



INSTALLATION AND OPERATING MANUAL

OF THE OVEN BIL67TB2-B1



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FALCO THE COMPANY

Falco Domestic Appliances was founded in 1991 and is proud to be a trusted name in the South African appliance industry.

Our business has been built on providing higher spec products offered at reduced prices.

More importantly, is the service aspect of our business, we value every customer and will always strive to assist to the best of our ability.

We thank you for supporting our company by purchasing this product and we hope that it will give you many years of use.

USING THIS MANUAL

Before installing the appliance, we strongly recommend that you read through the entire manual which includes safety instructions, proper installation and use of its functions.

It is important that you retain these instructions, proof of purchase for future reference.

Due to ongoing product development Falco reserves the right to alter specifications and appearances without notice.

WARNING AND SAFETY INSTRUCTIONS

- Incorrect installation, maintenance and repairs could cause harm to the user. Please ensure repairs are carried out by an authorised Falco technician.
- A damaged appliance can be dangerous. Please check for any visible damage before installation and notify your retailer should there be any signs of damage.
- Before connecting the appliance to the electrical mains supply, ensure that the electrical data on the rating label matches that of the electricity supply. Consult your local electrician if in doubt.
- Do not use electrical extension cables or multi-sockets when connecting your appliance electrically as this could cause a fire hazard.
- Any tampering with electrical or mechanical components can cause injury and will also void the product's warranty.
- During installation and repair the appliance must be disconnected from the mains electricity supply.

- The appliance becomes very hot during operation. Take care not to touch the heating elements inside the oven.
- **WARNING: Accessible parts may also become very hot during use. To avoid burns keep children a safe distance away.**
- Ensure the appliance's electrical mains cable does not get pinched or stuck behind the oven as it may cause a short circuit.
- It is recommended to never put pans and baking trays that weigh over 15kg on the "opened" door of the oven.
- Do not use the oven in the event of a technical fault. Disconnect the power and report the fault to the service centre.
- Never clean the oven with a high-pressure steam cleaning device as it may provoke a short circuit.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass as they may scratch the surface, which could cause the glass to shatter.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.
- If the electrical supply cord is damaged, it must be replaced by an authorised service agent to avoid hazard.
- The 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 the safe use of the appliance.
- **WARNING: Ensure the appliance is disconnected electrically before replacing the lamp to avoid the possibility of electric shock.**
- Do not allow the hob to get soiled and prevent liquids from boiling over onto the surface of the hob. This refers particularly to sugars which can react with the electrical hob and cause irreversible damage. Any spillages should be cleaned up as they occur.
- Do not place pans with a wet bottom on hot heating zones of the hob, as they can cause irreversible stains to the surface of the hob.
- Do not switch on the hob unless it has a pan on the heating zone required.
- Do not use pans with sharp edges that may cause damage to the electric hob.
- Do not put pans weighing over 25kg on the hob.

HOW TO SAVE ENERGY



Using energy in a responsible way not only saves money, but also helps the environment. So, let's save energy!

Here are some simple tips:

- If the cooking time is greater than 40 minutes, switch off the oven 10 minutes before the end time. The oven's residual heat will continue cooking the food.
- Do not install the oven in the direct vicinity of refrigerators / freezers as household energy consumption will increase.
- Match the size of the saucepan to the surface of the heating zone. A saucepan should never be the smaller than the heating zone.
- Do not lift the lid of the pot too often (A watched pot never boils 😊)

UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are recyclable.

CAUTION: During unpackaging, keep packaging materials (plastic bags, polystyrene pieces, etc) away from children.

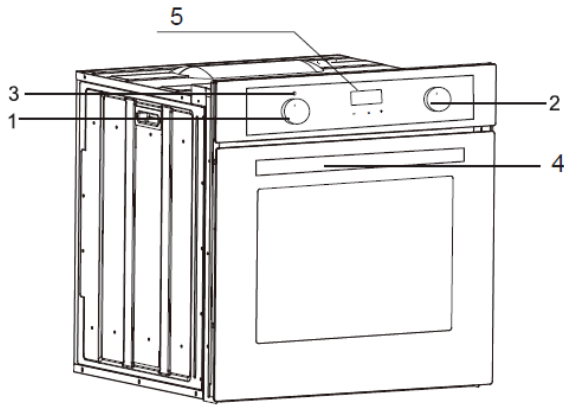
DISPOSAL OF THE APPLIANCE



- Old appliances should not be disposed of with normal household waste. Instead, they should be delivered to a recycling centre for electric equipment.
- Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

- Information on the approved disposal centres for used devices can be provided by your local authority.

