

Multifunction oven with pyrolysis

Ref : FAP 24

Brandt

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 achieve perfect cooking results whilst saving energy.



These ovens have been designed for private use in the home.

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 NOTES

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

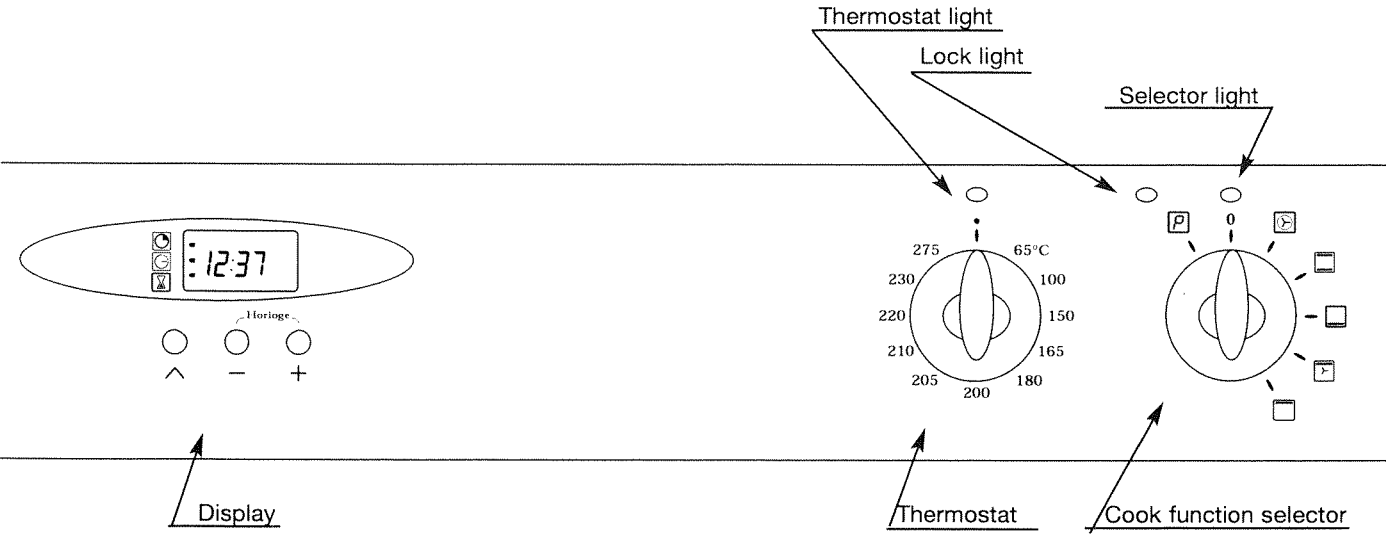
- This appliance is exclusively for domestic use.
- When cooking with fat or oil, stay close by, as these materials can catch fire if they overheat. Do not store inflammable objects in the oven or on the heating zones.
- When plugging domestic electrical appliances into a socket nearby, make sure that 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

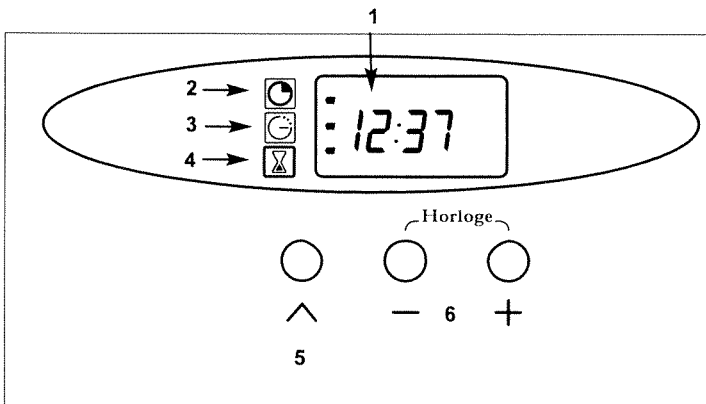
- To prevent a build-up of heat, which will affect cooking results and damage the enamel and the housing unit:**
 - Do not place any utensils on the floor of the oven.
 - Do not line the interior of the oven with aluminium foil!
- Use the temperatures suggested in the cooking guide, to prevent excessive fat splashes in your oven.
- To protect the enamel on your oven:**
 - Do not fill the baking tin up to the top 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:**
 - Place the items to be cooked onto the shelf.
 - Slide the dripping pan under the shelf or place directly on the floor of the oven to collect the cooking juices and prevent splashing.
- Cooking should be done with the door closed.**

