

**Turbo Quartz®  
Multifunction Ovens  
FC 60 and FC 60 TQ**



Installation and  
user manual



## Technical characteristics

Outside size	L 59.5 x D 61 x H 59 cm
Inside size	L 47 x D 37,5 x H 35 cm
Weight	40 kg
Convection power	3000 W
Quartz tube power	1550 W
Bottom power	1200 W
Power consumption	
Quartz Position	
Rise to 300°C	0.75 kw/h
Holding 1 h at 300°C	1.30 kw/h
Convection position	
Rise to 300°C	0.55 kw/h
Holding 1 h at 300°C	1.70 kw/h

## Contents

Oven description	4
Details of functions	5 - 7
The oven accessories	8
Maintenance and precautions	9 - 10
Assembling and removing the supports	11
Assembling and removing the door	12
Troubleshooting	13
Technical characteristics	15

## Description of oven

You have just acquired Turbo Quartz ® FC 60 or FC 60 TQ convection oven.  
Model FC 60: The air, blown by an independent heating element and pulsed by a fan, spreads out evenly and provides homogenous cooking on between 1 and 4 levels.

Model FC 60 TQ: identical to the FC 60 + Function Turbo Quartz ® model. Well-known to caterers for more than for 30 years, the infrared quartz technology provides odour-free cooking without any smoking for fish, poultry, grills, gratin dishes and pastries... identical to wood embers. For the first time, this technology is combined with convection.

### Convection cooking

This technology provides consistent cooking because the heat is spread out evenly throughout the oven. It is a way of simultaneously cooking several dishes, even of different types, without taste or odour being passed from one to the other.

It is also ideal for gentle defreezing by a flow of warm air.

The continuous flow of hot air around the food offers uniform and faster cooking at a lower temperature than in a traditional oven. In addition, the lower temperature makes it possible to preserve the natural taste and natural appearance of your food, without generating any smoke.

### Quartz infrared cooking (model FC 60 TQ only)

The heat is transmitted to the food by the radiation of the quartz tubes, reaching a temperature of 1050°C and giving off radiation of the same wavelength as embers.

This technology makes it possible to reach 250 °C in less than five minutes, dispensing with the need for preheating and, accordingly, making for a considerable energy saving. The ventilation provides for excellent distribution of the heat. The function is ideal for grilling, browning or for gratin dishes.

This cooking mode preserves the natural nourishing qualities of food, as well as its taste, without any weight loss.

## Troubleshooting

### Your oven does not work

- Have you connected the power plug?
- Have you checked your installation circuit breaker?
- Is the timer on?
- Is the cooking selector set to position O?
- Is the pilot light on?

### Your oven is giving off smoke

The cooking temperature is probably too high.

### Your oven is giving off a great deal of smoke in the Turbo Quartz® position

- Did you remember to leave the door half opened?
- Pour a little water into a dish and place it at the bottom level.

### Your oven is getting dirty very quickly

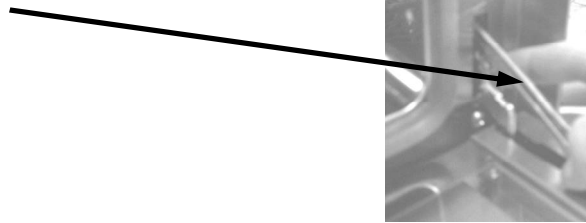
The cooking temperature is too high.

**Procedure for assembling and removing the door.**

Open the door as wide as possible



Lift the clip to attach the upper part.



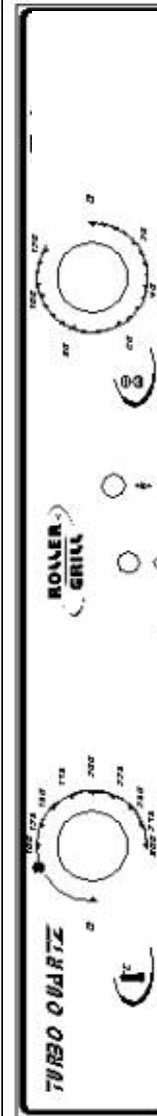
Lift the door slightly and remove it



For assembly, operate in the opposite order.  
Take care not to forget to fold back the clips.  
They would prevent the door from closing.

**Details of functions**

**Model FC 60**



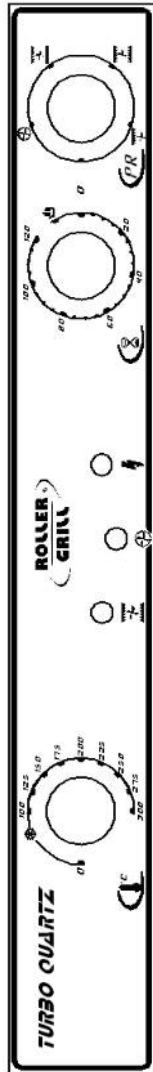
**Timer:** 120 minutes with a setting for non-stop use

**Green pilot light:** Power on

**Red pilot light:** Convection on

**Thermostat:** 0 to 300°C

**Model FC 60 TQ**



Cooking selector:

**Position 0: Off**

**Position 1: Convection**

The rear heating elements and the fan ensure uniform heating

**Position 2: Ventilated pastry oven**

The bottom element work at full power and the quartz tube are regulated by the thermostat. The fan spreads the heat out evenly.

