

DE BETRIEBSANLEITUNG
EN GUIDE TO INSTALLATION
FR GUIDE D'UTILISATION
NL GEBRUIKSAANWIJZING
PT GUIA DE UTILIZAÇÃO

Brandt

Backofen
Oven
Four
Oven
Forno



Brandt

Dear Customer,

*You have just acquired a **BRANDT** oven and we would like to thank you.*

We have invested all our dedication and know-how in this appliance so that it would best meet your needs. With innovation and performance, we designed it to be always easy to use.

*In the **BRANDT** product range, you will also find a wide choice of microwaves, cooking hobs, ventilation hoods, cookers, dishwashers, washing machines, driers, fridges and freezers, that you can coordinate with your new **BRANDT** oven.*

Visit our website www.brandt.com where you will find all of our products, as well as useful and complementary information.

BRANDT

www.brandt.com

As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technical advances to their technical and functional features and appearance.

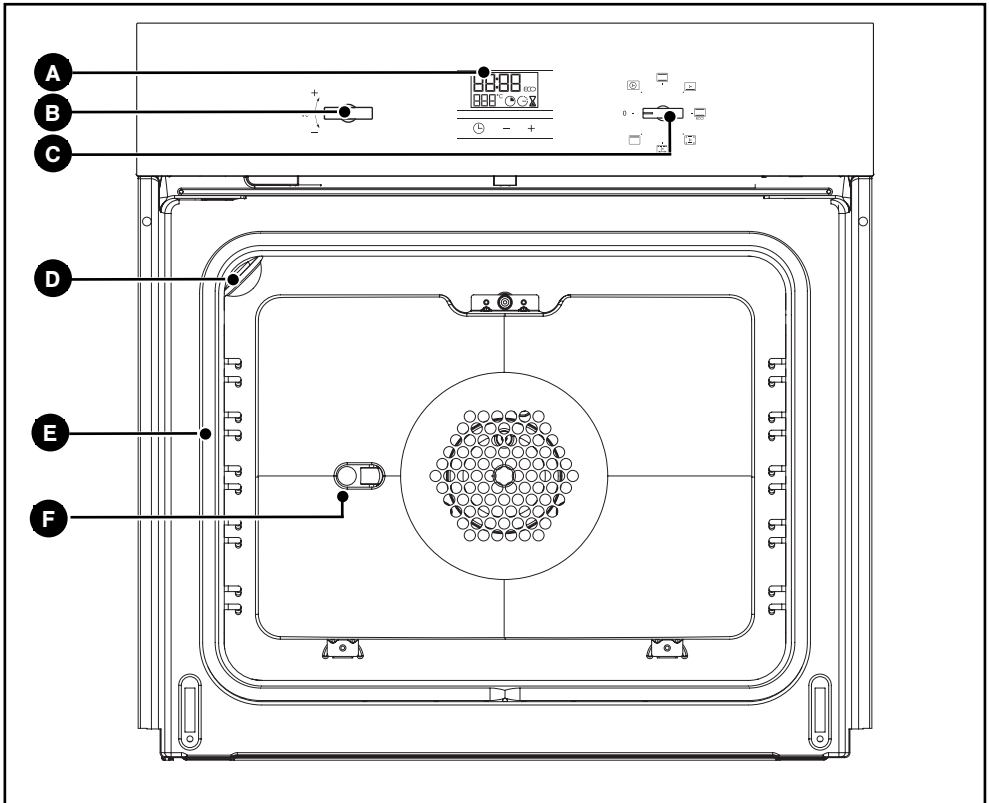


Warning:

Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarise yourself with its operation.

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• **INTRODUCTION TO YOUR OVEN**



