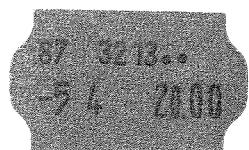


Multifunction oven with pyrolysis

Ref : FAQ 25*

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.

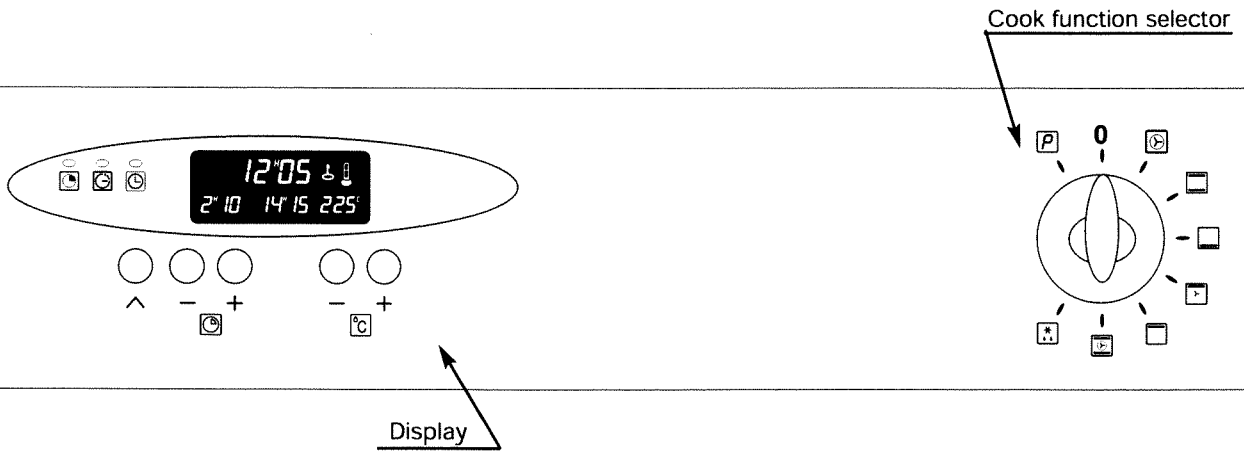
Practical advice

- 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.**

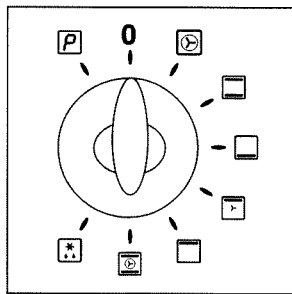
FOR THE USER

THE LAYOUT OF THE FASCIA PANEL

Control panel




Cook function selector



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.

0 Off position for the oven

 Fan-assisted heat

 Conventional

 Bottom element

 Fan-assisted grill

 Grill

 Pizza

 Defrost

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.



Pizza.

- The element located at the back of the oven functions intermittently with the bottom element and the grill.
- This function is particularly suited for cooking pizzas.
- The temperature can be set at between 70 °C and 275 °C with automatic pre-setting at 275 °C (automatic pre-heat).



Defrost.

- You can defrost food in your oven with limited use of heat, the fan agitates the air to increase the temperature exchanges.
- This mode is suitable for fragile food which is to be consumed raw (strawberries, raspberries, etc.). You can increase the temperature to defrost food which is to be cooked immediately after defrosting (meat, etc.). Proceed with caution to prevent the surface from starting to cook
- The temperature can be set at between 35 °C and 65 °C with automatic pre-setting at 35 °C.

FOR THE USER

USING YOUR OVEN

Setting the time of day

Press button 6 "∧" 3 times until the indicator 11 for setting the time of day comes on.

The time of day display 1 flashes to show you that setting is now possible.

Press the + or - "∧" buttons 7 to set the time of day.

Press button 6 "∧"
The indicator 11 for setting the time of day goes out. Only the "H" continues to flash

Cooking immediately

Select the mode of cooking
Turn the cook function selector knob to the setting you require.

Set the cooking temperature
For each mode of cooking selected, the oven will suggest the most commonly used temperature. It is possible to adjust this temperature by pressing the + or - buttons 8 (depending on your recipe). Each time the + or - buttons are pressed the pre-set temperature is altered by 5 °C.
Following these actions the oven heats up:
- These stages on the thermometer 2 indicate the increase in temperature inside the oven
- 3 beeps will indicate to you that the set temperature has been reached.

NB When a cooking cycle has been completed, the cooling fan continues to operate for a short while, to protect the oven's components.
To reduce this time, leave the door open for a few minutes.

