

11/2017

# **Mod: FMX-4136**

**Production code: FC 380 TQ**



**Diamond**  
catering equipment

# INSTRUCTIONS FOR USE AND INSTALLATION

## MULTIFUNCTION OVEN FC 380 TQ



**Made in France**

Octobre 2015

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# MULTIFUNCTION OVEN

## FC 380 TQ

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

### **1. SECURITY INSTRUCTIONS**

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Take into account the instructions and keep it systematically with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- This machine is for indoor use. Do not use it outdoor.
- Protect the appliance from direct light of the sun, and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- Never move the appliance when it is working or when the surfaces of cooking are still hot.
- Check that the appliance is definitely off before connecting it up or disconnecting it.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.

- Do not leave the electrical cord in contact of hot surfaces.
- The appliance should not be used close to combustible materials.
- During use, look after not to obstruct neither hearings of aeration of the appliance nor of the built-in frame.
- To avoid any electric shock, never plunge the appliance, the cord or plug in water or quite other liquid.
- If the cord is harmed, it must be replaced by the producer, his after sale service or persons of similar skills to avoid any risk.
- Entrust repairs only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect it.
- Take care when grilling and do not touch or allow trays/ food to come in direct contact with the Quartz tubes during operation
- So as to quickly evacuate cooking condensation water, always leave the door open when cooling the oven off.

## **2. CONTENTS OF CARDBOARD PACKAGING**

Device: a oven

Accessories:

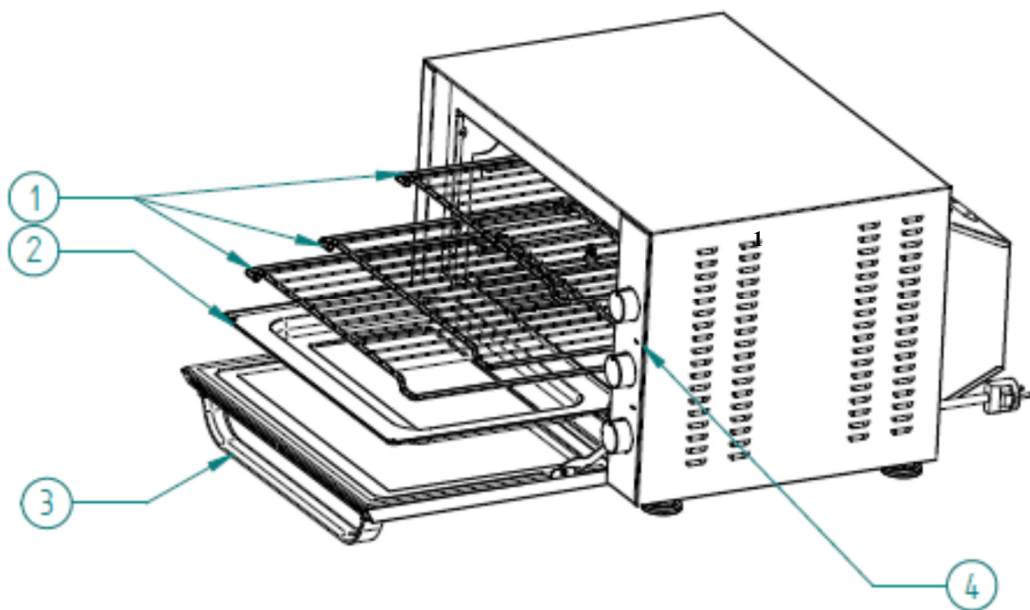
- 3 grids
- a stainless steel drip tray
- the present note

### **3. CONFORMITY OF USE**

Use the multifunction oven to cook, reheat, defrost, roast, grill every kind of meat plates, chickens, fishes, vegetable, pies, cakes....

### **4. DESCRIPTION OF THE OVEN**

#### **a) Global view**



See exploded view of FC 380 TQ at the end of the document.

1 Grid

3 Door handle

2 Stainless steel drip tray

4 Control panel and knobs

## b) Control panel and knobs:

### *Pr: Cooking selector switch*

**Position 0: Stop**

**Position 1: Convection**

The rear heating element and fan provide uniform heat.

**Position 2: Ventilated pastry oven**

The bottom heating element works on its own at full power, the quartz tubes are regulated by the thermostat. The fan uniformly distributes the heat.

**Position 3: Turbo Quartz®**

The bottom heating element and the quartz tubes work together, regulated by the thermostat. The fan uniformly distributes the heat.

**Position 4: Quartz grill**

The quartz tubes function on their own, and are thermostat-regulated (use with door half-open).

**Thermostat:** 30 to 270°C

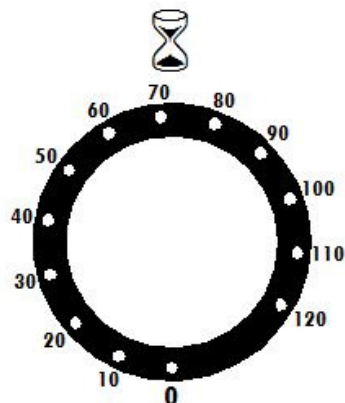
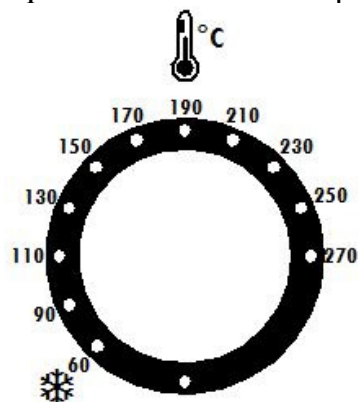
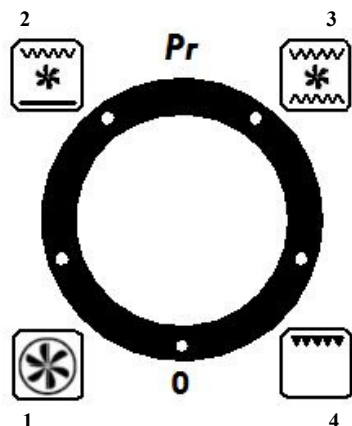
**Orange pilot light :** Temperature rising

Once it is off, the machine reached the wished temperature and is ready for cooking.