DESCRIPTION OF THE APPLIANCE

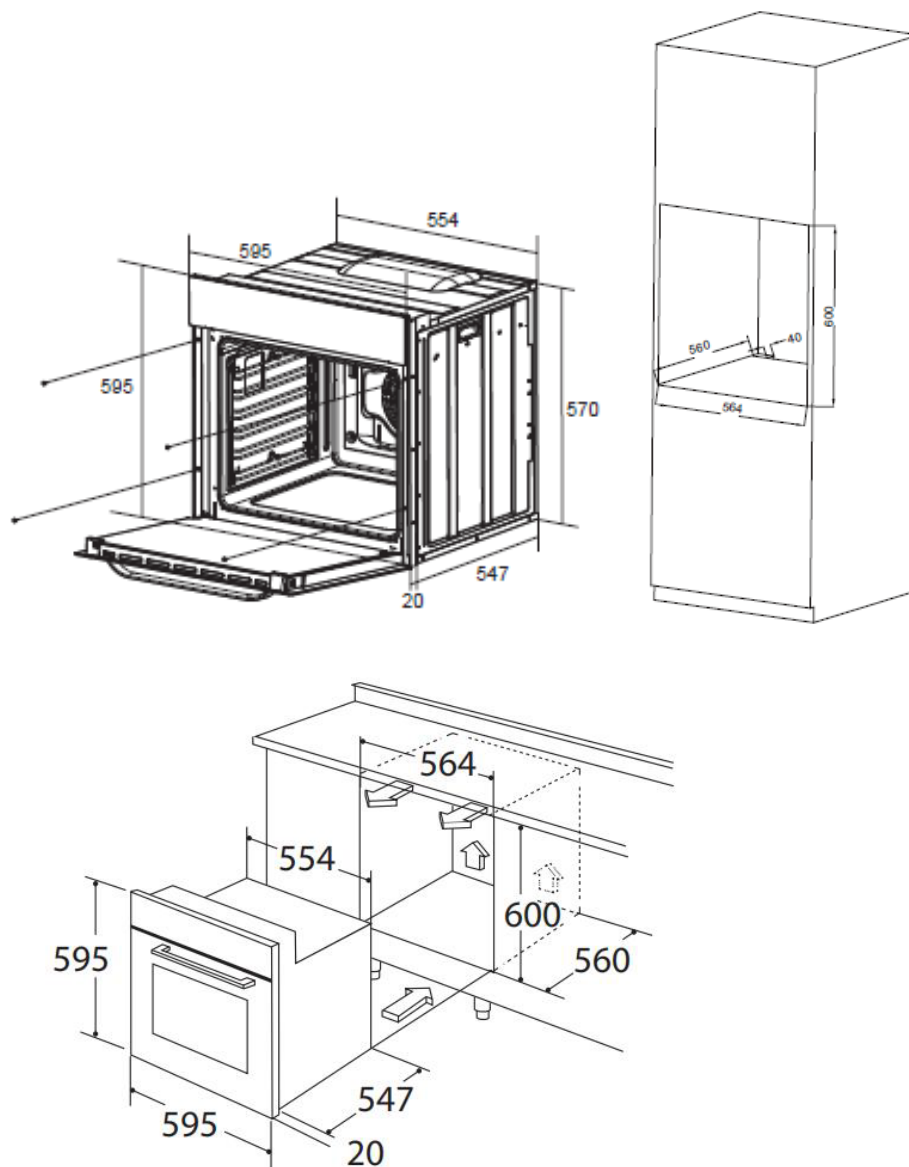


- | | |
|---|-------------------------------|
| 1 | - Temperature control knob |
| 2 | - Oven function selector knob |
| 3 | - Oven temperature indicator |
| 4 | - Oven door handle |
| 5 | - Electronic programmer |

