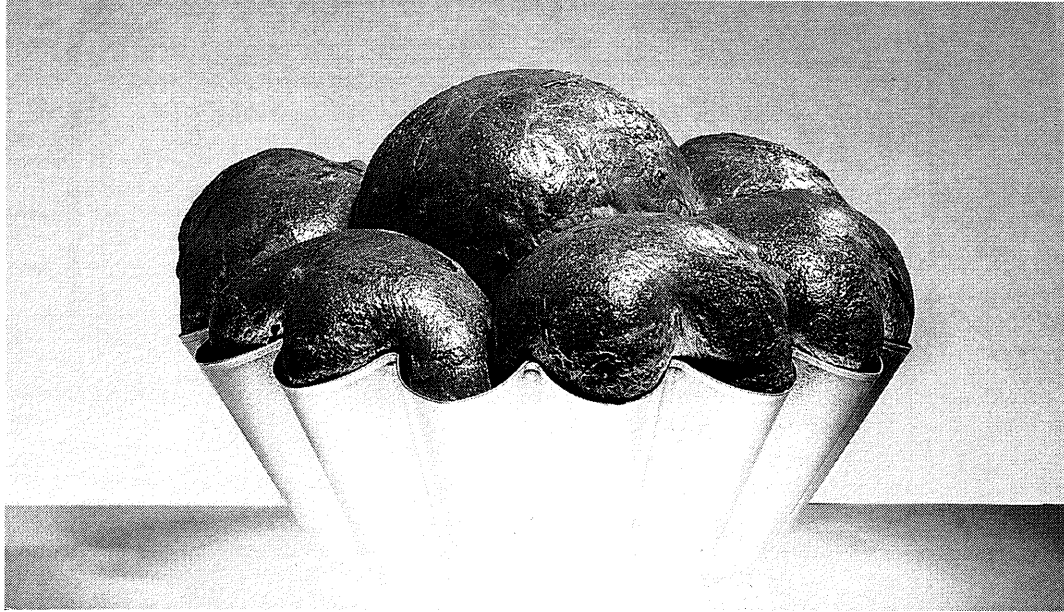
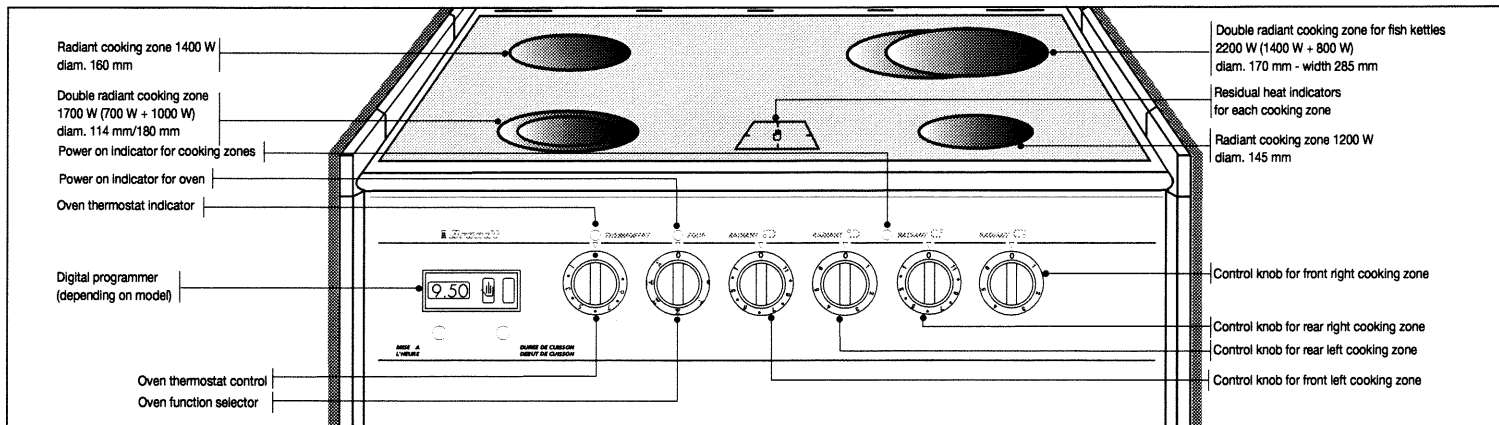


