

# *Instructions for use and installation*

# ***Brandt***

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Double oven

FLC 24 \*

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# FOR THE USER

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*Using this appliance makes cooking a real pleasure!*

*This instruction book contains important information on safety and use and on what you can expect from this appliance.*

*We advise you to read it very carefully to get the best use of this appliance's technical qualities.*

*To ensure that your oven remains in perfect condition, we provide important advice for you on its care and cleaning.*

*Should any fault occur in its operation, we advise you to contact your specialist dealer.*

*The simple and precise cooking guide which is enclosed with this instruction book will rapidly become one of your essential tools. This advice on using your oven will help you to achieve perfect cooking results while saving energy.*

These ovens have been designed for private use in the home and not for commercial use.

**Please read these instructions before installing and using your oven.**

With a view to the constant improvement of our products, we reserve the right to make any changes in their technical, functional or aesthetic characteristics as a result of technical evolution.

These ovens are designed exclusively for the cooking of drinks and foodstuffs. These products do not contain any asbestos-based component parts.



## IMPORTANT ADVICE

### Caring for the environment

- As a contribution to the protection of the environment, we have used non-chlorine bleached and recycled paper for your appliance's documentation.
- Please consider the environment when disposing of the packaging from your new appliance.
- The packaging is designed not to be harmful to the environment; it can be recovered or recycled: these are environmentally friendly products.  
By recycling the packaging, you are contributing to a saving in the consumption of raw materials and a reduction in the volume of industrial and household waste..

### Connecting the appliance

- Your appliance should be installed by a specialist in accordance with the recommendations in the installation section of this instruction book.
- The measurement instructions for building-in the oven which are given in this instruction book must be followed precisely.
- We advise you to read the following pages very carefully to enable you to get the best from your cooking appliance.

### Advice on safety

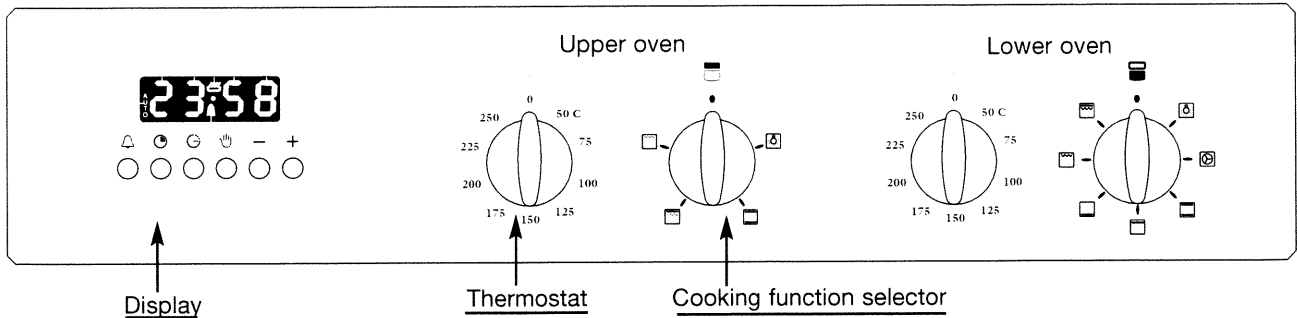
- This appliance is exclusively for domestic use.
- When cooking with fat or oil, stay close by, as these materials can catch fire if they overheat.  
Do not store inflammable objects in the oven or on the heating zones.
- When plugging domestic electrical appliances into a socket nearby, make sure that the power cable is not touching the heating zones or caught in the oven door.
- Do not use the oven door handle to dry linen as this will prevent the oven's front ventilation from working.
- In the event of a malfunction, remove the mains fuses.

