

INSTRUCTIONS FOR USE AND INSTALLATION

MULTIFUNCTION OVEN

Turbo CookING® TQ 380 I



Made in France

June 2016

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MULTIFUNCTION OVEN Turbo CookING® TQ 380 I

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 circumstances 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, frost 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

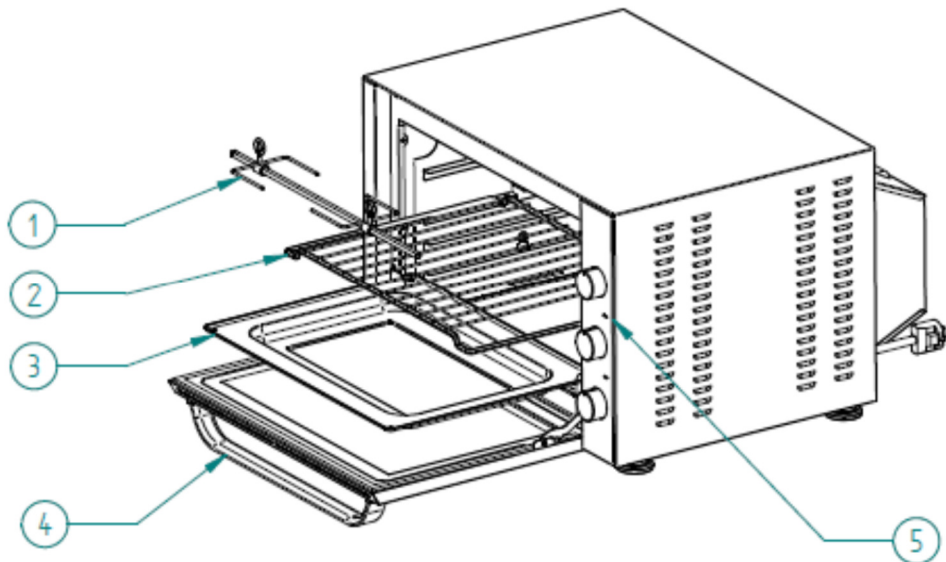
- Accessories:
- a rotisserie spit
 - tow grids
 - an enamelled drip tray
 - the present note

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 TQ 380 I at the end of the document.

① Roasting jack

③ Enamelled drip tray

② Grid

④ Door handle

⑤ 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/Spit roaster

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 TQ 380 I TurboCookING®

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 / Roasting jack

- The quartz tubes function and are thermostat-regulated. The temperature control should be turned to setting 10.
- Ventilation provides better distribution of temperature as well as higher accuracy of regulation.
- The extra-high temperature of the tubes requires cooking in open air. It is therefore advisable to leave the door half-open.
- You can use the roasting jack to roast all sorts of poultry.
- When grilling the food should be placed as near as to the quartz tubes as possible without touching them.

d) Accessories

The grid

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

The roasting jack

It is fitted with two U-forks to fix every kind of poultry and lets you cook delicious roast chickens.

Enamelled drip tray

The oven is delivered with an enamelled drip tray of 310 x 410 x 25 mm. Placed on the drip tray on the bottom level, it enables to catch the cooking juices and fat. When using the grill quartz setting, it is advisable to put a little water in it.

Scales

The oven is fitted with 2 stainless steel scales of 4 levels. They are completely removable to easy inside cleaning of the all stainless steel oven.

Bottom heating element cover

The stainless steel plate with hearings placed on the mower position enables to cover the bottom heating element.

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.

Option:

All stainless steel built-in frame with aerations for building your oven into your kitchen.

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.

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 makes 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 grids, 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.

Roasting jack setting

- Fix the poultry on the spit with the 2 U-forks
- Place the spit inside the oven
- Select position 4 on the top knob.
- Turn the thermostat on maximum position, position 10.
- Set the cooking time using the timer.
- Refer to the cooking tables for the times and temperatures.
- When using this function, the door must be left half opened

Stopping the appliance

Place each control knob on 0
The green pilot light switches off: the oven is off
Let the device cool.
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:

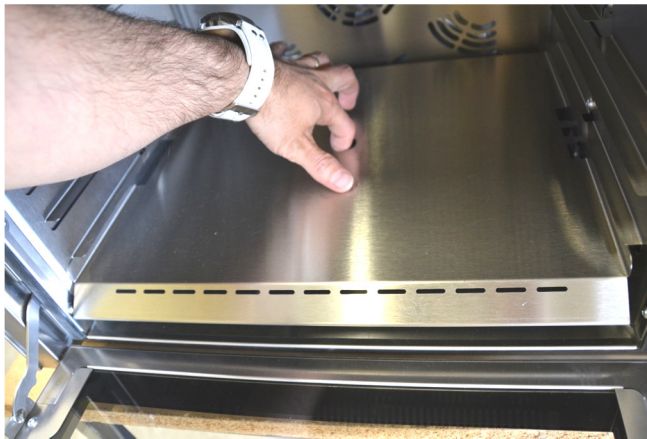
In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

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 bottom heating element cover

Thanks to the central hole, lift the bottom heating element cover up.