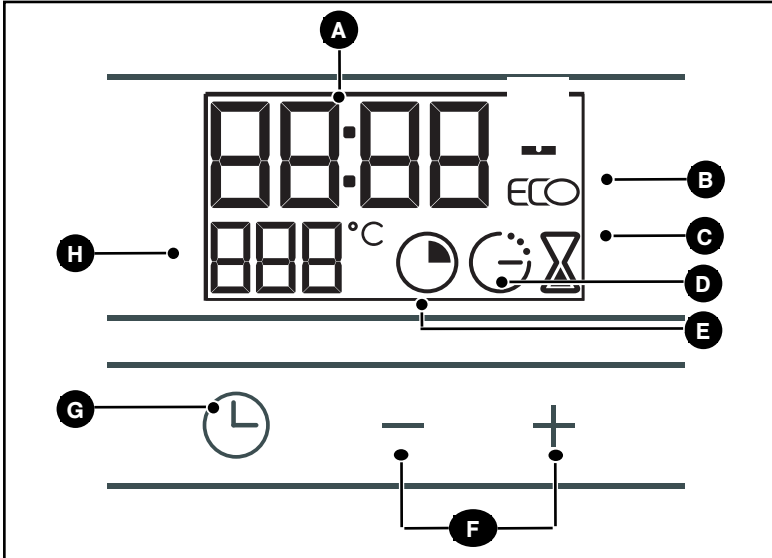
- | | |
|--------------------------------------|------------------------------|
| A Programmer | D Light |
| B Temperature selector switch | E Wire shelf supports |
| C Function selector switch | F Hole for rotisserie |



Tip

This Guide to Installation and Use is valid for several models. Minor differences in details and fittings may emerge between your appliance and the descriptions provided.

• **DESCRIPTION OF YOUR PROGRAMMER**



- | | |
|--|--|
| A Time and cooking time display | E Cooking time indicator |
| B ECO cooking indicator | F Time setting touch controls |
| C Timer indicator | G Selection touch control (cooking time and time) |
| D Cooking end time indicator | H Temperature display |

• USING THE PROGRAMMER

• How to set the time

- When supplied with electricity.

The display flashes at 12:00 (fig.1).

Set the time by pressing the + or - touch controls (holding your finger on the touch control allows you to scroll through the numbers rapidly) (fig.2).

Example: 12:30.

Press the “⌚” touch control to validate.
The display stops flashing.

- To set the time on the clock

The function selector switch must be in the 0 position (fig.1).

Press and hold the “⌚” touch control for a few seconds until the display is flashing (fig.2), then release. Audible beeps indicate that it is now possible to set the time.

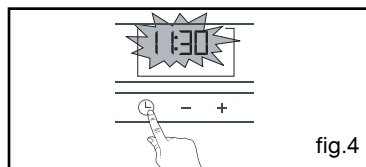
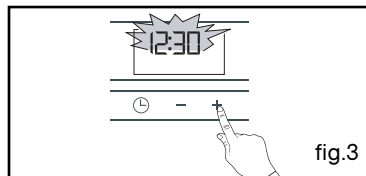
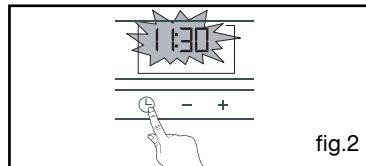
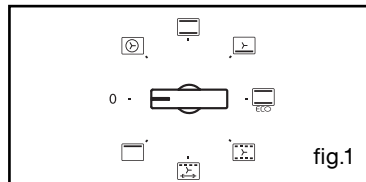
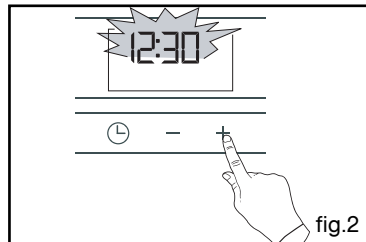
Adjust the clock setting with the + and - touch controls (fig.3).

Press the “⌚” touch control to validate (fig.4).



Warning

If the “⌚” touch control is not pressed in order to validate, the time is recorded automatically after a few seconds.



• Instant cooking

– The programmer should display only the time.

It should not be flashing (fig.1).

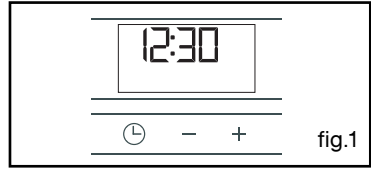


fig.1

Turn the function selector to the position of your choice.

Example: position  (fig.2).

Your oven recommends the optimal temperature for the chosen cooking mode.

It is, however, possible to adjust the temperature by pushing the selection lever towards + or - (fig.3)

Example: temperature set to 210°C (fig.4).

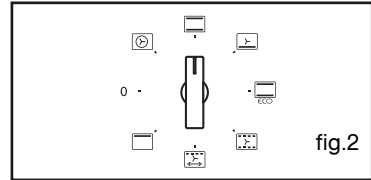


fig.2

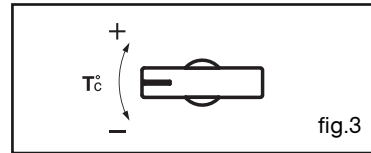


fig.3

Place your dish in the oven based on the recommendations provided by the cook book.

