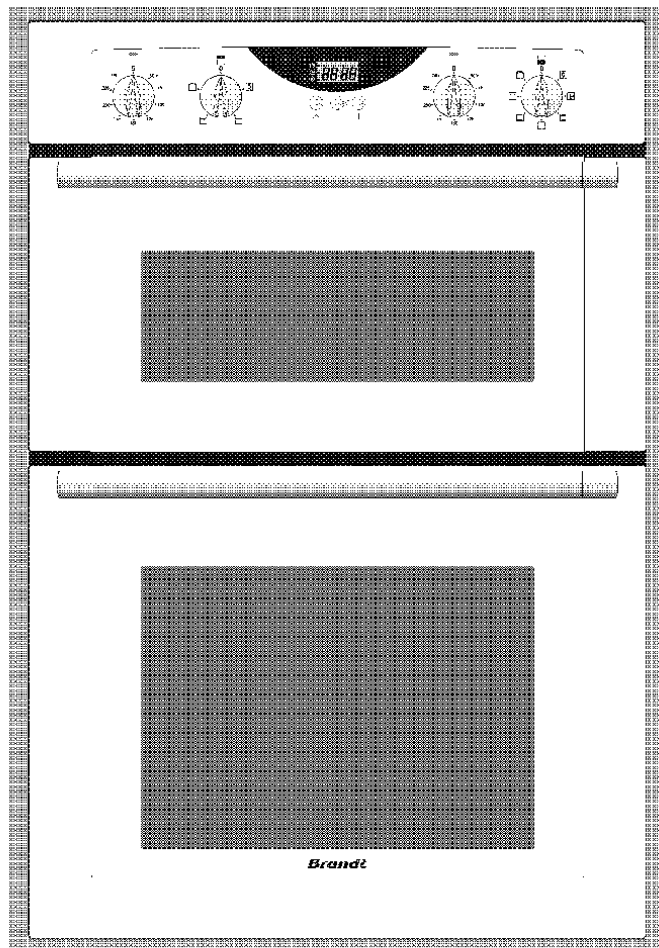


Instructions for use and installation

Brandt



DOUBLE OVEN FD292

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 our Customer Service Dept. (details with this manual).

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.

After sales Service

- Any repair work must be carried out by a qualified expert, who
 - **is familiar with the function of the appliance,**
 - **carries out maintenance and repair work correctly,**
 - **uses exclusively original spare parts.**
- You are not covered for any repair work carried out by a person other than a qualified expert.
- If you have a claim or want to order a spare part, please give the complete model description (Ref.....) and the service number of your appliance. You will find them on the nameplate on the appliance housing or on the front page of the operating-instructions.
- All the information given in the operating instructions is not binding. Since we are constantly trying to improve our appliances, the operating instructions are subject to change without notice.
- Use original spare parts only.

For any information on our products, our Service Department is ready to help you:

**BRANDT UK LIMITED
INTEC FOUR
WADE ROAD
BASINGSTOKE
HANTS RG24 8NE**

☎ 01256-308000

fax: 0125 634 6877

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 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 instructions 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.

Before using either oven you need to 'burn off the ovens at separate times to rid of the 'newness of the elements'. Remove all shelves etc. and turn the thermostat as far as it will go to 250°C/grill symbol and put the function selector to full grill. Burn each oven off separately for 45 minutes with the door closed.

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 cord 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, turn the oven controller to "0" and call our customer service dept.

