

# Using your oven

**Model: FE 222**

***Brandt***

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Throughout this manual,



indicates safety recommendations,



indicates advice to help you make the best use of your oven

## Introduction

GB

*Dear Customer,*

*Thank you for buying a **BRANDT oven**.*

*Our design staff have produced a new generation of kitchen equipment, to make everyday cooking a pleasure.*

*You will find that the clean lines and modern look of your **Brandt oven** blends in perfectly with your kitchen décor. It is easy to use and performs to a high standard.*

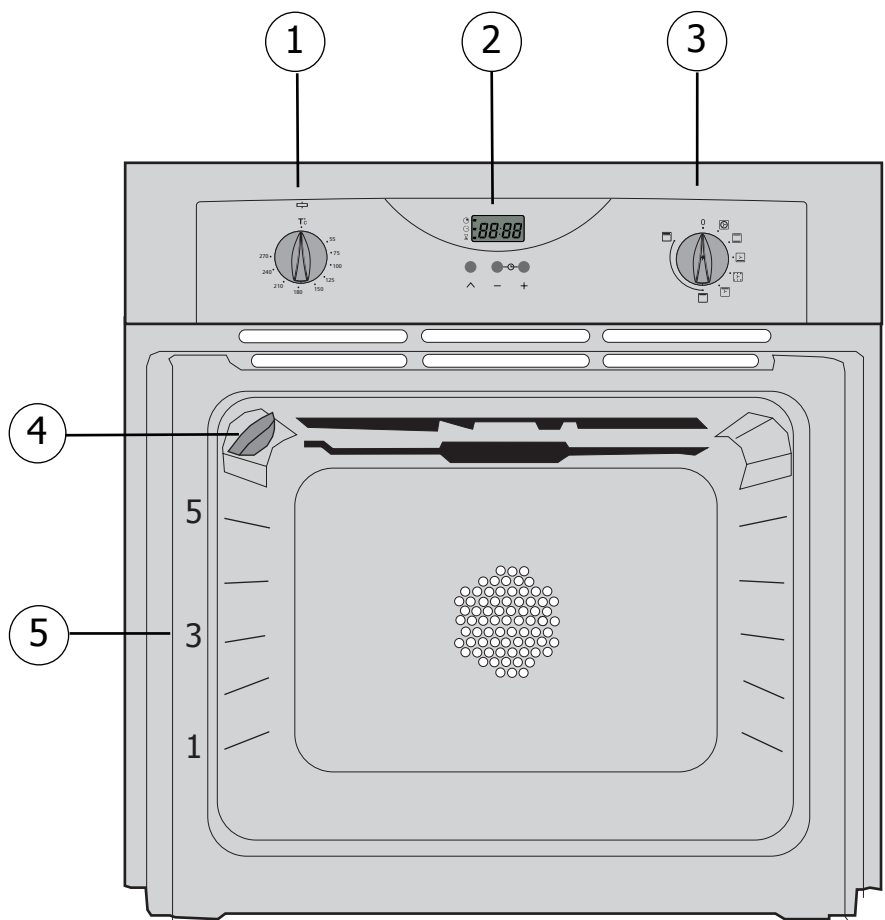
*Brandt also makes a range of products that will enhance your kitchen such as hobs, extractor hoods, built-in dishwashers and refrigerators. There are models to complement your new **Brandt oven**.*

*Of course, we make every effort to ensure that our products meet all your requirements, and our Customer Service department is at your disposal, to answer all your questions and to listen to all your suggestions (details at the end of this booklet).*

*Brandt has always been a leader in the development of new products, thus enhancing the quality of everyday life by providing increasingly efficient products, that are easy to use, respect the environment, and are attractive and reliable.*

*The BRANDT name.*

# Your oven

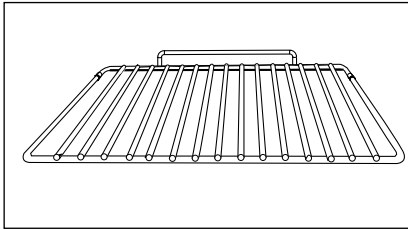


## OVEN FEATURES

- 1 Temperature control
- 2 Programme selector
- 3 Function selector
- 4 Light
- 5 Shelf positions

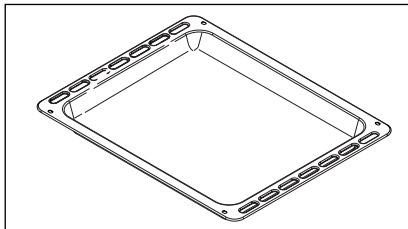
## Accessories (Depending on model)

