

Instructions for use and installation

Brandt

Double oven

FLT 24 *

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 to achieve perfect cooking results while saving energy.

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 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

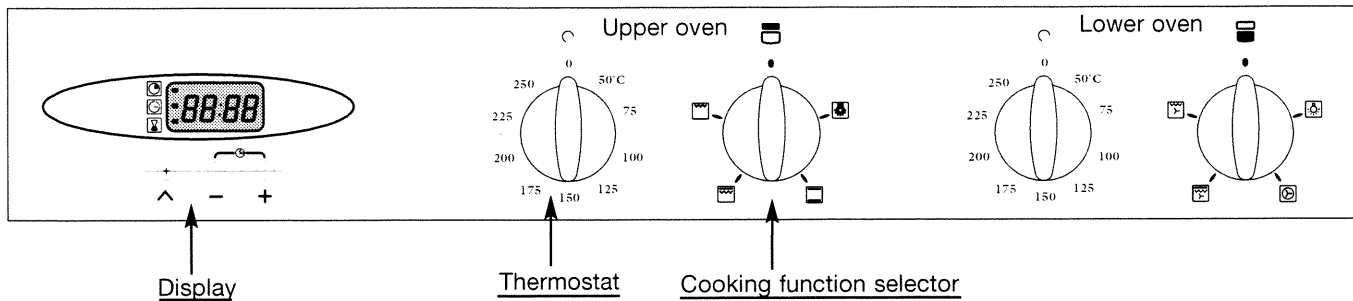
- To prevent a built-up of heat, which will affect cooking results and damage the enamel and the housing unit :**
 - Do not place any utensils on the floor of the oven.
 - Do not line the interior of the oven or grill pan with aluminium foil.
- Use the temperatures suggested in the cooking guide, to prevent excessive fat splashes in your oven.
- To protect the enamel on your oven :**
 - Do not overfill your flan tin/pie dish when cooking. 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 :**
 - For the upper oven you must use the grill pan.
 - For the lower oven, when using the Turbogrill, you can:
 - a) use the grill pan, but to get the best results, you can
 - b) place the wire rack on the top shelf with the drip pan on the shelf below.

The top and bottom oven grills must always be used with the door closed.

FOR THE USER

THE LAYOUT OF THE FASCIA PANEL

Control panel

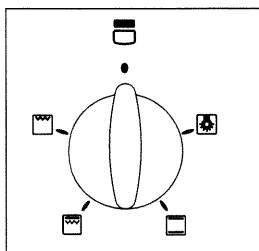


Upper oven

Lower oven

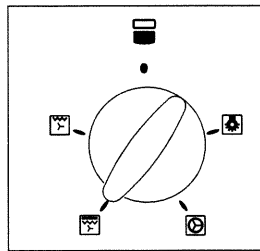
Cooking selector

Cooking selector



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

The cooling fan operates and the lighting comes on.



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

The cooling fan operates and the lighting comes on.


● Off position for the oven


 Conventional cooking


 Full grill

 Half grill

● Off position for the oven

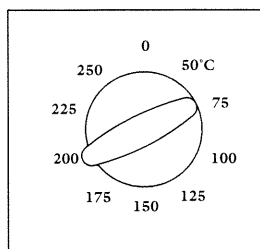
 Fan assisted heat

 Full Turbo grill

 Half Turbo grill

Thermostat

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



FOR THE USER

ADVICE ON USING THE OVEN

Upper oven



Conventional : custards

- Cooking is done using the top and bottom elements. On this setting you will obtain perfect results for cooking Lasagne, shephards pie, banana bread, etc.
- You can also use the drip pan as a “bain-marie”, when cooking egg custards, flans, crème caramel etc.



Full grill

- The cooking is done by the two top elements.



Half grill

- The cooking is done by the internal part of the top element

Lower oven



Fan heat

- The operation of the element located at the back of the oven enables, in combination with the rotation of the fan, cooking on 1, 2 or 3 levels (pizza, small cakes, etc.).
- Identical dishes can be cooked or dishes that need the same temperature.
- Be careful, if the cooking time is pre-set it must be the same for all the dishes.