THE LAYOUT OF THE FASCIA PANEL

Control panel

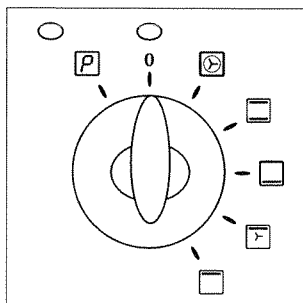


Timer



- 1 - Time (display from 0.00 to 23.59)
- 2 - Cooking time
- 3 - End of cooking time
- 4 -Timer (59 min. 30 sec.)
- 5 - Programming button
- 6 -Buttons for cooking time (+ or -)

Cook function selector



- 0** Off position for the oven
- Fan-assisted heat
- Conventional
- Bottom element
- Fan-assisted grill
- Grill

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

The cooling fan operates and the lighting comes on.

ADVICE ON USING THE OVEN



Fan-assisted heat.

- The operation of the element located at the back of the oven in combination with the rotation of the fan enables cooking on 1, 2 or 3 levels (pizza, small cakes, etc.).
- The temperature can be set at between 35 °C and 235 °C with automatic pre-setting at 180°C.



Conventional.

- Cooking is done using the top and bottom elements, without the fan.
- This function is used for cooking roasts, vegetable dishes (vegetable bakes, stuffed tomatoes, fish, poultry and tarts).
- The temperature can be set at between 70 °C and 235 °C with automatic pre-setting at 225 °C



Bottom element.

- Cooking is done mostly from below.
- Cook setting recommended for pizzas, quiches, soft fruit tarts, brioche, fruit cake. Bread will be perfectly cooked underneath. Yeast dough (brioche), cake mixture (fruit cake) and soufflés will not be prevented from rising by the formation of a crust.
- The temperature can be set at between 70 °C and 230 °C with automatic pre-setting at 165 °C



Fan-assisted grill.

- Cooking is done by the upper element and the fan operates to ensure even browning.
- This function is used for grilling joints of meat on the grill shelf (chicken, meat joints).
- The temperature can be set at between 180 °C and 230 °C with automatic pre-setting at 210°C (automatic pre-heat).

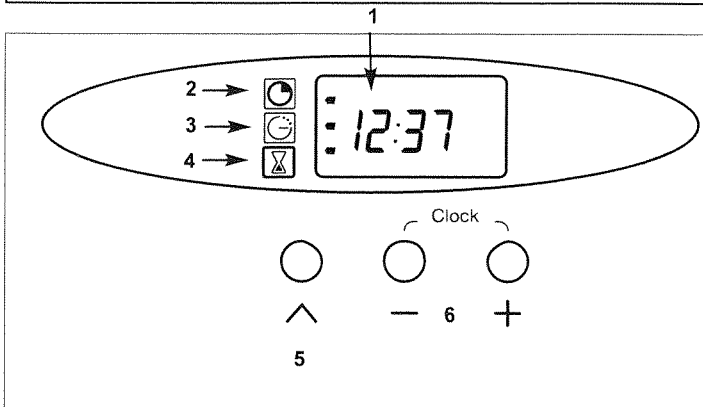


Grill.

- The top element functions at full power.
- This setting is used for grilling large quantities covering the whole surface of the grill shelf.
- The temperature can be set at between 180 °C and 275 °C with automatic pre-setting at 275°C.