### Practical advice

- To prevent a built-up of heat, which will affect cooking results and damage the enamel and the housing unit :**
  - Do not place any utensils on the floor of the oven.
  - Do not line the interior of the oven or the grill pan with aluminium foil.
- Use the temperatures suggested in the cooking guide, to prevent excessive fat splashes in your oven.
- To protect the enamel on your oven :**
  - Do not overfill your flan tin / pie dish when cooking a fruit tart. The fruit juice which runs off may cause permanent staining.
  - Do not pour water directly into the hot oven.
- To protect the door on your oven and ensure its air-tightness :**
  - Do not lean on the open door.
  - Keep the door seals clean.
- For all cooking on the grill :**
  - For the upper oven you must use the grill pan.
  - For the lower oven when using the Turbo grill you can :
    - a) use the grill pan, but to get the best results you can
    - b) place the wire rack on the top shelf with the drip pan on the shelf below.
- COOKING AND GRILLING IS ALWAYS DONE WITH THE OVEN DOOR CLOSED.**

## THE LAYOUT OF THE FASCIA PANEL

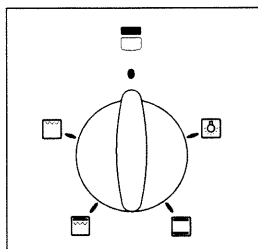
### Control panel



### Upper oven

### Lower oven

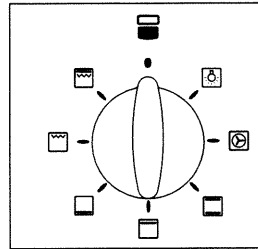
### Cooking selector



Turn the selector knob to the function required (see cooking guide enclosed with this instruction book).

The cooling fan operates and the light comes on.

### Cooking selector



Turn the selector knob to the function required (see cooking guide enclosed with this instruction book).

The cooling fan operates and the light comes on.

● Off position for the oven

 Conventional cooking


 Full grill

 Half grill

● Off position for the oven

 Fan heat

 Conventional cooking

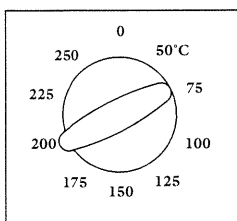
 Top heating element

 Bottom heating element

 Half grill

 Full grill

### Thermostat



Turn the thermostat knob to the setting required (see cooking guide enclosed with this instruction book).

## ADVICE ON USING THE OVEN

### Upper oven



#### Conventional : custards

- Cooking is done using the top and bottom elements, for cooking Lasagne, Shephards pie, banana bread...
- On this setting you will obtain perfect results. You can also use the drip pan as a "bain-marie", when cooking egg custards, flans, crème caramel...



#### Full grill

- The cooking is done by the two top elements.



#### Half grill

- The cooking is done by the inner top element.

### Lower oven



#### Fan heat

- The operation of the element located at the back of the oven enables, in combination with the rotation of the fan, cooking on 1, 2 or 3 levels (pizza, small cakes).
- Identical dishes can be cooked or dishes which are cooked at the same temperature.
- Be careful, if the cook time is pre-set it must be the same for all the dishes.



#### Conventional : custards, casseroles, fruit cake.

- Cooking is done using the top and bottom elements.
- On this setting you will obtain perfect results, using the drip pan as a "bain-marie", when cooking egg custards, flans, crème caramel...



#### Top heating element

- Cooking is done using the top element. Ideal for browning only of delicate dishes.



#### Bottom heating element

- Cooking is done using the bottom element. Ideal for pizza and tart bases.



#### Half grill

- Cooking is done by the inner upper element.
- This function is used for grilling small quantities of meat
- Place the drip pan on the shelf below.