**Green pilot light :** on/off:

It lights up when the oven is working. The oven does not work until the cooking time is not selected.

**Timer :** 120 minutes.



### **c) Function details of the multifunction oven FC 380 TQ**

#### **Position 1 : Convection**

- The heat comes from the rear heating element integrated to the ventilation system. It is uniformly distributed around the oven by the fan. It is precisely thermostat-regulated.
- The continuous hot air flow allows quick uniform cooking while preserving the flavour and appearance of the food.
- Several different dishes of the same kind can be cooked simultaneously

#### **Position 2 : Ventilated pastry oven**

- The bottom heating element works at full capacity on a continuous basis. It is not thermostat-regulated. 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.
- The fan distributes the heat evenly
- The infrared quartz tubes on the top part can be used at the end of cooking, to brown, glaze or crystallize or crisp.

#### **Position 3 : Turbo Quartz®**

- The bottom and the quartz tubes on the top part function simultaneously and are thermostat-regulated.
- Ventilation provides better distribution of temperature as well as higher accuracy of regulation.
- The Turbo Quartz® technology, enables the oven to reach a temperature of 270°C in less than 5 minutes. It increases the inside temperature of 30°C and thus saving 30% cooking time
- The taste and nutritional qualities of the food is retained with this method of cooking.

#### **Position 4 : Grill**

- Only the quartz tubes function; they are thermostat-regulated. The temperature control should be turned to setting 10.
- The extra-high temperature of the tubes requires cooking in open air. It is therefore advisable to leave the door half-open.
- When grilling the food should be placed as near as to the quartz tubes as possible without touching them.



## **d) Accessories**

### ***The grids***

The oven is delivered with 3 reversible cooking grids of 310 x 410 mm enabling you to use the whole height of the oven

### ***Stainless steel drip tray***

The oven is delivered with a stainless steel drip tray. Placed on the bottom level , it enables to catch the cooking juices and fat.

### ***Scales***

The oven is fitted with 2 stainless steel scales of 5 levels. They are completely removable to easy inside cleaning of the all stainless steel oven.

### ***Interior lighting***

An halogen lamp on the interior of the oven lights up as soon as the oven is switched on and lets you monitor the food you are cooking.

The dimensions of your oven let you use pie dishes up to 31 cm in diameter, as well as rectangular dishes of 31 x 41 cm

For your safety, the door oven is equipped with a double glass. It allows to have low external temperature even if the inside temperature is high

## **5. WAY OF FUNCTIONING**

Caterers and grill-room/cook-shop proprietors have known about the infrared quartz technology for more than 30 years now. This technology allows odour-free, smoke-free cooking of fish, poultry, steaks, gratins, pastries, etc., just like wood charcoal.

In exclusivity, this technology has been used with convection. The air is heated by a standalone heating element and pulsed in by means of a fan; it is then uniformly distributed, thereby allowing homogenous, perfect and quick cooking and defrosting.

The Turbo Quartz® technology enables the oven to reach a temperature of 270°C in less than 5 minutes. It increases the inside temperature of 30°C and thus saving 30% cooking time

This way of cooking enables to cook without odours, without smoke, without grease cooking while the taste and nutritional qualities of the food is retained .

## **6. FUNCTIONING / MANIPULATION**

### **a) Installation / assembly:**

- Unpack carefully the device of its packaging.
- Place it on a plane and heatproof surface.
- Never place the device near a wall or near a partition made of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the labels and protective film around the device. If needed you can use a solvent

### **b) First starting:**

#### ***First cleaning***

During the first use, clean the grid, the enamelled drip tray and the spit in warm soapy water.

Connect the heating element in the connecting box in the oven.

Warm your machine up for about 30min at 250°C. This may emit a slight smell for a few moments.

Put the ladders on the inner side walls of the oven.

Slide the grids on the level wished.

#### ***Connection of the device***

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Check that neither the cord nor the plug are damaged. If necessary, it has to be replaced by the manufacturer, its after sale service or any qualified person to avoid any risk.
- Make sure that every control knob is positioned on 0.
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

### **c) Use of the oven :**

#### **Reminder:**

The oven will not operate unless a cooking time has been selected.  
The oven will automatically switch off when the timer reaches 0.

#### ***Putting on***

***For individual recipes, refer to the cooking tables for the times and temperature on the following page to select the right cooking mode.***

#### ***Selecting the cooking mode***

##### **Convection setting**

- Select position 1 on the top knob.
- Turn the temperature control to select the required temperature.
- For defrosting and keeping food warm turn the temperature control to \* .
- Refer to the cooking tables for the times and temperatures.
- Set the cooking time using the timer.

##### **Ventilated pastry setting**

- Select position 2 on the top knob.
- For the cooking of pie dough, leave the thermostat on 0.
- To cook, grill, brown or crisp the top of the food, set the thermostat on the required temperature.
- Refer to the cooking tables for the times and temperatures.
- Set the cooking time using the timer.