After these steps, the oven heats up and the temperature indicator flashes.

A series of beeps will be emitted when the oven reaches the selected temperature. The temperature stops flashing.

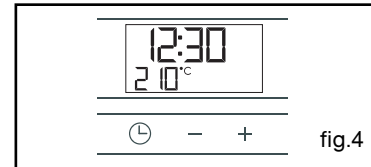


fig.4



Warning

After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.



Warning

All types of cooking are done with the door closed.




Warning

Do not hang a towel or cloth on the oven handle.

• PROGRAMMED COOKING

- *Cooking with immediate start and programmed duration*

- Select the desired cooking mode and adjust the temperature (fig. 1).

- Press the “⌚” touch control until the cooking time indicator starts to flash
 .

The display flashes 0:00 to indicate that you can now adjust the setting (fig.2).

- Press the + or - touch controls to set the desired time.

Example: 30 mins cooking time (fig.3).

The cooking time is automatically recorded after a few seconds.

The cooking time display stops flashing.

The countdown of the cooking time begins immediately after it has been set.

After these three steps, the oven heats up:

A series of beeps will be emitted when the oven reaches the selected temperature.

At the end of cooking (end of programmed time),

- the oven stops,

- the cooking time indicator and 00:00 both flash (fig.4).

- A series of beeps is emitted for a few minutes. The beeps can be definitively stopped by pressing any touch control.

The display shows the time once again when the function selector switch is returned to 0 (fig.5).

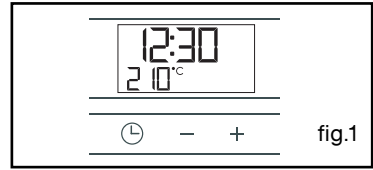


fig.1

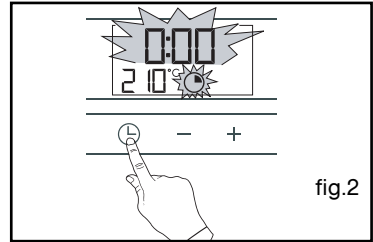


fig.2

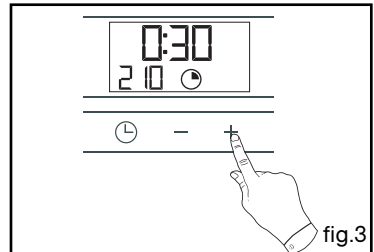


fig.3

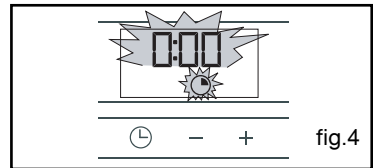


fig.4

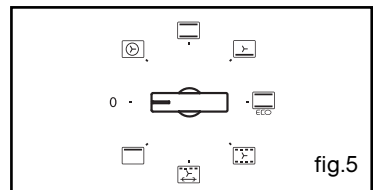


fig.5

• **PROGRAMMED COOKING**

- **Cooking with delayed start and chosen cooking end time**

Proceed as with programmed cooking.

- After setting the cooking time, press the touch control “⌚” until the “⌚” end of cooking indicator flashes.

The display flashes 0:00 to indicate that you can now adjust the setting (fig. 1).

- Press the + or - touch control to set the desired cooking end time.

Example: end of cooking at 13:10 (fig.2).

The cooking end time is automatically recorded after a few seconds.

The cooking end time display stops flashing.

After these 3 steps, the oven heating is delayed so that cooking ends at 13:10.