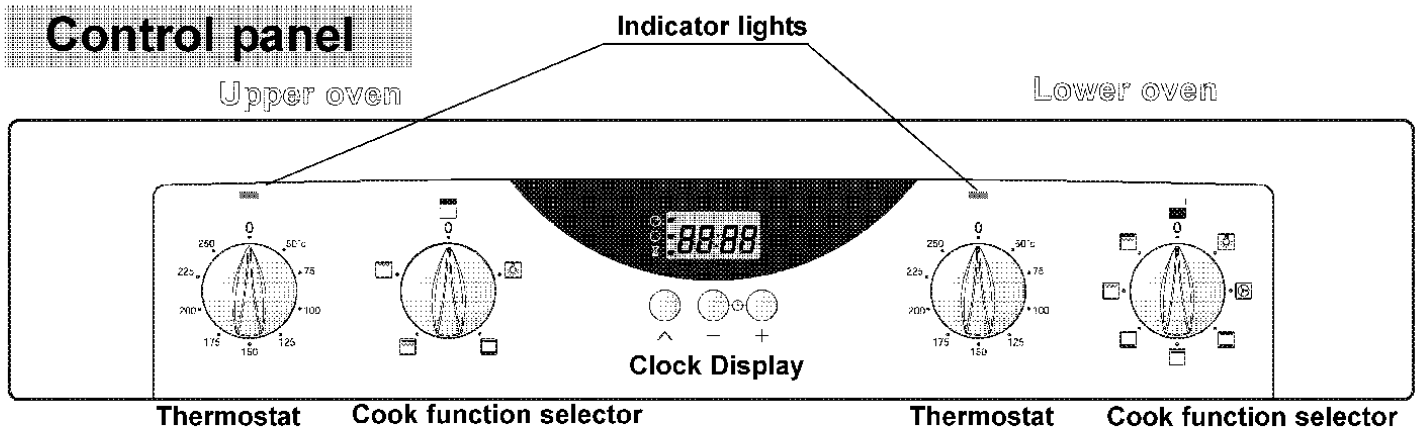
Practical advice

- **To prevent a build-up of heat, which will affect cooking results and damage the enamel and the housing:**
 - 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 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 airtightness:**
 - 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 you must use the grill pan.
- Both ovens have half + full grills.

COOKING AND GRILLING IS ALWAYS DONE WITH THE OVEN DOOR CLOSED.

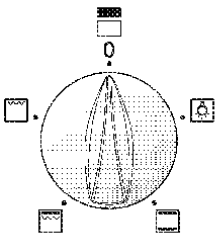
FOR THE USER

THE LAYOUT OF THE FASCIA PANEL



Upper 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 oven light comes on.

0 Off position for the oven



Light



Conventional cooking



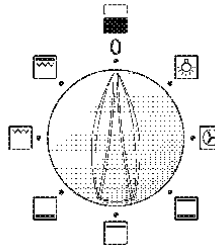
Full grill



Half grill

Lower oven

Cooking selector



0 Off position for the oven



Light



Fan heat



Conventional cooking



Top heating element



Bottom heating element

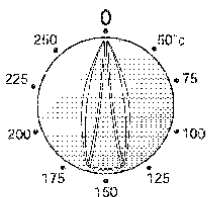


Half grill



Full grill

Thermostat



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

FOR THE USER

ADVICE ON USING THE OVEN

Upper oven



Light



Conventional: custards

- Cooking is done using the top and bottom elements for cooking Lasagne, Shepherds pie, banana bread ...
- On this setting you will obtain perfect results, using the dripping 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.

Hints and Tips

- Keep all oven shelves etc. out of the oven when not in use to allow maximum use of the oven and to keep them clean.
- When using the conventional or bottom element functions **never** place dishes, trays, shelves etc. on the base of the oven. There is an element located under the base of the enamel and any trays, dishes etc. will block of the heat and damage the enamel.
- When using any function where a base element is in use the grill element will heat up to help the oven achieve temperature.
- When using the fan function do not place dishes too high up in the oven as fat from the food can splash onto the grill element unnecessarily. It does not matter which shelf position you select as the temperature will be the same during cooking.
- When using the fan function temperatures should be reduced by 20°C for recipes up to 200°C and by 30°C for recipes over 200°C.