INSTALLATION

INSTALLING THE OVEN

- The oven must be installed by authorised personal and in accordance to local electrical authorities.
- This is a built-in oven meaning that the back wall and side walls of the cavity will experience high heat temperatures.
- You should leave approximately 2cm of free space around the oven. The wall behind the oven should be resistant to high temperatures. During operation the ambient temperature around the oven can rise as much as 50 °C.
- Ensure that the cut-out dimensions for the oven are suitable as per the technical drawing below:



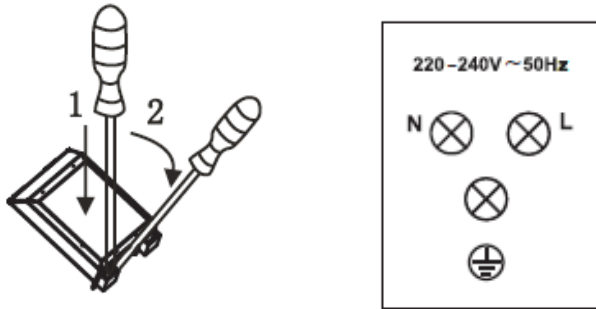
- Insert the oven into the opening of the cupboard and secure into place by fixing the four screws.

ELECTRICAL CONNECTION

WARNING: All electrical work must be carried out by a suitably qualified and authorised electrician. No alterations or wilful changes in the electricity supply should be carried out.

- This oven must only be connected to an electrical isolator switch as per the local electrical regulations and not to a 3 pin plug point.
- Before attempting the connection, check whether the voltage correspondence to the actual mains voltage.

- Mains lead should be a minimum of 1.5m long.
- The earthing wire should be installed in such a manner to be the last one pulled out in case the safety relief device of the mains should fail.
- The mains lead behind the oven must be placed in such a manner as to avoid touching the back panel of the oven because of the heat it develops during operation.
- Using a screwdriver open the connector cover at the rear of the appliance. Release two locks located at either side of the connector.



- The electrical mains cable must be fed through the relief safety device, thereby protecting the mains cable from accidental disconnection.
- Tighten the relief device securely and close the connector cover.

The wires in the mains lead are usually coloured in accordance to the following code:

L = Live, coloured brown or red

N = Neutral, coloured blue or black

CAUTION: Ensure that live and earth wires have not been swapped.

⊕ Earth = Coloured green and yellow

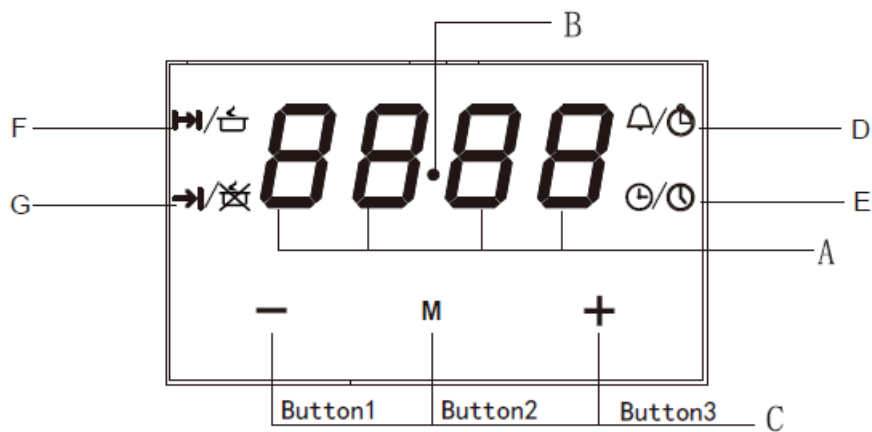
OPERATING INSTRUCTIONS

PRIOR TO FIRST USE

- Clean the interior of the oven.
- Take out and wash the oven fittings with warm soapy water.
- Heat the oven to a temperature of 250°C for 30 minutes.

It is normal on first use that some smoke a peculiar smell will resonate from the oven.

