

Instructions for use

Brandt

TWINLINE

FMT24

FOR THE USER

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.

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

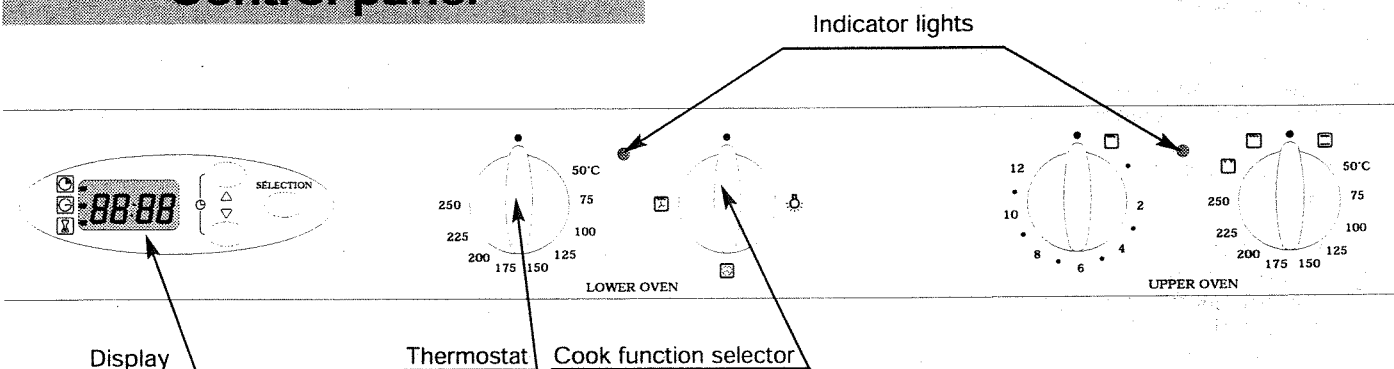
- To prevent a built-up of heat, which will affect cooking results and damage the enamel and the housing unit :**
 - Do not place any utensils on the floor of the oven.
 - Do not line the interior of the oven with aluminium foil.
- Use the temperatures suggested in the cooking guide, to prevent excessive fat splashes in your oven.
- To protect the enamel on your oven :**
 - Do not overfill your flan tin/piedish 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 Turbogrill, 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.

The top oven grill must always be used with the door ajar, but the bottom oven grill must be used with the door closed.

FOR THE USER

THE LAYOUT OF THE FASCIA PANEL

Control panel



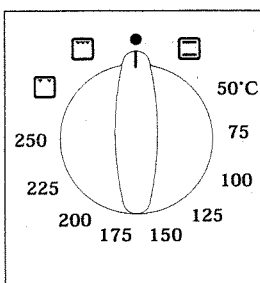
Display

Thermostat

Cook function selector

Upper oven

Cooking selector

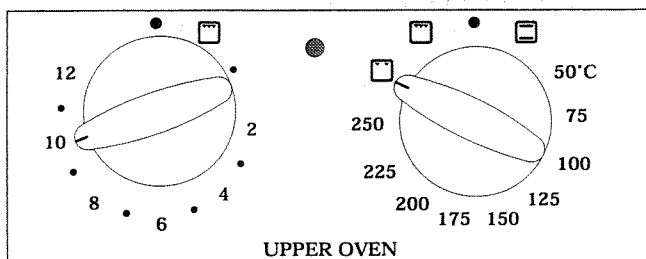


For cooking on natural convection, turn the selector knob to the required temperature (see cooking guide of this instruction book).
The cooling fan operates and the indicator light comes on.

For grilling turn the selector knob to half or full grill position. Then follow directions for grill power control.

- Off position for the oven
- ☐ Conventional (50 à 250°C)
- ☐ Half grill
- ☐ Full grill

Grill power control



Turn the knob to the required grill function

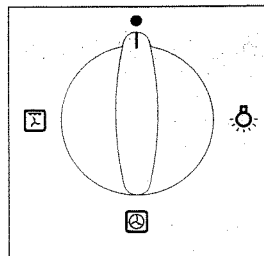
Example : Half grill ☐ or full grill ☐.

Select the power (left knob) 1->12.

All the grill cooking must be made door closed.