Lower oven



Light



Fan heat

- The element located at the back of the oven plus the rotation of the fan allows, cooking on 1, 2 or 3 levels (pizza, small cakes, etc.).
- Identical dishes can be cooked or dishes which are cooked at need the same temperature.
- Be careful, if the cooking 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 tripp pan as a "bain-marie", when cooking egg custards, flans, crème caramel...



Top heating element

- Cooking is done using the top heating 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.



Full grill

- Cooking is done by the two upper elements.
- This function is used for grilling big quantities of meat.

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.

FOR THE USER

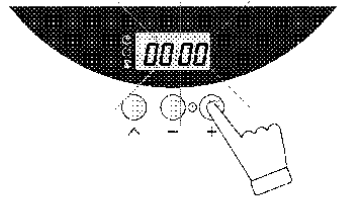
USING YOUR OVEN

Setting the time of day

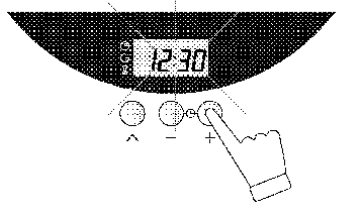
Switching on for the first time

Set the time of day

using - and +
(keep the button pressed
in for a faster countdown).

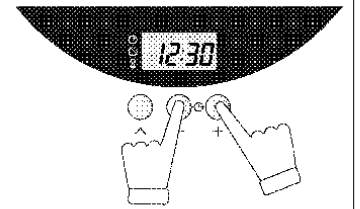


For example: 12:30

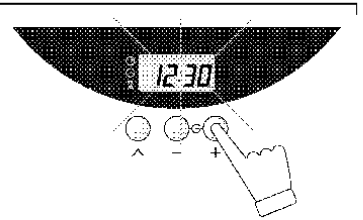


Setting the time clock

Press the - and +
simultaneously for a few
seconds until the display
flashes.



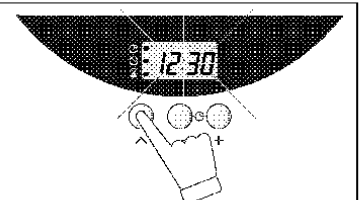
Set the time of day
using the - or +
buttons.



Press the
“SELECTION” ^ button
to validate the setting.



Press the
“SELECTION” ^ button
to validate the setting.

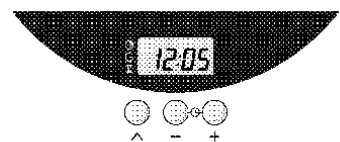


Note: If the setting is not validated using “SELECTION” ^ button, it will be entered automatically after a few seconds.

HOW TO USE YOUR OVEN

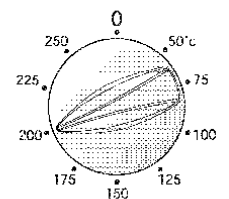
Cooking immediately

The programmer should
only display the time of
day, which should not be
flashing.



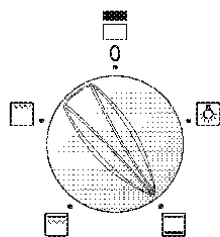
Select the cooking temperature

Turn the thermostat (temperature
recommended in your recipe).
For example: temperature set at
200°C.



Select the mode of cooking

Turn the cook function selector
to the setting you require.




Following these actions, the oven heats, the thermostat
and selection indicators light.

FOR THE USER

HOW TO USE YOUR OVEN

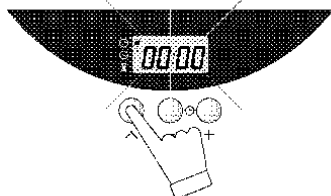
Cooking immediately with a pre-set cooking time (lower oven only)

Select the cooking time

Press the "SELECTION"  button once.

The cook time (at 00:00) and the associated symbol flash to show you it can now be set.

(The cook time can be set for up to 23hrs 59min.)