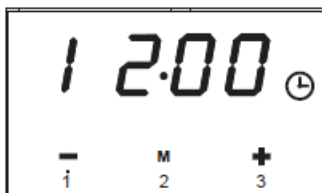
ELECTRONIC PROGRAMMER



- A - Display field
- B - Seconds icon
- C - Buttons 1, 2 & 3
- D - Timer
- E - Current time
- F - Cooking time
- G - End of cooking time
- M - Function (Button 2)
- - To decrease the numbers on the display (Button 1)
- + - To increase the numbers on the display (Button 3)

SETTING THE TIME

1. At power on, the numbers "12:00" displays and ⌚ flashes.



2. The current time can be set with buttons 1 and 3. 5 seconds after the time has been set, it will be saved.

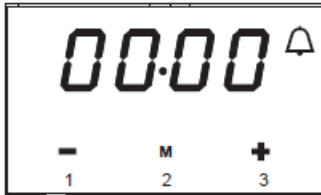
***PLEASE NOTE THAT THE OVEN WILL NOT WORK, UNLESS THE TIME IS SET**

TIMER

The timer can be activated at any time and on any oven function. It can be set from 1 minute up to 23 hours and 59 minutes.

To set the timer you should:

1. Press button 2, the 🔔 will flash.



2. Set the timer using buttons 1 and 3.
3. 5 seconds after the desired time is set, or after button 2 has been pressed, the 🔔 will display and the timer setting will be saved.
4. When the set time is up the alarm will be activated and the signal function 🔔 starts flashing again.
5. Press any button to turn off the alarm, or it will automatically deactivate after 2 minutes.

SEMI AUTOMATIC OPERATION

If you require the oven to turn off after a set cooking time, you should do the following:

1. Set the oven function and temperature knobs as required.
2. Press the function button "M", the oven will turn on and function icon "H" will start flashing.
3. Press buttons 1 or 3 to set the cooking time, within a range of 1 minute to 10 hours.

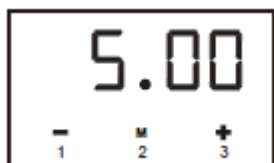
If you require the oven to turn off at a set clock time, you should do the following:

1. Set the oven function and temperature knobs as required.
2. Press the function button "M" twice, the function icon "H" will start flashing.
3. Set the desired end time using buttons 1 and 3.
4. The set "oven off" time will be saved after 5 seconds.
5. When the set time has passed, the oven will switch off and the alarm will activate.
6. Press any button to switch off the alarm or it will automatically turn off after 2 minutes.

***PLEASE NOTE: IF THE COOKING TIME IS SET TO 0 OR THE END OF COOKING TIME IS SET TO THE CURRENT TIME, THE OVEN WILL REMAIN OFF.**

EXAMPLE

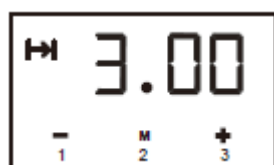
The current time is 2:00, you want the oven to be on for 3 hours. The end time will be 5:00 (2:00 + 3:00 = 5:00).



There are two methods of achieving the 3-hour cooking time setting:

METHOD 1

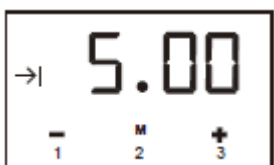
1. Set the oven function and temperature knobs as required.
2. Press the function button “M”, the oven will turn on and function icon “H” will start flashing.
3. Press button 3 to set the cooking time to 3:00



4. The clock will display the end of cooking time 5:00.

METHOD 2

1. Set the oven function and temperature knobs as required.
2. Press the function button “M” twice, the function icon “H” will start flashing.
3. Set the desired end time of 5:00 using buttons 3.



4. The set “oven off” time will be saved after 5 seconds

AUTOMATIC OPERATION

If the oven is required to be on for a specified cooking time, but to only end at a later desired time, then both of the following must be set:

Cooking time and the end of cooking time.

FIRSTLY, THE COOKING TIME

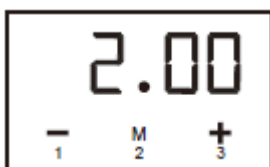
1. Set the oven function and temperature knobs as required.
2. Press the function button “M”, the oven will turn on and function icon “” will start flashing.
3. Press buttons 1 or 3 to set the cooking time, within a range of 1 minute to 10 hours.

