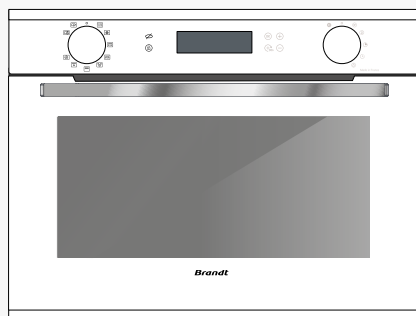


Brandt



USER INSTRUCTION EN

OVEN



CZ2100068_00



BVCert.6011825

Dear Client,

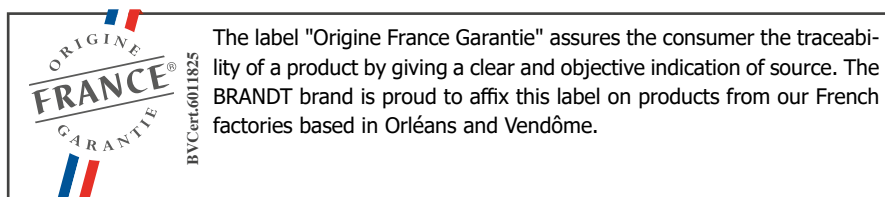
You have just purchased a **BRANDT** product and we thank you for the trust you have placed in us.

We designed and manufactured this product with you, your lifestyle, your needs in mind, so that it best meets your expectations. We put our know-how, our spirit of innovation and all the passion that has driven us for over 60 years.

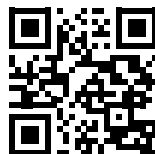
In a permanent concern to always better satisfy your requirements, our consumer service is at your disposal and at your disposal to answer all your questions or suggestions.

Also log on to our website **www.brandt.com** where you will find our latest innovations, as well as useful and complementary information.

BRANDT is happy to support you on a daily basis and wishes you to fully enjoy your purchase.



<https://brandt.com/>



Important:

Before switching on your appliance, please read this guide carefully in order to familiarize yourself more quickly with its operation.



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IMPORTANT SAFETY INSTRUCTIONS - READ CAREFULLY AND RETAIN FOR FUTURE USE.

This user guide is available for download on the brand's website.

When you receive the appliance, unpack it or have it unpacked immediately. Check its general appearance. Make a note of any reservations on the delivery slip and keep a copy.

This appliance must be installed more than 850mm up off the ground. In order to avoid overheating, the appliance must not be installed behind a decorative door.

Centre the oven in the unit so as to ensure a minimum distance of 10 mm between the appliance and the surrounding unit. The material of the unit supporting the appliance must be heat-resistant (or covered with a heat-resistant material). For greater stability, attach the oven to the unit with 2 screws through the holes provided on the side panels.

It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a switch on the fixed wiring system in accordance with installation rules.

The electrical plug must remain accessible after installation.

If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.



WARNING:

It is dangerous for anyone other than a qualified person to perform maintenance or repairs that requires the removal of the cover providing protection against exposure to microwave power.

This appliance is designed to cook with the door closed.

This appliance is designed to be used for domestic and similar applications such as: kitchen areas for the staff of shops, offices and other professional premises; farms; use by clients of hotels, motels and other residential type establishments; guest house type environments.

This appliance may be used by children aged 8 years and older, and by persons with impaired physical sensorial or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved.

Children must not be allowed to play with the appliance. Cleaning and maintenance operations must not be carried out by children without supervision.

Children must be supervised to prevent them from playing with the appliance.



Safety instructions



WARNING :

The appliance and its accessible parts become hot during use. Be careful not to touch the heating elements inside the oven. Children under 8 years old must not be allowed near it unless they are supervised at all times.



WARNING:

If the appliance is being used in combination mode, it is recommended that children only use the oven under adult supervision due to the temperatures generated.

Only use utensils suitable for usage in microwave ovens.

Metal food and beverage containers are not permitted for microwave cooking.

The microwave oven is designed to heat food and drinks.

Drying food or linen or heating cushions, slippers, sponges, wet linen and other similar items may cause injury, risk of inflammation or fire.



WARNING:

Liquids and other foods must not be heated in sealed containers, as they may explode.

While heating food items in plastic or paper containers, monitor the microwave's contents, since there is a risk of spontaneous combustion.

If smoke appears, stop or unplug the oven and leave the door closed to smother any flames that may appear.

Heating beverages in the microwave oven can cause the sudden and/or delayed splattering of boiling liquid, so care must be taken when handling their containers.

The contents of baby bottles and baby food jars must be stirred or rearranged and the temperature must be checked before consumption, so as to prevent burning.

It is not recommended to heat eggs in their shells or whole hardboiled eggs in a microwave oven, as they may explode, even after cooking has ended.

It is recommended that you clean your oven regularly and to remove any food build-up.

If the appliance is not cleaned regularly, its surface could become damaged, permanently affecting the appliance's lifespan and possibly causing a safety hazard.