When cooking is completed,

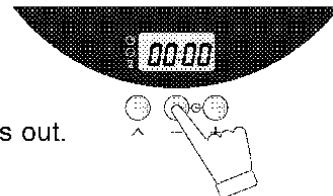
- the oven switches off.
- the cook time symbol goes out.
- the display shows 00:00.
- a series of beeps is emitted for several minutes.

The beeps can be switched off by pressing any button and the display returns to the time of day.

WARNING: at this point your oven starts heating again.

To turn off the heat:

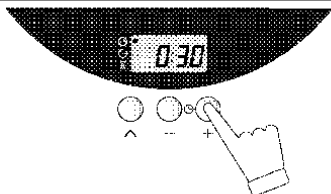
Turn the temperature and function selectors to 0 .



Press the - or + buttons to set the cook time required.

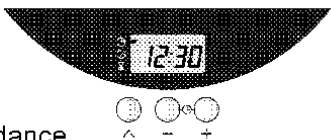
- For example: 30 minutes

The countdown of the cook time starts a few seconds after the - or + buttons are released.




The symbol stops flashing and the time of day reappears.

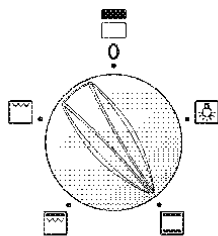
Following these actions the oven will switch off in accordance with the cooking time programmed.



Select the mode of cooking

Turn the cooking function selector to the setting you require.

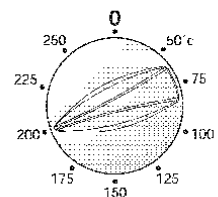
- For example:  "Conventional" setting





Select the cooking temperature

Turn the thermostat (temperature recommended in your recipe).

- For example: temperature set at 200°C.



NB: You can at any time:

- modify the cook time by following the steps described above.
- check the programmed cook time by pressing the "SELECTION"  button.
- cancel the programming by holding down the "SELECTION"  key for a few seconds until it beeps.

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.

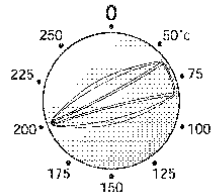
FOR THE USER

HOW TO USE YOUR OVEN

Cooking immediately with a set cook time and a selected end of cook time

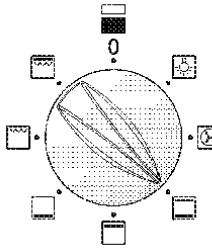
Select the cooking temperature

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



Select the mode of cooking

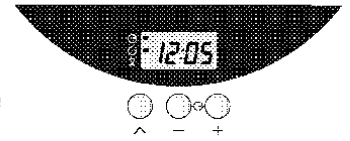
Turn the cooking function selector to the setting you require.



The display returns to the time of day.

Following these actions the start of heating is delayed so that cooking finishes at the programmed time (e.g. 13.00).

The **"SELECTION"** indicator lights up when cooking commences.



When cooking is completed.

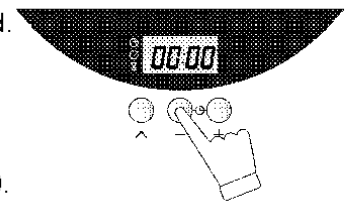
- the oven switches off.
- the cook time symbol goes out.
- the cook time shows 00:00.
- a series of beeps is emitted for several minutes.

The beeps can be switched off by pressing any button and the display returns to the time of day.

WARNING: at this point your oven starts heating again.

To turn off the heat:

Turn the temperature and cook function selectors to **0**.

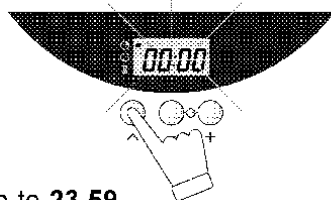


Press the **"SELECTION"**

^ button once.

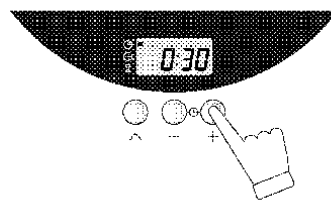
The cook time flashes at **00:00**.