**Cooker**  
**reference K 2550/\***



**III** **Brandt**

# Using the cooking zones on your cooker



## PRECAUTIONS FOR USE

- The hob heats within the areas delineated by the decorative pattern on the cooking zones: pans should be centred above the heating elements. Practically no heat is dispersed between the zones.
  - The hob should never be used as a chopping board.
  - Cooking directly on the hob is not recommended. Do not place plastic objects on the hob while it is still hot.
  - **Never place or leave an empty enamelled or aluminium pan on a cooking zone.**
  - **Never use aluminium foil, and do not put products wrapped in aluminium foil directly on the hob to be cooked; this may permanently damage your hob.**
  - The hob may be scratched by harder materials, for example, grains of sand, which may have remained on vegetables and been transferred to the bases of your pans. Make sure it is completely clean before cooking.
  - **Avoid spilling sugar or allowing sugar syrup or jam to boil over on the hob. These should be removed immediately as they can cause tiny chips in the surface.**
  - **WARNING! If a crack appears on the surface, immediately disconnect the appliance from the power source. Contact your installer.**
- Do not use any part of the hob until a new ceramic plate has been fitted.*

# Using the cooking zones on your cooker

## How to use the additional zones (front left cooking zone or rear right cooking zone)

The energy control units can be set from **0** to **11** by simply turning the knob.

■ **Turn** the control knob for the cooking zone required (front left or rear right) clockwise as far as possible (past position 11) to turn on the additional cooking zone, **then turn it back to the setting required.**

*At position ● the main cooking zone and the additional cooking zone are turned off simultaneously.*

■ **To turn off the additional heating zone** and continue cooking solely on the main cooking zone, turn the control knob to ● then turn it back to the selected setting.

***The additional cooking zone cannot be turned on without the main cooking zone.***

# The radiant cooking zones

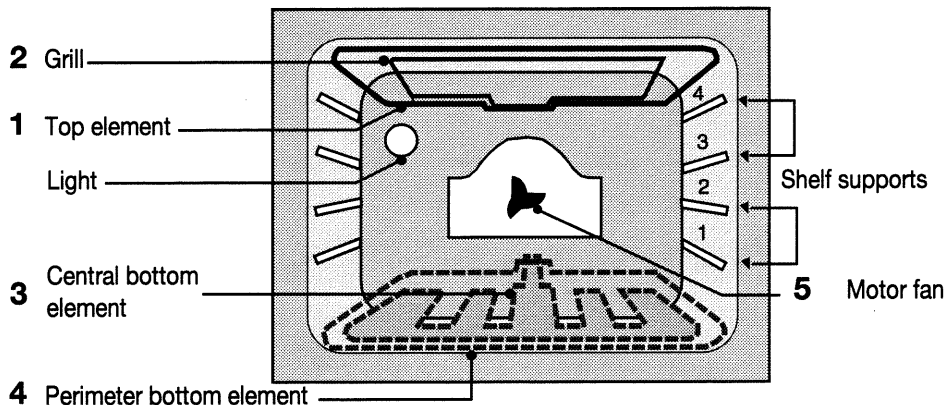
		POWER LEVELS					
RADIANT		1	2	3	4	5	6
DOUBLE RADIANT		1 - 2	3 - 4	5 - 6	7 - 8	9 - 10	11
R A D I A N T	REAR LEFT 1400 W	Keeping warm	Reheating dishes	Defrosting and gentle cooking		Boiling milk	
	REAR RIGHT 800 W + 1400 W	Melting	Steady boiling, whisking	Reducing sauces.			
	FRONT RIGHT 1200 W	butter,	egg sauces.	Cooking:	fresh vegetables, boiled potatoes, soups		Deep frying
	FRONT LEFT 1000 W + 700 W	chocolate	Simmering		Omelettes	Pancakes  Browning meat. Cooking meat. Boiling milk.	Heating fats  Chips