Full Turbo grill : roasting

- Cooking is done by the two upper elements and the fan operates to ensure even browning.
- This function is used for grilling big quantities of meat and for roasting meat joints.
- Place the drip pan on the 1st shelf position or on the floor of the oven if you are cooking a large joint.



Half Turbo grill

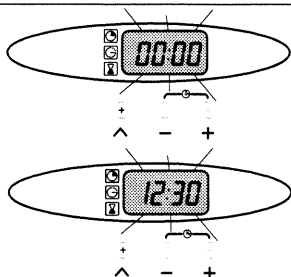
- Cooking is done by the inner upper element and the fan operates to ensure even browning.
- This function is used for grilling small quantities of meat
- Place the dripping pan on the 1st shelf position or on the floor of the oven if you are cooking a small joint.

HOW TO USE YOUR OVEN

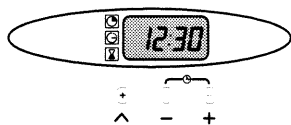
Setting the time clock

1) 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

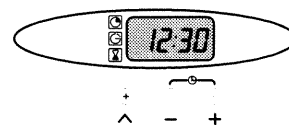


Press the button to validate the setting.

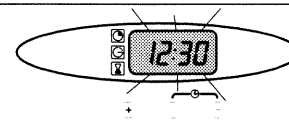


2) SETTING THE TIME CLOCK

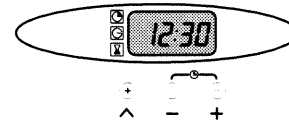
Press the + and - simultaneously for a few seconds until the display flashes.



Set the time of day using the + and - buttons



Press the button to validate the setting.



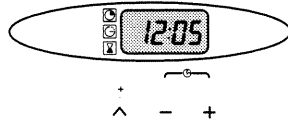
NB : if the setting is not validated using the «SELECTION» button, it will be entered automatically after a few seconds.

FOR THE USER

HOW TO USE YOUR OVEN

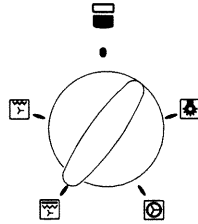
COOKING IMMEDIATELY

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



Select the mode of cooking

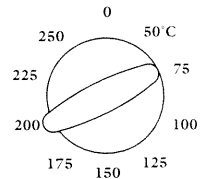
Turn the cook function selector to the setting you require.



Select the cooking temperature

Turn the thermostat (temperature recommended in your recipe).

● For example: temperature set at 200°C.



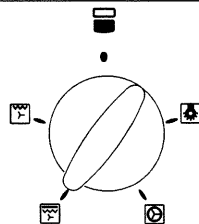
Following these actions, the oven heats, the thermostat and selection indicators light.

COOKING IMMEDIATELY WITH A PRE-SET COOKING TIME (lower oven only)

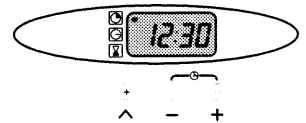
Select the mode of cooking

Turn the cooking function selector to the setting you require.

● For example: "Fan grilling" setting



The symbol stops flashing and the time of day reappears.

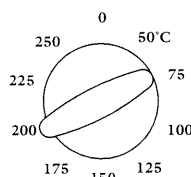


Following these actions the oven will switch off in accordance with the cooking time programmed.

Select the cooking temperature

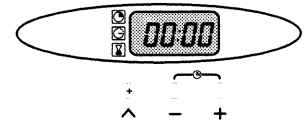
Turn the thermostat (temperature recommended in your recipe).

● For example: temperature set at 200°C.



When cooking is completed,

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



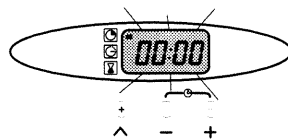
The beeps can be switched off by pressing any button and the display returns to the time of day.

WARNING : at this point your oven starts heating again.

Select the cooking time

Press the button once.