The cook time can be set up to **23.59**.

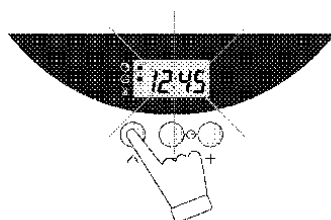


Press the **-** or **+** buttons to set the cook time required.

The first time that **+** is pressed, the flashing stops.

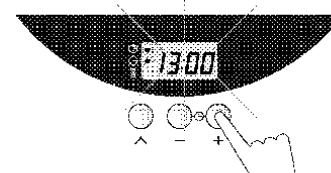


Press the **"SELECTION"** ^ button until the end of cook time and its associated symbol start to flash. This can now be set.



Set the end of required cook time by pressing the **+** or **-** buttons.

The flashing stops as soon as one of these keys is pressed.



NB: You can at any time:

- modify the cooking time by following the steps described above.
- check the programmed cooking time by pressing the **"SELECTION"** ^ button.
- cancel the programming by holding down the **"SELECTION"** ^ key for a few seconds until it beeps.

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.

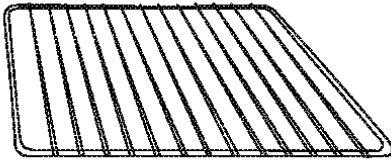
FOR THE USER

ACCESSORIES

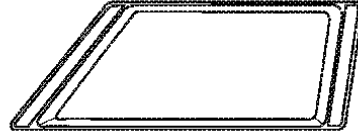
GRILLING IS ALWAYS DONE WITH THE OVEN DOOR CLOSED

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

Flat shelf

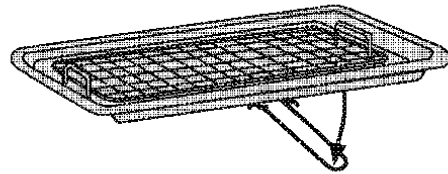


Enamel tray



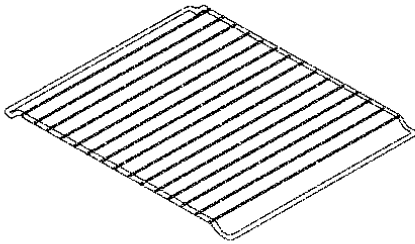
This has a sloping edge and is used for baking items such as choux buns, meringues, small cakes and flaky pastry.

Grill pan with trivet and handle



This is used for grilling meats set directly into the trived 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. Do not use the grill pan with foil.

Curved shelf



This is used for holding all dishes and tins which contain food for cooking or browning.

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.

General cleaning

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.

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 instrument.
- Not using retail scouring products.

FOR THE USER

CARE AND MAINTENANCE

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 W.

Optional catalytic liners

The catalytic liners are made out of 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.

FOR THE INSTALLER

TECHNICALS DATAS

Operating voltage

230 V ~ 50 Hz

Total electrical power consumption

5055 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:

Green & Yellow	=	Earth
Blue	=	Neutral
Brown	=	Live

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  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  non-existent, faulty or incorrect earthing.