Pre-programmed cooking with a selected end of cook time

Set the mode of cooking required and if necessary adjust the temperature using the + or - buttons 8.

Press the "∧" button 6 once.
The indicator 9 comes on.
The cook time 3 flashes to indicate it can now be set.

Press the + or - "∧" buttons 7 to set the required time. The first time that the + 7 button is pressed, the flashing stops.

At this point the oven starts to function.

The countdown of the cook time starts immediately after the + or - buttons 7 are released.

Pre-programmed cooking

Set the mode of cooking required and if necessary adjust the temperature using the + or - buttons 8.

Press the "∧" button 6 once.
The indicator 9 comes on
The cook time 3 flashes to indicate that setting is now possible.

Press the + or - "∧" buttons 7 to set the required time. The first time that the 7 button is pressed, the flashing stops.
The countdown of the cook time starts immediately after the + or - buttons 7 are released.
The indicator 9 goes out a few seconds after the last action.
The end of cooking time 4 is displayed automatically.

Following these 3 actions, the oven heats up
- The thermometer 2 begins to fill.

At the end of cooking a series of beeps is emitted for a few minutes.
The beeps can be switched off by turning the cook function selector to off.

Press the "∧" button 6 a second time.
The indicator 10 lights.
The end of cook time 4 flashes to indicate it can now be set.

Set the end of cooking time required by pressing the + or - buttons 7.
The indicator 10 goes out a few seconds after the last action.

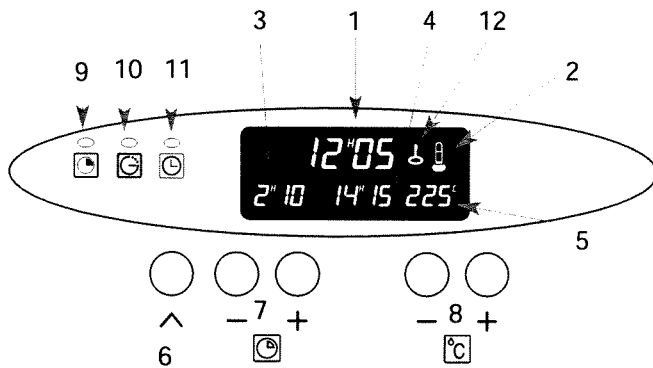
At this point the oven switches off.

Following these 5 actions, the start of heating is delayed to ensure that cooking finishes at the end time selected.
When you have finished cooking, turn the cook function selector back to off.

The cook time can be altered at any point by carrying out the operation described at the beginning of the paragraph.

USING YOUR OVEN

Timer



- | | |
|--|------------------------------------|
| 1 - Time of day (display from 0h00 to 23h59) | 7 - "Cook time" + or - buttons. |
| 2 - Thermometer | 8 - "Temperature" + or - buttons. |
| 3 - Cook time display | 9 - Cook time indicator. |
| 4 - End of cook time display | 10 - End of cook time indicator |
| 5 - Selected temperature display | 11 - Setting time of day indicator |
| 6 - "Programme" button | 12 - Pyrolysis locking |

Running a pyrolysis cycle immediately

To save electricity and take advantage of the heat already accumulated in the oven, it is preferable to start a pyrolysis cycle straight after cooking.

Turn the cook function selector to P "pyrolysis".

The display shows you:

- The time at which your oven will be available.
- A pyrolysis cycle last for 2 1/2 hours (this period cannot be altered). This time takes into account the cooling period until the door is unlocked.
- A P to indicate that you have started a pyrolysis cycle.

During a pyrolysis cycle:

- A key appears on the display to show you that the door is locked.

When the key is no longer displayed, the door can be opened again.

At the end of the pyrolysis cycle:

- Turn the cook function selector back to OFF.

What is cleaning with pyrolysis?

On the pyrolysis setting your oven cleans itself through the elimination at high temperature of staining caused by splashing or spillages.

The smoke and odours produced are destroyed by being passed through a catalyser unit.

As a safety measure, a pyrolysis cycle can only run when the door has been locked automatically. As soon as the temperature inside the oven exceeds the usual cooking temperatures, it is impossible to unlock the door, even by turning the cook function selector to OFF.

Running a delayed pyrolysis cycle

Turn the cook function selector to P "pyrolysis".

Set the start time for the pyrolysis cycle by pressing the + or - buttons 7 to change the time the pyrolysis cycle will end.