SECONDLY, THE OVEN OFF CLOCK TIME

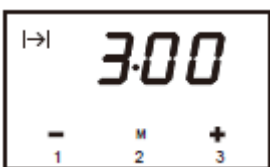
4. Press the function button “M” twice, the function icon “” will start flashing.
5. Set the desired end clock time using buttons 1 and 3.
6. The set “oven off” time will be saved after 5 seconds.
7. When the set time has passed, the oven will switch off and the alarm will activate.
8. Press any button to switch off the alarm or it will automatically turn off after 2 minutes.

EXAMPLE

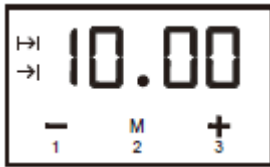
If the current time is 2:00. The desired oven on time is 3 hours. However, the oven must only turn off at 10:00 (meal ready after 3 hours cooking).



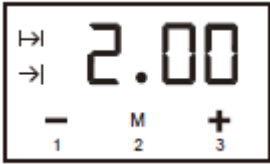
1. Set the oven function and temperature knobs as required.
2. Press the function button “M”, the oven will turn on and function icon “” will start flashing.
3. Press buttons 1 or 3 to set the cooking time of 3 hours.



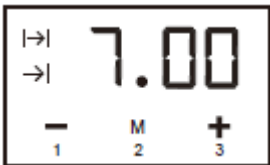
4. Press the function button “M” twice, the function icon “” will start flashing.
5. Set the desired end clock time using buttons 1 and 3 to the end time of 10:00



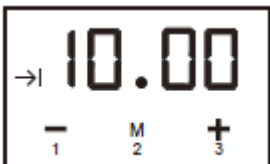
6. 5 Seconds later the setting will be saved and the auto function will be on



7. At 7:00 the oven will turn on



8. 3 hours later, at 10:00 the oven will turn off and the alarm will sound



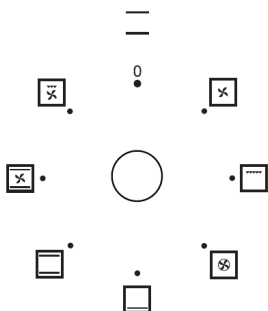
***PLEASE NOTE: IF THE COOKING TIME IS SET TO 0 OR THE END OF COOKING TIME IS SET TO THE CURRENT TIME, THE OVEN WILL REMAIN OFF.**

MANUAL OVEN OPERATION

When selecting any heating function, the oven will be switched on only after the temperature has been set by the temperature control knob.

OVEN SETTINGS

Operation of the oven is controlled by turning the selector knob to set a required function.



OVEN SETTINGS



Fan (Defrost)

This function only uses the fan to cool the oven chamber or defrost food.



Full grill

This function activates both the grill and top elements at the same time. This function allows a higher temperature at the top of the oven cavity, which allows for more intense browning of the dish being cooked

When using the grill function the oven door must remain closed as accessible parts may become hot. It is best to keep children away from the oven.

***Supervise the grill at all times, excessive heat may quickly burn the food.**



Thermo Fan

This function heats up a circular element by the fan which heats up the oven evenly by constantly distributing the heat throughout the oven.

Advantages: Heating the oven quickly and baking at to levels simultaneously.



Bottom element

This activates the bottom element of the oven.



Bottom and top elements

This activates both the bottom and top elements, heating the oven conventionally.



Fan with top and bottom elements

This function heats the oven conventionally but with added equal distribution of heat by means of the fan.



Fan and grill element

The function activates the grill and the fan for more control with grilling.

When using the grill function the oven door must remain closed.

CLEANING

By ensuring proper cleaning and maintenance of your oven you greatly influence fault free operation into the future.

Before you start cleaning, the oven must be switched off and ensure that all the selector knobs are in the “0” position. Do not start cleaning until the oven has completely cooled.