Lower oven

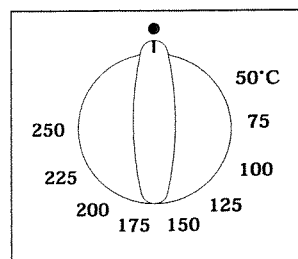
Cooking selector



Turn the selector knob on the right to the function required (see cooking guide enclosed with this instruction book).
The cooling fan operates and the indicator light comes on.

- Off position for the oven
- ☐ Light
- ☐ Fan heat
- ☐ Turbo grill

Thermostat



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

CARE AND MAINTENANCE

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. A gentle cream cleaner can be used.

- **Control knobs**

Clean the control knobs with soapy water. They can be removed if necessary, by pulling them towards you.

- **Shelf and drip pan**

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

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

As a specialist, you are the only person qualified to carry out the installation and connection of cooking appliances. For this reason, our guarantee applies solely and exclusively to appliances for which you have carried out the installation and connection in accordance with current regulations.

Non-compliance with this condition will be the installer's responsibility and our company will not be liable in any way.

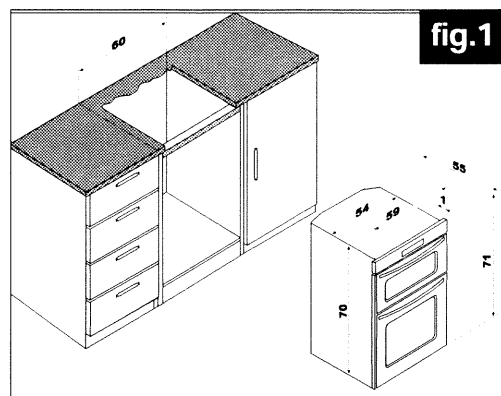
BUILDING-IN THE OVEN

The oven has an optimised air circulation system which enables the achievement of excellent cooking and cleaning results.

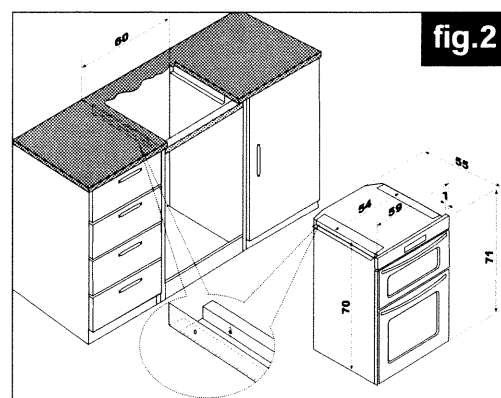
The total control of this air circulation system means that you should take note of the following :

- The oven must be installed under a worktop, the fitting dimensions must be appropriate (see diagram opposite) :

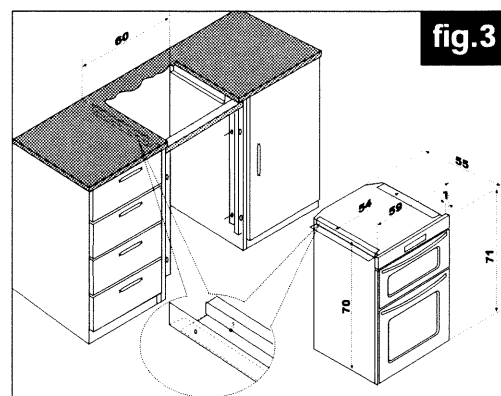
1) In a standard housing unit of 720 mm (fig.1).
You just have to put the appliance in the housing. Check that the opening of the housing is at least 712 mm.



2) Between Two sides panels fixed to the sides of cabinets (fig.2).
- Fix the two runners "L" shaped on each side of the housing. The runners must be positioned under the worktop, they must touch it. They must be at 50 mm from the front of the furniture.
- Fix the two runners "Z" shaped on each side of the appliance ; the largest part on the top of the oven.
- Slide the appliance into the housing unit
- Fix the appliance to the housing with the screw provided.



3) Between the sides panels of two distinct cabinets (fig.3).
- Fix the two runners "L" shaped on each side of the housing. The runners must be positioned under the worktop, they must touch it. They must be at 50 mm from the front of the furniture.
- Fix the two runners "Z" shaped on each side of the appliance ; the smallest part on the top of the oven.
- Fix the two optional profiles on each side of the housing (in a vertical position).
- Slide the appliance into the housing unit.
- Fix the appliance to the vertical profiles by the screws.