##### **Turbo Quartz® setting**

- Select position 3 on the top knob.
- Set the thermostat on the required temperature.
- Refer to the cooking tables for the times and temperatures.
- Set the cooking time using the timer.

##### **Quartz grill setting**

- Select position 4 on the top knob.
- Turn the thermostat on maximum position, position 10.
- The food should be placed as near as to the quartz tubes as possible without touching them.
- Place the enamelled drip tray on the bottom level to catch the cooking juices and fat
- Refer to the cooking tables for the times and temperatures.
- Set the cooking time using the timer.

## ***Stopping the appliance***

Place each control knob on 0

The green pilot light switches off: the oven is off

Disconnect the power cable.

Clean the appliance. (see 6. Cleaning and maintenance)

### **d) Troubleshooting guide**

#### **Your oven does not work:**

Have you connected it to a power outlet?

Have you checked the circuit breaker for your installation?

Is the timer on?

Is the cooking selector switch set to setting 0?

Is the green pilot light on?

**Your oven gives off a lot of smoke:** Your cooking temperature is probably too high.

**Your oven gives off a lot of smoke when it is on the quartz grill setting:** Pour some water in the drip tray and place it on the lower position

**Your oven gets dirty too quickly :** Your cooking temperature is too high.

#### **e) Breakdown / repair:**

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

## **7 CLEANING AND MAINTENANCE**

### **a) Assembly and disassembly of the scales**

Lift up the scales and pull to release the 2 pins.



To replace the scales, place them on the 2 pins, press slightly and let slide down.



### **b) Assembly and removal of the bottom heating element**

Pull on the bottom heating element to remove it from its connection box. This has to be done when the oven is cold.



For the assembly, proceed in the reverse order. Take care, place the bottom heating element in the right way

### **c) Cleaning**

- Disconnect the device.
- Clean the external stainless steel walls with a wet sponge and soft and dry clothe.
- Remove the grid, the dript tray and the scales.
- Clean them in warm soapy water. The scales can be washed in a dishwasher.
- Remove the bottom heating element by pressing and pulling on the two connection branches (see pictures on page 31).
- The inside of your oven can now be easily cleaned with a wet sponge and warm soapy water. Rinse and dry with a soft clothe all the wall of the oven
- Do not use any abrasive product for the cleaning of your oven
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.
- Never immerse the device, the cord or the plug in the water or quite other liquid to avoid any electric shock.

## **8. TECHNICAL SPECIFICATIONS**

|                           |                  |
|---------------------------|------------------|
| <b>Model</b>              | <b>FC 380 TQ</b> |
| <b>Outside dimensions</b> | 550x550x355 mm   |
| <b>Inside dimensions</b>  | 415x350x265 mm   |
| <b>Weight</b>             | 22 Kgs           |
| <b>Power</b>              | 2 600 W          |
| <b>Current</b>            | 11 A             |
| <b>Voltage</b>            | 220-240 V ~      |

### **Energy consumption**

#### Convection position

|                          |           |
|--------------------------|-----------|
| Rising up to 270°C       | 0.60 kw/h |
| Maintenance 1 h at 270°C | 0.90 kw/h |

#### Turbo Quartz position

|                          |           |
|--------------------------|-----------|
| Rising up to 270°C       | 0.50 kw/h |
| Maintenance 1 h at 230°C | 0.80 kw/h |

The equipotential connection marked by this symbol  must be linked with the equipotential conductive connection of your installation.

## **9. NORMS AND LEGALS DISPOSALSNORMES ET DISPOSITIONS LEGALES**

The device is conform to : **EN 60335-1 ; EN 60335-2-36.**

## **10. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE**

The device respects the directives:

2002/96/CE (DEEE) N°34270064800021  
2002/95/CE (ROHS)  
2006/95 CE  
2004/108 CE



### **Reach rule**

Never put the device among household waste.

The device must be put down in a centre of recycling for the electric equipments.

The materials of the device are indeed reusable. By eliminating correctly the electric and electronic wastes, the recycling and quite other shape of re-use of worn equipments, you participate in a significant way in the environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

## **11. GUARANTEE**

### **Conditions of guarantee**

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

### **Exclusion clauses of the guarantee**

**Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.**

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

## **12. COOKING TABLES**

### **Convection cooking(1)**

| Dish                   | Setting  | Thermostat   | Cooking time |
|------------------------|----------|--------------|--------------|
| Tarte                  | 2 then 1 | 0 puis 210°C | 25mn         |
| Upside down apple tart | 2 then 1 | 0 puis 230°C | 25mn         |
| Cake                   | 2 then 1 | 230°C        | 30mn         |
| Clafouti custard pie   | 2 then 1 | 0 puis 210°C | 25mn         |
| Preheating 2-3mn       |          |              |              |
| Meringue               | 1        | 60/90°C      | 25mn         |
| Crème renversée        | 2 then 1 | 180/210°C    | 20mn         |
| Biscuit/cookie         | 2 then 1 | 210/230°C    | 30mn         |
| Fruit soufflé          | 2 then 1 | 230°C        | 12mn         |
| Preheating 2-3mn       |          |              |              |
| Apple custard flan     | 2 then 1 | 230°C        | 25mn         |
| Kugelhopf              | 2 then 1 | 210°C        | 35mn         |