FOR THE USER

USING YOUR OVEN



- 1 - Time (display from 0.00 to 23.59)
- 2 - Cooking time
- 3 - End of cooking time
- 4 -Timer (59 min. 30 sec.)
- 5 - Programming button
- 6 -Buttons for cooking time (+ or -)

Setting the clock

a) WHEN THE OVEN IS FIRST CONNECTED

- Adjust the time using the + and - **Buttons (6)** (keep pressing on the button to change the numbers more quickly).
Example : 12h30.

- Press the "PROGRAMMING" **Button (5)** to validate

NOTE: If the "PROGRAMMING" **Button (5)** is not pressed, the oven will automatically validate the numbers set after a few seconds.

b) CHANGING THE TIME ON THE CLOCK

- Press the + and - **Buttons (6)** at the same time for a few seconds until the display flashes.
- Adjust the time indicated using the + and - **Buttons (6)**.
- Press the "PROGRAMMING" **Button (5)** to validate.

If the "PROGRAMMING" **Button (5)** is not pressed, the oven will automatically validate the numbers set after a few seconds.

Cooking straight away

The programmer should only be indicating the time; the figures should not be flashing.

- **Select the cooking method**

Turn the cooking selection knob to the position you require.

Example :  "TRADITIONAL" position.

- **Select the cooking temperature**

Turn the thermostat knob (temperature selection) to the temperature recommended in your recipe.

Example : 200°C temperature mark.

The oven will then heat up and the thermostat indicator will come on.

Nb : ALL COOKING IS DONE WITH THE OVEN DOOR CLOSED

After a cooking cycle, the cooling fan keeps working for some time to ensure the reliability of your oven.

Cooking using the programmer

Cooking for a specific length of time

- **Select the cooking method.**

Turn the cooking selection knob to the position you require

Example :  "TRADITIONAL" position.

- **Select the cooking temperature.**

Turn the thermostat knob (temperature selection) to the temperature recommended in your recipe.

Example: 200°C temperature mark.

- **Select the cooking time.**

Press the "PROGRAMMING" **Button (5)**.

The cooking time (*indicating 0.00*) and the cooking time symbol flash to show that the time can be adjusted. The cooking time may be adjusted to any time up to 23 hours and 59 minutes.

Press the **+** and **- Buttons (6)** to adjust to the time you require.

Example: 30 minutes cooking time

The cooking time starts to count down as soon as the **+** and **- Buttons (6)** are released.

The cooking time symbol stops flashing and the time on the clock is displayed again.

Cooking will then stop when the programmed cooking time is up.

Nb : You can:

- change the cooking time at any point by repeating the operations described above,
- check how much cooking time remains at any point by pressing the "PROGRAMMING" **Button (5)**
- cancel the programming at any point by pressing the "PROGRAMMING" **Button (5)** for a few seconds until you hear a bleep.

At the end of the cooking time,

- the oven stops,
- the cooking time symbol goes out,
- the cooking time display indicates 0.00,
- the oven beeps for a few minutes.

Stop the beeping by pressing any button; the display shows the time on the clock again.


WARNING : your oven then starts to heat up again.

To stop the oven heating up, turn the temperature and function selection knobs to the "off" position.

FOR THE USER

Cooking for a specific length of time with a set time for the end of cooking

- Adjust the temperature and select the cooking method .

Example :  "TRADITIONAL", position, 200°C temperature mark.

- Press the "PROGRAMMING" **Button (5)** once.

The cooking time (*indicating 0.00*) and the cooking time symbol flash to show that the time can be adjusted. The cooking time may be set to any time up to 23 hours and 59 minutes.

- Press the **+** and **- Buttons (6)** to adjust to the time you require.

Example: 25 minutes cooking time

Press once on **+**, to stop the flashing.

- Press the "PROGRAMMING" **Button (5)** until the time for the end of cooking and the corresponding symbol flash.