#### Full grill

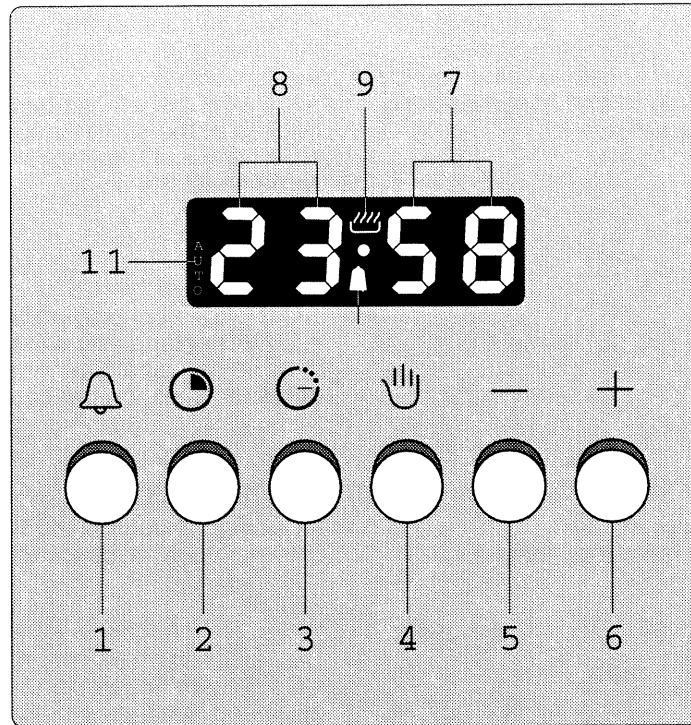
- Cooking is done by the two upper elements.
- This function is used for grilling big quantities of meat
- Place the drip pan on the shelf below.

**Note** : after a cooking cycle, the cooling fan keeps working for a certain length of time so that the oven cools down.

The thermostat indicator goes out once the temperature is reached, and comes on again from time to time during cooking, according to the temperature setting.

## HOW TO USE YOUR OVEN

### DIGITAL TIMER AND CLOCK



#### Buttons and symbols

- 1 minute minder
- 2 cooking time
- 3 end of cooking time
- 4 manual
- 5 time/cooking time “-” (to adjust).....
- 6 time/cooking time “+” (to adjust)..... press for a long time = quick run • press for a short time = slow run
- 7 minutes
- 8 hours
- 9 “pot” symbol ..... shows that the cooking period is running
- 10 “bell” symbol ..... shows that the MINUTE MINDER function is on
- 11 “automatic” symbol ..... shows that the PROGRAMME function is on; the oven is not necessarily switched on.

#### Functions

- time (24 hrs)
- cooking time (max 10 hrs)
- end of cooking (24 hrs)
- minute minder (24 hrs)

## HOW TO USE YOUR OVEN

### SETTING THE TIMER

#### TO SET THE CLOCK

Push buttons (2) and (3) at the same time. The desired time is selected by using the +/- buttons. With this operation any eventual programme previously selected will be cancelled.

#### MANUAL OPERATION

Push buttons(4),the "AUTO" symbol will switch off, and the "pot" symbol will become live. Select the desired cooking setting and temperature.

Every other program previously selected will be cancelled.

#### SEMI-AUTOMATIC : COOKING PERIOD

**(you turn the oven on and you programme the cooking period)**

Select first the desired cooking setting and temperature.

Push button(2), and select the desired cooking period using the +/- buttons; the "AUTO" and "pot" symbols become live.

At the end of the cooking period the noise signal will start to operate; the "pot" symbol will switch off and the "AUTO" symbol will flash. Push one of the four function buttons to stop the noise signal.

#### SEMI-AUTOMATIC : END OF COOKING

**(you turn the oven on and you programme the end of cooking time)**

Select first the desired cooking setting and temperature.

Push button (3) and select the desired end of cooking time using the +/- buttons; the "AUTO" and "pot" symbols become live.

At the end of cooking time the noise signal will start to operate; the "pot" symbol will switch off and the "AUTO" symbol will flash. Push one of the four function buttons to stop the noise signal.

#### FULL AUTOMATIC : DELAYED COOKING START

**(you want the oven to come on and go off whilst you are out)**

Select first the desired cooking setting and temperature.

