot.
- ▷ Do not pull on the device or power cable to unplug it from the socket.

**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

## Maintenance and cleaning

Before maintenance or cleaning:

- ▷ Disconnect the device from the power supply, e.g., switch off the fuse in the fuse box.

The oven uses a special enamel which is easy to keep clean. However, Franke recommends to clean it frequently in order to avoid baking on grime and previous cooking residues.

- ▷ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- ▷ Do not use steam cleaners or direct jets of water.



#### **Risk of electric shock due to entering liquid!**

The device contains electrical components.

- ▷ Make sure that no liquid enters the interior of the device.
- ▷ Do not use pressurised steam to clean the device.
- ▷ Do not use a wet cloth to clean the operating elements.

#### **Repair**

- ▷ Do not allow anyone except qualified personnel to install or repair the appliance.
- ▷ Contact a service centre authorised by the manufacturer or qualified personnel in the following cases:
  - Immediately after unpacking, in the event of doubts regarding the integrity of the device
  - During installation (according to the manufacturer's instructions)
  - Doubts regarding the correct operation of the device
  - Malfunction or poor operation
  - Replacing the power socket if incompatible with the power plug of the device
  - If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

#### **Taking out of service**

- ▷ If the oven is no longer to be used, call the service centre or qualified personnel to disconnect it from the power supply.

## **INFORMATION FOR ENERGY SAVING**

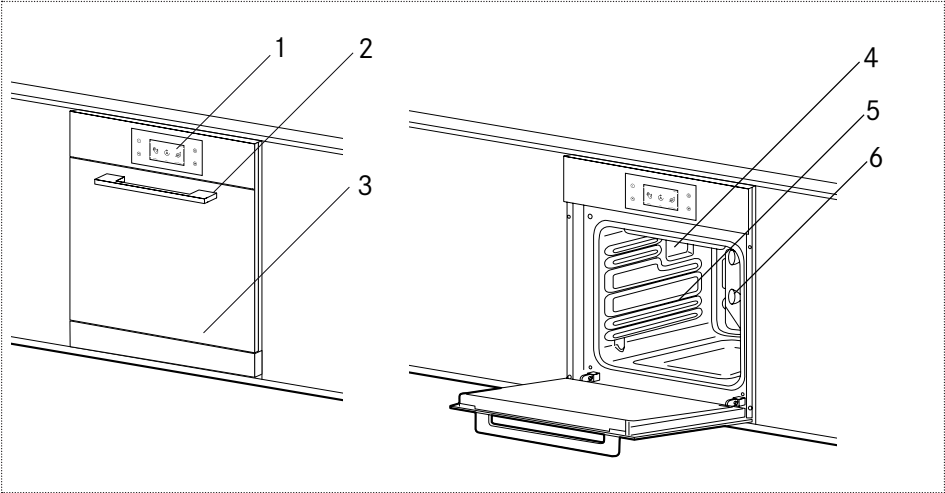
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The operating modes **GENTLE HEAT** and **HOT AIR** consume less energy than the other cooking functions available.

- ▷ Avoid frequent door opening.
- ▷ Preheat as rapidly as possible.
- ▷ Preheat the oven chamber only if the baking results depend on this operation.
- ▷ If a recipe for a gratin uses residual heat for longer than 30 minutes, turn the appliance off 5–10 minutes before the end of cooking.

OVERVIEW

Oven

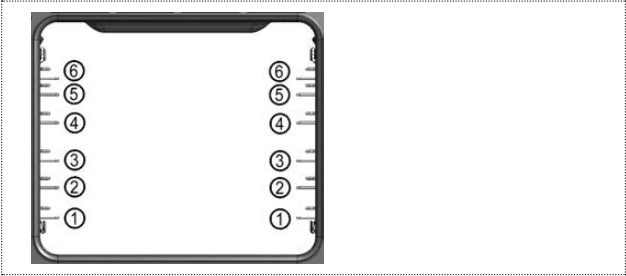


- 1 Control panel
- 2 Front door handle
- 3 Front door glass
- 4 Lighting
- 5 Runners for racks and enamel trays
- 6 Cooling fan (rear side)


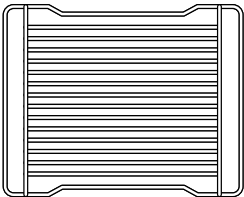
Cooling fan

In order to reduce the temperature at the door, the control panel and the sides, your Franke oven is equipped with a cooling fan which is automatically activated when the oven gets hot. When the cooling fan is on, air is vented out of the oven between the front panel and oven door. The speed of the air being expelled was optimised to create no disturbance in the kitchen and to keep the noise to a minimum. To protect kitchen units, the cooling fan continues to run after cooking until the oven has cooled down sufficiently.

Runners for racks and enamel trays

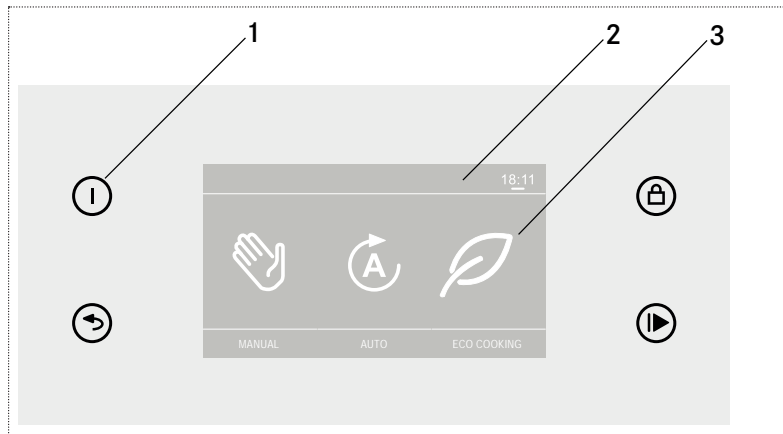


Used for correctly positioning the racks and enamel trays in 6 predetermined positions (depending on model; 1 to 6 starting from the bottom). The cooking table (page 19) indicates the best position for each type of cooking.

Accessories	Description
	<p><b>Enamel Baking/Roasting Tray</b></p> <p>Normally used for collecting juices from grilled food or for cooking food directly on the enamel tray. Enamel trays must be removed from the oven when they are not used. The enamel trays are made from „AA“ food-grade enamelled steel.</p>
	<p><b>Rack</b></p> <p>Used for supporting pans, pastry moulds and any containers other than the enamel trays provided, or for cooking meat and fish mainly with the grill and turbo grill functions, toasting bread, etc. Food should not come into direct contact with the rack.</p>



## Control panel

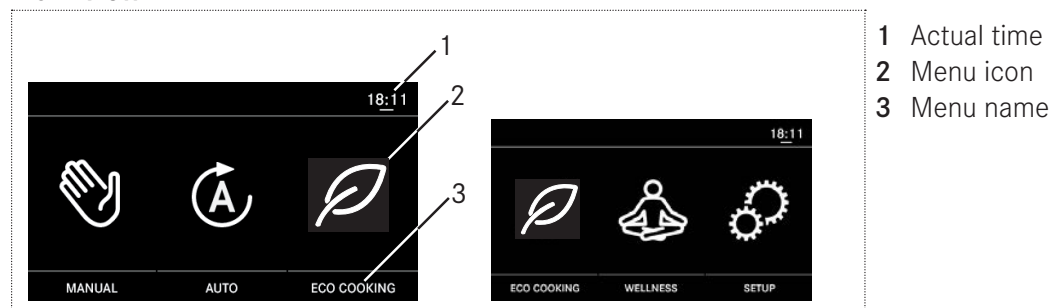









- 1 Key  
2 Display  
3 Menu icons

Key	Key name	Function
	On/Off	<p>Start / stop the oven: ► Press briefly.</p> <p>Shut down the oven: ► Press for a while.</p>
	Safety/Lock	<p>Start a safety procedure to avoid accidental interruptions of your cooking program. Activate child lock: ► Press briefly.</p> <p>Unlock the procedure / child lock: ► Press and hold for 2 seconds.</p>
	Return	Return to previous menu.
	Confirm/Run	<p>Validate your operations and confirm the program: ► Press briefly.</p> <p>Interrupt the program: ► Press and choose between  and </p>