WARNING:

If the door or door seal is damaged, the oven should not be used until it has been repaired by an authorised person.

Do not use abrasive cleaning products or hard metal scrapers for cleaning the oven's glass door, as they could scratch the surface and cause the glass to shatter.

Do not use a steam cleaner.




ENVIRONMENT

The packaging materials for this device are recyclable. Participate in their recycling and thus contribute to the protection of the environment by depositing them in the municipal containers provided for this purpose.



Your device also contains many recyclable materials. It is therefore marked with this logo to indicate that used devices must not be mixed with other waste.

 The recycling of the devices organized by your manufacturer will therefore be carried out under the best conditions, in accordance with the European directive in force on waste electrical and electronic equipment. Contact your town hall or your retailer to find the collection points for used appliances closest to your home.

Thank you for your cooperation in protecting the environment.

ENERGY SAVING ADVICE

Keep the oven door closed during cooking.



Installing your device

CHOICE OF LOCATION AND FITTING

The diagrams determine the dimensions of a piece of furniture that will accommodate your oven. This device can be installed either in column (A) or under plan (B). If the cabinet is open, its opening must be 70 mm maximum at the back (C and D). Secure the oven in the cabinet. To do this, remove the rubber stops and pre-drill a \varnothing 2 mm hole in the wall of the furniture to prevent the wood from splintering. Secure the oven with the 2 screws.

Replace the rubber stops.



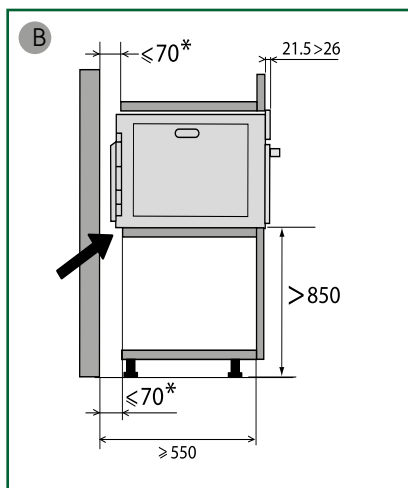
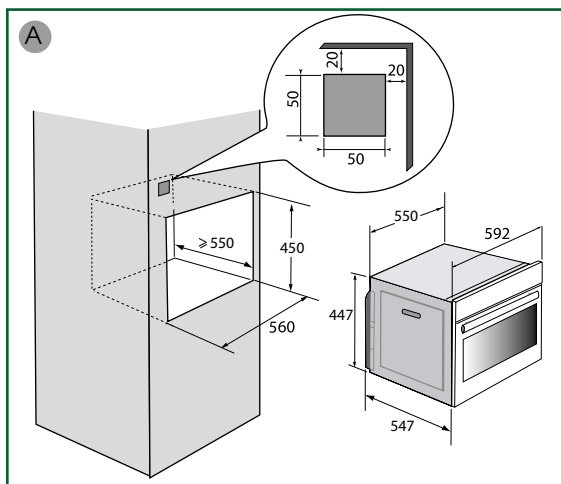
Tip

To be certain that you have properly installed your appliance, do not hesitate to call on a household appliance specialist.



Warning :

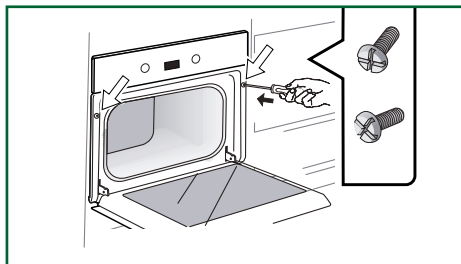
If the electrical installation in your residence requires any changes in order to hook up your appliance, contact a professional electrician. If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.



Warning :

This device must be installed more than 850 mm from the ground. It can be installed in column as shown on the installation diagram (fig. A).

If the bottom of the furniture is open, the space between the wall and the board on which the oven rests must be a maximum of 70 mm (fig.B).





ELECTRICAL CONNECTION

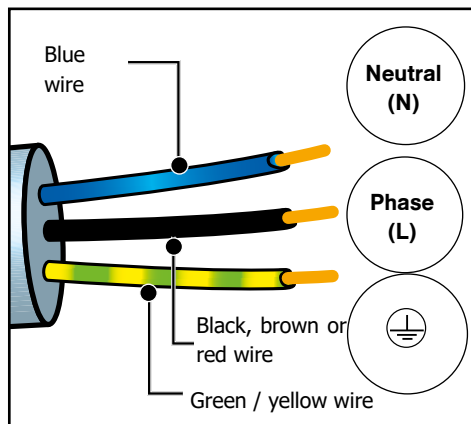
Your oven must be connected with a (standard) power cable with 3 conductors of 1.5mm² (1 live + 1 neutral + earth) which must be connected to a 220-240V~ single-phase grid by means of a 1 live + 1 neutral + earth CEI 60083 standard power socket or via an all-poles cut-off device in compliance with the installation rules.

WARNING

The safety wire (green-yellow) is connected to the appliance's terminal and must be connected to the earth terminal of the electrical set-up.