Push button (2) and select the desired cooking period with the + /- buttons; the "AUTO"and "pot" symbols will become live.

Push button (3) and select the desired end of cooking period with the + /- buttons. The "pot" symbol will switch off; it will become live again with the start of the cooking.

At the end of the automatic cooking program, the "AUTO" symbol will flash, the "pot"symbol will switch off and the noise signal will operate.

Push one of the four function buttons to stop the noise signal.

#### MINUTE MINDER

Push button (1) and select the desired period with the +/- buttons.The "bell" symbol becomes live.

At the end of the set time the noise signal will operate. Push one of the four function buttons to stop the noise signal.

#### START OF PROGRAMME AND CONTROL

The program starts after the desired time has been set. The selected mode can be checked at any time, by pushing relevant button.

#### PROGRAMMING MISTAKES

There will be a programming error if the time on the clock is between the selected times of start and end of cooking.

This mistake is immediately diagnosed by the timer and it is signaled by a noise and by the "AUTO" symbol light flashing.

This error can be rectified varying the period or the end of cooking time.

#### PROGRAMME CANCELLATION

A program can be cancelled pushing the operation button (4).

At the end of a set program, this program will automatically cancel itself.

#### IMPORTANT

- In case of a power cut, the clock and timer will have to be reset following the above mentioned operations.

- If a cooking program is selected through the programmer, and the oven does not start ("AUTO" symbol light flashing), push button (4).

- The noise signal operates for 7 minutes and can be selected within 3 different noise levels. Push button (4) and the "-"button.

- The "AUTO" symbol becomes live and the noise signal operates while selecting a time function : that means, the cooking period or the end of cooking time can't be programmed. Modify the cooking period or the end of cooking time.

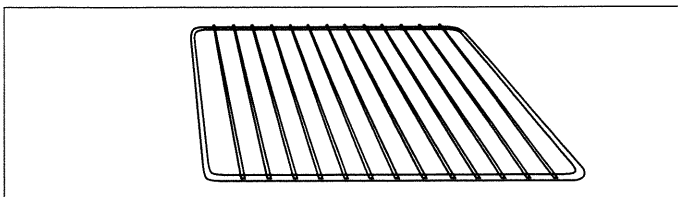
# FOR THE USER

## ACCESSORIES

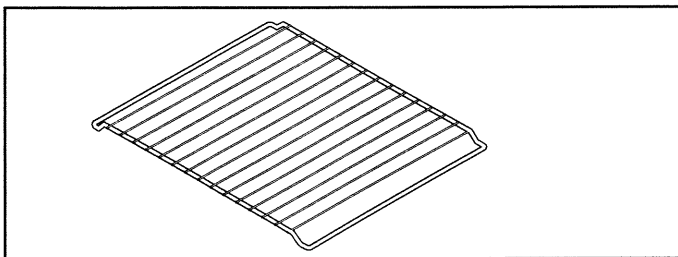
**GRILLING IS ALWAYS DONE WITH THE OVEN DOOR CLOSED.**

*Your oven has runners which enable the following accessories to be positioned on 4 levels.*

**Flat shelf**

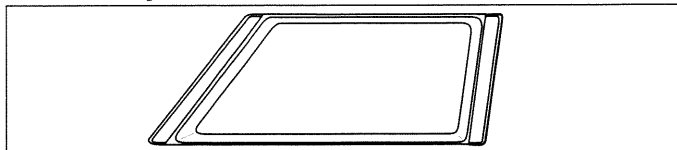


**Curved shelves**



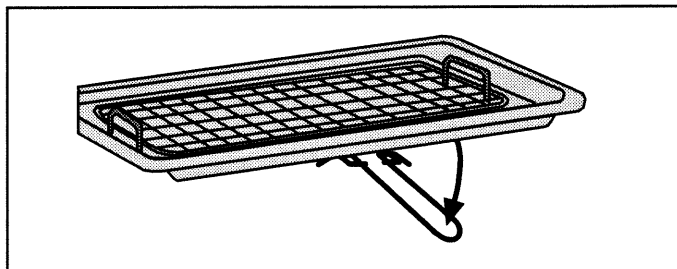
The shelves are used for holding all dishes and tins which contain food for cooking or browning.