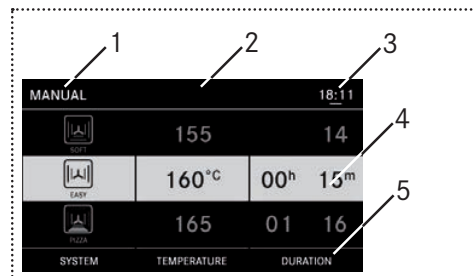
## Menu icons on display

### Main view



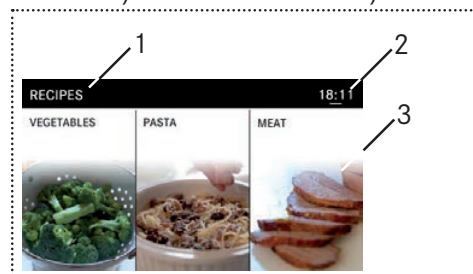
Menu icon	Menu name	Function
	MANUAL	Cooking in manual mode
	AUTO	Cooking in automatic mode
	ECO COOKING	<p>In this menu the following programs are provided: Recipes Eco and Complete menu Eco</p> <p>Cooking with reduced power consumption to use the domestic power supply available in the most ecological way. The recipes in this menu are the same as in the <b>AUTO</b> mode, but with a lower power consumption for cooking.</p> <ul style="list-style-type: none"> <li>- In the <b>RECIPES</b> program you can cook on only one level.</li> <li>- In the <b>COMPLETE MENU</b> program you can cook on four levels.</li> </ul>
	WELLNESS	<p>In this menu the following program is provided: Wellness</p> <p>Cooking of meat, fish and vegetable dishes in a completely natural and low-fat way. This program requires prolonged cooking at a low temperature inside the food (around 100°C) without the addition of oil or other fats. This allows you to retain the original nutritional value of the food (minerals, vitamins, etc.) and to enhance its natural flavours.</p> <ul style="list-style-type: none"> <li>- In the <b>WELLNESS</b> program you can cook on only one level.</li> </ul>
	SETUP	In this menu you can configure the display, e.g., time, language, brightness and contrast.
	RECIPES	In this menu you can choose from different recipe categories, e.g., pasta, vegetables, meat, fish, cakes, bread or pizza.
	COMPLETE MENU	In this menu you can choose from different programs for complete menus, e.g., meat menu, fish menu, 4 pizzas, bread in 4 trays.

## MANUAL mode view



- 1 Menu name
- 2 Menu bar
- 3 Actual time
- 4 Sections with program settings (grey: active setting)
- 5 Section name

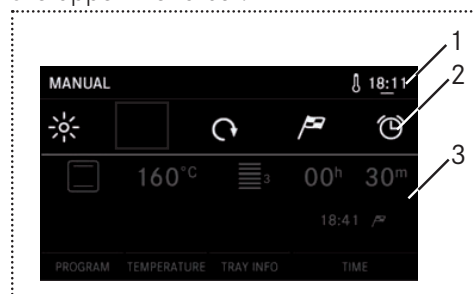
## RECIPES, COMPLETE MENU, WELLNESS view



- 1 Menu name
  - 2 Actual time
  - 3 Recipe or complete menu with example picture and name
- In **ECO COOKING** mode the view is the same, but the menu name shows **ECO** at the end.

## Sub menu view

This sub menu appears when touching in any view on the upper menu bar.




- 1 Actual Time. The ampoule icon appears when the oven is in function, is heating up or is programmed.
- 2 Function icons
- 3 Display of cooking program parameters

Icon	Icon name	Function
	Light off	Switch the internal lighting on/off
	Reset timer	Reset the cooking time and duration after the cooking has started
	Set end time	Set an end time for cooking
	Timer	Set an alarm time


If you did program the duration of cooking with a starting delay, the display shows the total cooking time and the end time when the cooking will be finished.

## SWITCHING ON THE FIRST TIME

When using the oven for the first time:

- ▶ Open the front door and ensure that the oven is empty. Remove all accessories and close the oven door.
- ▶ Ensure that the room is well aired, e.g., open the doors and windows.
- ▶ Press  to start the oven.

After starting, clock time is displayed, touch it, then the main view appears.

- ▶ Press .
- ▶ In the **FUNCTION** section select the program **MULTICOOKING**.

- ▶ In the **TEMPERATURE** section, select the maximum temperature (270°C).
- ▶ In the **DURATION** section, select 00<sup>h</sup> 40<sup>m</sup>.
- ▶ Operate the oven while empty at maximum temperature with the door completely closed.


The odour detectable during this operation results from the evaporation of substances used to protect the oven during the time between manufacture and actual installation.

After the 40 minutes, the oven stops automatically and will be ready for use after cooling down the oven.

## CONFIGURING THE DISPLAY

This chapter explains how to set up your display features according to your preferences.

### Starting the configuration

- ▶ Press .
  - The **SETUP** menu with different options appears.

### Configuring the time

- ▶ Press **TIME**.
- ▶ Choose hours, minutes and seconds by scrolling through the list.

### Configuring the language

- ▶ Press **LANGUAGE**.
- ▶ Choose your language by scrolling through the list.

### Configuring the display brightness

- ▶ Press **DISPLAY BRIGHTNESS**.
- ▶ Set the brightness of the control panel by selecting one of the segments of the bar.

### Configuring the volume of the alarm tone

- ▶ Press **SOUND**.
- ▶ Set the volume by selecting one of the segments of the bar.

### Configuring the clock display type


- ▶ Press **CLOCK DISPLAY TYPE**.
- ▶ Select your favourite skin: analogue clock or digital clock.

### Switching the display off

The display can switch off automatically when the oven is switched off. If this option is activated, the clock is not visible.

- ▶ Press **DISPLAY OFF**.

### Finishing the configuration


- ▶ To confirm each configuration, press .
  - It returns to the previous page. Your settings will be saved.

# OPERATION










- For best use of your Franke oven, consult the cooking table.

## Cooking in manual mode

In manual mode you are cooking by setting a program, the temperature and duration according to your preferences.

- Press .
  - The menu **MANUAL** with different sections appears:

Section	Description
<b>FUNCTION</b>	Select from different programs (see chapter Manual Cooking Programs)
<b>TEMPERATURE</b>	Select the required temperature from min. 50°C up to max. 270°C (in program <b>GENTLE HEAT</b> : 230°C)
<b>DURATION</b>	Select the duration in hours and minutes

- In each section: Select the program, temperature and duration.
- Place the prepared food in the oven chamber and close the oven door.
- Press  to confirm.
- Choose to activate or not the pre heating.
  - If you choose YES, the oven will activate all the heating elements to reach the required temperature in the shortest time as possible.
  - If you choose NO, the oven will maintain the cooking profile of the selected function according to the cycle set.
- It is possible to choose the rapid pre-heating only with the following functions: , , , , , , , .
  - The cooking program starts.

To stop the program:

- Press  and press .

## Cooking in automatic mode

In automatic mode there are many recipes and complete menus perfect for your health and wellness.

- Press .

The menu **AUTO** with its submenus appears:


### – RECIPES

In this menu you can choose from different recipe categories, e.g., pasta, vegetables, meat, fish, cakes, bread or pizza.



### – COMPLETE MENUS

In this menu you can choose from different programs for complete menus, e.g., meat menu, fish menu, 4 pizzas, bread in 4 trays.

## Example for a recipe program

- Press .
- Press **PASTA**, then press **CANNELLONI**.
  - The summary of the recipe appears:

Section	Description
<b>INFO</b>	Automatic set-up of temperature, program and display of the optimal position for the tray
<b>TIME</b>	Automatic set-up of cooking duration

- Press  to confirm.
- Place the prepared food in the oven chamber and close the oven door.
- Press  to confirm.
  - The cooking program starts.


To stop the program:

- Press  and press .





The details of the recipes (ingredients and preparation) are available on our web site:

- <http://recipes.franke.com>

### Example for a complete menu program

- ▶ Press .
- ▶ Press **MEAT**.
  - The summary of the complete menu appears:

Section	Description
<b>PROGRAM</b>	Automatic set-up of the cooking program
<b>TEMPERATURE</b>	Automatic set-up of the temperature
<b>TRAY INFO</b>	Automatic display of the optimal position for the tray
<b>TIME</b>	Automatic set-up of the cooking duration

- ▶ Press  to confirm.
- ▶ Place the prepared food in the oven chamber and close the oven door.
- ▶ Press  to confirm.
  - The cooking program starts.
- ▶ To stop the program, press  and press .

The details of the recipes (ingredients and preparation) are available on our web site:

- <http://recipes.franke.com>

### Cooking in eco cooking mode

In eco cooking mode you are enjoying an eco-friendly way of cooking with numerous recipes and complete menus.

In this menu the recipes are the same as in the **AUTO** mode, but with a lower power consumption for cooking.

- ▶ Press .

The menu **ECO COOKING** with its submenus appears:


#### – **ECO RECIPES**

In this menu you can choose from different recipe categories, e.g., pasta, vegetables, meat, fish, cakes, bread or pizza.



#### – **COMPLETE ECO MENUS**

In this menu you can choose from different programs for complete menus, e.g., meat menu, fish menu, 4 pizzas, bread in 4 trays.

### Example for an eco recipe program

- ▶ Press .
- ▶ Press **PASTA**, then press **CANNELLONI**.
  - The summary of the recipe appears:

Section	Description
<b>INFO</b>	Automatic set-up of temperature, program and display of the optimal position for the tray
<b>TIME</b>	Automatic set up-of the cooking duration

- ▶ Press  to confirm.
- ▶ Place the prepared food in the oven chamber and close the oven door.
- ▶ Press  to confirm.
  - The cooking program starts.