### **Ventilated pastry oven cooking (2)**

| Dish            | Setting  | Thermostat     | Cooking time |
|-----------------|----------|----------------|--------------|
| Bread (500gr)   | 3        | 230 puis 220°C | 45mn         |
| Preheating 5 mn |          |                |              |
| Soufflé         | 3        | 180 puis 230°C | 25mn         |
| Preheating 3mn  |          |                |              |
| Pizza           | 3        | 230°C          | 25mn         |
| Quiche          | 3        | 230°C          | 20mn         |
| Croque-monsieur | 2        | 230°C          | 10mn         |
| Gratins         | 1 then 4 | 120 puis 230°C | 20mn         |
| Feuilletés      | 2        | 230 puis 210°C | 20mn         |
| Toasts          | 4        | 230°C          | 10mn         |
| Pie             | 2        | 230 puis 210°C | 20mn         |
| Devilfish       | 3        | 210°C          | 10-15mn      |
| Cod             | 3        | 210°C          | 10-15mn      |
| Gilt-head       | 3        | 210°C          | 10-15mn      |
| Salmon(1.5kg)   | 3        | 210°C          | 25mn         |



### **Turbo Quartz® cooking(3)**

| Dish                | Setting | Thermostat | Cooking time |
|---------------------|---------|------------|--------------|
| Beef or leg of lamb | 3       | 210°C      | 20 mn        |
| Pork                | 3       | 210°C      | 25 mn        |
| Veal                | 3       | 210°C      | 20 mn        |
| Duck                | 3       | 210°C      | 60-90 mn     |
| Rabbit              | 3       | 210°C      | 40-45 mn     |
| Chicken             | 3       | 210°C      | 60-90 mn     |

### **Grill (4)**

| Dish                                  | Setting | Thermostat | Cooking time |
|---------------------------------------|---------|------------|--------------|
| Beef, Mutton                          | 4       | 230°C      | 35 mn        |
| Pork                                  | 4       | 230°C      | 45 mn        |
| Veal                                  | 4       | 230°C      | 45 mn        |
| Chicken, guinea fowl,<br>duck, turkey | 4       | 230°C      | 60-110 mn    |

### **Small pieces cooking**

| Dish                 | Setting | Thermostat | Cooking time |
|----------------------|---------|------------|--------------|
| Beefsteacks          | 4       | 230°C      | 10 mn        |
| Lamb chops           | 4       | 230°C      | 10 mn        |
| Ribeye steacks       | 4       | 230°C      | 10 mn        |
| Prime rib            | 4       | 230°C      | 10 mn        |
| Veal chops           | 4       | 230°C      | 10 mn        |
| Sausages             | 4       | 230°C      | 10 mn        |
| Chitterling sausages | 4       | 230°C      | 10 mn        |
| Black pudding        | 4       | 230°C      | 10 mn        |
| Cod steacks          | 4       | 230°C      | 10 mn        |

## **Egg and Truffle Casserole**

### **Setting: Convection (1) / Quartz Grill (4)**

For 4 people: 8 fresh eggs (if it is a starter, 4 eggs are enough); 4 heaping tablespoons of fresh cream; dab of butter; small can of truffle shavings or thin slices of truffles or of truffles in small chunks; salt; pepper.

Butter four small baking dishes. Break 2 eggs into each of the dishes, being careful not to break the yellow. Salt, pepper, evenly distribute truffles and truffle juice, and add cream. Put a little water in the bottom of the dripping pan. Put dripping pan at very bottom level. Bake with door closed. Eight minutes before end of cooking, light the top heating element (thermostat setting 6). Serve as small open-faced sandwiches on toast.

You can replace the truffles with 100 g finely chopped baked ham, 100 g of shelled prawns, 1 tablespoon of finely chopped mixed herbs, such as *fines herbes*, which consists of mixed chervil, chives, parsley and tarragon, 4 very small slices of smoked salmon, or a few braised white mushrooms.

## **Potato Gratin**

### **Setting: Pastry oven (2)**

For 4 people: 1 kg of Bintje potatoes; 1 clove of garlic; 6 thin slices of smoky bacon, cut into small bits; pinch of grated nutmeg; 100 g of butter, melted; 100 g of grated Swiss cheese (preferably Comté); salt; pepper.

Cooking time: 40 minutes with bottom heating element only lit, then 30 minutes with bottom heating element and top heating element (thermostat setting 7).

Light bottom heating element 10 minutes ahead of time. Rub a baking dish with the clove of garlic. Peel potatoes. Cut into thin slices, about 3 mm thick. Spread them out in layers in the baking dish, putting a little grated cheese, melted butter, bacon bits, salt and pepper between each layer. The bacon is salty, so you do not need to add much salt. Finish off with a layer of cheese, then trickle butter over it, sprinkle with nutmeg, and put under spit-roaster grill, at mid-height. Check cooking with a fork. Serve this potato gratin with a, crispy green salad and, if you like, with thin slices of cold meat for a tasty meal.

## **Provencal-style Tomatoes**

### **Setting: Convection (1) / Turbo Quartz (3)**

Count on 2 tomatoes per person. All tomatoes should be about the same size, and not too big.

Cut tomatoes in half crosswise. Prepare finely chopped mince made of shallots, parsley and garlic. Spread mince on the tomato slices. Lightly salt and pepper. Pour a few drops of olive oil over the top. Butter bottom of dripping pan and put tomatoes into it. Cook for about 12 minutes at thermostat setting 8.

## **Aubergine Cake**

**Setting: Convection (1) /Pastry oven (2)**

For 4 people: 2 good-sized aubergines, washed but not wiped dry; 1 clove of garlic; 2 tablespoons of olive oil; 500 g of meat stuffing (ground sausage meat, eggs and spices); 1 large onion, finely chopped; 1 tablespoon of parsley, finely chopped; thyme petals; salt; pepper.