**Enamel tray**



This has a sloping edge and is used for baking items such as choux buns, meringues, small cakes and flaky pastry.

**Grill pan with trivet and handle**



This is used for grilling meats set directly into the trivet which can be used either way around. The supplied handle allows easy removal from the oven. Do not place meat directly into the metal pan. This would cause splashing and excessive smoke.



## CARE AND MAINTENANCE

### Important

**Before cleaning your oven, allow the appliance to cool down and check that the selector knobs are at the "0" position.**

**As a general rule, scouring powders and metal scouring pads should never be used !**

### General cleaning

• **Polished, painted or enamelled metal surfaces.**

Use commercial cleaning products designed for cleaning polished metal.

• **Oven door glass.**

When cooking has caused staining, you are strongly advised to clean the inner glass with a non-abrasive commercial cleaner. The metal cross-pieces on the oven door must not be cleaned with a scouring sponge or a harsh cleaning product.

• **Control knobs**

Clean the control knobs with soapy water.

• **Shelf and baking tray**

Use a sponge with a non-abrasive cleaner and never use sharp objects.

### Catalytic walls

This self-cleaning oven is made of a compartment equipped with removable inner walls, coated with a special micro-porous enamel (catalytic enamel) which gives it auto-grease removing qualities. As soon as grease marks appear, they spread out and penetrate largely in the micro-pores. They are oxidised on both sides and progressively disappear. The self-cleaning enamel is especially suitable for fatty substances, but not for sugar. This is why the floor, more liable to have spillage from sweets, is not coated with this enamel.

When grilling food, the temperature of the inner walls is not always enough to completely eliminate the spattering of fat while cooking. In this case prolong the heating of the oven at maximum of the chosen mode for 20 to 30 minutes after the cooking. If the stains persist, they will progressively disappear with further cooking.

### Manual cleaning

For the manual cleaning of your oven the wire-shelves and catalytic side panels can be removed.

**We strongly recommend :**

- Not using a metal brush or pointed or sharp instruments.
- Not using retail scouring products.

### Changing the bulb

**Warning: disconnect the appliance from the power supply before replacing the bulb (EN 60335-2-6/1990).**

- Turn the cover one quarter turn to the left.
- Unscrew the bulb and replace it with a heat-resistant (300 °C) bulb of the same size with an E14 base - 15 or 25 W.

# FOR THE INSTALLER

Operating voltage  
Total electrical power consumption

220-240 V ~ 50Hz  
5500 W

## HOW TO CONNECT THE APPLIANCE

### ELECTRICAL SUPPLY TO YOUR OVEN

#### WARNING – THIS APPLIANCE MUST BE EARTHED

Your oven must be installed by a qualified electrician in line with all electrical and installation requirements published by the Institute of Electrical Engineers.

A double pole switch must be provided no further than 2 metres from the appliance to the electrical supply. All supply current and earth conductors must be able to withstand an ambient temperature of 75°C. The appliance must be connected using cable (not supplied) in accordance with the following code:

<b>Green &amp; Yellow</b>	=	<b>Earth</b>
<b>Blue</b>	=	<b>Neutral</b>
<b>Brown</b>	=	<b>Live</b>

As the coloured wires in the mains lead for the appliance, may not correspond with the coloured markings identifying the terminals in your spur box, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the socket which is marked with the letter E or by the earth symbol  $\text{⏏}$  or coloured Green or green and yellow.

The wire coloured blue must be connected to the terminal which is marked with the letter N (Neutral), or coloured Black.