**Position 3: Turbo Quartz®**

The quartz tubes and the bottom element are regulated by the thermostat and the fan spreads the heat out evenly.

**Position 4: Quartz grill**

The quartz tube alone are regulated by the thermostat.

**Timer:** 120 minutes with a setting for non-stop use.

**Green pilot light:** Oven on

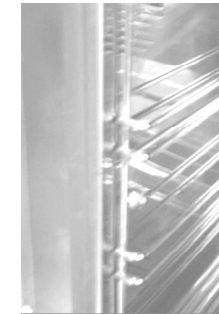
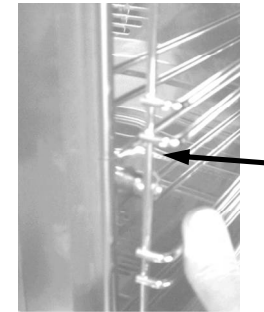
**Red pilot light:** Convection on

**Orange pilot light:** Turbo Quartz® on

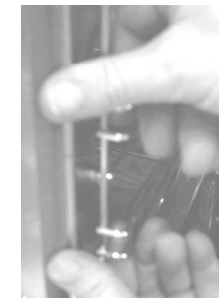
**Thermostat:** 0 to 300°C

Procedure for assembling and disassembling the griddle holders

To assemble the griddle supports, position them opposite the 2 holes and push to clip the support behind the stud attached to the oven wall.



To remove the griddle supports, position the pegs as shown in the photo to pull them out slightly and push with your thumbs as shown in the second photo.



## Maintenance and precautions

Never touch hot surfaces. Always use the provided handles and knobs.  
Place your oven so that it is within easy reach.  
Make sure it is always positioned in a well ventilated place to avoid any risks of overheating.  
Never immerse the oven, its power cord and connector in water. Infiltrations of water could cause irreparable damage to it.  
This product is liable to reach high temperatures in use: never leave children unattended near the equipment.  
Never use damaged equipment or defective power cords.  
Do not use this oven outdoors.  
Keep the power cord away from hot surfaces.  
Never install your oven near a source of heat  
Never use your oven for anything other than the purpose for which it was designed.  
Before connecting or disconnecting your oven, make sure it is turned off.  
When you use the Turbo Quartz® feature, be sure that there is nothing touching the tubes.  
The tubes reach very high temperatures. Be careful when handling food that is to be grilled or that has already been grilled.

## Details of operation

### Convection

The heat comes from the rear heating elements forming part of the ventilation system. It is spread out perfectly throughout the oven volume and adjusted very accurately by the thermostat. The air is constantly renewed and does not stagnate in the oven, ensuring that it does not transmit any odours. This setting can be used for cooking several dishes at the same time and is also ideal for warming, heating and defrosting gently.

### Ventilated pastry oven (FC 60 TQ model only)

On this setting, the bottom element work at full power and is not regulated by the thermostat.

This is the ideal setting for cooking savoury or sweet tarts and pies or bread, or to start off cooking cakes that need to rise. You can use the quartz tube at the end of cooking, regulated by thermostat, to brown, glaze or crystallize or crisp. The ventilation allows better distribution of temperature as well as higher accuracy of regulation.

### Turbo Quartz ® (FC 60 TQ model only)

In this setting, the bottom and the quartz tubes function simultaneously and are thermostat regulated. Your oven works exactly like a conventional oven. Food is cooked from the bottom, by the bottom element, and browned from the top, by the quartz tube. The ventilation allows better distribution of temperature as well as higher accuracy of regulation.

### Quartz Grill (FC 60 TQ model only)

Only the quartz tube function. They are thermostat regulated. Radiation cooling is in cold environment. The extra high temperature of quartz tubes requires cooking in open air. It is therefore advisable to leave the door half-open when roasting. To grill foods should be placed as near as possible to the quartz tubes at maximum power.

## The oven accessories

### Supports

The oven is equipped with 2 supports offering 4 cooking levels. They can be removed for the maintenance of the oven interior chamber.

### Griddles

The oven is supplied with 4 cooking griddles measuring 458 x 340 mm enabling you to use its full height.

### Interior lighting

A lamp inside the oven comes on as soon as the oven is turned on, to allow you to keep a close eye on the cooking process.

Your oven is large enough to accommodate a pie dish measuring up to 37 cm in diameter, as well as rectangular dishes measuring 45.7 cm.

The interior chamber of your oven is made entirely of stainless steel for easy maintenance and long life.

To ensure your safety, your oven door is double glazed. The double skin glass door means that the outside temperature is low even when the oven is hot on the inside.

## Maintenance and precautions

### Maintenance

Always disconnect the oven and allow it to cool before handling it.

The griddles and supports can be cleaned with dish washing liquid.

Clean the door with hot water and a little dish washing liquid.

To clean the lower part of the oven, lift the bottom heating element slightly.

### Precautions

The oven door may become hot and you should always use the handle to open the oven, and be sure to keep children well away.

To evacuate quickly the cooking condensate, always allow the oven to cool with the door open.

Your guarantee depends on you complying with these instructions.

We cannot accept any liability for damage caused by the incorrect use of your oven.

**Caution:** The green pilot light comes on the constantly as soon as your oven is connected. If the pilot light flashes on and off, it indicates that the oven safety device is operating. In this case, disconnect the oven and call your after sales service before using it again.

Extended use in this operating mode could cause more extensive and irreparable damage.