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### Anti-tip safety shelf

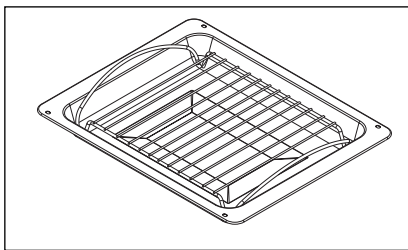
Food can either be placed on the shelf in a dish or cake tin for cooking or browning, or may be placed directly on the shelf itself.



### Multi-purpose baking tray

This tray has a raised edge and can be used for baking pastries (choux buns, meringues, small cakes, flaky pasties, etc).

Joints should not be cooked in this tray uncovered because fat could spit all over the oven sides.

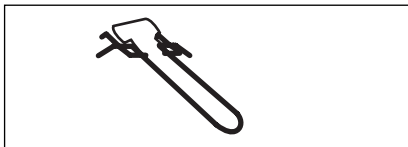


### Grill Pan

With **special trivet** for grilling

The pan can be used for collecting juices when cooking with the grill element by itself or with the oven set to pulsed grill (grill and fan). It is particularly useful as a large roasting tray for meat and vegetables.

Never cook with the grill pan sitting on the bottom of the oven.



### Grill pan handle



## Safety recommendations

**Please read these instructions before installing and using your oven.**

The oven has been designed for domestic use only for cooking food. No asbestos has been used in its construction.

**USING FOR THE FIRST TIME:**

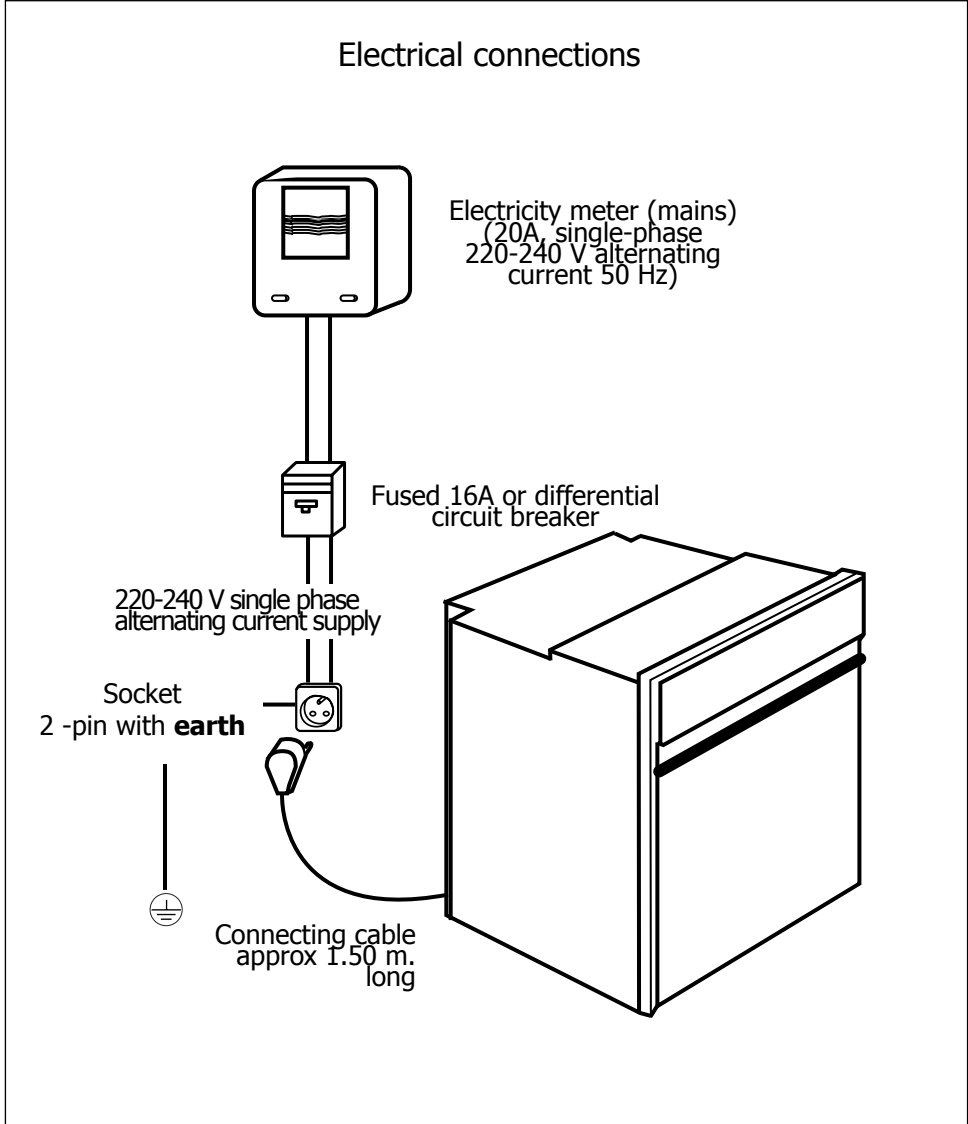
Before you use your oven for the first time, leave it empty and, with the door closed, turn it on to maximum temperature and let it heat up for 15 minutes. This "burns off the newness of the oven". During this time there may be some smell from the mineral wool that insulates the oven and there could be some smoke. This is perfectly normal.