The wire coloured brown must be connected to the terminal which is marked with the letter L (Live), or coloured red.

#### IMPORTANT

This appliance is intended to be permanently connected to fixed wiring.

We will not be liable in the event of an accident resulting from  $\text{⏏}$  non existent, faulty or incorrect earthing.

# FOR THE INSTALLER

## HOW TO INSTALL APPLIANCE

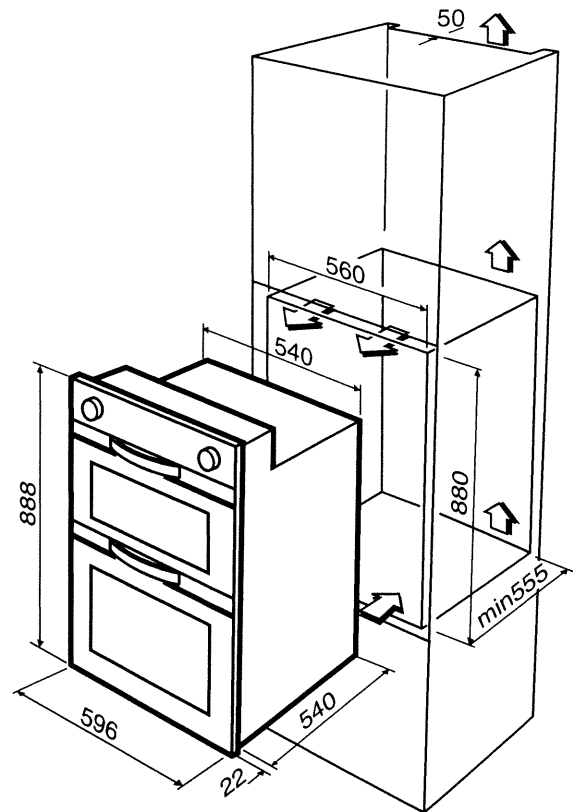
You will need the following housing area to fit your oven correctly.

Dimensions (mm)	Oven	Housing
Height	888	880
Width	596 oven front dimensions	560
Depth	562	555 (min)

The oven is designed to fit into a cabinet of 600 mm width. The oven should be built into kitchen units, but you must ensure that it is properly ventilated.

In the diagram the oven is ventilated by means of the space in the top of the kitchen cabinet.

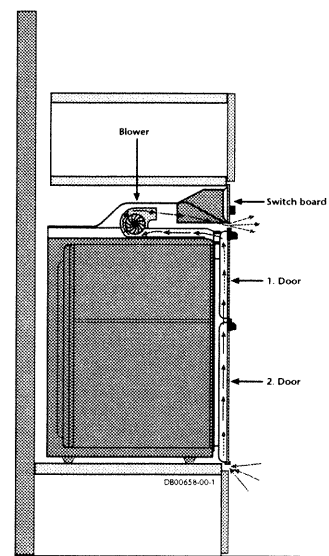
Lift the oven into position on the shelf, taking care NOT to lift it by the door handle. If you lower the oven doors, you will see 8 screw holes, 4 on each side of the oven. The oven should then be secured to the housing by fitting screws into these holes. Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.



### NOTE

It is essential that when installing your product that adequate air circulation is allowed for within installation.

Inadequate air ventilation may greatly impair the performance of your oven and may effect adjacent cabinets due to an increase in temperature build up.