- The material used for the housing unit must be heat resistant (or be covered with such a material).

In each case of build in situation a gap of 5 mm must be kept between the worktop & the top of the oven

A gap of 20 mm is necessary between the back of the housing and the back of the oven

- For greater stability, fix the oven into the unit using by 2 screws in the holes provided in the lateral uprights Drill a 3 mm hole beforehand in the wall of the unit to prevent the wood splitting.

FOR THE INSTALLER

TECHNICAL DATA

Operating voltage	220-240 V ~ 50H
Total electrical power consumption	4675 W

CONNECTING THE OVEN

Mains connection

- Before carrying out the connection, make sure that the wires from the mains supply have a sufficient rating to supply the appliance correctly (cross-section must be at least equal to that of the power cable). The mains fuse must be in conformity with a rating of 30 Amps.

- Electrical connection must be carried out before the appliance is fitted into the unit.

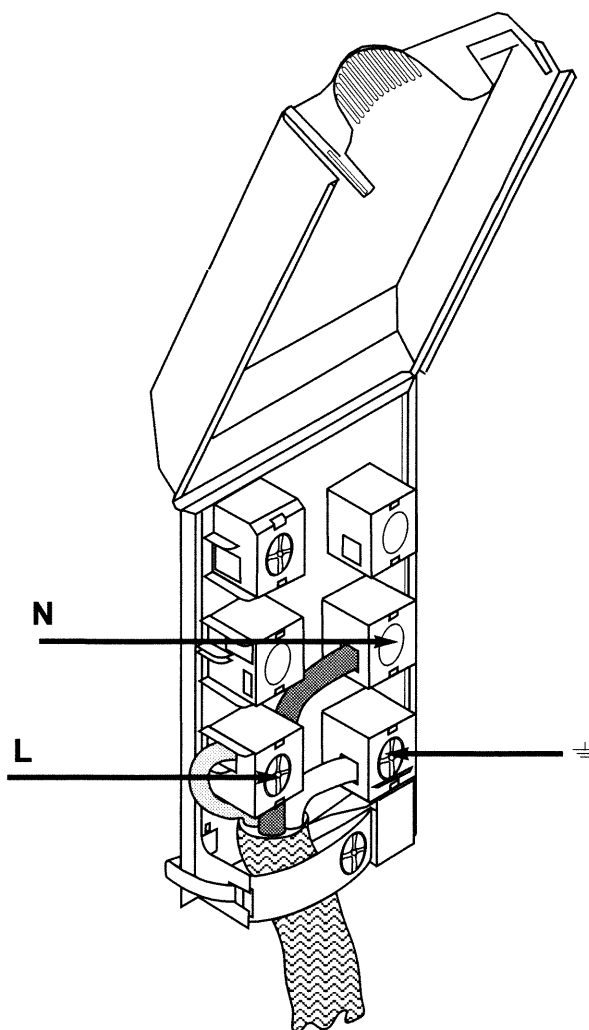
- The oven must be connected using an approved power supply cable (3 wires of 4 mm² HO5VVF or HO5RNF or HO5RRF, 3G4), Live, Neutral and Earth

- The power cable must be of sufficient length to enable it to be connected to the oven when the oven is placed on the floor in front of the housing unit.

- If the appliance is not connected to the mains using a plug and socket, a double pole circuit breaker (with a contact gap of at least 3 mm) must be installed on the supply side to comply with safety regulations.

- We will not be liable in the event of an accident resulting from \perp non-existent, faulty or incorrect earthing.

This appliance must be installed by a qualified electrician and in accordance with the latest I.E.E. regulations.