Cooking time: 40 minutes.

Light bottom heating element 10 minutes ahead of time. Rub a baking dish with low sides with the clove of garlic. Cut aubergines into extra-thin slices, like potato crisps. Put one layer of aubergine into baking dish, then cover it with one extra-thin layer of meat. Continue building up layers, setting aside enough for a final layer of aubergines. Sprinkle each layer of meat with a little thyme, salt and pepper. Finish off with one last layer of aubergines, baste with olive oil, and put on a grill in oven at mid-height. Cook with door closed. If you are serving it

## **Stuffed Mushrooms**

**Setting: Convection (1) /Turbo Quartz (3)**

Count on 3 or 4 extra-large white cap mushrooms per person.

Wash mushrooms. Cut off sandy part of stems. Cut stem off of cap, cutting right next to the cap. Use a small pointed spoon to carefully scrape out the lining of the cap. Keep stems and scrapings; chop finely. Add 2 cloves of pressed garlic, one finely chopped shallot, one tablespoon of chopped parsley, salt, pepper, and 50 g of sausage meat or smoky bacon to chopped stems and scrapings. Mince. Add a little salt and a lot of pepper. Knead this stuffing. Fill mushroom caps with stuffing. Put a dab of butter on each mushroom cap and put them under the grill for 10 minutes at thermostat setting 6.

## **Creamy Wild Mushroom Mould**

**Setting: Pastry oven (2)**

For 5 people: 250 g of macaroni, 200 g of ham, 3 tablespoons of mixed chervil, chives, and parsley, finely chopped; 125-g can of white mushrooms; 2 tablespoons of Swiss cheese, grated; 40 g of butter; 1 tablespoon of fresh cream; salt; pepper.

Cooking time: 15 minutes.

Bring water to boil. Add salt. Add macaroni. Cook for 10 minutes. Light bottom heating element 3 minutes before draining. Drain.

Butter a baking dish. Put macaroni in it. Chop ham finely. Add mushrooms and their juice, fresh cream, mixed herbs, Swiss cheese, salt and pepper to macaroni. Put in oven, with grill at mid-height. Cook with door closed. Six minutes before the end of cooking, light the top heating element to thermostat setting 9. Brown.

Seafood pasta moulds can also be prepared in the same manner using shelled mussels, shelled prawns, and thinly sliced scallops. Replace Swiss cheese with Parmesan.

## **Mackerel Steam-baked in Foil**

### **Setting : Convection (1)**

For 4 people: 4 big mackerels, 4 sheets of aluminium foil; 4 tablespoons of parsley or chervil, finely chopped; 4 dabs of butter; salt; pepper.

Cooking time: 10 to 15 minutes, depending on the size of the fish.

Light the bottom heating element 10 minutes ahead of time. Clean and gut fish. Stuff fish with chopped herbs, a little butter, salt and pepper. Lightly butter aluminium foil. Close foil around each mackerel so that it is completely airtight.

Set top heating element to thermostat setting 8. Put foiled fish onto bottom level of grill. Cook with door closed; do not turn over during cooking.

Serve with a good-quality bottled cider and a warm potato salad seasoned with cream and lemon.

## **Red Mullet and Vegetables**

### **Setting: Pastry oven (2) / Gril quartz (4)**

Chop lettuce. Braise in butter and spices. Stuff red mullets with chopped lettuce mixture. Sew fish back up.

Coat fish with oil. Light bottom heating element of pastry oven. Dice courgettes, aubergines, bell peppers, tomatoes, onions, and celery. Spread diced vegetables in dripping pan. Baste with a little hot bouillon. Cook about 20 minutes.

Switch on roasting jack motor on quartz grill. Put red mullets at mid-height on spit.

Grill for about ten minutes at thermostat setting 10. Put fish on a serving dish; surround with vegetables. Serve.

## **Roast beef**

### **Setting : Convection (1)**

One roast beef, 1 to 1.5 kg

Preheat oven to thermostat setting 7.

Put roast in a baking dish. Season with garlic, parsley, a dab of butter, salt and pepper. Place at lowest level. Cook for approximately 1 hr. 15 min.

## **Pigeon with Peas**

### **Setting: Turbo Quartz (3) /Quartz grill (4)**

Clean, flambé and truss pigeons. Put them on spit. As soon as they start to brown, lower thermostat setting to position 5-6. Light bottom heating element and put peas, bacon bits, chopped lettuce, a bundle or sachet of fresh herbs and vegetables (such as parsley, celery, thyme, leeks and carrots), pearl onions, salt and pepper into dripping pan. Put pigeons in middle of serving dish. Remove bundle or sachet from vegetables. Surround pigeons with vegetables.

## **Old-fashioned bread**

### **Setting: Convection (1) / Turbo Quartz (3)**

Dissolve 25 g of yeast in 1 dl of water. Work this into 600 g of whole meal flour, along with 3 dl of water and some salt.

The dough should come away from the sides of the bowl. Knead vigorously for 15 minutes. Let rise for at least two hours. Butter a bread pan. Knead again and spread dough into bread pan. When it has risen up to the level of the top of the bread pan, bake for 45 minutes on oven setting 8. The bread is done when it sounds hollow when you tap it with your finger.

## **Apple Clafouti Custard Tart**

### **Setting: Convection (1) / Pastry oven (2)**

Preheat oven. Beat 4 eggs, 100 g of sugar and 90 g of flour until perfectly blended. Boil ¼ litre of milk with a vanilla bean. Add to egg mixture. Cut 4 apples into thin slices. Distribute in a baking dish. Pour egg/milk mixture over apples. Bake for 40 minutes.