FOR THE INSTALLER

HOW TO INSTALL APPLIANCE

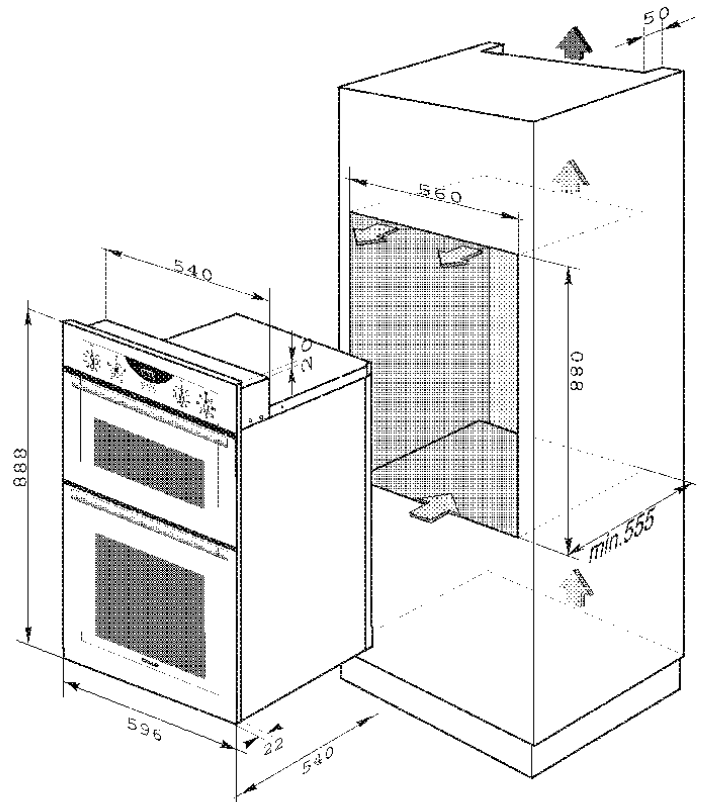
You will need the following housing area to fit your oven correctly.

Dimension (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.

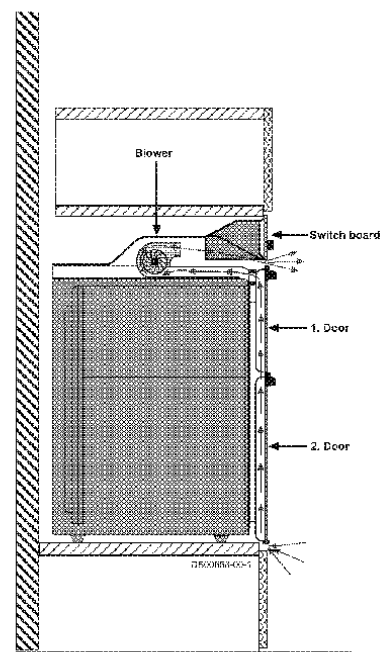
Lift the oven into position on the shelf, taking care NOT to lift it by the door handle. If you lower the oven doors, you will see 8 screw holes, 4 on each side of the oven. The oven should then be secured to the housing by fitting screws into these holes. Remember the housing should not be free standing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



NOTE

It is essential that where 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
WHITE MEAT PORK CHOPS		175	10 - 20	2
RED MEAT LAMB CHOPS KEBABS	 	175 175	10 - 15 15 - 25	2 2
TOAST		175	3 - 5	1
VEGETABLES BAKES (VEGETABLES, PASTA) ROAST POTATOES JACKET POTATOES	 	175 175 175	30 60 60	1 1 1
FISH FILLETS (SALMON/COD...) PRAWNS	 	175 175	5 - 7 7 - 10	2 2
BAKING TART BASE GENOISE SPONGE CAKE BAKED EGG CUSTARD BISCUITS MERINGUES SMALL CAKES CHOUX PASTRY SHORT BREADS SHORT PASTRY SHORT OR FLAKY SWISS ROLL VICTORIA SANDWICH SCONES	 - - - - - - - - - - - - -	175 175 170 180 100 175 200 175 175 220 200 175 225	15 - 25 30 - 40 45 20 - 30 120 10 - 15 30 - 35 15 - 20 15 - 20 40 - 45 7 - 10 20 - 30 10 - 13	1 1 1 1 1 1 1 1 1 1 1 1 1
MISCELLANEOUS PIZZA (SHORT PASTRY) PIZZA (BREAD DOUGH) QUICHE LORRAINE	 - -	225 225 225	25 - 35 10 - 20 35 - 45	1 1 1
WARMING FOOD		100		

LOWER OVEN

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

** 450 g = 1 lb

* 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.