To stop the program:

- ▶ Press  and press .





The details of the recipes (ingredients and preparation) are available on our web site:

- <http://recipes.franke.com>

### Example for a complete eco menu program

- ▶ Press .
- ▶ Press **MEAT**.
  - The summary of the complete menu appears:

Section	Description
<b>PROGRAM</b>	Automatic set-up of the cooking program
<b>TEMPERATURE</b>	Automatic set-up of the temperature
<b>TRAY INFO</b>	Automatic display of the optimal position for the tray
<b>TIME</b>	Automatic set-up of the cooking duration

- ▶ Press  to confirm.
- ▶ Place the prepared food in the oven chamber and close the oven door.
- ▶ Press  to confirm.
  - The cooking program starts.
- ▶ To stop the program, press  and press .

The details of the recipes (ingredients and preparation) are available on our web site:


- <http://recipes.franke.com>

## Cooking in wellness mode





In wellness mode you can choose from different recipe options like lamb, pork, sheep, poultry, fish, veal and vegetables.

### Example for a wellness menu program

This program enables the cooking of meat, fish and vegetable dishes in a completely natural and low-fat way. It requires prolonged cooking at a low temperature inside the food (around 100°C) without the addition of oil or other fats. This allows you to retain the original nutritional goodness of the food (minerals, vitamins, etc.) and to enhance its natural flavours.

- ▶ Press .
- ▶ Press **VEGETABLES**.
  - The summary of the complete menu appears:

Section	Description
<b>PROGRAM</b>	Automatic set-up of the cooking program
<b>TEMPERATURE</b>	Automatic set-up of the temperature
<b>TRAY INFO</b>	Automatic display of the optimal position for the tray
<b>TIME</b>	Automatic set-up of the cooking duration



- ▶ Press  to confirm.
- ▶ Place the prepared food in the oven chamber and close the oven door.
- ▶ Press  to confirm.
  - The cooking program starts.
- ▶ To stop the program, press  and press .

The details of the recipes (ingredients and preparation) are available on our web site:

- <http://recipes.franke.com>




## Scheduling an end time for cooking

### In automatic cooking mode

- ▶ Press .
  - The menu **AUTO** with different sections appears.
- ▶ Press .
- ▶ Press **PASTA**, then press **CANNELLONI**.
- ▶ Press the area on the top of the display where the time is displayed (e.g. **18:11**).

- The sub menu view appears.



- ▶ Press .
- ▶ Choose hours and minutes by scrolling through the vertical menu.
- ▶ Confirm with .
- ▶ Place the prepared food in the oven chamber and close the oven door.
- ▶ Press  to confirm.
  - The oven is now in standby mode.

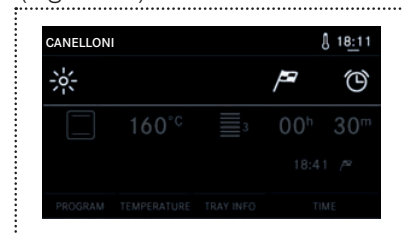
The oven calculates the start time based on the chosen cooking time or cooking program and the preset end time. Cooking will start at the calculated start time. It is possible to set an end time for cooking only in the section **RECIPES** of **AUTO**, **ECO COOKING** and **WELLNESS**.



## Setting the timer

The timer can be used in all cooking modes, it is independent from any function.

- ▶ Press the area on the top of the display where the time is displayed (e.g. **18:11**).

- The sub menu view appears.





- ▶ Press .
- ▶ Choose hours and minutes by scrolling through the vertical menu.
- ▶ Press again the area on the top of the display where the time is displayed (e.g. **18:11**).
- ▶ Press  to confirm.
  - The timer runs in the background.

When finished, you hear a sound.



## MEAT PROBE USE

The meat probe supplied with your Franke oven allows you to cook meat and be sure that the cooking process will be interrupted at the right moment, i.e. when the measured core temperature of the meat corresponds to the ideal cooking. In this way it will no longer be necessary to set cooking times and repeatedly check the meat.

The meat probe cannot be activated in cooking modes   (**GRILL, FAN GRILL**) or in any pre-set cooking recipes.



### Caution!

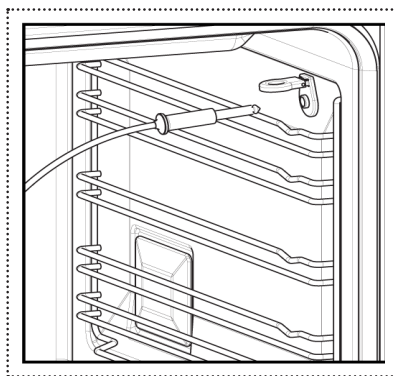
- ▷ Please use only the meat probe provided together with the oven by Franke; in case of damage or to buy a new one, please contact Franke Service.
- ▷ Check and remove the probe before the switch on the oven, if you are not intended to use or for grill mode. Risk of damage.

### Connection

It is advisable to connect the probe jack before starting cooking and with the oven cold, in order to avoid burns.


- ▷ Make sure the jack is fitted properly in the connector, to ensure stability and a correct meat temperature reading.

The probe connection point is shown in the figure.





- ▶ After connecting the probe, insert the tip in the meat and switch the oven on.

For a correct temperature reading, the probe must be inserted so that the tip is as close as possible to the centre of the meat.











- ▶ Select the cooking mode and temperature.
  - The icon  will light up, indicating correct connection of the probe.
  - If the end of cooking message **END** appears immediately, it means that the jack is not fully inserted. Insert it properly.









The oven temperature selected must be suitable for the even cooking required (a temperature that is too high could burn the outside of the meat). Cooking is interrupted in any case when the meat probe detects the reaching of 65 °C inside the meat, regardless of the selected oven temperature. In fact, at this pre-set temperature the meat is cooked to medium. If a different type of cooking (rare or well-done) is required, this pre-set value can be modified as follows:

- ▶ Press the area on the top of the display and select the symbol  and confirm with .
- ▶ Within 15 seconds scroll the values to increase or decrease the temperature. It is possible to select between 35 °C and 95 °C.



## MANUAL COOKING PROGRAMS

Program	Description
	<b>HOT AIR</b> This DCT cooking function with less power (1500 Watts) is generally suited for a wide variety of dishes. Cooking times are elongated but heat distribution is optimal which guarantees excellent results at a low power consumption.
	<b>TOP &amp; BOTTOM HEAT</b> This traditional function is ideal for all dishes, for baking bread and cakes and for cooking roasts and lamb.
	<b>FAN ASSISTED</b> This traditional function is used for flans, savoury pies, desserts and roasts or for cooking on two shelves.
	<b>PIZZA</b> The heating elements are combined to create highly concentrated heat in the lower part of the oven. This function is ideal for cooking pizza which requires heating from below on a single shelf. Cooking is quick and perfect results are guaranteed (for preheating use <b>RAPID HEATING</b> and then switch on Pizza mode).
	<b>RAPID HEATING</b> This very powerful function exploits the DCT booster effect. High temperatures are reached in a short time. This function is suitable for traditional cooking of large pieces of meat (e.g., leg of lamb, roast suckling pig, pork/veal leg, oven-baked ham).
	<b>MULTI COOKING</b> This function uses all of the oven's heating elements (DCT and traditional). Unlike the <b>COMPLETE MENU</b> -function, this function creates heat predominantly in the lower part of the oven, which is ideal for cooking on 4 shelves (bread, 4 pizzas, savoury pies).
	<b>COMPLETE MENU</b> The combination of DCT technology and traditional heating elements creates gradual heat distribution predominantly towards the upper shelf, which is ideal for cooking large quantities of food on 2-3 shelves.
	<b>EASY BAKING</b> This is the ideal function for novice cooks. The combination of DCT technology and traditional heating elements creates a balanced heat distribution, which allows a great variety of food to be cooked with limited instantaneous power absorption.
	<b>GENTLE HEAT</b> The temperature is adjustable between 50 and 230°C for cooking at low power (1000 Watts). Cooking times are longer which allows a very delicate and uniform cooking (e.g., cooking type "wellness"). This function is suitable for preheating the oven before inserting the prepared food.
	<b>LOW TEMPERATURE</b> The low temperature function is ideal to cook food at low temperatures for a longer time, in order to preserve tenderness and organoleptic properties. You can cook meat, fish and vegetables, keeping the original flavor and nutritional values.