This may now be adjusted.

- Press the **+** and **- Buttons (6)** to adjust to the time you want cooking to end.

Example: cooking to end at 1 pm (13.00).

The time for cooking to end is registered automatically after a few seconds.

The display shows the time on the clock again.

The oven will then defer heating up so that the cooking time will end at the time programmed (eg 1 pm (13.00)).

When cooking starts, the "end of cooking" symbol goes out.

Nb: You can :

- change the cooking time at any point by repeating the operations described above,
- check how much cooking time remains at any point by pressing the "PROGRAMMING" **Button (5)**
- cancel the programming at any point by pressing the "PROGRAMMING" **Button (5)** for a few seconds until you hear a bleep.

At the end of the cooking time,

- the oven stops,
- the cooking time symbol goes out,
- the cooking time display indicates 0.00
- the oven beeps for a few minutes.

Stop the beeping by pressing any button; the display shows the time on the clock again.

WARNING : your oven then starts to heat up again.

To stop the oven heating up, turn the temperature and function selection knobs to the "off" position.

Using the timer

Your oven is fitted with an electronic timer not dependent on the operation of the oven, for counting down a given time.

- Press the "PROGRAMMING" **Button (5)** a number of times until the timer symbol and the corresponding display flashes
- Set the time required by pressing on the **+** and **- Button (6)**. Adjustment is by blocks of 30 seconds; the time displayed is in minutes and seconds (from 0 to 59 mins. 30 secs.).

Keep pressing on the button to change the numbers more quickly.

The countdown will start a few seconds after the timer has been set; it remains visible at all times on the display.

Nb : It is possible to cancel the programming of the timer

When the time is up, the timer beeps (the display indicates 0.00).

Stop the beeping by pressing any button


What pyrolysis cleaning means

Your oven uses its pyrolysis function to clean itself by eliminating all the grime from splashing or overflowing at a very high temperature.

The smoke and smell this produces are destroyed by passing them through a catalyser.

For your safety, pyrolysis only occurs once the oven door has locked itself automatically. Once the temperature inside the oven rises above the normal range of temperatures used for cooking, the door cannot be unlocked, even by turning the cooking selection knob to "off".

Carrying out pyrolysis immediately

- a) Take all the accessories out of the oven and remove as much residue of spilled food as possible
- b) Check that the programmer is indicating the time, and that the figures are not flashing.
- c) Turn the "cooking selection" knob to the position  «**PYROLYSIS**».

The oven will not be available for use for 2½ hours (this cannot be changed). This includes the amount of time the oven takes to cool down sufficiently for the door to unlock.

- During the pyrolysis cycle the lock indicator lights up to indicate that the door is locked.
- The thermostat indicator stays on while the oven is heating up.
- The pyrolysis cycle stops automatically; **the lock indicator goes out**, and it is then possible to open the door.

d) Turn the function selection knob back to **0**.

e) When the oven has cooled down, use a damp cloth to wipe away the white ash. The oven is now clean and ready to use again.

One pyrolysis cycle costs no more than a postage stamp.

NOTE : The pyrolysis cycle is even more economical if you can make use of an off-peak electricity rate.

WARNING:

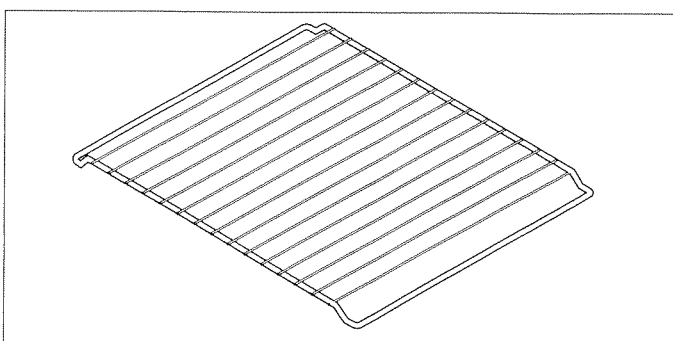
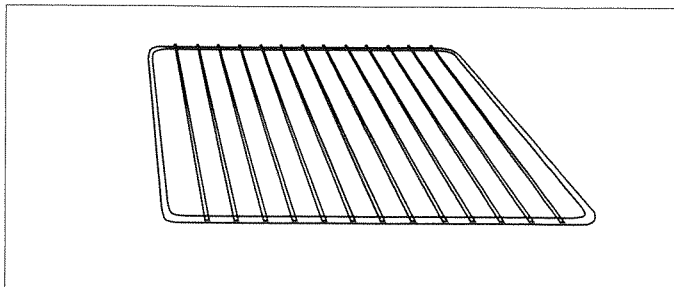
***During cleaning, the front of the oven is much hotter than during cooking.
Keep young children away.***

ACCESSORIES

ALL COOKING IS DONE WITH THE OVEN DOOR CLOSED, INCLUDING GRILLING.

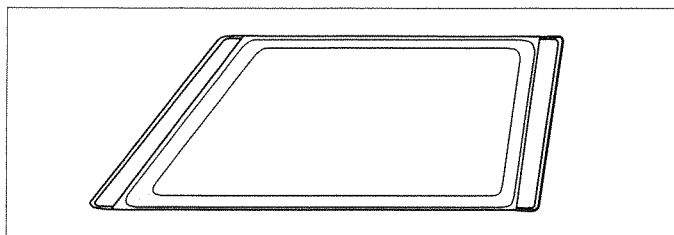
Your oven has runners which enable the following accessories to be positioned on 4 levels.

Shelves



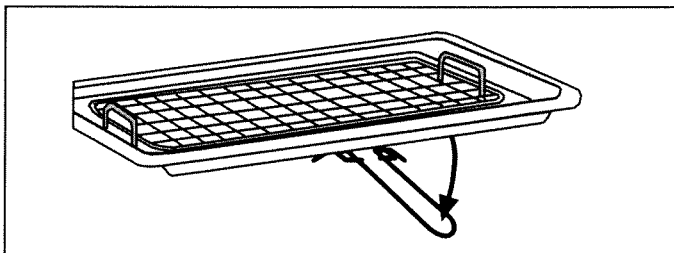
These are used for holding all dishes and tins which contain food for cooking or browning.

Baking tray



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

Grill pan and handle



This is used for grilling meats set directly into the grid. 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

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 dripping pan**

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

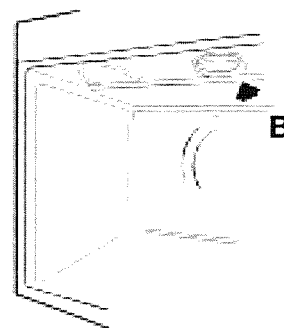
Changing the bulb

Warning !

Disconnect the appliance from the power supply before replacing the bulb

(EN 60335-2-6/1990).

- Turn the cover **B** 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.