**NORMAL USE:**

- Always close the door properly. The oven is fitted with a seal designed to work with a closed door.
- Never lean or let anyone sit on the oven door when it is open.
- **The oven parts and accessories can become hot when the door is left partially open and the grill on. Always keep children at a safe distance.**
- When the oven is on it will get hot. Take care not to touch the heating elements inside the oven.
- Always protect your hands with oven gloves or something similar when removing food, accessories or containers from the oven.
- Do not line your oven or the grill pan with kitchen foil. The metal will increase the heat produced and could ruin the food and damage the enamel.
- Never use a spray or a high-pressure washer to clean the oven.
- During self-cleaning, surfaces can become hotter than in normal use. Children must be kept at a distance.

# How to install your oven




**GB**



- Before connecting your oven, make sure you are using the correct size cable. The cross-section should be the same as the cable connected to the oven. Use a 16-amp fuse.

## How to install


The electrical connections are made before the oven is installed in its housing.

- The oven must be connected using an approved 3-core cable (live, neutral and earth ) with 1.5 mm square conductors. This should be connected via a 3-pin-socket (live, neutral, and earth ) to the main supply which should be a 220-240V, alternating single-phase current. If the oven is not connected using a plug and socket, it must be connected to a multi-pole switch with a minimum gap of 3 mm between contacts. The earth wire (green and yellow) should be connected to the terminal marked with the earth symbol  on the appliance and to the earth in the switch.
- Where the oven is connected using a separate plug and socket this must be accessible after the oven has been installed.
- The neutral wire (blue) of the oven must be connected to the neutral in the main supply.

### Fitting new wiring and/or changing cables.

- The supply cable (H05 RR-F, H05 RN-F or H05 W-F) must be long enough to allow the oven to rest on the floor in front of its housing.

With the oven sitting on the floor and disconnected:

- Open the trapdoor at the bottom right hand side at the back of the oven by removing the 2 screws and swinging the door away.
- Remove the sheath from each wire in the new cable up to 12 mm.
- Twist the ends carefully together.
- Unscrew the terminal screws and remove the wires that need changing.
- Pass the new cable through the wire clamp to the right of the terminals.
- Connect the wires up in accordance with the markings on the terminals.
- Make sure all wires are trapped under the screws.
- The brown wire (live) going to terminal marked L.
- The green and yellow wire (earth) going to the one marked .
- The blue wire (neutral) going to the terminal marked N.
- Tighten the screws and check, by tugging on each wire, that they are firmly connected.
- Tighten the clamp to hold the cable.
- Close the trapdoor using the two screws.