Program	Description
	<b>ENERGY SAVING</b> This function reduces the power consumption of the oven during cooking. This function is not suitable for all types of food. Recommended for soft heart cakes and with room temperature oven.
	<b>BBQ</b> Traditional grill and upper heating elements are assisted by the DCT. Heat is generated only in the upper part of the oven, radiating uniformly over the surface of the food. This function is suitable for tender or small pieces of meat and hamburger.
	<b>GRILL</b> This function uses the top grill only and is ideal for toasting bread and for browning meat or fish.
	<b>FAN GRILL</b> The heat is generated by the grill and distributed by the rear fan. Ideal for cooking large pieces of meat and poultry.
	<b>DEFROSTING</b> The set temperature is 25°C with the inside cooling fan switched on. This function is suitable for defrosting food slowly or to cool the oven down after cooking.
	<b>DOUGH RESTING</b> The set temperature is 30°C with the inside cooling fan switched off. This creates the ideal conditions for dough to rise.
	<b>PLATE WARMING</b> The set temperature is between 55°C and 85°C. This function is suitable for warming cooked but cold food or for keeping plates or food warm without affecting the cooking.
	<b>AUTO CLEAN</b> This function is only available on ovens with pyrolytic cleaning function, like FS913P. The oven heats up to 450° Celsius and is automatically cleaned.

## COOKING TABLE

The instructions in the cooking table are the result of cooking tests carried out by a team of professional chefs. They are given only as a guide and can be changed according to personal tastes.

Function selected	Type of food or recipe	Weight (kg)	Shelf position (level)	Preheating time (min.)	Temperature (°C)	Duration (minutes)
GENTLE HEAT	Scallops	0.5	3 or 4	8	170	17-20
	Vegetable pies	1	3 or 4	8	175	17-20
	Baked pasta dishes	1.8	2 or 3	9.5	195	38-40
	Cannelloni	1.3	2 or 3	10	195	40-45
	Roast beef	1.3	2 or 3	10	195	70-74
	Fish en papillote	0.4	4 or 5	8	200	48-55
	Biscuits	0.8	2 or 3	8	165	40-45
	Apple pie	1.6	2 or 3	10	180	65-70
HOT AIR	Pizza by the slice	1.3	4 or 3	7	200	40-45
	Baked vegetables	1	2 or 3	8	190	20-25
	Stuffed pancakes	1.3	3 or 4	8	200	30-35
	Hamburgers	180 g	3 or 4	8	180	10-12
	Roast pork	1.3	2 or 3	12	200	85-95
	Bass	0.8	3 or 4	8	200	38-48
	Salt-crusted fish	0.8	2 or 3	6	190	40-43
	Tarts	1.3	3 or 4	8.5	180	60-65
PIZZA	Bread	1	2 or 3	8	180	25-30
	Thin-crust pizza	0.2	2 or 3	8	190	8-15
	Focaccia pizza	1.3	2 or 3	10	185	20-23
	Focaccia	1.3	2 or 3	8	185	18-23
	Toasted garlic bread	0.4	4 or 5	10	190	9-13
EASY BAKING	Cannelloni	1.3	2 or 3	10	195	35-45
	Baked Parmigiana dishes	1.3	3 or 4	8.5	190	30-37
	Meat & veg pie	1.8	2 or 3	10	180	50-65
	Vegetables au gratin	1.2	2 or 3 or 4	7.5	195	20-23
	Baked potatoes	1.5	2 or 3	8	190	40-46
	Gilt-head bream	0.8	2 or 3	10	180	30-37
	Rabbit (pieces)	1.1	2 or 3	8	175	65-80
	Loaf cake	0.9	2 or 3	10	175	50-65

Function selected	Type of food or recipe	Weight (kg)	Shelf position (level)	Preheating time (min.)	Temperature (°C)	Duration (minutes)
COMPLETE MENU	Cheese pies	0.8	2 or 3	6.5	180	23-28
	Vegetable pies	1.5	2 or 3	8	190	35-40
	Tomatoes au gratin	9 pcs	2 or 3	7.5	200	20-22
	Roast veal	1.3	1 or 2 or 3	8.5	190	105-115
	Chicken	0.4	2 or 3	7.5	200	28-35
	Cod	1.5	2 or 3	7.5	190	28-38
	Monkfish	0.7	2 or 3	8	190	23-28
	Cream puffs	0.9	2 or 3	6	200	13-18
MULTI COOKING	Large rustic cob loaf	1.5	3 or 4	8	210	38-48
	Vegetable flan	0.8	2 or 3 or 4	7.5	180	15-22
	Baked pasta dishes	1.3	2 or 3	9.5	190	32-40
	Pilaf rice	1	2 or 3	10	190	15-22
	Swordfish	0.8	2 or 3	8	200	30-35
	Chicken pieces	1	2 or 3	7.5	175	40-45
	Croissants	12 pcs	3 or 4	6	180	15-20
	Puff pastry	0.8	2 or 3 or 4	6.5	165	18-22
RAPID HEATING	Courgettes au gratin	1.4	1 or 2 or 3	6	190	15-19
	Tortellini au gratin	1	2 or 3	5.5	175	17-23
	Potato dumplings	1.5	1 or 2	5	180	15-25
	Meat kebabs	1	1 or 2 or 3	8.5	190	22-28
	Chicken wings	1	2 or 3	7.5	175	18-23
	Sausages	15 pcs	2 or 3	5.5	180	13-15
	Chocolate Bonet dessert	9 pcs	2 or 3	3	210	7-9
	Muffins	9 pcs	1 or 2	4.5	190	15-22
BBQ	Omelette	1.8	2 or 3	4	190	22-45
	Fish pie	1.8	2 or 3 or 4	5.5	185	30-32
	Goat skewers	1	2 or 3	6	200	8-15
	Pork ribs	1.8	1 or 2	8	195	32-42
	Hamburgers	180 g	1 or 2 or 3	3	195	6-8
	Trout	0.8	1 or 2 or 3	6.5	200	37-42
	Sweet stuffed pancakes	12 pcs	1 or 2	5.5	190	7-15
	Mini croissants	12 pcs	1 or 2	4	185	15-17

Top & Bottom Heat, Fan Assisted, Grill and Fan Grill are standard cooking functions, you can refer to manual cooking programs for suggested dish for daily usage, you can use your knowledge for temperature, levels, time management.

## COOKING TESTED

– In accordance with the Standard EN / IEC 60350 These tables have been created for the controlling authorities in order to facilitate the examination and testing of the various devices.

### How to read the cooking table

The table suggests the ideal function to use for a particular food cooked on one or more shelves simultaneously.

The cooking times refer to the introduction of the food in the oven, excluding preheating (if required). Temperatures and cooking times are approximate values and depend on the quality of food and the type of accessory.

Initially use the recommended values and, if the cooking result is not as expected, increase or decrease the time. We recommend using the supplied accessories, enamel trays and trays made of dark metal. Follow the selection table which lists the supplied items to be placed on different shelves.

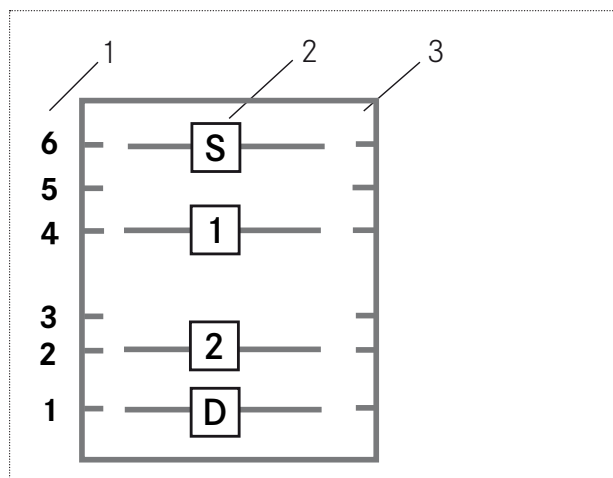
The indicated levels refer to the shelves without sliding guides (please remove).

### Cooking different foods at the same time

Using the recommended ventilated functions, it is possible to cook on different shelves simultaneously. When cooking on a single shelf you can also use the static function.

Recipe	Function	Pre-heating	Level (from bottom to top)	Temperature (°C)	Time (min.)	Accessories / Notes
Shortbread	TOP/BOTTOM HEAT	✓	4	160	22–26	Level 4: enamel baking tray
	EASY BAKING	✓	1–3	150	32–38	Level 1: enamel roasting tray Level 3: enamel baking tray
Small cakes	TOP/BOTTOM HEAT	✓	3	170	33–38	Level 3: enamel roasting tray
	EASY BAKING	✓	3	150	24–28	Level 4: enamel roasting tray Level 3: enamel roasting tray
	FAN ASSISTED	✓	3–5	140	28–35	Level 3: enamel baking tray Level 5: enamel roasting tray
Spongecake made without added fat	TOP/BOTTOM HEAT	✓	2	170	43–48	Level 2: baking tin on rack
	EASY BAKING	✓	2	170	28–32	Level 2: baking tin on rack
Apple pie	TOP/BOTTOM HEAT	✓	1	190	60–70	Level 1: baking tin on rack
	MULTICOOKING	✓	1	180	50–55	Level 1: baking tin on rack
Two apple pies	MULTICOOKING	✓	1	180	50–55	Level 1: 2 baking tins on rack
Leavened cakes	TOP/BOTTOM HEAT	✓	2	165	25–30	Level 2: baking tin on rack
	EASY BAKING	✓	2	165	28–35	Level 2: baking tin on rack
Grill cooking		If cooking foods directly on the rack, place the enamel tray on the shelf below. This will collect cooking residues and keep the oven clean.				
Toasted sandwich	GRILL	✓ (5 min.)	5	Level 4	2–3	Level 5: rack ► Keep the door closed for the entire cooking time.
Burgers	BBQ	no	4	200	20	Level 4: rack Level 3: enamel baking/roasting tray ► Turn food after 10 min.