OVEN

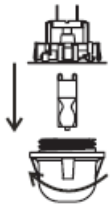
- The oven should be cleaned after each use.
- Cool the oven before cleaning.
- Never clean the appliance with a pressurised hot steam cleaner.
- Do not use abrasive materials for cleaning of the front glass panel.
- The internal oven cavity should only be cleaned with a soapy damp cloth.
- We recommend using a mild soapy solution on a soft cloth to clean the glass surface.
Never use abrasive products like wire brushes, sponges with hard scrubbing surfaces, or scrapers as they may scratch the surface.

MAINTENANCE

REPLACEMENT OF THE OVEN BULB

Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply. If the oven has been in use, let it cool down before starting any maintenance work.

- Unscrew the protective cover.
Never use screwdrivers or other tools to remove the light cover. Only remove by hand.
- Carefully remove the old bulb and insert the new one (please ensure it is suitable for high temperatures 300°C), having the following specifications: 220-240V, 50Hz, 25W, G9 fitting.
Never replace the bulb with bare hands as contamination from your fingers may cause premature failure. Always use gloves or a dry cloth.
- Refit the protective cover.



OVEN DOOR REMOVAL

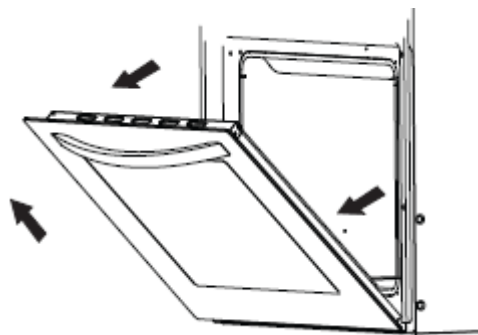
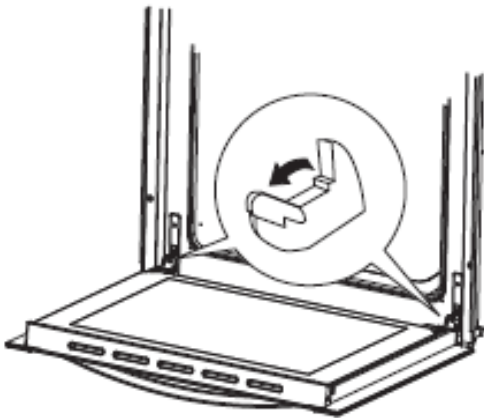
In order to obtain easier access to the oven cavity for cleaning, it is possible to remove the door.

To do this, tilt the safety catch of the hinge upwards. Close the door softly, then lift and pull it outwards towards you. Do not hold the door by the handle, rather by the sides of the entire door.

In order to refit the door to the oven body, do the reverse.

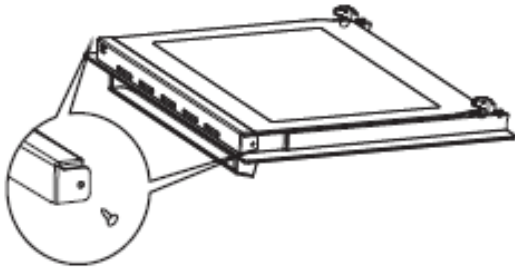
When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder.

After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



REMOVAL OF THE OVEN INTERNAL GLASS PANEL

Unscrew and fasten the plastic latch that is in the corner at the top of the door. Remove the second blocking mechanism and then the glass. After cleaning, insert the glass and then the blocking mechanism, refit the screws.



OPERATION IN CASE OF AN EMERGENCY

In the event of an emergency, you should:

- Switch off all working functions of the oven.
- Turn off the power at the electrical isolator switch.
- Call the service centre.

PARTS AND SERVICE

Falco ovens and hobs are covered by a 2 year “nationwide” guarantee within the borders of South Africa.

Should a service call be required please book a service via the two methods below:

1. Log onto the Falco website www.falco.co.za
On the landing page there will be a service tab on the top of the webpage, click on this tab and follow the prompts.
You will be required to upload your proof of purchase issued by the retailer.
2. You can also send an email to service@falco.co.za for any service bookings or queries.

Should any spare parts be required, please contact us on:

Tel: 010 880 1858 / 011 454 4314

Website: www.falco.co.za

Email: service@falco.co.za

WARRANTY

Warranty and service certificate:

This certificate is issued by Falco Domestic Appliances, supplier of Falco models. Hereinafter referred to as 'The Company', to the original purchaser only, of the product/appliances described on the certificate and shall constitute the only warranty given in respect of this product/appliance.