To work out the pyrolysis start time, you simply have to take account of the duration (2 1/2 hrs) of the cycle.

RECOMMENDATIONS

Before starting a cleaning cycle, the following essential precautions must be taken:

- Remove all accessories from the oven (shelves, multi-purpose dripping pan, etc.).
- Remove the remains of any serious spillages which may have occurred, to prevent any risk of fire or smoke.

Note:

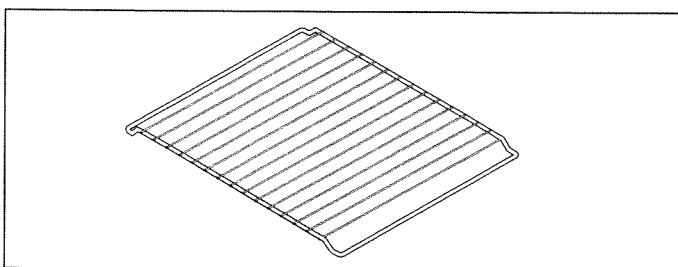
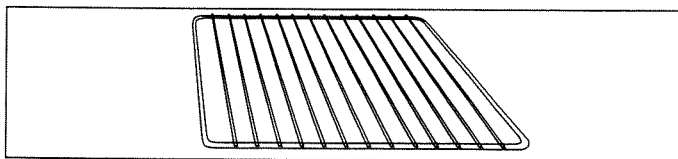
- During a pyrolysis cycle it is not advisable to use the cooking zones on a hob located above the oven. In fact, for safety reasons, a temperature limiter will stop the pyrolysis cycle and an engineer will be required to reset the limiter.
- Following a pyrolysis cycle, when the oven door is opened, some whitish residue may be noticed on the walls. Once the oven has completely cooled, simply wipe them off with a damp sponge.

ACCESSORIES

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

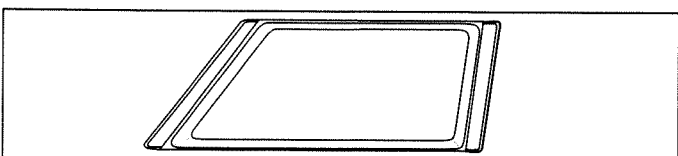
Your oven has runners which enable the following accessories to be positioned on 4 levels.

Shelves



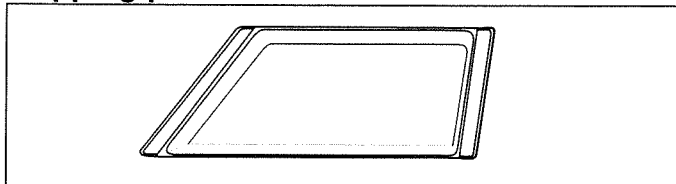
These are used for holding all dishes and tins which contain food for cooking or browning.

Baking tray



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

Dripping pan

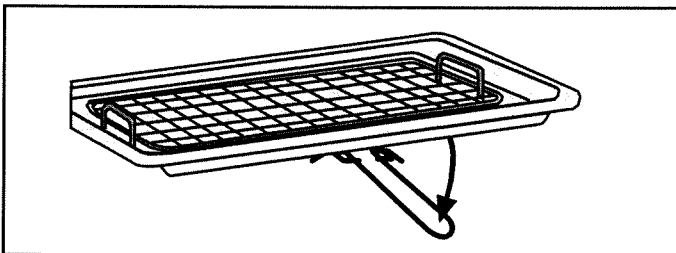


Inserted into the runners under the grill or in the first shelf position, this is used to collect the juices and fat produced during grilling.

It can also be used half-filled with water as a bain-marie.

Do not place meat for roasting directly onto the dripping pan as this will certainly lead to serious splashing of fat on the oven walls and a lot of smoke.

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.

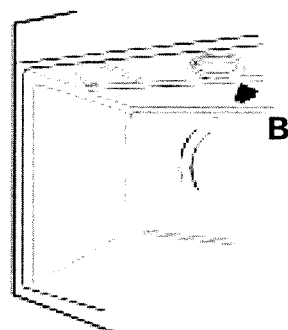
Changing the bulb

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.