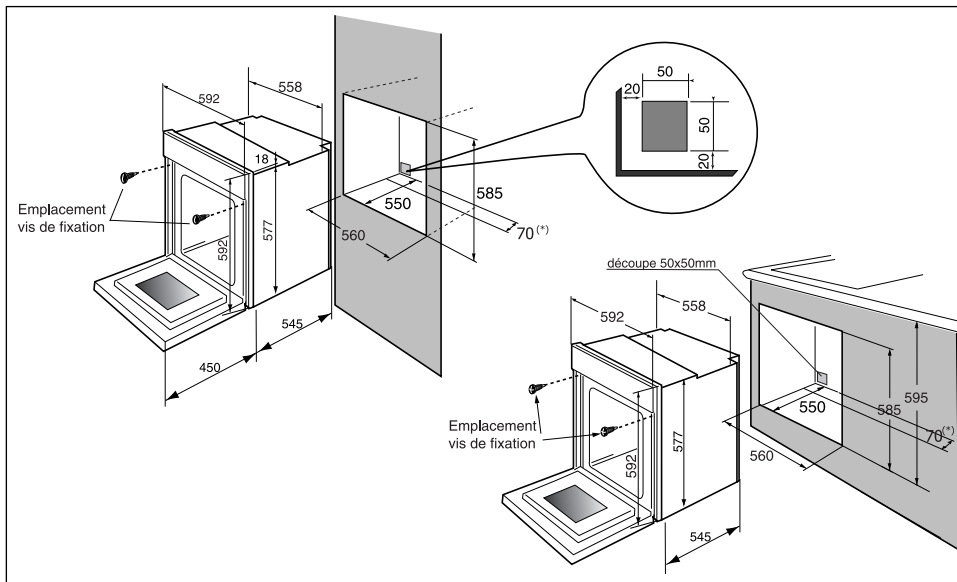
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**We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.**



# all your oven

## Dimensions for installation use

**GB**


**The oven may be housed either under a work surface or built into a column that is open\* or closed with a suitable opening.**

Your oven works at its best and produces excellent results when cooking and cleaning itself, if its air circulation is not compromised:

- The oven must be centred in the unit so that there is a minimum distance of 5 mm between it and the surrounding unit.
- The housing unit or its outer surface must be capable of withstanding heat.
- To ensure the oven rests firmly in the housing, screw it to the housing unit using the holes on the side uprights provided (see diagram).

To do this:

- 1)** Remove the rubber stoppers masking the fixing holes.
- 2)** To prevent the housing unit splintering, drill two holes 3 mm in diameter in the wall of the housing unit opposite the fixing holes.
- 3)** Attach the oven using the two screws.
- 4)** Conceal the hole using the rubber stoppers. (These also help to cushion the closing of the oven door).

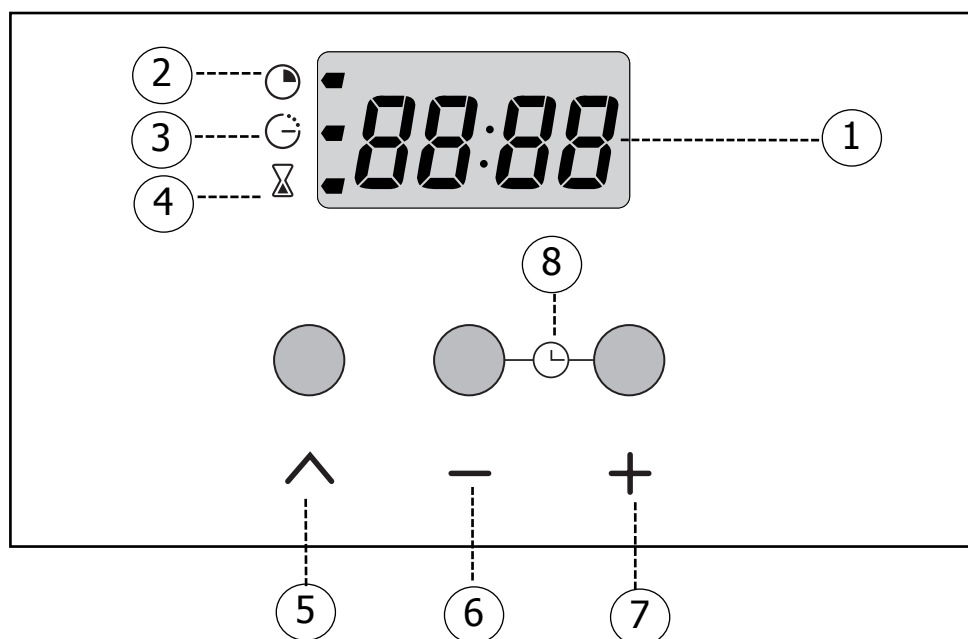
**(\*) If the housing unit is open at the back, the gap must not be more than 70 mm.**



**If you are unsure about fitting this oven yourself please use a qualified electrician.**

## How to use

### 1. The oven programmer



#### PROGRAMME SETTINGS

- ① **Clock and cooking time display**
- ② **Cooking time symbol**
- ③ **End of cooking time symbol**
- ④ **Separate minute minder**
- ⑤ **Button for setting automatic programmes**
- ⑥ ⑦ **Buttons for adjusting the time**
- ⑧ **Reset clock (press both buttons together)**