Then, pull while keeping the part up.



To replace the bottom heating element cover, proceed in the reverse order. Take care, place the bottom heating element cover in the right way

b) 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.



c) 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

d) Cleaning

- Disconnect the device.
- Clean the external stainless steel walls with a wet sponge and soft and dry clothe
- Remove the grids, the enamelled dript tray, the spit, the bottom heating element cover and the scales
- Clean them in warm soapy water. The bottom heating element coven and 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 pages 12 and 13)
- 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

Model	TQ 380 I
Outside dimensions	555x550x355 mm
Inside dimensions	410x360x250 mm
Weight	22 Kgs
Power	2 400 W
Current	10.5 A
Voltage	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 270°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 60335-2-9.**

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
Kugelhof	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/Roasting jack cooking (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, duck, turkey	4	230°C	60-110 mn

Small pieces cooking

Dish	Setting	Thermostat	Cooking time
Beefsteaks	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

CODE	QTE	PIECE	SPARE PART
15238SER	1	BANDEAU DROIT TQ 380	CONTROL PANEL TQ 380
15239	1	BANDEAU GAUCHE TQ 380/FC 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
15242	1	CACHE SOLE TQ 380	BOTTOM COVER PLATE TQ 380
15243	1	CACHE TURBINE TQ 380/FC 380 TQ	FAN PROTECTION TQ 380/FC 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 380/FC 380 TQ	INNER DOOR ASSEMBLY TQ 380/FC 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 380/FC 380 TQ	BOTTOM CASE TQ 380/FC 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 380/FC 380 TQ	FRAME TQ 380/FC 380 TQ
15252E	1	PORTE + GLACE EXTERIEURE TQ 380/FC 380TQ	OUTSIDE DOOR ASSEMBLY TQ 380/FC 380TQ
15253	1	PROTECTION MOTEUR TQ 380	MOTOR PROTECTION TQ 380
15254	1	SOCLE TQ 380/FC 380 TQ	PEDESTAL TQ 380/FC 380 TQ
15257	1	SUPPORT COMPOSANT TQ 380	COMPONENT HOLDER TQ 380
15258	1	SUPPORT MOTEUR TQ 380	MOTOR HOLDER TQ 380
15259G	1	SUPPORT TUBE GAUCHE TQ 380	LEFT TUBE HOLDER TQ 380
15260	1	VOUITE TQ 380	TOP INSIDE CASING TQ 380
15261SE	1	FLASQUE DROITE + BRIDE ECHELLE TQ 380	RIGHT SIDE AND SCALE HOLDER TQ 380
15262SE	1	FLASQUE GAUCHE + BRIDE ECHELLE TQ 380	LEFT SIDE AND SCALE HOLDER TQ 380
15266	2	GRILLE PROTEGE TUBES TQ 380/FC 380 TQ	TUBES PROTECTING GRID TQ 380/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
A01006	1	COMMUTATEUR 5P FOUR TQ	COMMUTATOR 5P OVEN TQ
A02019	1	MINUTERIE 120 mm	TIMER 120 mm
A03004	1	MOTEUR FOUR 91, MR 26, MR 260 230V	MOTOR OVEN 91, MR 26, MR 260 230V
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
A14117	3	BOUTON NOIR 6 H TQ 380	KNOB 6 H TQ 380
A15064	1	POIGNEE TQ 380	HANDLE TQ 380
A15065	2	EMBOUT POIGNEE TQ 380	END HANDLE TQ 380
A16023	1	BORNIER TQ 380/FC 380 TQ	DOMINO TQ 380/FC 380 TQ
A10026	1	LAMP FOUR	LAMP OVEN
B06055	2	SUPPORT AXE PORTE	DOOR AXLE HOLDER
B06057	2	AXE PORTE	DOOR AXLE
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
C03Q02080	1	CORDON	CORD
C04003_25	2	GAINF DF VFRRF DIAM 12 FC 380 TQ	SHFATH DIAM 12 FC 380 TQ
C05018	1	BORNE EQUIPOTEN TIEL	EQUIPOTENTIAL TERMINAL
D02158	1	RESISTANCE CIRCULAIRE 2400 W 230 V	ARMoured HEATING ELEMENT 2400 W 230 V
D02176	1	RESISTANCE 700 W 230 V TQ 380/FC 380 TQ	HEATING ELEMENT 700 W 230 V TQ 380/FC 380 TQ
D04042	2	RESISTANCE + TUBE QUARTZ TQ 380	QUARTZ TUBE ASSEMBLY TQ 380
F01075	2	GRILLE TQ 380/FC 380 TQ	GRID TQ 380/FC 380 TQ
F03050	1	DROCHIE + FOURCHETTES TQ 380	SPLIT AND FORK TQ 380
H01083	1	VITRE INTERIEURE TQ 380/FC 380 TQ	INSIDE GLASS TQ 380/FC 380 TQ
H02063	1	ISOLANT FOUR TQ 380	INSULATION TQ 380
H02064	1	ISOLANT MOTEUR	MOTOR INSULATION
H03022	1	JOINT PORTE TQ 380/FC 380 TQ	SEAL TQ 380/FC 380 TQ
H03023	3	JOINT INTERIEUR PORTE TQ 380	INSIDE DOOR SEAL TQ 380
H04313	1	FOND DE CUVE TQ 380	BACK INSIDE CASING TQ 380