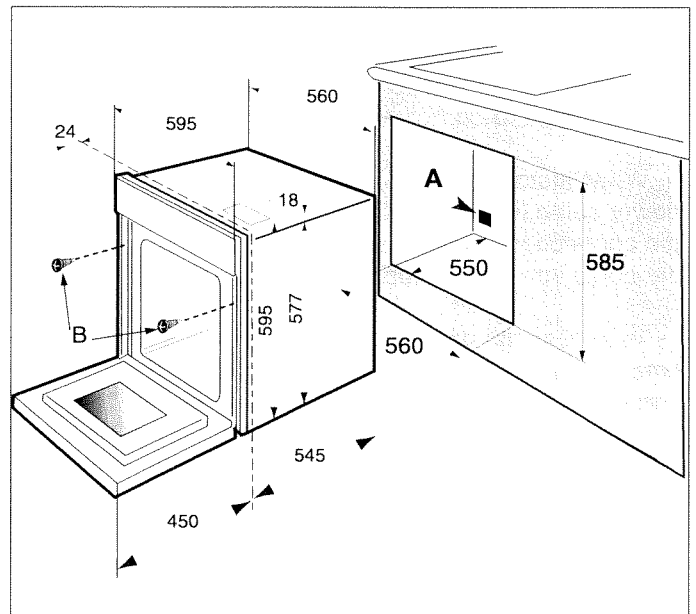
BUILDING-IN THE OVEN

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

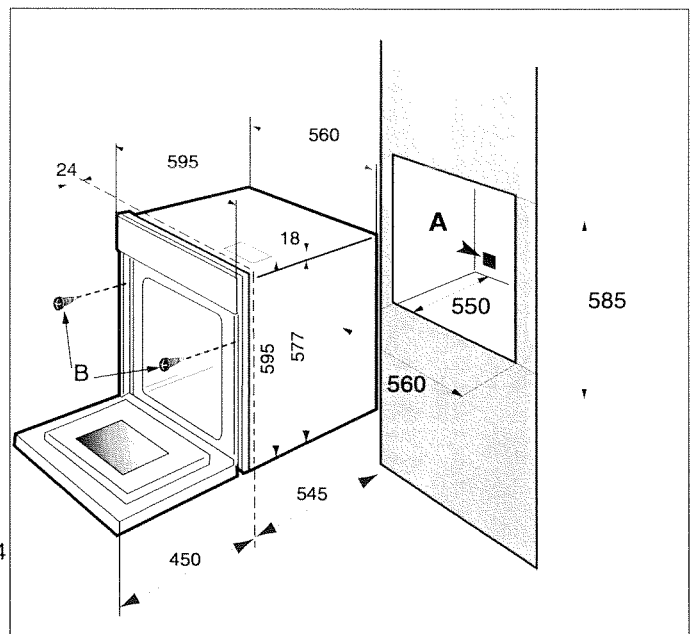
The total control of this air circulation system means that you should take note of the following:

- The oven may be installed with equal success under a worktop or in a column unit, as the hot air outlet is at the front.
- The fitting dimensions must be appropriate (see diagram opposite).
- The material used for the housing unit must be heat resistant (or be covered with such a material).
- In the rear panel of the housing recess, make a cut-out **A** 50 mm x 50 mm opposite the terminal block.
- The distance between the oven and the sides of the unit, to the left and the right, must be the same so that it is correctly centred in relation to the doors of the neighbouring unit; this distance must be at least 2 mm.
- For greater stability, fix the oven into the unit using 2 screws **B** in the holes provided in the lateral uprights (see diagram). Drill a 3 mm hole beforehand in the wall of the unit to prevent the wood splitting.

Work surface



Column unit



Technical data

Operating voltage230V ~ 50 Hz
 Total electrical power consumption3,375 kW
 Power rating of grill..... 2.145 kW

Energy consumption

- heating to 200 °C 0.45 kWh
 - running for one hour at 200 °C 0.65 kWh
TOTAL 1.10 kWh

Usable dimensions of oven

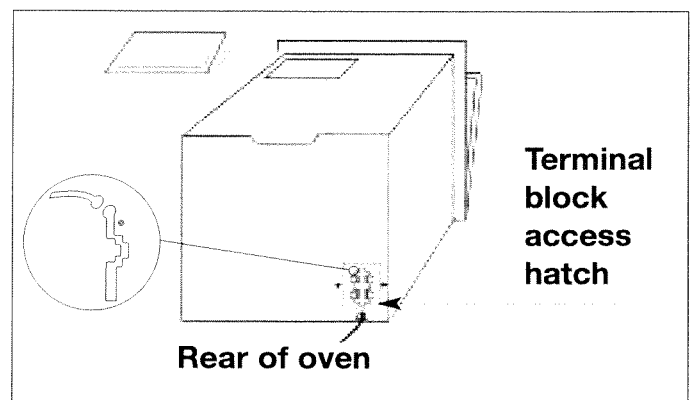
Width..... 43 cm
 Height 31.5 cm
 Depth38.5 cm