# Some examples of use of the cooking zones

PAN DIAMETER	COOKING ZONES	DISHES	SUGGESTIONS	SETTINGS	TIMES	REMARKS
18/20 CM FRYING PAN	FRONT LEFT RADIANT	<i>Omelettes</i>	- Fat - Cooking eggs	6 3 0	2 min. 3 - 4 min. 2 - 3 min.	
19 CM	REAR LEFT OR FRONT RIGHT RADIANT	<i>Custard</i>	- Boiling milk - Cooking custard	6 0	1 min. 30	0.5 litre of milk Stir constantly.
15 TO 20 CM	FRONT RIGHT RADIANT	<i>Rice pudding</i>	- Cooking rice	3	20 min.	1 litre of milk 200 g rice
24 CM FRYING PAN	FRONT LEFT RADIANT	<i>Pancakes</i>	- Fat - Cooking	6 6	2 - 3 min.	
FISH KETTLE	REAR RIGHT RADIANT	<i>Stock + cooking fish</i>	- Boiling - Cooking with lid on	6 0	Depending on quantity 20 to 25 min.	
	DOUBLE FRONT LEFT RADIANT	<i>Chips (homemade)</i>	- Heating the oil - Cooking	6 6	13 min. 12 min.	1.5 litres 600 g chips in two batches
24 CM FRYING PAN	DOUBLE FRONT LEFT RADIANT	<i>Steaks</i>	- Fat - Cooking 1st side - Cooking 2nd side	5 5 0	2 min. 50 sec. - 1 min. 1 - 2 min.	+ or - according to taste and thickness
OVAL CASSEROLE	DOUBLE FISH KETTLE REAR RIGHT RADIANT	<i>Chicken fricassee with onions</i>	- Fat (goose fat...)	6	2 min. 30	1 kg chicken jointed 3 onions 2 tablespoons Armagnac 1 glass white wine salt, pepper
			- Browning meat	4/5		
			- Preparing sauce	3	20 min. 10 min.	
			- Simmering	2		
			- Off	0		
20 CM FRYING PAN	DOUBLE FRONT LEFT OR DOUBLE FISH KETTLE RADIANT	<i>Fried fish</i>	- Fat - Cooking 1st side - Cooking 2nd side	5 3 3 0	2 min. 2 - 5 min. 2 min. 2 min.	Times vary according to taste and thickness

# Using your oven

## Oven functions



### Function symbols

Fan-assisted defrosting 525 W	Fan + bottom elements 1475 W	Conventional 2240 W	Conventional + fan 2275 W	Medium grill + fan 1875 W	High grill 2640 W
<b>4+5</b>	<b>4+3+5</b>	<b>1+4+3</b>	<b>1+4+3+5</b>	<b>2+5</b>	<b>1+2</b>
<b>MEAT PASTRIES &amp; CAKES FISH OVEN BROWNING</b>	<b>PASTRIES &amp; CAKES</b>	<b>WHITE AND RED MEAT VEGETABLES PASTRIES &amp; CAKES</b>	<b>MEAT PASTRIES &amp; CAKES FISH POULTRY</b>	<b>GRILLING</b>	<b>GRILLING</b>