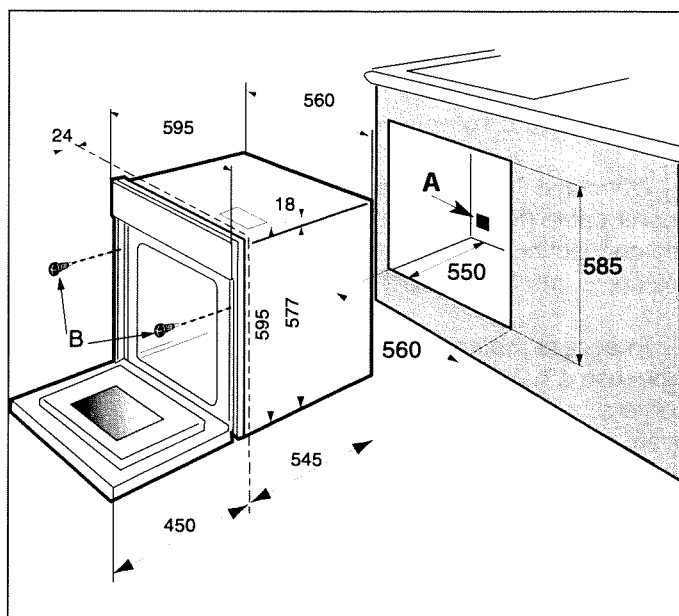
BUILDING-IN THE OVEN

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

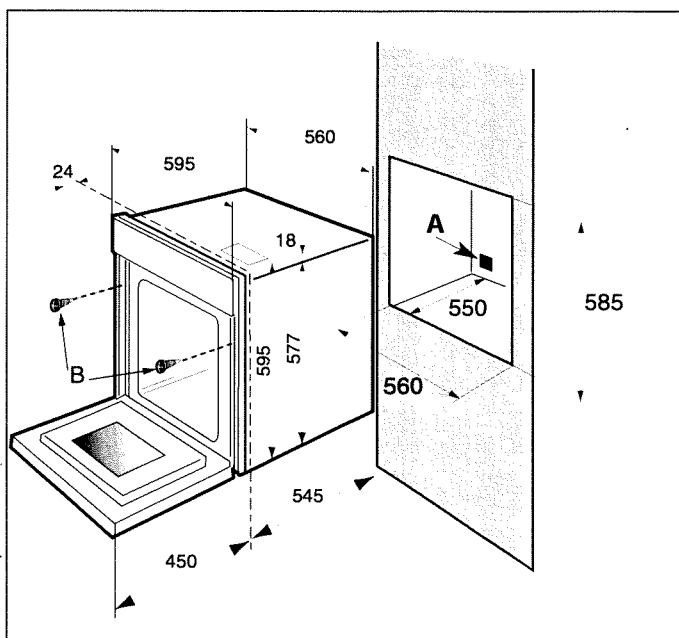
The total control of this air circulation system means that you should take note of the following:

- 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 consumption 2.94 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

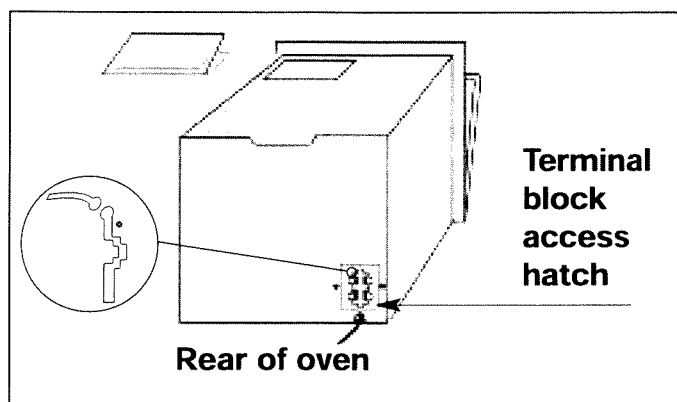
Width..... 43 cm
 Height 31.5 cm
 Depth38.5 cm

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 \neq .

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 a 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	Depending on quantity - Reduce after 30 min
Potato bake	Hot air	180	1	Dish on shelf	45-50	
Stuffed tomatoes	Hot air	180	1	Dish on shelf	40-45	Depending on size Dripping pan - position 1
Provençal tomatoes	Fan-assisted grill 	230	2	Dish on shelf	20	
Fish						
Bream	Hot air 	188	1	Dish on shelf	25-30	5 to 7 per side
Mackerel*	Grill 	275	3/4	Directly on shelf		
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	28 cm tin
Apple pie	Combined 	160	1	Tin on shelf	60	
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	6 ramekins in bain marie
Flaky pastry*	Conventional	225	2	Cake dish	15	
Choux pastry*	Conventional 	200	2	Cake dish	30	
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.