Remove from oven. Flambé with Calvados apple brandy.

## **Meringue**

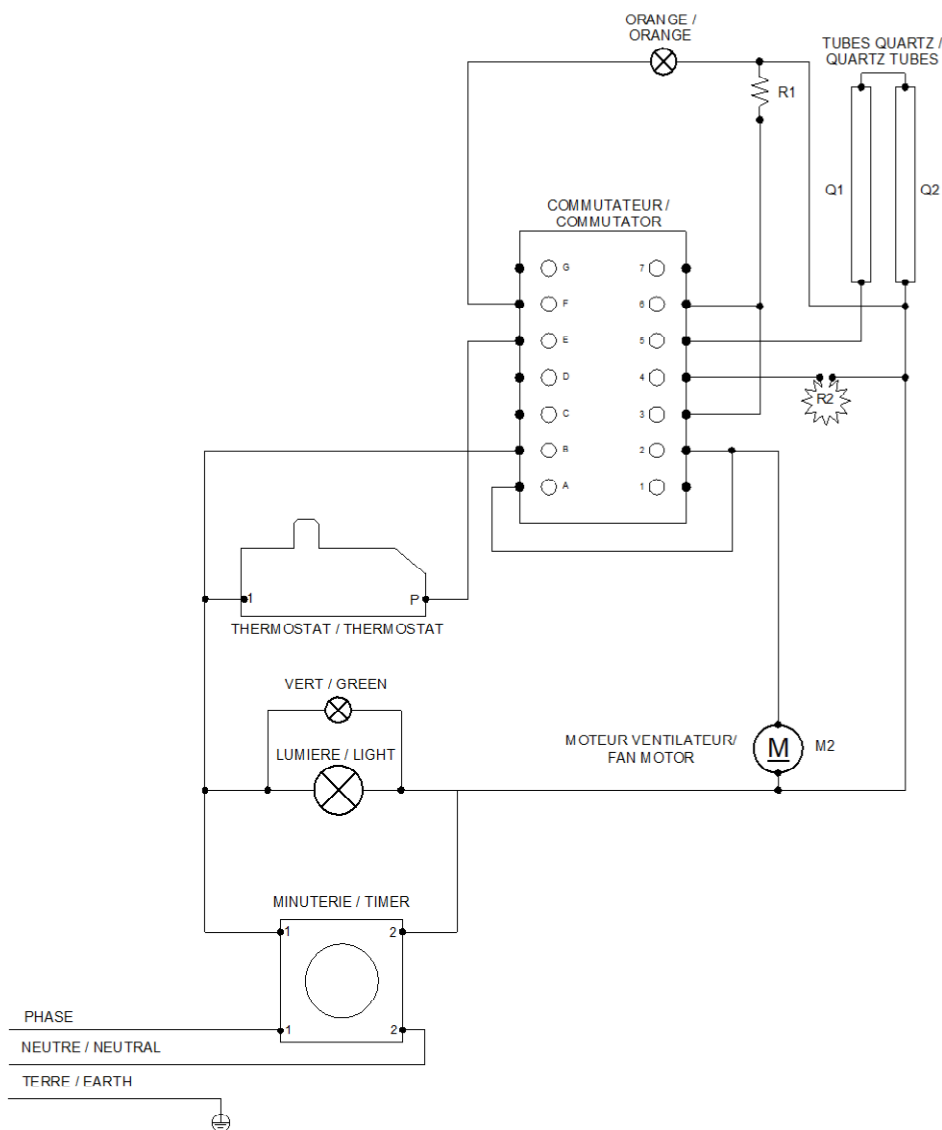
### **Setting: Convection (1)**

Four size 2 eggs (only keep the whites); 225 g of confectioners' sugar.

Preheat oven to thermostat setting 1 for 5 minutes.

Grease an aluminium dish. Draw a 20 cm circle in some wax or greaseproof paper.

Place circle in dish. Grease paper. Beat egg whites until stiff. Gradually add sugar to it, until a thick mixture is obtained. Add rest of sugar. Spread mixture onto paper. Place dish in oven at mid-height. Cook until meringue is golden, crispy and slides on the paper. This should take about 1 hr. 30 min. or 2 hrs. of cooking. Cool thoroughly before using.



Câblage : C02393

FC 380 TQ

Schéma électrique

DT16

Date :  
13/06/2014

Dessiné par :  
C.Gu

Approuvé par :  
Grenon S.