At the end of cooking (end of programmed time),

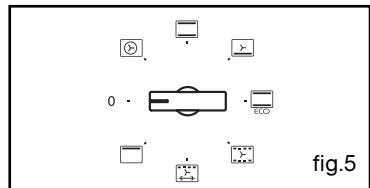
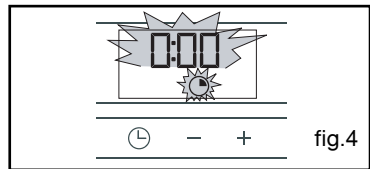
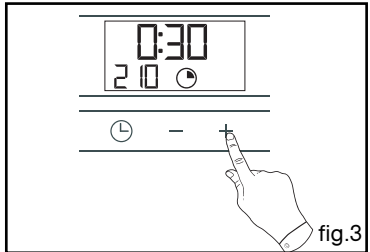
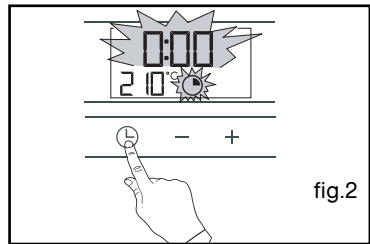
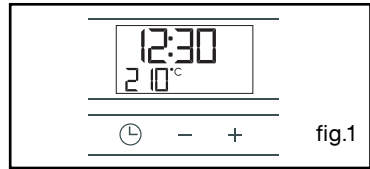
- the oven stops,

- the cooking time indicator and 0:00 both flash (fig.3).

- A series of beeps is emitted for a few minutes. The beeps can be definitively stopped by pressing any touch control.

The display shows the time once again when the function selector switch is returned to 0 (fig.4).

In the case of programmed cooking cycles, the cavity lights up until cooking begins, and remains lit until cooking is finished.



• USING THE TIMER FUNCTION

- Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.

In this case, the timer display has priority over the clock display.

- Press the "⌚" TOUCH CONTROL (fig.1) until the timer symbol begins flashing

⌚ -> 0:00 and a small hourglass both flash.

- Adjust the chosen time by pressing the touch controls + or - (fig.2).

- Press the touch control "⌚" to validate, or wait for a few seconds.

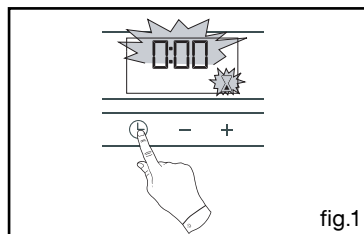


fig.1

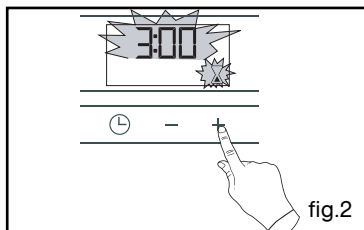


fig.2

The display stops flashing after a few seconds and the timer starts working, counting down the time in seconds.

Once the time has expired, the timer emits a series of beeps to notify you.

The beeps can be stopped by pressing any touch control.



Warning

It is possible to change or cancel the timer at any time.

• DISPLAY BRIGHTNESS

You can adjust the brightness of your display. To do this:

- Set and validate the time on your programmer to 0:10 (fig.1)

- Press simultaneously on the + and - touch controls for about ten seconds until "CO" is displayed, in order to enter the adjustment mode (fig.2).

- Press the touch controls + and - in order to obtain the desired brightness.

After having adjusted the brightness to your liking, wait a few seconds and return your programmer to the current time of day (fig.3).

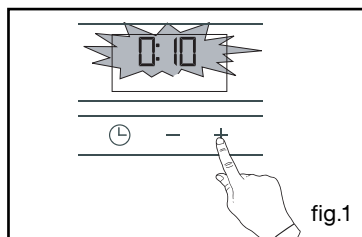


fig.1

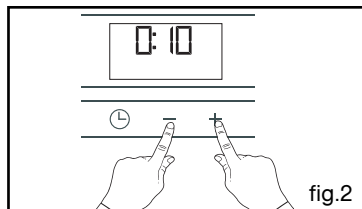


fig.2

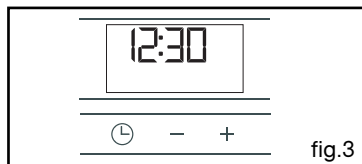


fig.3

*

**CIRCULATING HEAT**(recommended temperature **180°C** - Min. 35°C - Max. 235°C)

- Cooking is controlled by the heating element located at the back of the oven and by the fan.
- Preheating unnecessary except for cooking programmes requiring very short times (biscuits on several levels).
- Recommended for preserving tenderness in meats, vegetables and fish and for multiple cooking on up to three levels.

**TRADITIONAL**(recommended temperature **225°C** - Min 35°C Max - 275°C)

- Cooking controlled by the upper and lower heating elements with no fan.
- Requires preheating before the dish is placed in the oven.
- Recommended for **slow, gentle cooking**: tender game meat, etc. To seal **roasts** of red meat. To simmer in a **covered stew pan** dishes that were begun on the hob (coq au vin, stew, etc.).