### Elements operating

### Recommended for cooking

# Cooking guide

DISHES	FUNCTION SELECTOR	THERMOSTAT SETTING	SHELF POSITION FROM BOTTOM	COOKING TIME IN MINUTES	REMARKS
<b>LIGHT DISHES - VEGETABLES</b>					
<i>Pizza</i>	CONV. + FAN	7	2	25 to 30	On the multipurpose dripping pan
<i>Quiche Lorraine</i>	BOTTOM ELEM. + FAN	7	1 or 2 (4)	25 to 30	Depending on thickness
<i>Cheese soufflé</i>	BOTTOM ELEM. + FAN	5	2 (4)	30 to 35	Depending on quantity
<i>Gratin dauphinois</i>	BOTTOM ELEM. + FAN	5	2 (4)	40 to 50	Depending on quantity
<i>Stuffed tomatoes</i>	CONV. + FAN	6	2(4)	40 to 50	Depending on size
<b>FISH</b>					
<i>Sea Bream</i>	CONVENTIONAL	7	2 (4)	35 to 40	Depending on size
<i>Mackerel</i>	MEDIUM GRILL	8	3 (3)	20	(5)
<b>MEAT</b>					
<i>Lamb chops</i>	MEDIUM GRILL	8	3 (3)	8 to 10	Depending on thickness and (5)
<i>Turkey</i>	CONVENTIONAL	7	1 (3)	25 to 30 (1)	
<i>Beef rib steak</i>	HIGH GRILL	9	3 (3)	6 to 8	Depending on thickness and (5)
<i>Leg of lamb</i>	CONVENTIONAL	8	2 (4)	10 to 15 (1)	Depending on size
<i>Roast rabbit</i>	CONV. + FAN	6	2 (4)	25 (1)	
<i>Roast beef</i>	CONVENTIONAL	8	2 (4)	15	
<i>Roast pork</i>	CONV. + FAN	6	2 (4)	40	Depending on thickness
<i>Roast veal</i>	CONV. + FAN	6	2 (4)	40 (1)	Depending on thickness
<i>Roast chicken</i>	CONVENTIONAL	6	2 (4)	25 (1)	Depending on size
<i>Guinea fowl</i>	CONVENTIONAL	6	2 (4)	25 (1)	Depending on size
<i>Saddle of lamb</i>	CONVENTIONAL	8	2 (4)	10 to 15 (1)	Depending on size
<b>PASTRIES &amp; CAKES</b>					
<i>Cakes</i>	BOTTOM ELEM. + FAN	5	2 (4)	50 to 60	Depending on thickness
<i>Choux pastry</i>	CONV. + FAN	6	2	35 to 45	Depending on size
<i>Meringues</i>	BOTTOM ELEM. + FAN (2)	1	3	60	
<i>Rich shortcrust pastry</i>	CONVENTIONAL	8	2 (4)	15 to 20	Without filling depending on tin type
<i>Flaky pastry</i>	CONVENTIONAL	8	2	10 to 15	Without filling depending on tin type
<i>Sablé pastry</i>	CONV. + FAN	6	2 (4)	30 to 40	Depending on filling
<i>Pound cake</i>	BOTTOM ELEM. + FAN	5	2 (3)	45 to 55	Depending on thickness and tin type
<i>Shortbread</i>	CONV. + FAN	5	3	10 to 13	On multipurpose dripping pan
<i>Fresh fruit tart</i>	CONVENTIONAL	8	1 or 2 (4)	20 to 25	Depending on tin type

# Cooking guide

- (1) Cooking time for 500 grams.
- (2) For meringues, preheat on "BOTTOM ELEMENT + FAN" setting.
- (3) Convex shelf 
- (4) Concave shelf 
- (5) Multipurpose dripping pan on lower shelf.

Before placing dishes in the oven for cooking at the "CONVENTIONAL" setting, preheat the oven for 10 to 15 minutes at the required temperature.

**NB:** Thermostat settings are given as a guide only. Additionally, to avoid production of excessive smoke which can result from cooking at too high a temperature, there is room for adjustment by setting the thermostat at a lower figure.

***Effect of tin type on cooking: if you use baking tins made of aluminium with non-stick lining and coloured exterior, or of enamelled cast iron, or of anodised aluminium, place the prepared dish one shelf higher.***

***These tins are recommended for achieving crisp results (tarts, quiche...).***

Your cooker is equipped with the following elements:

- 1 cambered shelf
- 1 flat shelf
- 1 multipurpose dripping pan

*Note: Refer to the handbook for advice on using pans, and for all additional information (installation, care and maintenance, use).*

Approximate temperatures according to the setting displayed when operating on "CONVENTIONAL" function.