The Company warrants to the original purchaser that for the period of **TWO YEARS** on domestic products from date of purchase the appliance should be free from defect under normal domestic use, both in workmanship and material.

If not, the warranty is subject to the following conditions:

1. Repair or replacement of any part of this product/appliance, found by The Company to be defective, shall be at the cost of The Company. The Company reserves the right to affect such service through any Service Division authorised by The Company to carry out service on The Company's products/appliances. The cost of the service shall be borne by The Company in full, providing that the product/appliance is located no further than 50km from an authorised service agent.
Where the product/appliance is located beyond the 50km radius, the purchaser shall be liable for the standard travelling charges, as determined by The Company or alternatively, The Company reserves the right to ask the purchaser to deliver any faulty product/appliance to the dealer from which it was bought or nearest service agent, for repairs. After the said repair has been completed, the original purchaser is again responsible for the collection and transportation of said product/appliance.
2. Where the purchaser lives in an outlying area (farms/ remote locations) where appointed Service Agents are limited or non-existent, The Company reserves the right to request such a purchaser to transport the unit to and from the nearest appointed Service Agent for repairs.
3. The Company shall not be held responsible for transportation/other costs other than those incurred within the provisions of Clause 1 and 2 of this Certificate.
4. All fuses, lamps, stove knobs, gas regulators, glass doors (oven,) glass top (hob) and any vitreous enamelware and cosmetics are excluded from these warranties.
5. Abuse, misuse in conflict with the operating instructions or connection to incorrect voltages (generators, solar panels, wind turbines without the additional and compulsory addition of pure sine wave invertors), shall release The Company from all its obligations under warranty. It is an express condition of these warranties that the purchaser takes due care and attention in the installation, use and maintenance of the product/appliance.
6. Any physical damage to the product/appliance that occurred prior to delivery/receipt of the product/appliance will only be included in this warranty provided that it is reported, together with the proof of purchase within 48 hours thereof. Any part on any of the abovementioned products/appliances will be excluded from this warranty, should findings indicate that the parts are damaged or malfunctioning because of any form of physical damage.
7. This warranty shall become void and cease to be valid if the product/appliance is dismantled by, or any repairs to the product/appliance are affected by any person not authorised by The Company, or if replacement parts not approved by The Company are used in any product/appliance, or if the serial number of the product/appliance is removed.
8. These warranties shall not apply if the product/appliance is purchased or used beyond the borders of the Republic of South Africa (Swaziland, Lesotho, Namibia, Botswana and Zimbabwe).
9. The Company shall not be responsible for damages resulting from fire, floods, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible, nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunctioning of the appliance/product.
10. Where service is requested under warranty and no fault or any defect is found by the Company service agents, all costs incurred will be for the purchaser's account.
11. This certificate together with the purchaser's proof of purchase (Invoice from Dealer) will serve as proof of purchase. For warranty purposes, it will be essential to produce this Certificate with the Invoice. Failure to do so will render the purchaser liable for service costs.
12. The Company will not exchange any faulty product/appliance still under warranty EXCEPT if the appointed service agent inspects and confirms with valid proof that the appliance is irreparable.
13. This warranty shall become void and cease to be valid if the product is installed at the incorrect height. Please refer to your manual.
14. This warranty does not cover rodent or insect infestation.

Appointed call centre:

FALCO DOMESTIC APPLIANCES (PTY) LTD

Service call centre: Tel: (010) 880-1858; Whatsapp: 082-769-2715

E-mail: service@falco.co.za

Alternatively book a service call online using the following link: www.falco.co.za/service.

Any service-related queries should be directed directly to the dealer (store) where the unit was purchased. Alternatively, the purchaser can contact the appointed call centre on the details provided above. The appointed call centre, Falco Domestic Appliances (PTY) Ltd, will allocate the service call under the warranty procedure to one of their closest service agents in the purchaser's area. No service call will be considered under the warranties if no proof of purchase can be presented.

Compliments or Complaints regarding service can be directed to Info@falco.co.za