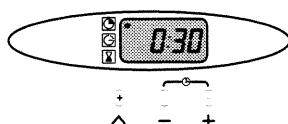
The cooking time (at 00:00) and the associated symbol flash to show you that it can now be set. (The cooking time can be set for up to 23hrs 59min.)



To turn off the heat:

Turn the temperature and function selectors to ●.

Press the +/- buttons to set the required cooking time. For example: 30 mn.



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

NB: you can at any time:

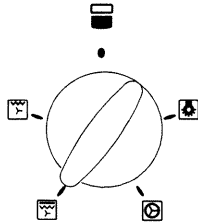
- modify the cooking time by following the steps described above.
- check the cooking time by pressing the button
- cancel the programming by holding down the key for a few seconds until it beeps.

HOW TO USE YOUR OVEN

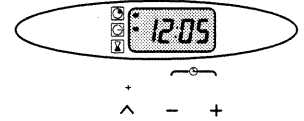
COOKING IMMEDIATELY WITH A SET COOKING TIME AND A SELECTED END OF COOKING TIME

Select the mode of cooking

Turn the cooking function selector to the setting you require.



The display returns to the time of day.

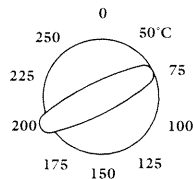


Following these actions the start of heating is delayed so that cooking finishes at the programmed time (e.g. 13:00).

The "SELECTION" indicator lights up when cooking starts.

Select the cooking temperature

Turn the thermostat (temperature recommended in your recipe).



When cooking is completed

- the oven switches off,
 - the cooking time symbol goes out,
 - the cooking 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.

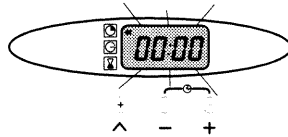
To turn off the heat:

Turn the temperature and cooking function selectors to ●.

Press the ^ button once.

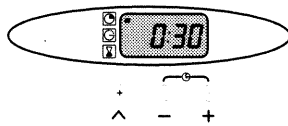
The cooking time flashes at 00:00.

The cooking time can be set up to 23:59.



Press the +/- buttons to set the cooking time required.

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



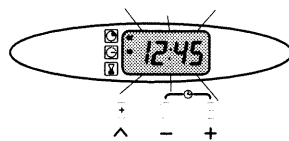
NB : You can at any time :

- modify the cooking time by following the steps described above.

- check the programmed cooking time by pressing the ^ button.

- cancel the programming by holding down the ^ key for a few seconds until it beeps.

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

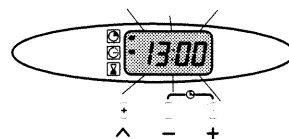


Note : after a cooking cycle, the cooling fan keeps working for a certain length of time so that the oven cools down.

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.

Set the end of required cooking time by pressing the +/- buttons.

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



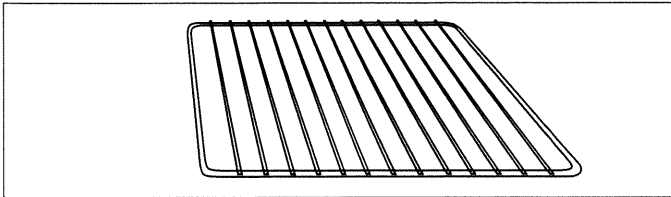
FOR THE USER

ACCESSORIES

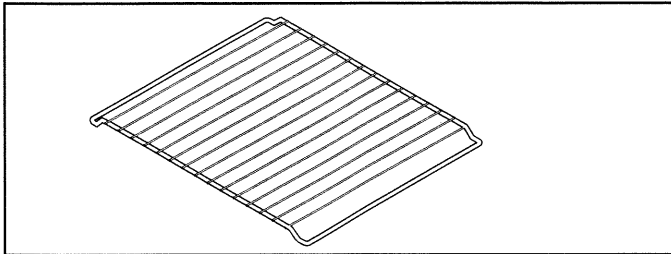
GRILLING IS ALWAYS DONE WITH THE OVEN DOOR CLOSED.