TQ 380 I

Nomenclature

DT64

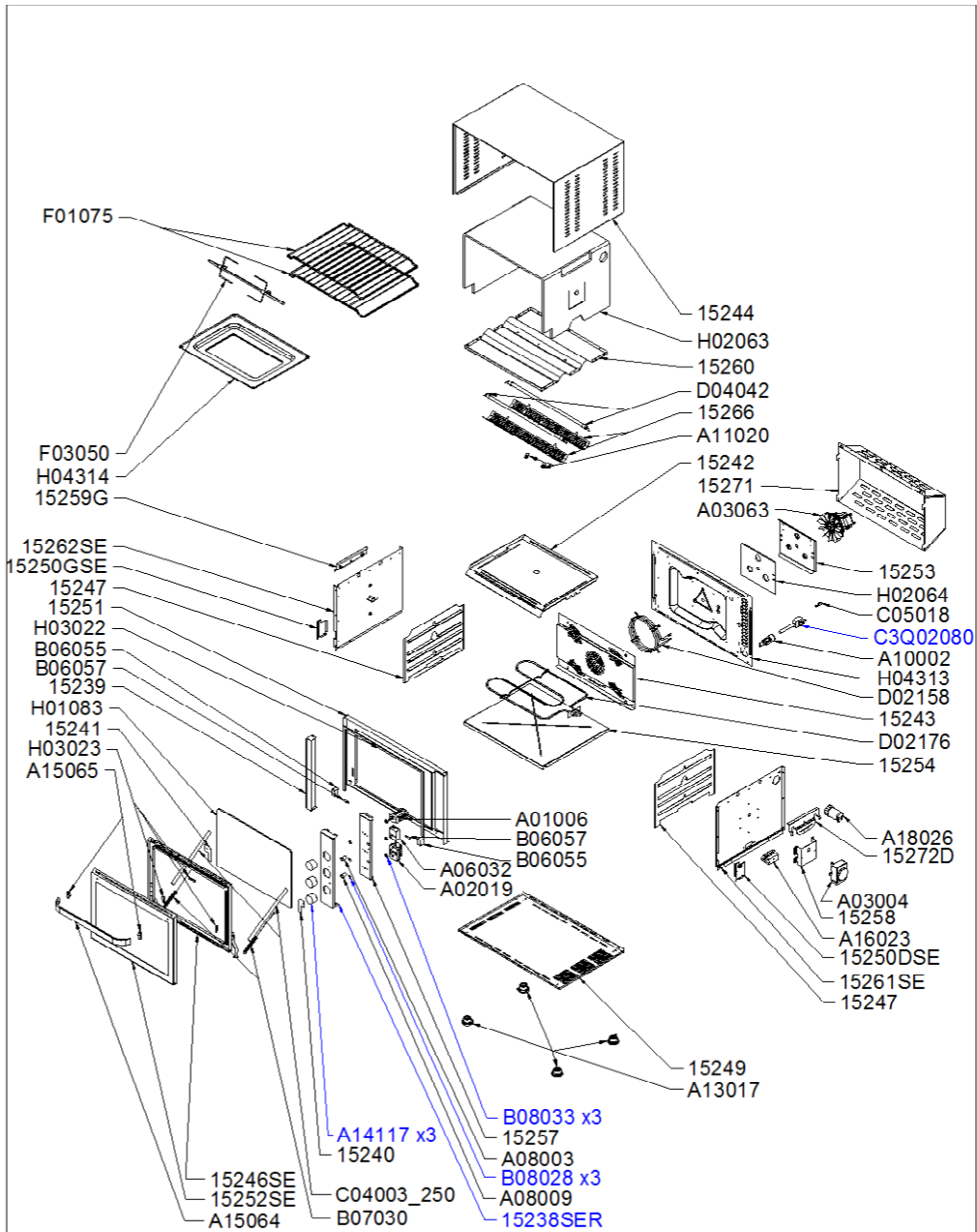
Date :
09/02/2015

Dessiné par :
R.L.