These temperatures may vary by a few degrees depending on the function selected.

	Equivalent rating of setting										°C
Setting	1	2	3	4	5	6	7	8	9	10	
°C	75°C	100°C	120°C	145°C	170°C	190°C	215°C	240°C	265°C	295°C	



# Cooking guide: simultaneous cooking

Your appliance is designed to be able to carry out the simultaneous cooking of different dishes with the same quality of results. The cooking quality is even better when the dishes selected would be cooked individually on fairly similar thermostat settings. In such case, proceed as follows, using the cooking guide above to help you.

## ● Choosing the temperature:

If the dishes to be cooked require the same thermostat setting, use the setting advised above.

If the dishes to be cooked do not require the same thermostat setting, set the oven thermostat to the average of the settings given above.

*For example:*

- |                        |              |
|------------------------|--------------|
| - a single tart        | thermostat 8 |
| - roast chicken        | thermostat 6 |
| - when cooked together | thermostat 7 |

## ● Choosing the cooking time:

If the cooking temperatures advised above are different, the choice of an average temperature implies a lengthening of the cooking time for the dish which originally required the higher temperature, and vice versa.

*For example:*

- |                       |                  |
|-----------------------|------------------|
| - a single tart       | 20 to 25 minutes |
| - 500 g roast chicken | 25 minutes       |

*When cooked together:*

- |                 |                   |
|-----------------|-------------------|
| - tart          | 30 to 35 minutes  |
| - roast chicken | 20 to 25 minutes. |

## ● Choosing the shelf position:

In general, keep **meat** on the lower shelf.  
Place cakes and fish on the higher shelves.

## ● Choosing the function:

Whatever the function suggested above, simultaneous cooking is done on "**CONVENTIONAL + FAN**".

*NB: with this type of oven, cooking on 2 levels is possible, provided the above rules are followed.*