# COMPLETE MENU PROGRAMS



- 1 Runners  
2 Shelf position  
3 Oven chamber

Example:

- S** Starter  
**1** 1st Course  
**2** 2nd Course  
**D** Dessert

Information about weight and position: on website: <http://recipes.franke.com>

## Complete Meat Menu

### Meat Menu 1

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	SAVOURY GRUYERE PROFITEROLES	6	28 min	n20 300 g	Enamel baking tray
<b>1st course</b>	BEEF CANELONI	4	41 min	1100 g	Baking tin on grill
<b>Dessert</b>	CHOCOLATE CHILLI CAKE	1	51 min	800 g	Baking tin on enamel roasting tray
<b>2nd course</b>	STUFFED GUINEA FOWL	2	98 min	1450 g	Baking tin on grill

### Meat Menu 2

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	STUFFED COURGETTES	6	18 min	n16 700 g	Enamel baking tray
<b>Dessert</b>	APPLE PIE	1	34 min	800 g	Baking tin on enamel roasting tray
<b>1st course</b>	LASAGNE WITH PESTO	4	44 min	1600 g	Baking tin on grill
<b>2nd course</b>	CHICKEN MEATLOAF WITH PEAS & ASPARAGUS	2	54 min	1100 g	Baking tin on grill

### Meat Menu 3

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	FENNEL GRATIN	6	22 min	800 g	Baking tin on grill
<b>1st course</b>	GNOCCHI	4	29 min	650 g	Baking tin on grill
<b>Dessert</b>	PLUM TART	1	51 min	580 g	Baking tin on enamel roasting tray
<b>2nd course</b>	WILD BOAR IN SAUCE	3	55 min	900 g	Enamel baking tray

**Meat Menu 4**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	SPINACH FLAN	6	19 min	800 g	Baking tin on grill
<b>1st course</b>	PATE WITH POLENTA & VEGETABLES	4	25 min	1200 g	Baking tin on grill
<b>2nd course</b>	TURKEY STUFFED WITH ASPARAGUS	3	29 min	870 g	Enamel baking tray
<b>Dessert</b>	SWEET FOCACCIA	1	32 min	1100 g	Baking tin on enamel roasting tray

**Meat Menu 5**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	STUFFED COURGETTE FLOWERS	6	17 min	600 g	Baking tin on grill
<b>1st course</b>	PAPPARDELLE PASTA WITH COURGETTES	4	23 min	1100 g	Baking tin on grill
<b>2nd course</b>	ROAST VEAL	3	28 min	900 g	Enamel baking tray
<b>Dessert</b>	RICOTTA CINNAMON PUDDING	1	41 min	850 g	Baking tin on enamel roasting tray

**Meat Menu 6**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	POTATO BASKETS	6	23 min	800 g	Enamel baking tray
<b>1st course</b>	STUFFED PASTA	4	38 min	1100 g	Baking tin on grill
<b>Dessert</b>	CHESTNUT CAKE	1	38 min	900 g	Baking tin on grill
<b>2nd course</b>	LEG OF LAMB	3	78 min	800 g	Enamel roasting tray

**Meat Menu 7**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	STUFFED PEPPERS	6	25 min	600 g	Baking tin on grill
<b>1st course</b>	EGG NOODLES WITH HAM & CHEESE	4	34 min	1300 g	Baking tin on grill
<b>Dessert</b>	GERMAN CAKE	1	54 min	850 g	Baking tin on enamel roasting tray
<b>2nd course</b>	CHICKEN WITH RAISINS	3	79 min	1450 g	Enamel baking tray

**Meat Menu 8**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	OLIVE TOFU DUMPLINGS	6	28 min	850 g	Enamel baking tray
<b>1st course</b>	MEAT FILLED PASTA	4	35 min	1100 g	Baking tin on grill
<b>2nd course</b>	ROAST VEAL	2	38 min	900 g	Baking tin on grill
<b>Dessert</b>	MARBLE CAKE	1	65 min	1326 g	Baking tin on enamel roasting tray



## Complete Meat Menu - low energy

### Meat Menu 1 - low energy

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	SAVOURY GRUYERE PROFITEROLES	6	45 min	n20 300 g	Enamel baking tray
<b>1st course</b>	BEEF CANELONI	4	58 min	1100 g	Baking tin on grill
<b>Dessert</b>	CHOCOLATE CHILLI CAKE	1	65 min	800 g	Baking tin on enamel roasting tray
<b>2nd course</b>	STUFFED GUINEA FOWL	2	98 min	1450 g	Baking tin on grill

### Meat Menu 2 - low energy

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	STUFFED COURGETTES	6	45 min	n16 700 g	Enamel baking tray
<b>Dessert</b>	APPLE PIE	1	56 min	800 g	Baking tin on enamel roasting tray
<b>1st course</b>	LASAGNE WITH PESTO	4	70 min	1600 g	Baking tin on grill
<b>2nd course</b>	CHICKEN MEATLOAF WITH PEAS & ASPARAGUS	2	82 min	1100 g	Baking tin on grill

### Meat Menu 3 - low energy

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	FENNEL GRATIN	6	45 min	800 g	Baking tin on grill
<b>1st course</b>	GNOCCHI	4	45 min	650 g	Baking tin on grill
<b>Dessert</b>	PLUM TART	1	60 min	580 g	Baking tin on enamel roasting tray
<b>2nd course</b>	WILD BOAR IN SAUCE	3	74 min	900 g	Enamel baking tray

### Meat Menu 4 - low energy

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	SPINACH FLAN	6	38 min	800 g	Baking tin on grill
<b>1st course</b>	PATE WITH POLENTA & VEGETABLES	4	52 min	1200 g	Baking tin on grill
<b>2nd course</b>	TURKEY STUFFED WITH ASPARAGUS	3	56 min	870 g	Enamel baking tray
<b>Dessert</b>	SWEET FOCACCIA	1	56 min	1100 g	Baking tin on enamel roasting tray

### Meat Menu 5 - low energy

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	STUFFED COURGETTE FLOWERS	6	43 min	600 g	Enamel baking tray
<b>1st course</b>	PAPPARDELLE PASTA WITH COURGETTES	4	48 min	1100 g	Baking tin on grill
<b>2nd course</b>	ROAST VEAL	3	56 min	900 g	Baking tin on grill
<b>Dessert</b>	RICOTTA CINNAMON PUDDING	1	58 min	850 g	Baking tin on enamel roasting tray



**Meat Menu 6 - low energy**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
Dessert	CHESTNUT CAKE	1	42 min	900 g	Baking tin on enamel roasting tray
Starter	POTATO BASKETS	6	49 min	800 g	Enamel baking tray
1st course	STUFFED PASTA	4	60 min	1100 g	Baking tin on grill
2nd course	LEG OF LAMB	3	96 min	800 g	Baking tin on grill

**Meat Menu 7 - low energy**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
Starter	STUFFED PEPPERS	6	52 min	600 g	Enamel baking tray
1st course	EGG NOODLES WITH HAM & CHEESE	4	65 min	1300 g	Baking tin on grill
Dessert	GERMAN CAKE	1	65 min	850 g	Baking tin on enamel roasting tray
2nd course	CHICKEN WITH RAISINS	3	86 min	1450 g	Baking tin on grill

**Meat Menu 8 - low energy**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
Starter	OLIVE TOFU DUMPLINGS	6	56 min	850 g	Enamel baking tray
1st course	MEAT FILLED PASTA	4	58 min	1100 g	Baking tin on grill
2nd course	ROAST VEAL	2	58 min	900 g	Baking tin on enamel roasting tray
Dessert	MARBLE CAKE	1	65 min	1326 g	Baking tin on grill

**Complete Fish Menu****Fish Menu 1**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
Starter	SWORDFISH SKEWERS	6	22 min	600 g	Enamel baking tray
1st course	PASTA WITH RADICCHIO & PRAWNS	4	27 min	1200 g	Baking tin on grill
Dessert	PEAR TART	1	44 min	950 g	Baking tin on grill
2nd course	SEA BASS IN FOIL	2	50 min	800 g	Baking tin on grill