## Set your oven

### 2. How to set the clock

**GB**

a) **W**hen the oven is first switched on at the mains

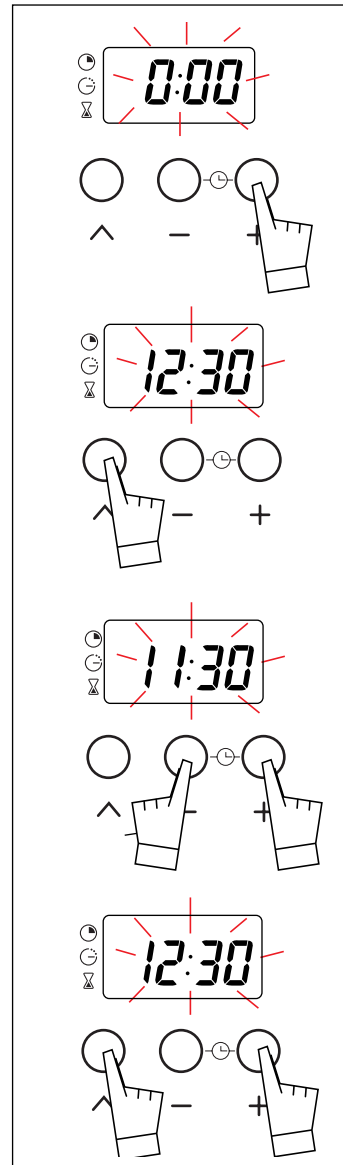
- The display blinks.
- Press on the + and - buttons until the correct time is shown (Keeping a finger on the button, rather than tapping it, is quicker)

- Press button  $\wedge$  to confirm the time.

The example shows 12.30

b) **A**ltering the clock

- Press on both + and - buttons together for a few seconds until the display blinks.
- Adjust the time using the + and - buttons.
- Confirm the time by pressing  $\wedge$ .



**If you forget to confirm the time by pressing button  $\wedge$ , the oven will do it automatically after a few seconds.**

# How to use

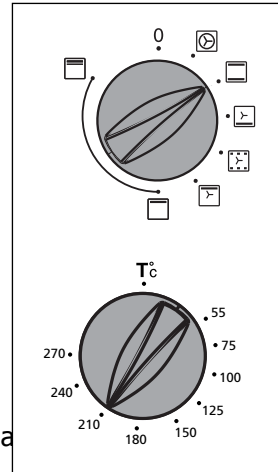
## 3. How to cook straightaway

The timer display only shows the time of day. It should not be blinking.

- Choose how you want to cook your food:  
Turn the dial until it is indicating your choice.  
The example chosen is "□".
- Choose the temperature you want to cook at:  
Turn the dial (thermostat) to the temperature recommended for the food you are cooking.  
The example shows 210°.

- When you have done both these the oven heats up and the temperature light glows.

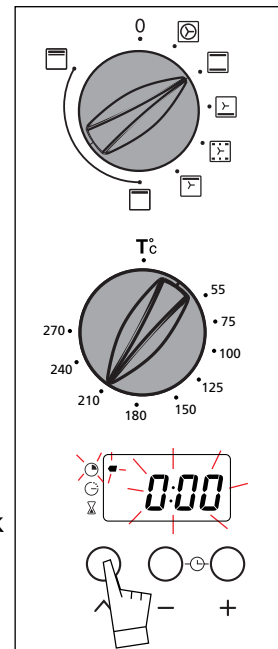
After cooking, the cooling fan will continue to work for a while in order to cool the oven down.



## 4. How to programme the cooking

a) To finish cooking at a set time (after turning the oven on manually) :

- Choose how you want to cook your food.  
Turn the dial until it is indicating your choice  
The example chosen is "□",
- Choose the temperature you want to cook at:  
Turn the dial (thermostat) to the temperature recommended for the food you are cooking.  
The example here is 210°.
- Choose how long you want the food to cook.  
Press once on the ^ button.  
The clock shows 0:00 and the cooking time symbol blinks. You can now instruct the oven how long to cook for.



## your oven

- Press the + and - buttons until your chosen time is shown.

The example shows 30 minutes.

The count-down starts as soon as you stop pressing the + and - buttons.

- The oven heats up and the temperature light glows

The cooking time symbol glows steadily and the time of day is displayed again.