Date :  
13/06/2014

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A

| CODE      | QTE | PIECE                                                   | SPARE PART                                            |
|-----------|-----|---------------------------------------------------------|-------------------------------------------------------|
| 15239     | 1   | BANDEAU GAUCHE TQ 380FC 280                             | LEFT PANEL TQ 380                                     |
| 15240     | 1   | BLOCAGE GLACE DROIT TQ 380                              | RIGHT GLASS BLOCK TQ 380                              |
| 15241     | 1   | BLOCAGE GLACE GAUCHE TQ 380                             | LEFT GLASS BLOCK TQ 380                               |
| 15243     | 1   | CACHE TURBINE TQ 380FC 380 TQ                           | FAN PROTECTION TQ 380FC 380 TQ                        |
| 15244     | 1   | CEINTURE TQ 380 I / FC 380 TQ                           | CASING TQ 380 I / FC 380 TQ                           |
| 15246SE   | 1   | S/E CONTRE PORTE TQ 380FC 380 TQ                        | INNER DOOR ASSEMBLY TQ 380FC 380 TQ                   |
| 15247     | 2   | ECHELLE GAUCHE / DROITE TQ 380-FC 380 TQ                | LEFT/RIGHT SCALE TQ 380-FC 380 TQ                     |
| 15249     | 1   | FOND DE SOCLE TQ 380FC 380 TQ                           | BOTTOM CASE TQ 380FC 380 TQ                           |
| 15250DSE  | 1   | S/E GUIDE COMPAS PORTE DROIT TQ 380                     | RIGHT COMPASS DOOR GUIDE AND AXLE AND WHEEL           |
| 15250GSE  | 1   | S/E GUIDE COMPAS PORTE GAUCHE TQ 380                    | LEFT COMPASS DOOR GUIDE AND AXLE AND WHEEL            |
| 15251     | 1   | PLATINE TQ 380FC 380 TQ                                 | FRAME TQ 380FC 380 TQ                                 |
| 15252SE   | 1   | PORTE + GLACE EXTERIEURE TQ 380FC 380 TQ                | OUTSIDE DOOR ASSEMBLY TQ 380FC 380 TQ                 |
| 15253     | 1   | PROTECTION MOTEUR TQ 380                                | MOTOR PROTECTION TQ 380                               |
| 15254     | 1   | SOCLE TQ 380FC 380 TQ                                   | PEDESTAL TQ 380FC 380 TQ                              |
| 15259G    | 1   | SUPPORT TUBE GAUCHE TQ 380                              | LEFT TUBE HOLDER TQ 380                               |
| 15260     | 1   | VOUITE TQ 380                                           | TOP INSIDE CASING TQ 380                              |
| 15266     | 2   | GRILLE PROTEGE TUBES TQ 380FC 380 TQ                    | TUBES PROTECTING GRID TQ 380FC 380 TQ                 |
| 15267     | 1   | PLATFC 380 TQ                                           | TRAY FC 380 TQ                                        |
| 15268     | 1   | BANDEAU DROIT FC 380 TQ                                 | CONTROL PANEL FC 380 TQ                               |
| 15269SE   | 1   | FLASQUE DROITE + BRIDE ECHELLE FC 380 TQ                | RIGHT SIDE AND SCALE HOLDER FC 380 TQ                 |
| 15270SE   | 1   | FLASQUE GAUCHE + BRIDE ECHELLE FC 380 TQ                | LEFT SIDE AND SCALE HOLDER FC 380 TQ                  |
| 15271     | 1   | FOND ARRIERE FC 380 TQ                                  | BACK REAR FC 380 TQ                                   |
| 15272D    | 1   | SUPPORT TUBE DROIT TQ 380                               | RIGHT TUBE HOLDER TQ 380                              |
| A10106    | 1   | COMMUTATEUR 5P FOUR TQ                                  | COMMUTATOR 5P OVEN TQ                                 |
| A02019    | 1   | MINUTERIE 120 mm                                        | TIMER 120 mm                                          |
| A03063    | 1   | MOTEUR DE VENTILATION TQ 380 AXE LONG 220V-240V 50/60Hz | VENTILATION MOTOR TQ 380                              |
| A06032    | 1   | THERMOSTAT                                              | THERMOSTAT                                            |
| A08003    | 1   | VOYANT ORANGE DIAM 12                                   | ORANGE PILOT LIGHT DIAM 12                            |
| A08009    | 1   | VOYANT VERT DIAM 12                                     | GREEN PILOT LIGHT DIAM 12                             |
| A10002    | 1   | SERRE CABLE                                             | CORD CLOSER                                           |
| A11020    | 2   | ATTACHE RAPIDE                                          | RAPID STRAP                                           |
| A13017    | 4   | PIED                                                    | FOOT                                                  |
| A14111    | 3   | BOUTON ELECT DIAM 40 PLAT 6 H                           | ELECTRIC KNOB DIAM 40 6 H                             |
| A15066    | 1   | POIGNEE FC 380 TQ                                       | HANDLE FC 380 TQ                                      |
| A16023    | 1   | BORNIER TQ 380FC 380 TQ                                 | DOMINO TQ 380FC 380 TQ                                |
| A18026    | 1   | LAMPE FOUR                                              | LAMP OVEN                                             |
| B06055    | 2   | SUPPORT AXE PORTE                                       | DOOR AXLE HOLDER                                      |
| B06056    | 2   | AXE DE CALET TQ 380                                     | WHEEL AXLE TQ 380                                     |
| B06057    | 2   | AXE PORTE                                               | DOOR AXLE                                             |
| B06058    | 2   | CALET PORTE TQ 380                                      | DOOR WHEEL TQ 380                                     |
| B07030    | 2   | RESSORT PORTE FOUR                                      | DOOR SPRING OVEN                                      |
| B08028    | 3   | RONDELLE SAV 17 FOUR                                    | SLICE SAV 17 OVEN                                     |
| B08033    | 3   | RONDELLE SVA 14 X 6 X 2,5                               | SLICE SAV 14 X 6 X 2,5                                |
| C03P02078 | 1   | CORDON                                                  | CORD CLOSER OVEN 91, SEM80, CV23, MF26, MR26, RS T127 |
| C0400325  | 2   | GAINE DE VERRE DIAM 12 FC 380 TQ                        | SHEATH DIAM 12 FC 380 TQ                              |
| C05018    | 1   | BORNE EQUIPOTENTIEL                                     | EQUIPOTENTIAL TERMINAL                                |
| D02158    | 1   | RESISTANCE CIRCULAIRE 2400 W 230 V                      | ARMOURD HEATING ELEMENT 2400 W 230 V                  |
| D02176    | 1   | RESISTANCE 700 W 230 V TQ 380FC 380 TQ                  | HEATING ELEMENT 700 W 230 V TQ 380FC 380 TQ           |
| D04042    | 2   | RESISTANCE + TUBE QUARTZ TQ 380                         | QUARTZ TUBE ASSEMBLY TQ 380                           |
| F01075    | 3   | GRILLE TQ 380FC 380 TQ                                  | GRID TQ 380FC 380 TQ                                  |
| G08P02078 | 1   | CADRE                                                   | FRONT PANEL                                           |
| H01083    | 1   | VITRE INTERIEURE TQ 380FC 380 TQ                        | INSIDE GLASS TQ 380FC 380 TQ                          |
| H02063    | 1   | ISOLANT FOUR TQ 380                                     | INSULATION TQ 380                                     |
| H02064    | 1   | ISOLANT MOTEUR                                          | MOTOR INSULATION                                      |
| H03022    | 1   | JOINT PORTE TQ 380FC 380 TQ                             | SEAL TQ 380FC 380 TQ                                  |
| H03023    | 3   | JOINT INTERIEUR PORTE TQ 380                            | INSIDE DOOR SEAL TQ 380                               |
| H04313SE  | 1   | FOND DE CUVE FC 380 TQ                                  | BACK INSIDE CASING FC 380 TQ                          |