**Fish Menu 2**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
Starter	SALMON TART	6	35 min	1200 g	Enamel baking tray
1st course	FISH PIE	4	41 min	1200 g	Baking tin on grill
Dessert	TORTA MARGHERITA	1	45 min	890 g	Baking tin on enamel roasting tray
2nd course	GILTHEAD BREAM IN FOIL	2	45 min	800 g	Baking tin on grill

**Fish Menu 3**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	STUFFED ANCHOVIES	6	25 min	400 g	Enamel baking tray
<b>2nd course</b>	ROLLS OF SOLE	2	32 min	600 g	Baking tin on grill
<b>1st course</b>	TIMBALE OF VERMICELLI	4	46 min	1300 g	Baking tin on grill
<b>Dessert</b>	YOGHURT CAKE	1	46 min	680 g	Baking tin on enamel roasting tray

**Fish Menu 4**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	COD WITH ARTICHOKEs	6	24 min	900 g	Enamel baking tray
<b>Dessert</b>	HONEY CAKE	1	30 min	800 g	Baking tin on enamel roasting tray
<b>1st course</b>	SPAGHETTI BAKED IN PAPER	4	34 min	1200 g	Baking tin on grill
<b>2nd course</b>	BREAM WITH CAPERS	3	45 min	800 g	Baking tin on grill

**Fish Menu 5**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Dessert</b>	PINEAPPLE TART	1	22 min	300 g	Baking tin on enamel roasting tray
<b>Starter</b>	FRIED ARTICHOKEs	6	29 min	500 g	Baking tin on grill
<b>1st course</b>	RISOTTO WITH SCAMPI & MUSHROOMS	4	32 min	1100 g	Baking tin on grill
<b>2nd dishes</b>	CALAMARI WITH PEAS	3	40 min	900 g	Enamel baking tray

**Fish Menu 6**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	SALT COD BALLS	6	21 min	600 g	Enamel baking tray
<b>1st course</b>	LASAGNE WITH SEAFOOD & PEAS	4	38 min	1300 g	Baking tin on grill
<b>2nd course</b>	JOHN DORY	3	42 min	1100 g	Baking tin on grill
<b>Dessert</b>	LEMON CAKE	1	48 min	800 g	Baking tin on enamel roasting tray

**Fish Menu 7**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	GROUSE	6	14 min	400 g	Enamel baking tray
<b>2nd course</b>	STUFFED SALMON	3	22 min	800 g	Baking tin on grill
<b>Dessert</b>	CITRUS FRUIT TART	1	36 min	700 g	Baking tin on enamel roasting tray
<b>1st course</b>	RICE, POTATOES & MUSSELS	4	42 min	1400 g	Baking tin on grill

**Fish Menu 8**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	SCALLOPS WITH LEEKS	6	24 min	550 g	Baking tin on grill
<b>1st course</b>	SEAFOOD TAGLIATELLE	4	28 min	750 g	Baking tin on grill
<b>2nd course</b>	SCORPIONFISH IN SAUCE	2	34 min	700 g per 2 p.z	Enamel baking tray
<b>Dessert</b>	LEMON TART	1	34 min	600 g	Baking tin on enamel roasting tray

**Complete Fish Menu - low energy****Fish Menu 1 - low energy**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	SWORDFISH SKEWERS	6	42 min	600 g	Enamel baking tray
<b>1st course</b>	PASTA WITH RADICCHIO & PRAWNS	4	50 min	1200 g	Baking tin on grill
<b>Dessert</b>	PEAR TART	1	52 min	950 g	Baking tin on enamel roasting tray
<b>2nd course</b>	SEA BASS IN FOIL	2	65 min	800 g	Baking tin on grill

**Fish Menu 2 - low energy**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Dessert</b>	TORTA MARGHERITA	1	50 min	890 g	Baking tin on enamel roasting tray
<b>Starter</b>	SALMON TART	6	53 min	1200 g	Enamel baking tray
<b>1st course</b>	FISH PIE	4	57 min	1200 g	Baking tin on grill
<b>2nd course</b>	GILTHEAD BREAM IN FOIL	2	59 min	800 g	Baking tin on grill

**Fish Menu 3 - low energy**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	STUFFED ANCHOVIES	6	48 min	400 g	Enamel baking tray
<b>2nd course</b>	ROLLS OF SOLE	2	48 min	600 g	Baking tin on grill
<b>Dessert</b>	YOGHURT CAKE	1	54 min	680 g	Baking tin on enamel roasting tray
<b>1st course</b>	TIMBALE OF VERMICELLI	4	57 min	1300 g	Baking tin on grill

**Fish Menu 4 - low energy**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
<b>Starter</b>	COD WITH ARTICHOKES	6	45 min	900 g	Enamel baking tray
<b>Dessert</b>	HONEY CAKE	1	48 min	800 g	Baking tin on enamel roasting tray
<b>1st course</b>	SPAGHETTI BAKED IN PAPER	4	59 min	1200 g	Baking tin on grill
<b>2nd course</b>	BREAM WITH CAPERS	3	62 min	800 g	Baking tin on grill

**Fish Menu 5 - low energy**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
Dessert Starter	PINEAPPLE TART	1	32 min	300 g	Baking tin on enamel roasting tray
Starter	FRIED ARTICHOKEs	6	48 min	500 g	Baking tin on grill
1st course	RISOTTO WITH SCAMPI & MUSHROOMS	4	54 min	1100 g	Baking tin on grill
2nd course	CALAMARI WITH PEAS	3	62 min	900 g	Enamel baking tray

**Fish Menu 6 - low energy**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
Starter	SALT COD BALLS	6	39 min	600 g	Enamel baking tray
1st course	LASAGNE WITH SEAFOOD & PEAS	4	54 min	1300 g	Baking tin on grill
2nd course Dessert	JOHN DORY	3	54 min	1100 g	Baking tin on grill
Dessert	LEMON CAKE	1	54 min	800 g	Baking tin on enamel roasting tray

**Fish Menu 7 - low energy**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
Starter	GROUSE	6	32 min	400 g	Enamel baking tray
2nd course	STUFFED SALMON	3	35 min	800 g	Baking tin on grill
Dessert	CITRUS FRUIT TART	1	53 min	700 g	Baking tin on enamel roasting tray
1st course	RICE, POTATOES & MUSSELS	4	58 min	1400 g	Baking tin on grill

**Fish Menu 8 - low energy**

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
Starter	SCALLOPS WITH LEEKS	6	45 min	550 g	Enamel baking tray
1st course	SEAFOOD TAGLIATELLE	4	50 min	750 g	Baking tin on grill
Dessert	LEMON TART	1	50 min	600 g	Baking tin on enamel roasting tray
2nd course	SCORPIONFISH IN SAUCE	2	59 min	700 g per 2 p.z	Baking tin on grill

## Complete menu 4 Pizzas and Bread

### Menu 4 Pizzas

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
1	PIZZA MARGHERITA	6	28 min	400 g	Enamel baking tray
2	PIZZA WITH BACON AND OLIVES	4	28 min	400 g	on grill
3	PIZZA WITH TUNA AND ONIONS	2	28 min	400 g	on grill
4	PIZZA WITH VEGETABLES	1	25 min	400 g	Enamel roasting tray

### Menu Bread

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
1	BREAD / PIZZA	6	25 min	500 g	Enamel baking tray
2	BREAD / PIZZA	4	27 min	500 g	on grill
3	BREAD / PIZZA	2	27 min	500 g	on grill
4	BREAD / PIZZA	1	27 min	500 g	Enamel roasting tray

## Complete menu 4 Pizzas and Bread - low energy

### Menu 4 Pizzas

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
1	PIZZA WITH BLACK OLIVES	6	38 min	400 g	Enamel baking tray
2	PIZZA WITH HAM AND MUSHROOMS	1	38 min	400 g	Enamel roasting tray
3	PIZZA WITH VEGETABLES	2	38 min	400 g	on grill
4	PIZZA WITH TUNA AND ONIONS	4	38 min	400 g	on grill

### Menu Bread

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
1	BREAD / PIZZA	1	49 min	500 g	Enamel roasting tray
2	BREAD / PIZZA	2	49 min	500 g	on grill
3	BREAD / PIZZA	4	53 min	500 g	on grill
4	BREAD / PIZZA	6	55 min	500 g	Enamel baking tray

### Menu Wellness

Food	Recipes	Shelf position	Total cooking time	Weight (recipe)	Franke accessory to be used
1	LAMB/PORK/SHEEP	3	194 min	1550 g	Enamel baking tray
3	FISH	3	92 min	1100 g	Enamel baking tray
2	POULTRY	3	138 min	600 g	Enamel baking tray
4	VEAL	3	195 min	1100 g	Enamel baking tray
5	VEGETABLES	3	75 min	900 g	Enamel baking tray

## CLEANING AND CARE

Before performing any cleaning and care:

- ▷ Read the general safety information about cleaning in the chapter “safety information”.
- ▷ Turn the oven off.
  - Depending on how the oven is installed:  
Unplug the oven or disconnect the power at the main electrical system switch, e.g., switch off the fuse of the oven in the fuse box.