When the cooking time is over (the pre-programmed time ends),

- The oven switches off,
- The cooking time symbol goes out,
- The display shows 0:00
- The oven gives a series of beeps for several minutes.


To stop the bleeper, press any button on the oven front. The time is displayed again.

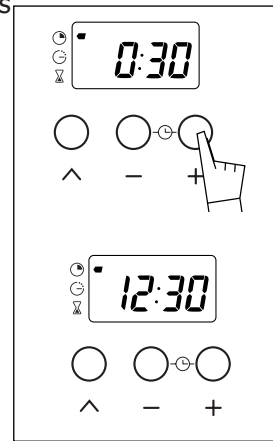
**b) How to delay the start for a timed cooking period** (to set the oven to come on and switch off when you are out automatic cooking)

- For this operation, you choose the length of cooking time and when you want the food to be ready. The oven itself works out when to start cooking. Set the temperature and select the cooking method.

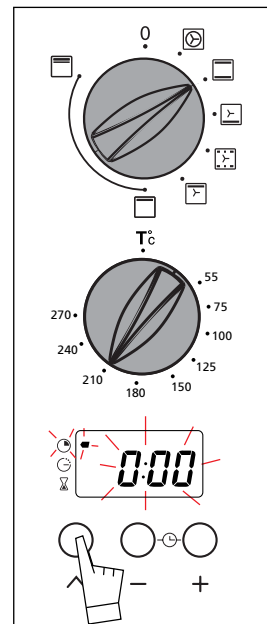
The example shows "  ",

and the temperature is 210°.

- Now press once on the  button. The display shows 0:00 and the cooking time symbol blinks.



**GB**



## How to use your oven

- Press the + and - buttons to enter the length of time the food is to cook for.

The example shown is 25 minutes

As soon as you press the + button the blinking stops.

- Now press the ^ button until the timer display starts blinking again. At the same time, you will notice the end of cooking symbol blinks too.

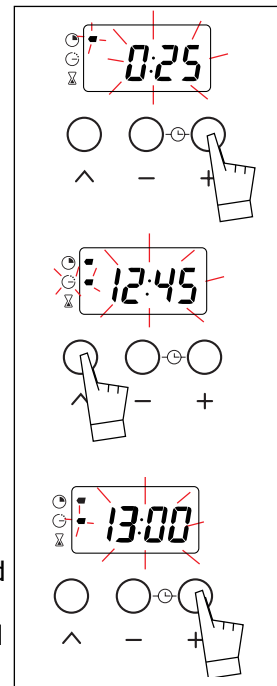
- You can now enter the time you want the cooking to finish using the + and - buttons.

The example shows cooking to stop at 1 pm (13:00)

If you forget to confirm use time, the oven automatically confirms it after a few seconds.

The oven works out when to switch on so that the food finishes cooking at the time selected.

When the oven switches on, the end of cooking symbol will go out and the cooking time symbol will come on.



At the chosen time for the cooking to stop

- The oven switches off,
- The cooking time symbol goes out,
- The display shows 0:00
- The oven gives a series of beep for several minutes.

To stop the beeping, press any of the buttons on the panel. The time of day will then be displayed again.



**Warning! At this point you must switch the temperature and method controls off; otherwise the oven will start warming up again.**



**After you have programmed in the times you can still:**



- Change the length of cooking time
- Check how much time is left for the food to cook by pressing « ^ »
- Cancel the programme by keeping your finger on the « ^ » button until you hear a beep.

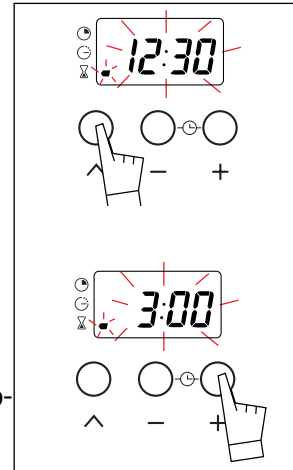
## How to use your oven

### 5. How to use the minute minder

**GB**

Your oven is fitted with a separate minute minder. **It is not connected to the oven's programmes.** You can use it just like a kitchen timer.



- Press the  button several times until the timer symbol and the display time blink .
  - Select the time (minutes and seconds) you want by pressing the + and - buttons. The seconds are counted in 30-second intervals. Keeping your finger on the button is quicker than tapping it. The countdown starts almost straight after the time chosen appears in the display.
- At the end of the period a series of pips sounds and the display shows 0:00. To stop the pips, press any button.