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

Flat shelf

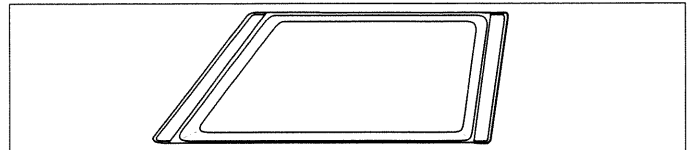


Curved shelf



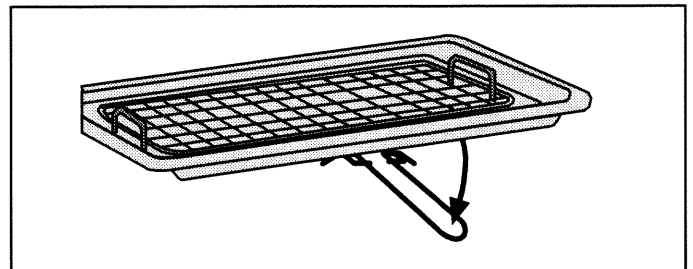
The shelves are used for holding all dishes and tins which contain food for cooking or browning.

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 trivet 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.

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 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

Operating voltage	220-240 V ~ 50Hz
Total electrical power consumption	5090 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

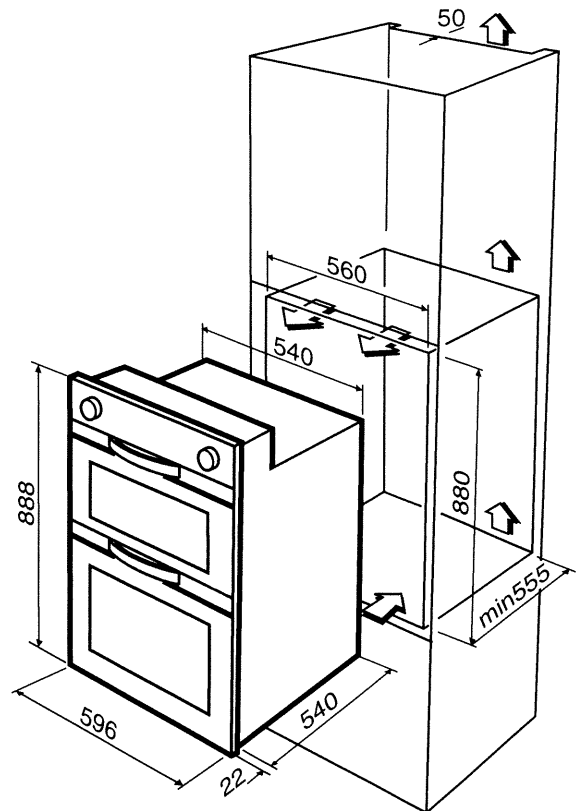
You will need the following housing area to fit your oven correctly.

Dimensions (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.

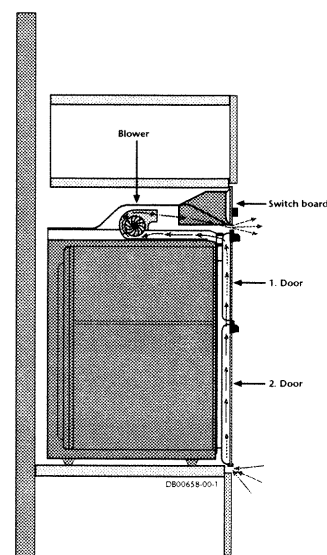
Lift the oven into position on the shelf, taking care NOT to lift it by the door handle. If you lower the oven doors, you will see 8 screw holes, 4 on each side of the oven. The oven should then be secured to the housing by fitting screws into these holes. Remember the housing should not be free standing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