### General recommendations

Stains on the base of the oven from various cooking products (sauces, sugar, proteins and fat) are always caused by spills and splashes. Splashes occur during cooking and are usually the result of cooking at too high temperatures. Spills occur when using cooking dishes which are too small, or due to an incorrect estimate of increases in volume during cooking. These problems can be avoided by using deep cooking receptacles or by using the enamel trays supplied with the oven.

The stainless steel and enamelled parts of the oven will remain as good as new if cleaned regularly with water or special detergents.

- ▷ Ensure that the oven is cold before you start cleaning.
- ▷ Do not use steam cleaners or direct jets of water.
- ▷ Do not use coarse abrasive materials or sharp metal scrapers to clean the glass parts of the oven door. They could scratch the surface and cause the glass to shatter.
- ▷ Never use scouring pads, steel wool, muriatic acid or other products which could scratch or mark the surface.
- ▷ Only use hot water and non-abrasive detergents when cleaning the enamelled surfaces and the oven chamber.
- ▷ Use a branded glass cleaner for the glass.

### Using the auto clean function

This function is only available on ovens with pyrolytic cleaning function, like FS913P.

The **AUTO CLEAN** function turns oven cleaning into a quick, easy and instant procedure. The temperature reached in the cooking compartment (450°C) carbonizes all food and fat residue. During this process, some particles of residue may glow; this is a normal phenomenon due to instantaneous combustion.

If the **AUTO CLEAN** function is activated, the oven door is locked after the first two minutes cycles and cannot be opened. The padlock icon lights up. The obscuring of the LCD display during the pyrolytic cleaning process is a precautionary display protection feature caused by the high temperatures in use.

We recommend to start the cleaning cycle always with room temperature oven.

### Before cleaning

**Accessories left in the oven may hinder the correct circulation of heat on all the walls or may be damaged due to the high temperatures.**

- ▷ Remove all accessories (enamel trays, racks, runners, telescopic guides).
- ▷ Do not leave anything inside the oven.
- ▷ Remove food residues using a moist sponge.
- ▷ Never use detergents or any other specific cleaning product.
- ▷ Do not obstruct the circulation of air in the area in front of the oven.
- ▷ Do not leave anything on the door handle.

**The surfaces may become very hot during pyrolytic cleaning process.**

- ▷ Keep children away.
- ▶ Clean the internal glass panel with a mixture of water and soap.
- ▶ Start the **AUTO CLEAN** function at the display.

### After cleaning

- ▶ Clean the internal glass panel with a glass cleaner.
- ▶ Dry all parts of the oven thoroughly after cleaning.

### Cleaning the oven chamber

It is easier to remove any stains while the oven is still warm and while the stains are still new.

- ▷ Ensure the oven is cool to the touch, to avoid burns.
- ▶ Clean the enamelled surfaces and the oven chamber with hot water and non-abrasive detergents.
- ▶ Dry all parts of the oven thoroughly after cleaning.

### Cleaning the oven door

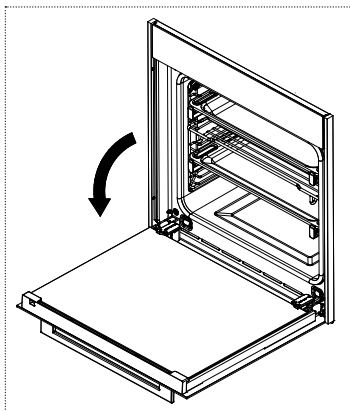
- ▷ Ensure that the oven is cold before you start cleaning.

To facilitate oven cleaning, the oven door can be removed (see chapter „Removing the oven door“).



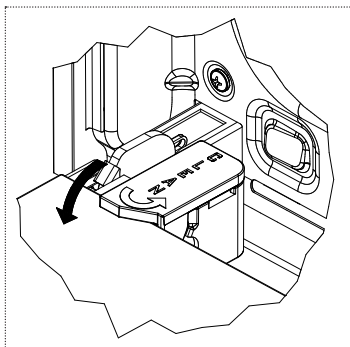
## Removing the oven door

- Open the oven door completely.

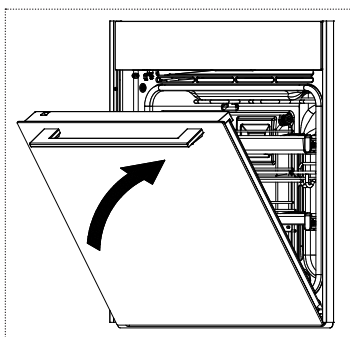


The hinges are equipped with two moveable locks.

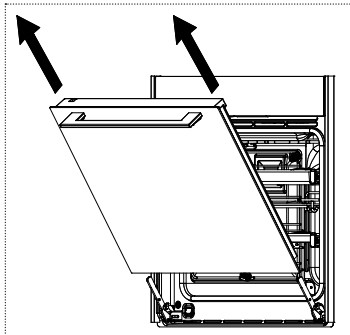
- To release the hinge lift the lock and hold the door at the sides near the hinges.
- Turn the two block hooks down.



- Ensure that the block hooks are turned down completely.
- Close the door halfway.



- Pull the door outwards.



## Mounting the oven door

After cleaning, the oven door has to be mounted again.

- Slide the hinges into their grooves.
- Turn the two block hooks (used as hinge attachments) upwards.

### CAUTION! Damage to the oven due to wrong handling!

- Never try closing the door when one or both blocks are partially or completely open.
- Close the oven door.

## Cleaning the glass panels of the oven door

The oven door and the glass panels can be removed to enable thorough cleaning of the glass panel.

The oven door has 3 glass panels, 4 glass panels for pyro model FS 913 P (intermediate glass panel):

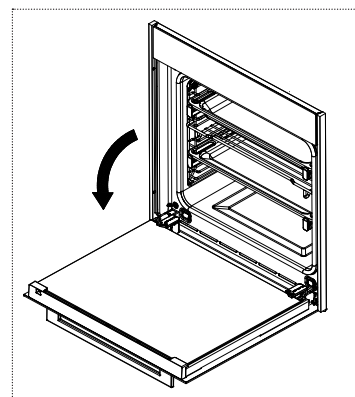
- internal glass panel (near the cavity)
- intermediate glass panel (inside the oven door)
- external glass panel

The internal glass panel and the intermediate glass panel can be removed for cleaning purposes.

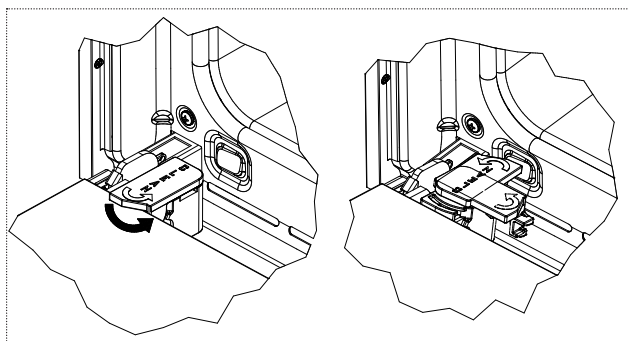
The inside of the external glass panel can be cleaned when the internal and the intermediate glass panel are removed.

### Removing and cleaning the internal glass panel from the oven door

- Ensure that the oven is cold before you start cleaning.
- Open the oven door completely.



- Turn the two black blocks (with the word **CLEAN**, at the bottom of the door) for 180° so that they fit into the seats in the oven structure.



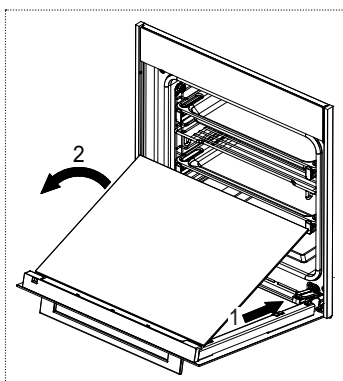
- Make sure to turn the black blocks completely.
- The blocks click into their position.

### CAUTION! Damage to the oven due to wrong handling!

If the blocks are not turned completely, removing the glass panel will cause the oven door to close immediately.

- ▷ Never try closing the door when one or both blocks have partially or completely freed the glass panel.

- ▷ Carefully push the internal glass panel (1) towards the oven. Then lift the internal glass panel (2).
  - The two black blocks will prevent the door from closing.



- ▷ Clean the internal glass panel.

### Removing and cleaning the intermediate glass panel of the oven door

After removing the internal glass panel, the intermediate glass panel can be removed.

- ▷ Carefully lift the intermediate glass panel out of the rubbers on both sides.
- ▷ Clean the intermediate glass panel.

### Removing and cleaning the upper trims for glass panels

For more thorough cleaning, the upper trims on the oven door can be removed. The upper trims are fixed with two screws, one in the upper right, one in the upper left corner on the inside of the oven door. It is only possible to remove the upper trims when the internal glass is removed.