# COOKING GUIDE

## Upper oven

DISHES	POS	°C	TIME (mn)	RACK
<b>WHITE MEAT</b>				
PORK CHOPS			10 - 20	2
<b>RED MEAT</b>				
LAMB CHOPS			10 - 15	2
KEBABS			15 - 25	2
<b>TOAST</b>			3 - 5	1
<b>VEGETABLES</b>				
BAKES(VEGETABLE, PASTA)			30	1
ROAST POTATOES		175	60	1
JACKET POTATOES		175	60	1
<b>FISH</b>				
FILETS (SALMON/COD...)			5 - 7	2
PRAWNS			7 - 10	2
<b>BAKING</b>				
GENOESE SPONGE CAKE		175	30 - 40	1
BAKED EGG CUSTARD		170	45	1
BISCUITS		180	20 - 30	1
MERINGUES		100	120	1
SMALL CAKES		175	10 - 15	1
CHOUX PASTRY		200	30 - 35	1
SHORT BREADS / SHORT PASTRY		175	15 - 20	1
SHORT OR FLAKY		220	40 - 45	1
SWISS ROLL		200	7 - 10	1
TART BASE		175	15 - 25	1
VICTORIA SANDWICH		175	20 - 30	1
MADEIRA CAKE		175	1h40	2
SCONES		225	10 - 13	1
<b>MISCELLANEOUS</b>				
PIZZA (SHORT PASTRY)		225	25 - 35	1
PIZZA (BREAD DOUGH)		225	10 - 20	1
QUICHE LORRAINE		225	35 - 45	1
<b>WARMING FOOD</b>		100		

Before cooking, pre-heat the upper oven for 10 mn at the setting to be used for cooking until the beeps sound.

87 x 3652

## Lower oven

DISHES	POS	°C	TIME (mn)	RACK
<b>WHITE MEAT</b>				
ROAST PORK (per450g/1lb)		170	30/1lb+30	2
PORK CHOPS		225	15 - 20	3
CHICKEN (per450g/1lb)		200	20/1lb+20	2
TURKEY / DUCK (per450g/1lb)		190	20/lb+20	1
SAUSAGES (1lb)		225	10	3-4
<b>RED MEAT</b>				
BEEF CASSEROLE		150	2hrs	2
LAMB CHOPS (per450g/1lb)		225	10 - 20	3-4
ROAST BEEF (per450g/1lb)		200	10/1lb+20	3
LAMB (SHOULDER) (per450g/1lb)		175-200	25/1lb+20	2
<b>FISH AND VARIOUS MEAT</b>				
KEBABS		225	15 - 20	3-4
GRILLED FISH		225	15 - 20	3-4
SALMON STEAK		225	10	3
BAKED FISH		175	45	2
<b>VEGETABLES</b>				
ROAST VEGETABLES		200	1h - 1h30	2
ROAST POTATOES		200	45 - 60	1
JACKET POTATOES		200	1h - 1h30	1
RICE		200	45	1
STUFFED PEPPER		200	40	2
<b>CAKES AND PASTRY</b>				
VICTORIA SANDWICH		175	20 - 30	2
SCONES		200*	10 - 12	3
MERINGUES		100	2h20 - 2h40	2
SMALL CAKES		160	20 - 25	2
CHOUX PASTRY		180	35 - 45	3
SHORT BREADS - RICH		175*	15 - 20	3
SHORT CRUST PASTRY		200*	10 - 20	2
FRUIT CRUMBLE		170	1h - 1h20	2
FRUIT PIE		180	35 - 40	1
TART BASE		175*	15 - 25	1
BAKED EGG CUSTARD		170	20 - 30	2
RICH FRUIT CAKE (8" ROUND)		150	3h30	1
LEMON MERINGUE PIE-pastry		180	15	2
“ “ -meringue		130	20 - 25	2
<b>VARIOUS</b>				
STEAK AND KIDNEY PIE		200	1h30 - 1h40	2
RICE PUDDING		150	1h30	1
YORKSHIRE PUDDING		200	15 - 20	1
BREAD BASE PIZZA		250*	15 - 25	1
QUICHE LORRAINE		200	35 - 45	1
SOUFFLES		175	45	1
BREAD		225*	30 - 40	1
LASAGNES		200	40	2

\* with preheating

The settings given in this chart are indicative. Experience will enable you to adapt them to your own cooking methods.

**ALL GRILLING IS DONE WITH THE DOOR CLOSED.**