# Technical characteristics of your cooker

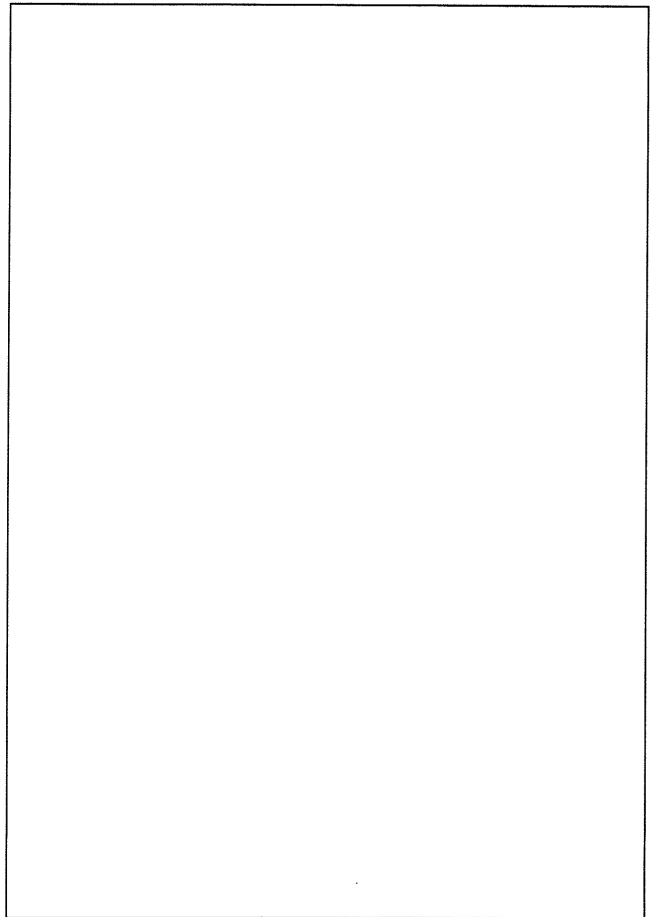
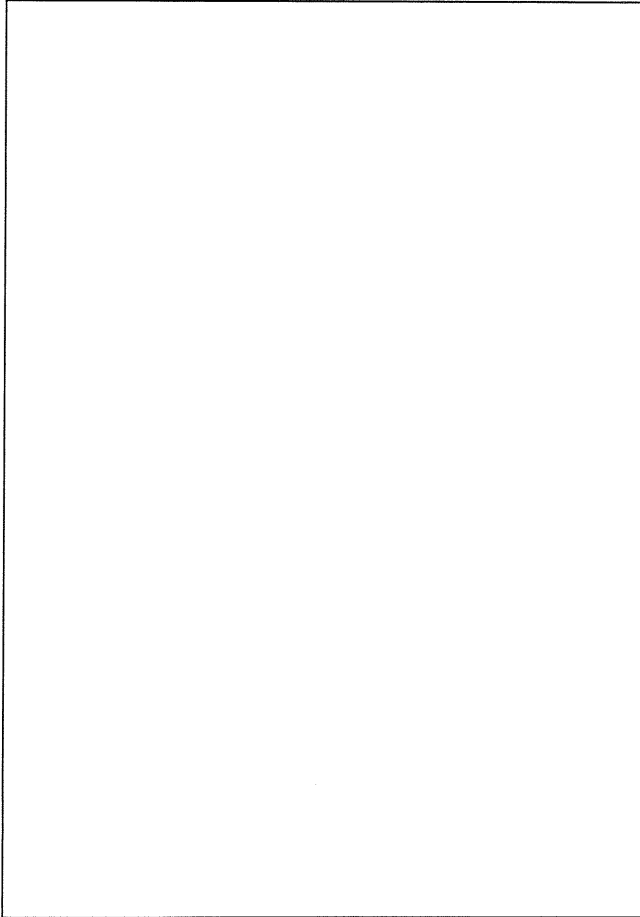
## ELECTRICITY

Power consumption of oven (French standard)	- Heating to 200 °C:	0.45 kWh
for a usable volume of 55 l.	- Running at 200 °C for 1 hr:	0.66 kWh

### **Important:**

- The door is hot when the oven is operating, keep young children away.
- Do not line your oven with aluminium foil. This can cause an accumulation of heat which will adversely affect cooking results and will damage the enamel.
- An additional protection device which prevents contact with the oven door is available. This device should be fitted when young children are present. You may obtain it under reference "PF 60 B" from your retail store.

# *Your own notes*



# After Sales Service

## IMPORTANT:

- In order to benefit from the guarantee on your cooker, do not forget to have your "Certificate of Guarantee" signed and dated by your dealer-installer.
- All repairs must be carried out by a qualified technician. Our own distributors are the only people who:
  - HAVE A COMPLETE KNOWLEDGE OF YOUR APPLIANCE AND ITS OPERATION,
  - ADHERE STRICTLY TO OUR METHODS OF ADJUSTMENT, MAINTENANCE AND REPAIRING,
  - EXCLUSIVELY USE GENUINE SPARE PARTS.
- **Any repair or other work originating from an installation or usage which does not comply with the recommendations in this manual will not be accepted under the terms of the manufacturer's guarantee, which will be terminated.**
- In the event of a complaint or when ordering spare parts from your dealer, inform him of all the reference details of your appliance (complete trade name, type and serial number). This information appears on the door frame of the appliance or on the certificate of guarantee.
- The descriptions and characteristics which appear in this manual are for information only and are not legally binding. In the interests of our product quality, we reserve the right to effect, without prior notice, any necessary modifications or improvements.

• **GENUINE SPARE PARTS:** request your dealer to use only **CERTIFIED SPARE PARTS** when carrying out maintenance or repairs.



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