**PULSED BOTTOM ELEMENT**(recommended temperature **205°C** - Min 35°C Max - 275. C)

- Cooking is controlled by the bottom element combined with a slight dose of the grill and with the fan.
- Cooking heat from the bottom with a small amount of heat from the top. Place the grid on the lowest shelf support.
- Recommended for **moist dishes** (quiches, juicy fruit tarts, etc.). The crust will be thoroughly cooked on the bottom. Recommended for **dishes that rise (cake, brioche, kouglof, etc.)** and for **soufflés** that will not be stuck by a crust formed on the top. Cooking multiple items on up to three levels.

*

**TRADITIONAL ECO**(recommended temperature **200°C** - Min 35°C Max - 275. C)

- Cooking controlled by the upper and lower heating elements with no fan.
- This position makes it possible to save approximately 25% while maintaining cooking properties. The ECO position is used for the energy label performance.
- You will save energy throughout the cooking cycle, but the time may be slower.

**KEEPING THINGS WARM**(recommended temperature **80°C** min 35°C max 100°C)

- This position allows food to be kept warm by heat from the bottom of the oven along with the fan.
- Recommended for letting dough rise for bread, brioche, kugelhupf, etc, without exceeding 40°C (plate warming, defrosting).

**PULSED GRILL (+ ROTISSERIE (depending on the model))**(recommended temperature **200°C** - Min. 180°C - Max. 230°C)

- Cooking is controlled alternately by the upper element and the fan.
 - Preheating unnecessary. Roasts and poultry that are juicy crispy and all over.
 - Recommended for all **poultry** or **roasts** to seal and cook through **leg roast, beef ribs**
- For preserving tenderness in filets of **fish**.
- The rotisserie continues to operate after cooking has finished, until the door is opened.
 - Slide the drip tray onto the bottom shelf support.

**HIGH GRILL**(recommended temperature **275°C** - Min 180°C Max - 275°C)

- Cooking controlled by the upper element without the fan.
- Preheat the oven for five minutes. Slide the drip tray onto the lower shelf support to collect greases.
- Recommended for grilling **chops, sausages, slices of bread, prawns placed on the grid**.

* Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive 2002/40/CE.

If you have a doubt about the correct functioning of your oven, this does not necessarily mean that there is a malfunction. In any event, check the following items:

YOU OBSERVE THAT...	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
The oven is not heating.	<ul style="list-style-type: none"> - The oven is not connected to the power supply. - Your fuse is out of order. - The selected temperature is too low. 	<ul style="list-style-type: none"> ➔ Plug in your oven. ➔ Replace the fuse in your electrical set-up and check its capacity (16A). ➔ Increase the selected temperature.
The oven light is not working.	<ul style="list-style-type: none"> - The light is out of order. - The oven is not connected or the fuse is not working. 	<ul style="list-style-type: none"> ➔ Change the bulb. ➔ Plug in your oven or change the fuse.
Your oven starts beeping.	<ul style="list-style-type: none"> - During cooking. - At the end of a cooking cycle. 	<ul style="list-style-type: none"> ➔ The recommended temperature of your choice has been reached. ➔ Your programmed cooking cycle is finished.



Warning

- Repairs to your appliance should only be performed by professionals. Non-standard repairs may be a source of danger for the user.

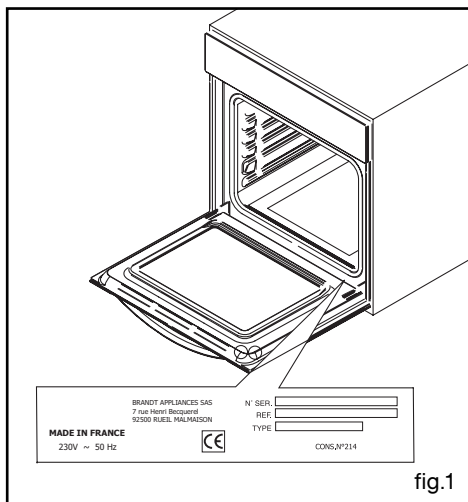


Tip

In all circumstances, if your efforts are not sufficient, contact the After-Sales Service Department without delay.

• SERVICE CALLS

Any repairs that are made to your appliance must be handled by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the manufacturer's nameplate (*fig.1*).



GENUINE REPLACEMENT PARTS

During maintenance work, request that only **certified genuine replacement parts** are used.