Usable volume 52 litres

CONNECTING THE OVEN

Power supply cable

- 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 circuit to comply with safety regulations.
- When installing the appliance or when changing the power cable (H05RRF, H05RNF or H05VVF), unscrew the connection screws completely before introducing the cores into the appropriate terminals.
- To access the appliance terminal block for the first time, use a pair of pliers to cut the fixings on the four corners of the access hatch on the rear panel of the oven; make the required connection; replace the access hatch in such a way that the opening is completely covered using 2 metal screws 4 mm in diameter and 15 mm in length



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

ADVICE ON USING THE OVEN

Additional information

Tins made of black metal with a non-stick interior and gilded metal tins are the most suitable because they absorb heat rapidly and transmit it to the dough. This means that cooking time is reduced and less energy is required.

Baking utensils made of tin reflect the heat, which means they reject it. Cakes and pies baked in these tins will not brown properly and take longer to cook. This type of utensil is not recommended for baking in a convection oven.

Hints on successful cooking

1 - If the top of the cake is a dark colour and the bottom is a very light colour, you have not cooked with enough heat from below:

- Put the cake into a cold oven,
- Move the cake lower down the oven,
- Use a dark-coloured tin,
- Lower the temperature.

2 - If the top of the cake is a light colour and the bottom is dark, you have cooked with too much heat from below:

- Place the cake higher up the oven,
- Lower the temperature.

3 - If the outside of the cake (e.g. fruit cake) is overdone, while the inside is undercooked and your pastry is unevenly browned, you are cooking at too high a temperature:

- Lower the temperature,
- Increase the cooking time.

4 - If the outside of the cake is too dry but is a good colour, you have cooked it for too long and at too low a temperature:

- Increase the thermostat setting,
- Reduce the cooking time.

The effect of dishes and tins on cooking results:

- Materials which reduce cooking from below:
Aluminium, tin, earthenware.... these prevent splashing.
- Materials which increase cooking from below:
Cast iron, black metal ... these are suitable for all types of baking.

Meat

Select a dish of similar size to the joint being cooked: too large and the cooking juices will burn and making gravy will be impossible.

Earthenware dishes are best as glass dishes cause more fat splashing.

Before being put into the oven, all types of meat should be left for at least one hour at room temperature.

Wipe the joint and roll it in a little oil (1 teaspoonful) to which salt and pepper have been added (with the exception of beef, which should be seasoned after cooking, as salt causes the juices to run and the meat to dry out).

Joints are often barded with fat which prevents a brown crust from forming on the outside. This should generally be removed from red meat as it causes smoke and odours. Barding is useful however, for some joints which can dry out during cooking, such as veal silverside and pork fillet.

During cooking, beef and lamb do not need basting, however, poultry, pork and veal can only be improved by frequent basting with the cooking juices. Add a few spoonfuls of hot water to the dish to prevent the juices from burning.
























When cooking is completed, it is essential that meat be allowed to rest out of the oven, wrapped in aluminium foil (shiny side next to the meat). This pause enables the fibres to relax and the colour to become even, and white meat and poultry will remain tender. If the joint is long and narrow, the cooking time advised for 500 g should be reduced.

- Beef joint from 10 to 15 min. for 500 g
- Pork joint from 35 to 40 min. for 500 g
- Veal joint from 30 to 40 min. for 500 g

When grilling, coat the items to be grilled with a thin layer of oil; this coating of fat, applied with a brush, ensures even distribution of heat and prevents sticking. Red meat should not be pierced before grilling.

As use of a fork is not recommended, turn it with a spatula.