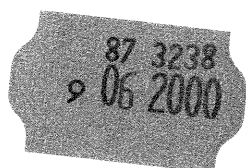


COOKING GUIDE

Upper oven

DISHES	Pos	°C	TIME (mn)	RACK
WHITE MEAT				
PORK CHOPS	☐		10 - 20	2
RED MEAT				
LAMB CHOPS	☐		10 - 15	2
KEBABS	☐		15 - 25	2
TOAST	☐		3 - 5	1
VEGETABLES				
BAKES (VEGETABLES, PASTA)	☐		30	1
ROAST POTATOES	☐	175	60	1
JACKET POTATOES	☐	175	60	1
FISH				
FILLETS (SALMON/COD...)	☐		5 - 7	2
PRAWNS	☐		7 - 10	2
BAKING				
TART BASE	☐	175	15 - 25	1
GENOISE SPONGE CAKE	⋮	175	30 - 40	1
BAKED EGG CUSTARD	⋮	170	45	1
BISCUITS	⋮	180	10 - 15	1
MERINGUES	⋮	100	2h20 - 2h40	1
SMALL CAKES	⋮	180	10 - 15	1
CHOUX PASTRY	⋮	200	30 - 35	1
SHORT BREADS / SHORT PASTRY	⋮	200	15 - 20	1
SHORT OR FLAKY	⋮	220	40 - 45	1
SWISS ROLL	⋮	200	7 - 10	1
VICTORIA SANDWICH	⋮	175	20 - 30	1
SCONES	⋮	225	10 - 13	1
MISCELLANEOUS				
PIZZA (SHORT PASTRY)	☐	225	25 - 35	1
PIZZA (BREAD DOUGH)	⋮	225	10 - 20	1
QUICHE LORRAINE	⋮	225	35 - 45	1
WARMING FOOD	☐	100		

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



Lower oven

DISHES	Pos	°C	TIME (mn)	RACK
WHITE MEAT *				
ROAST PORK	☐	170	30/1lb+30	2
PORK CHOPS	☐	200	10 - 15	3-4
ROAST CHICKEN	☐	200	12/1lb+ 20	1
TURKEY	☐	160	15/1lb+15	1
SAUSAGES (1lb)	☐	200	10 - 15	3
RED MEAT*				
CASSEROLE BEEF	☐	150	2hrs	2
LAMB CHOPS	☐	225	10 - 15	3-4
ROAST BEEF	☐	200-225	10/1lb+20	3
LAMB (LEG, SHOULDER)	☐	175	25/1lb+25	2
FISH AND VARIOUS MEAT				
KEBABS	☐	225	15 - 20	3-4
GRILLED FISH	☐	200	15 - 20	3-4
SALMON STEAK	☐	220	10	3
BAKED FISH	☐	175-200	45	2
VEGETABLES				
ROAST VEGETABLES	☐	200	1h - 1h30	2
ROAST POTATOES	☐	200	1h - 1h30	1
JACKET POTATOES	☐	200	60	1
RICE	☐	200	45	1
STUFFED PEPPER	☐	200	40	2
YORKSHIRE PUDDING	☐	200	15 - 20	2
CAKES AND PASTRY				
VICTORIA SANDWICH	☐	160	25 - 30	2
SCONES	⋮	225**	10 - 12	2
MERINGUES	⋮	90	2h20 - 2h40	2
SMALL CAKES	⋮	160	10 - 25	2
CHOUX PASTRY	⋮	180	30 - 35	2
SHORT BREADS - RICH	⋮	170**	15 - 20	3
SHORT CRUST PASTRY	⋮	180	20 - 30	2
FRUIT CRUMBLE	⋮	170	1h	2
FRUIT PIE	⋮	180	35 - 40	1
BAKED EGG CUSTARD	⋮	150	30 - 40	2
RICH FRUIT CAKE (8" ROUND)	⋮	130	3h30	1
LEMON MERINGUE PIE-pastry	⋮	180	15	2
" " -meringue	⋮	130	20 - 25	2
VARIOUS				
STEAK AND KIDNEY PIE	☐	180	1h30 - 1h40	2
RICE PUDDING	⋮	150	1h30	1
BREAD BASE PIZZA	⋮	200**	15 - 25	1
QUICHE LORRAINE	⋮	200	35 - 45	2
SOUFFLES	⋮	175	45	1
BREAD	⋮	220**	30 - 40	1
LASAGNES	⋮	160	40	2

* 450g=1lb

** with preheating

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

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

GRILLING IN TOP OVEN IS DONE WITH DOOR AJAR
GRILLING IN LOWER OVEN IS DONE WITH DOOR CLOSED

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