# FC 380 TQ

Nomenclature

DT16

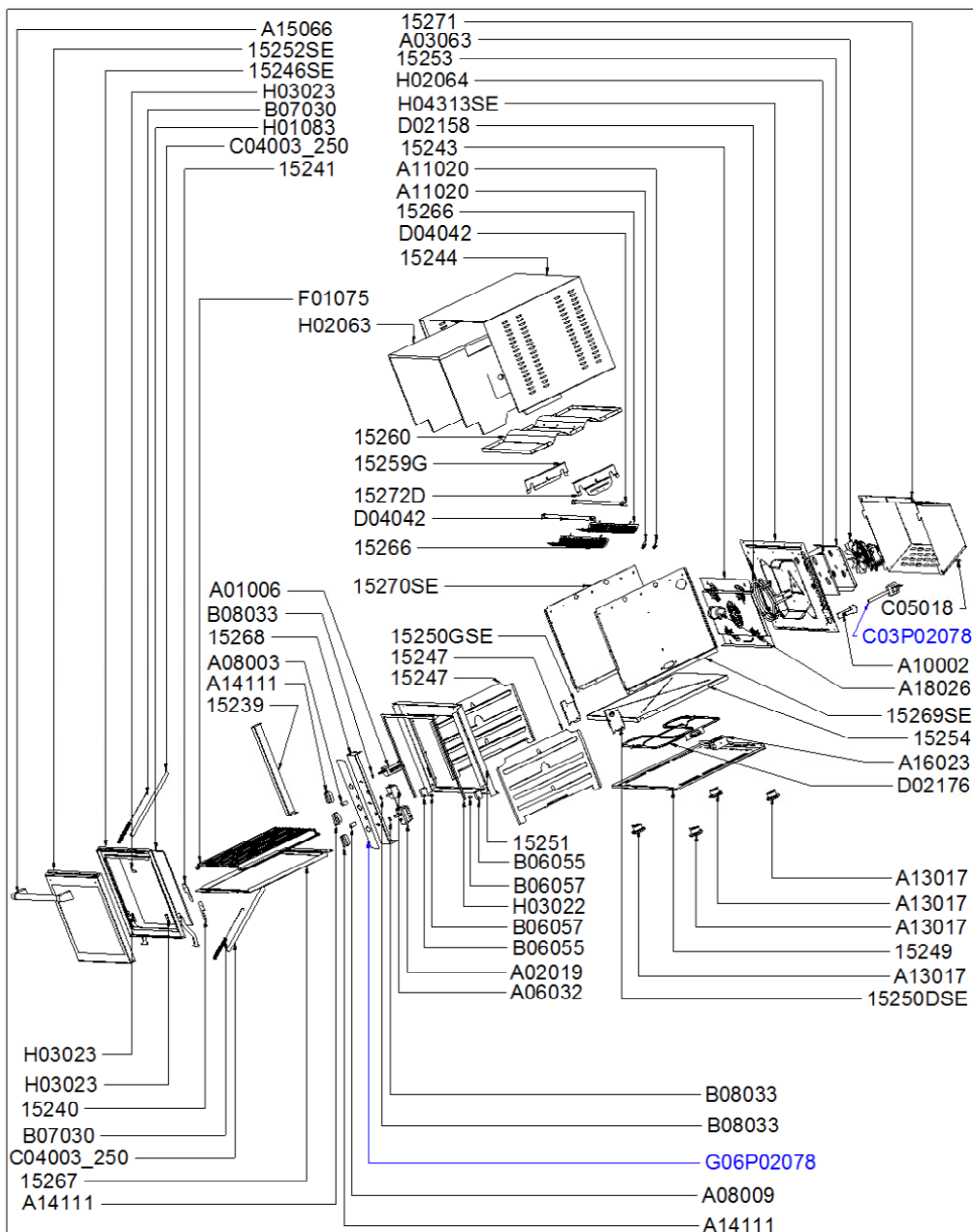
Date :  
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Dessiné par :  
C.Gu

Approuvé par :  
J.Godéré

Date :  
04/03/2015

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C



# FC 380 TQ

Vue éclatée

DT16

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