COOKING TABLE

Settings and advice Dishes	Recommended setting	Thermostat	Shelf position from bottom	Accessory	Recommended cook times	Notes
Starters / Vegetables						
Pizza	Combined	205	2	Cake dish	18-20	Depending on thickness
Quiche Lorraine*	Combined 	205	1	Tin on shelf	30-35	28 cm tin
Cheese soufflé	Hot air 	180	1	Tin on shelf	35	
Potato bake	Hot air 	180	1	Dish on shelf	45-50	Depending on quantity - Reduce after 30 min
Stuffed tomatoes	Hot air 	180	1	Dish on shelf	40-45	
Provençal tomatoes	Fan-assisted grill 	230	2	Dish on shelf	20	Depending on size
Fish						
Bream	Hot air 	188	1	Dish on shelf	25-30	Dripping pan - position 1
Mackerel*	Grill 	275	3/4	Directly on shelf	5 to 7 per side	
Meat						
Lamb ribs*	Grill 	275	4	Meat on shelf	5 to 6 per side	Dripping pan - position 1
Leg of lamb	Fan-assisted grill 	190	1	Meat on shelf	15-20/500g	Dripping pan, bottom position
Chicken on spit	Fan-assisted grill 	210	-	Spit	20-25/500g	Dripping pan - position 1
Beef joint	Hot air 	220/235	1	Dish on shelf	10-15/500g	
Pork or Veal roast	Hot air 	180/200	1	Dish on shelf	35-40/500g	
Chicken	Hot air 	180/200	1	Dish on shelf	25/500g	
Guinea fowl or Rabbit	Hot air 	180/200	1	Dish on shelf	20-25/500g	
Baking						
Brioche	Hot air 	160	1	Tin on shelf	35	
Fruit Cake - Pound Cake	Hot air 	170	1	Tin on shelf	45-50	
Shortbread	Hot air 	165	2	Cake dish	15-18	
Apple pie	Combined 	160	1	Tin on shelf	60	28 cm tin
Summer fruit tart	Combined 	205	1	Tin on shelf	35-40	28 cm tin
Apple tart	Hot air 	205	1	Tin on shelf	35-40	
Flaky pastry*	Conventional 	225	2	Cake dish	15	
Choux pastry*	Conventional 	200	2	Cake dish	30	6 ramekins in bain marie
Egg custard	Conventional 	160	2	Dish on shelf	20	

* In this case, it is better to place into a hot oven.

Thermostat: conversion mark										°C
Mark	1	2	3	4	5	6	7	8	9	MAX.
°C	50°C	70°C	90°C	120°C	150°C	180°C	210°C	240°C	270°C	275°C

Cooking multiple dishes

It is possible to cook several dishes simultaneously (of same or different nature) without the taste or flavour being transmitted from one dish to another - provided they are cooked at the same temperature. It is not necessary to place the dishes into the oven together, at the same time.

Depending on the number of levels used you may perhaps need to purchase additional equipment.

Note: In the above table, the cooking times are indicated for a single dish. If more than one dish is cooked simultaneously, increase the cooking time by 10 to 20 minutes.

AFTER SALES SERVICE

- All repairs must be carried out by a qualified technician. The distributors of our make are the only people who:
 - HAVE COMPLETE KNOWLEDGE OF YOUR APPLIANCE AND ITS OPERATION,
 - FULLY EMPLOY OUR TECHNIQUES OF ADJUSTMENT, MAINTENANCE AND REPAIR,
 - USE EXCLUSIVELY GENUINE SPARE PARTS
- Any repair carried out as a result of installation or use which is not in conformity with the instructions in this booklet will not be accepted under the terms of the manufacturer's guarantee which will be terminated.**
- In the event of a complaint or to order spare parts from your distributor, give him the complete reference details for your appliance (appliance model and type and full serial number). This information appears on the identification plate fixed to the appliance's metal casing.
- The descriptions and technical data which appear in this booklet are for information only and are not legally binding. In the interests of product quality, we reserve the right to carry out any necessary changes and improvements without prior notice.