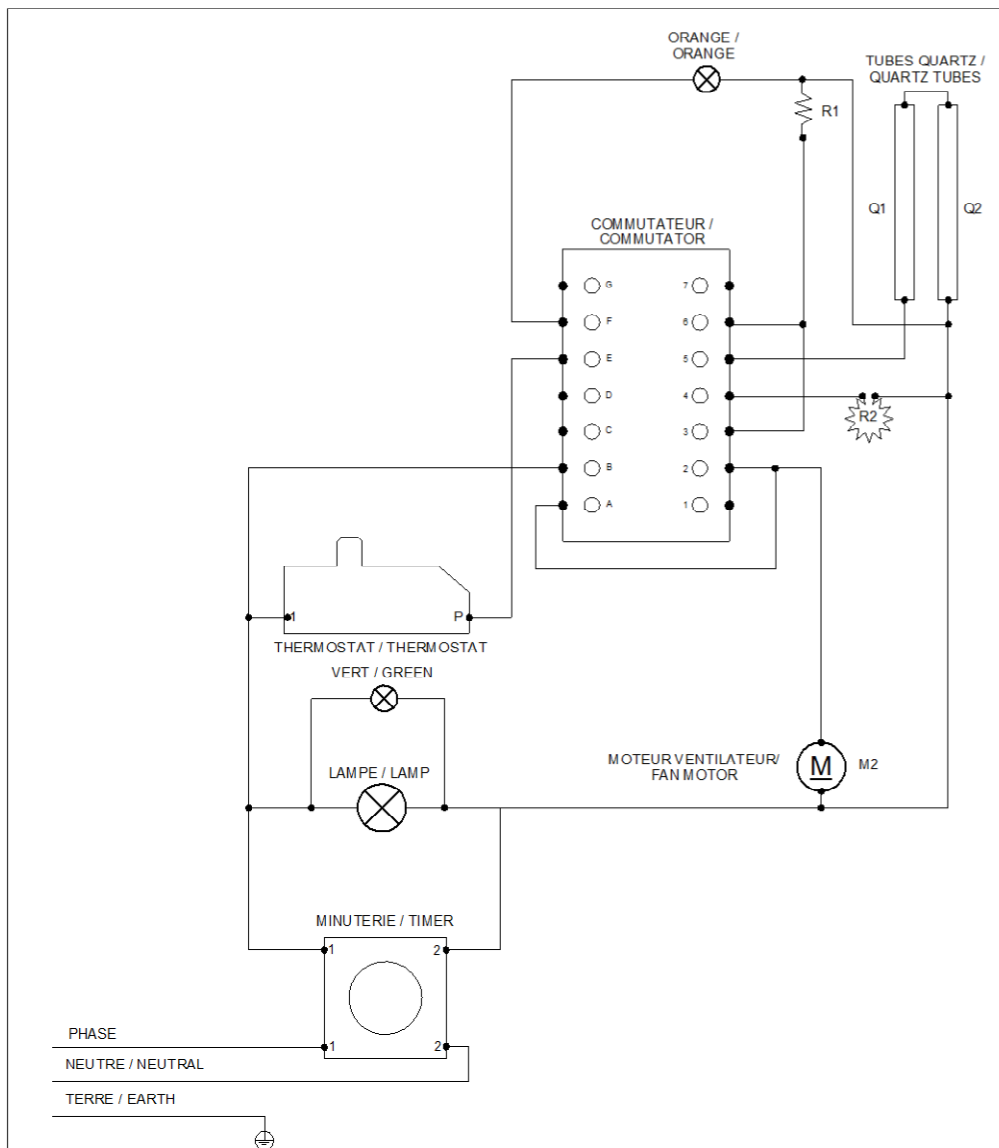
Approuvé par :
J.Godéré

Date :
04/03/2015

Indice
A



TQ 380 I			Vue éclatée		
DT64	Date : 09/02/2015	Dessiné par : R.L.	Approuvé par : Grenon S.	Date : 04/03/2015	Indice A



Câblage : C02393 + C02413x3

TQ 380 I

Schéma électrique

DT64	Date :	Dessiné par :	Approuvé par :	Date :	Indice
	09/02/2015	R.L.	Grenon S.	09/02/2015	A

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