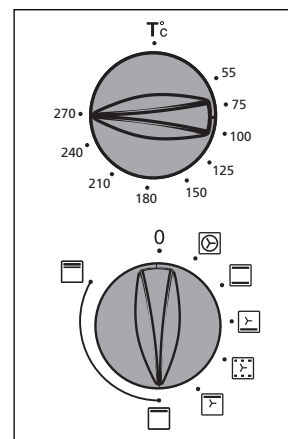


**You can alter or switch the timer off at any time.**







### 6. How to cook with the variable grill

Grill with adjustable power from 30 to 100%

- Turn the temperature selector to max (270°).
- Turn the function selector and adjust the power according to your cooking method from min. "  " to max "  ".



## Cooking

Symbol	Feature	De
	<p><b>Fan oven</b> A heating element at the back of the oven and the fan help cook the food.</p>	<p>▶ No pre-heating r a relatively short biscuits on sever</p>
* 	<p><b>Conventional oven</b> Food is cooked by a top and bottom element. No fan.</p>	<p>▶ Pre-heating need temperature. Do not place any there is an elemen</p>
	<p><b>Pulsed bottom oven</b> Food is cooked by the bottom element and the pulsed-air fan.</p>	<p>▶ Cooking from be</p> <p>▶ Place the wire st the base.</p>
	<p><b>Warming oven</b> Heating from top + bottom elements with fan.</p>	<p>▶ Stays warm</p>
	<p><b>Pulsed grill</b> Cooking is done alternately by the top element and by the fan.</p>	<p>▶ No pre-heating r and succulent joi appearance. Lar ted by placing di the multi-purpos rail to catch the j</p>
	<p><b>Adjustable grill</b> Cooking is done by the top element only. No fan.</p>	<p>▶ Pre-heat for 5 m</p> <p>▶ Slide the grill pa grill.</p>

\* -Cooking methods referred to in the information about energy labelling in accorda



## methods

### description

### Recommendations

**GB**

necessary except for food with  
t cooking time (e.g. small  
rtral shelves).

- ▶ Reduce temperatures by 20°C to 30°C. For cooking on one shelf the time will be the same. Recommended to prevent meat drying out, and for cooking vegetables and fish and food placed on up to 3 shelves, where cooking time will be longer.

ded to reach the required  
  
trays, shelves and the base as  
nt under the enamel.

- ▶ Recommended for **food requiring slow, careful cooking** such as game and braising joints. Ideal for sealing red meat joints and simmering **covered casseroles** whose contents have been partially cooked on the hob first.

slow with gentle top heat.  
  
shelf on the last shelf position from

- ▶ Recommended for dishes with a lot of liquid (quiches and fruit pies) as the pastry base is cooked through. Use also for food that rises (bread and cakes) and uncovered soufflés. Do not place any trays shelves on the base as there is an element under the enamel

required. Suitable for poultry  
ints that have a spit-roasted  
rge joints can be accommoda-  
irectly on the shelf and using  
se baking tray on the bottom  
juices.

- ▶ Recommended for leaving breads to rise (keeping temperature below 40°C), keeping dishes warm and thawing food.

ninutes.  
an onto the rail beneath the

- ▶ The power is adjustable from 30 to 100%. For efficient cooking, we recommend using higher power levels.

ance with European Standard EN50304 and the European Directive 2002/40/EC

## Changing a bulb

- The light bulb is housed in the ceiling of your oven.



**Warning! Switch off the power at the main switch before attempting to change the bulb. Leave the oven to cool if necessary.**

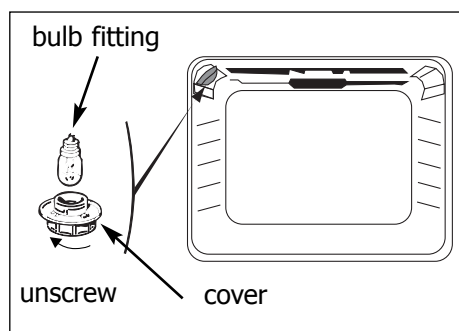
a) Unscrew the protective shade (see diagram).

b) Unscrew the bulb in the same direction.

The bulb used is a:

- 15 W
- 220-240 V
- 300°C
- E 14 screw-fitting bulb

c) Change the bulb, replace the shade and switch your oven back on at the mains.