- ▷ Unscrew the fixing screws in the upper right and left corner of the oven door.
- ▷ Remove the upper trim.
- ▷ Clean the upper trim.

### Mounting the glass panels

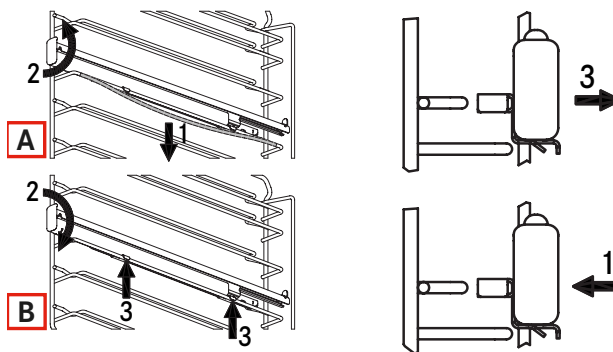
The correct position of the mounted glass panels is indicated by the wording **TEMPERED GLASS** which must be perfectly legible.

- ▷ If unmounted, put the upper glass trim back in place.
- ▷ If unmounted, put the intermediate glass panel back in place within the rubbers.
- ▷ Put the internal glass panel back in place.
- ▷ Turn the two glass retaining blocks back to their original position.
- ▷ Close the oven door.

### Cleaning the side frames and telescopic guides

To clean the side frames and telescopic guides thoroughly they can be removed from the oven.

#### Remove the telescopic guides



#### Image A

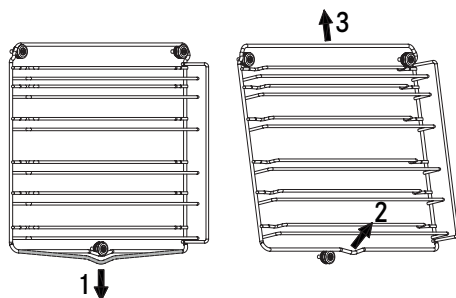
- ▷ With the telescopic guide in closed position press down firmly (1) to the middle of the wire rack where the bottom side of the guide hooks.
- ▷ Turn the guide in a anticlockwise direction (2) and remove it from the grid floor (3).

#### Image B

- ▷ With the telescopic guide in open position, move forward the wire rack (1).
- ▷ Turn the guide in a clockwise direction (2) and hook it on the bottom shelf (3) pressing towards of the two hooks until you hear a click.
- ▷ Lift the telescopic guide (3) while pulling out (2) towards the other side of the oven.
- ▷ Remove the telescopic guides.



## Remove the side frames

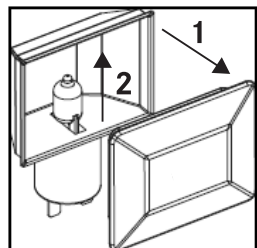


- ▶ Bend the crosspiece which is engaged in the fixing bush downwards and remove it from the groove.
- ▶ Push the side frame upwards and remove it from the two upper hooks.

### Cleaning

- ▶ Clean the side frames and the telescopic guides.
- ▶ After cleaning, keep the side frame tilted and insert the side frames into the two respective guides on the top.
- ▶ Bend the crosspiece which is engaged in the fixing bush upwards and insert it in the groove.
- ▶ Insert the telescopic guides.

## Replacing the oven lamp



**WARNING!**  
Ensure that the  
appliance is switched  
off before replacing  
the lamp to avoid  
electric shock.

Franke ovens are equipped with two rectangular lamps. The replacement lamp must meet the following technical specifications:

- Temperature resistance: 300°C
- Voltage: 220-240 V, 50/60 Hz
- Power: 40 W
- Connection: G9

### CAUTION! Damage to the lamp due to wrong handling!

- ▶ Avoid touching the lamps with bare hands.
- ▶ Use a cloth or a sheet of kitchen paper.



### WARNING! Possibility of electric shock!

- ▶ Ensure that the oven is switched off before replacing the lamp.



### WARNING! Electric shock due to wrong handling!

- ▶ Switch the oven off.
  - Depending on how the oven is installed:  
Unplug the oven or disconnect the power at the main electrical system switch, e.g., switch off the fuse of the oven in the fuse box.
- ▶ Remove the glass cover by carefully prying it off with a flat-blade screwdriver.
- ▶ Remove the lamp from its holder.
- ▶ Replace the lamp.
- ▶ Reattach the glass cover.


## MAINTENANCE AND REPAIR

- ▷ Make sure that maintenance on electrical components is carried out only by the manufacturer or the customer service.
- ▷ Make sure that damaged cables are changed only by the manufacturer or the customer service.
- ▷ When contacting the customer service, please provide the following information:
  - type of fault
  - appliance model (Art.)
  - serial number (S.N.)

This information is given on the data plate.

### Software version

This option contains technical information useful for the customer service in case of an intervention on the electronic control.

- ▶ Press .
  - The **SETUP** menu with different options appears.
- ▶ Press **SOFTWARE VERSION**.
  - The software information appears.

### Demo

The option can only be activated by service technicians.

The option allows to navigate the display functions without activating the heating elements. It is useful in situations such as fairs or product presentations.

## DISPOSAL



The symbol on the product or on the packaging indicates that the device must not be disposed of in the domestic waste.

By disposing of the device in a proper way you help to avoid harmful consequences to environment and health.

Further information about recycling the device is available from the competent authority, the local refuse disposal service or the vendor of the device.

- ▷ Dispose of the device, which is to be discarded, via a specialised waste collection point for electronic and electrical devices.

In accordance with the Directive 2012/19/EU, regarding the reduction of the hazardous substances used in electrical and electronic appliances, and waste disposal.

The barred dustbin symbol on the appliance indicates that at the end of its working life the product must not be disposed of as household waste.

Consequently, when the appliance has reached the end of its working life the user must take it to a suitable recycling centre for electronic and electrotechnical waste, or return it to the dealer when purchasing a new appliance of equivalent type.

Proper separate waste collection of the scrapped appliance for subsequent recycling, treatment and environmentally-friendly disposal helps prevent a potentially negative impact on the environment and health and facilitates recycling of the materials used in appliance construction.

## CUSTOMER SERVICE

- ▶ Refer to the contact address for your country on the back page or on our website:
  - [www.franke.com](http://www.franke.com)

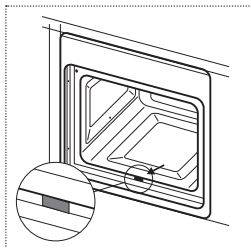
## TECHNICAL DATA

### Product identification Type:

OE-9D

Model: FS 913 P BK DCT TFT AUS

- Refer to the data plate placed on the product.



The energy efficiency class (according to 2009 / 60350-50304 / EN) is determined by operating modes: Energy Saving and Statics.

To calculate the volume, if present, remove the inner side of the guide wire (according to regulations 2009 / 60350-50304 / EN).

Appliance operation is safe with and without tray guides.

Parameter	Value
Working dimensions of the oven (mm)	480 x 370 x 405 (W x H x D)
Power supply voltage and frequency	220-240 V, 50-60Hz
Total power and fuse rating	2900 W, 16 A

### Power and heating element values

Radial motor	27 ... 40 W
Light bulb	40 W (2x)
Tangential fan	15 ... 35 W
Roof	520 W / 124 V
Floor	1250 W
Grill	2100 W
DCT heating elements	2650 W

Parameter	Symbol	Value	Unit of measure
Model identification	FS-CR	913-982 DCT	
Oven type		built-in	
Appliance weight	M	41	kg
Number of cavities		1	
Heat source of each cavity		electric	
Volume of each cavity	V	74	l
Energy consumption required to heat a standard load in a cavity of an electric oven during a cycle in convection mode for each cavity	EC electric cavity	1.12	kWh/cycle
Energy consumption required to heat a standard load in a cavity of an electric oven during a cycle in forced air circulation mode for each cavity	EC electric cavity	0.53	kWh/cycle
Energy efficiency ratio for each cavity	EEl cavity	61	

Parameter	Symbol	Value	Unit of measure
Model identification	FS	913 P DCT	
Oven type		built-in	
Appliance weight	M	43	kg
Number of cavities		1	
Heat source of each cavity		electric	
Volume of each cavity	V	74	l
Energy consumption required to heat a standard load in a cavity of an electric oven during a cycle in convection mode for each cavity	EC electric cavity	1.12	kWh/cycle
Energy consumption required to heat a standard load in a cavity of an electric oven during a cycle in forced air circulation mode for each cavity	EC electric cavity	0.70	kWh/cycle
Energy efficiency ratio for each cavity	EEl cavity	81	

The manufacturer provides continuously product enhancements. For this reason, the text and the illustrations in this manual may be changed without notice.

Further information on technical data is available on:

- [www.franke.com](http://www.franke.com)