NOTE

It is essential that when 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	☐		10 - 20	2
RED MEAT				
LAMB CHOPS	☐		10 - 15	2
KEBABS	☐		15 - 25	2
TOAST	☐		3 - 5	1
VEGETABLES				
BAKES (VEGETABLES, PASTA)	☐		30	1
ROAST POTATOES	☐	175	60	1
JACKET POTATOES	☐	175	60	1
FISH				
FILLETS (SALMON/COD...)	☐		5 - 7	2
PRAWNS	☐		7 - 10	2
BAKING				
TART BASE	☐	175	15 - 25	1
GENOISE SPONGE CAKE	⋮	175	30 - 40	1
BAKED EGG CUSTARD	⋮	170	45	1
BISCUITS	⋮	180	10 - 15	1
MERINGUES	⋮	100	2h20 - 2h40	1
SMALL CAKES	⋮	180	10 - 15	1
CHOUX PASTRY	⋮	200	30 - 35	1
SHORT BREADS / SHORT PASTRY	⋮	200	15 - 20	1
SHORT OR FLAKY	⋮	220	40 - 45	1
SWISS ROLL	⋮	200	7 - 10	1
VICTORIA SANDWICH	⋮	175	20 - 30	1
SCONES	⋮	225	10 - 13	1
MISCELLANEOUS				
PIZZA (SHORT PASTRY)	☐	225	25 - 35	1
PIZZA (BREAD DOUGH)	⋮	225	10 - 20	1
QUICHE LORRAINE	⋮	225	35 - 45	1
WARMING FOOD	☐	100		

Before cooking, pre-heat the upper oven for 10 mn at the setting to be used for cooking until the beeps sound.

Lower oven

DISHES	Pos	°C	TIME (mn)	RACK
WHITE MEAT *				
ROAST PORK	☐	170	30/1lb+30	2
PORK CHOPS	☐	200	10 - 15	3-4
ROAST CHICKEN	☐	200	12/1lb+ 20	1
TURKEY	☐	160	15/1lb+15	1
SAUSAGES (1lb)	☐	200	10 - 15	3
RED MEAT*				
CASSEROLE BEEF	☐	150	2hrs	2
LAMB CHOPS	☐	225	10 - 15	3-4
ROAST BEEF	☐	200-225	10/1lb+20	3
LAMB (LEG, SHOULDER)	☐	175	25/1lb+25	2
FISH AND VARIOUS MEAT				
KEBABS	☐	225	15 - 20	3-4
GRILLED FISH	☐	200	15 - 20	3-4
SALMON STEAK	☐	220	10	3
BAKED FISH	☐	175-200	45	2
VEGETABLES				
ROAST VEGETABLES	☐	200	1h - 1h30	2
ROAST POTATOES	☐	200	1h - 1h30	1
JACKET POTATOES	☐	200	60	1
RICE	☐	200	45	1
STUFFED PEPPER	☐	200	40	2
YORKSHIRE PUDDING	☐	200	15 - 20	2
CAKES AND PASTRY				
VICTORIA SANDWICH	☐	160	25 - 30	2
SCONES	⋮	225**	10 - 12	2
MERINGUES	⋮	90	2h20 - 2h40	2
SMALL CAKES	⋮	160	10 - 25	2
CHOUX PASTRY	⋮	180	30 - 35	2
SHORT BREADS - RICH	⋮	170**	15 - 20	3
SHORT CRUST PASTRY	⋮	180	20 - 30	2
FRUIT CRUMBLE	⋮	170	1h	2
FRUIT PIE	⋮	180	35 - 40	1
BAKED EGG CUSTARD	⋮	150	30 - 40	2
RICH FRUIT CAKE (8" ROUND)	⋮	130	3h30	1
LEMON MERINGUE PIE-pastry	⋮	180	15	2
" " -meringue	⋮	130	20 - 25	2
VARIOUS				
STEAK AND KIDNEY PIE	☐	180	1h30 - 1h40	2
RICE PUDDING	⋮	150	1h30	1
BREAD BASE PIZZA	⋮	200**	15 - 25	1
QUICHE LORRAINE	⋮	200	35 - 45	2
SOUFFLES	⋮	175	45	1
BREAD	⋮	220**	30 - 40	1
LASAGNES	⋮	160	40	2

* 450g=1lb

** 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.

87 3334
15 09 2000
89961 5851 02-00