**It is easier to unscrew the shade and bulb if you wear a rubber glove.**

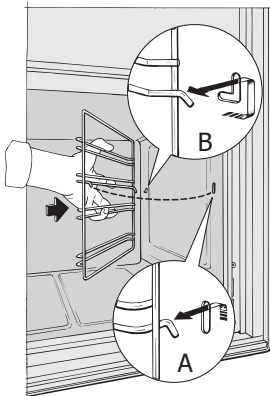
## Looking after your oven

### Installing and changing the catalytic panels

**GB**

**Always allow the oven to cool down before attempting to remove the panels. Check the cooking selector is at OFF.**

#### Side panels (1)

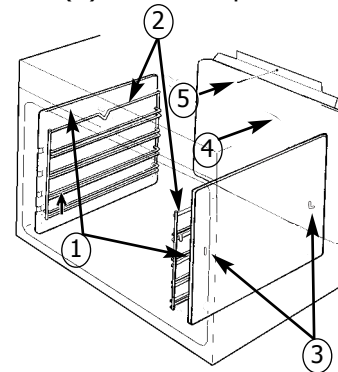


Undo the rail clip (2) at the front by lifting it up (*Diagram A*). Pull the rail unit toward you, lifting it slightly to unclip the rear catch (*Diagram B*). Pull it out of the 2 holes (3) of the catalytic panels and the oven casing. Remove the catalytic panel (1). Reverse operations to replace panel and rail unit.

#### Back panel (4)

Undo and remove the screw (5) at the top of the back panel. Tip the panel towards you so you can remove it

from the oven case. Reverse this operation to replace the panel.



**Always check that the oven is off before you clean the inside.**

### Cleaning the inside

Your oven is self-cleaning. The outer shell is lined with removable panels covered in a special microporous enamel known as catalytic enamel. This coating helps eliminate dirt and grease. Splashes are attracted to the tiny holes where they are gradually burnt off. Unfortunately, the coating cannot do the same to sugary substances which is why the bottom of the oven, where these are likely to collect, does not have the same enamel finish.

#### You are strongly advised,

- Never use wire brushes or any other pointed or cutting implement.
- Never use any scouring material.
- When grilling, a lot of fat can be spat onto the walls of the oven. However, the temperature will not be enough to burn them off completely while you are grilling.

To overcome this problem remove all shelves etc. and leave the oven on for 20 to 30 minutes at the highest temperature possible after you have finished cooking. If any trace remains it will be burnt off when you use the oven the next few times.

## Troubleshooting

**If you're not sure that your oven is working properly**, it doesn't necessarily mean that there's a problem. ***In all cases, check the following points:***

If you realize that..	Possible causes	What should you do?
The oven isn't heating.	<ul style="list-style-type: none"> <li>• The oven isn't connected to the power supply.</li> <li>• The fuse has blown.</li> <li>• The temperature selected is too low.</li> <li>• The thermostat is faulty.</li> </ul>	<ul style="list-style-type: none"> <li>- Connect to power supply.</li> <li>- Change the fuse, checking that it is 16A.</li> <li>- Increase the temperature selected.</li> <li>- Contact the After-Sales Service.</li> </ul>
The temperature light does not go out.	<ul style="list-style-type: none"> <li>• Faulty thermostat.</li> </ul>	<ul style="list-style-type: none"> <li>- Contact the After-Sales Service.</li> </ul>
The light inside the oven isn't working.	<ul style="list-style-type: none"> <li>• The lamp is unusable.</li> <li>• The oven isn't connected to the power supply or the fuse has blown.</li> </ul>	<ul style="list-style-type: none"> <li>- Change the bulb.</li> <li>- Connect to power supply or change fuse.</li> </ul>
The cooling fan keeps working after the oven is turned off.	<ul style="list-style-type: none"> <li>• The fan is still working an hour after cooking has stopped,</li> <li>• If it has not stopped after 1 hour</li> </ul>	<ul style="list-style-type: none"> <li>- Open the door to help the oven cool down more quickly.</li> <li>- Contact the After-Sales Service.</li> </ul>

Copy here the details that are on your oven manufacturer's plate:

<b>Brandt</b>	BRANDT APPLIANCES SAS 7 rue Henri Becquerel 92500 RUEIL MALMAISON	N° SER. <input type="text"/>
MADE IN FRANCE		REF. <input type="text"/>
220 - 240V ~ 50 Hz		TYPE <input type="text"/>
		CONS.N°214