The fuse in your set-up must be 16 amperes.

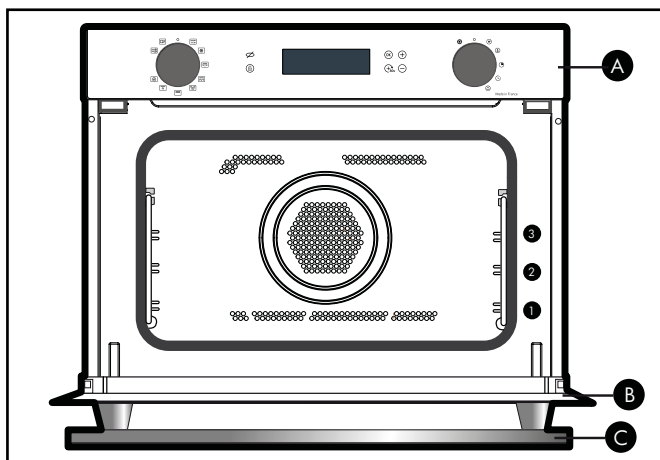
We cannot be held responsible for any accident resulting from inexistent, defective or incorrect earthing.





Presentation of your device

PRÉSENTATION OF THE OVEN



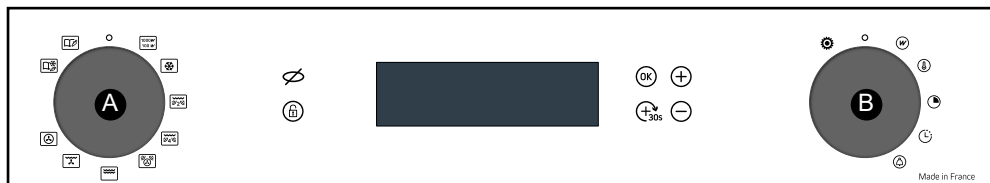
A Control panel

B Door

C Handle

DISPLAY AND CONTROL KEYS

• Control panel



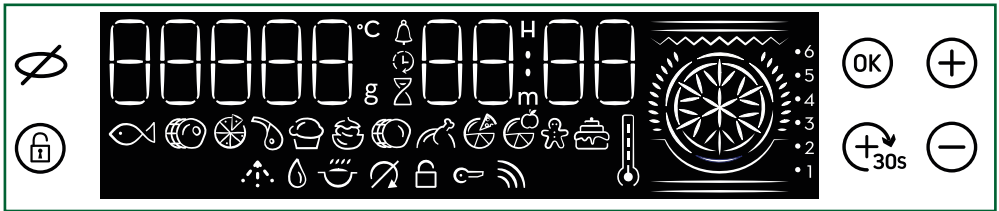
A COOKING MODE SELECTOR

B SETTING SELECTOR



Presentation of your device

DISPLAY AND CONTROL KEYS



• Display

- timer
- End of cooking
- Cooking time
- Keypad lock
- Temperature indicator
- Power indicator
- Weight

• keys

- Turntable stop
- Keypad lock
- Validation
- Control +
- control -
- Add +30 seconds to cooking time



Presentation of your device

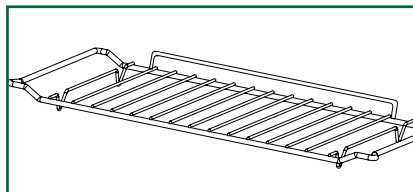
ACCESSORIES

• Anti-tip safety grid

This allows you to toast, brown or grill.

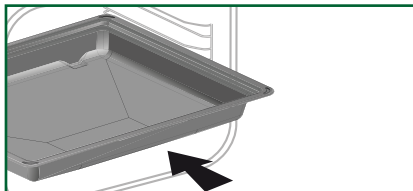
The rack should never be used with other metal cookware on the microwave, grill + microwave or forced air + microwave modes.

However, you can reheat food in an aluminium tray providing this is isolated from the rack using a plate.



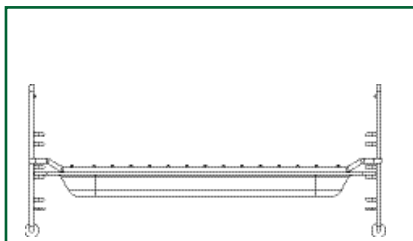
• Multi-purpose tray, drip tray.

This can be used half-filled with water for double-boiler cooking methods in fan cooking. It can be used as a cooking dish.



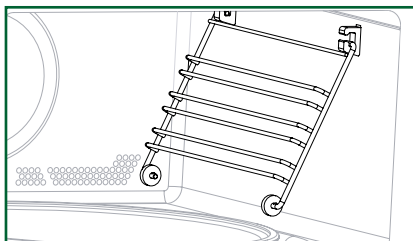
• Rack + Multi-purpose tray, drip tray.

to roast and retain the cooking juices, place the rack on the drip tray.



• The shelf supports

2 hanging supports allow you to use the rack at three heights.

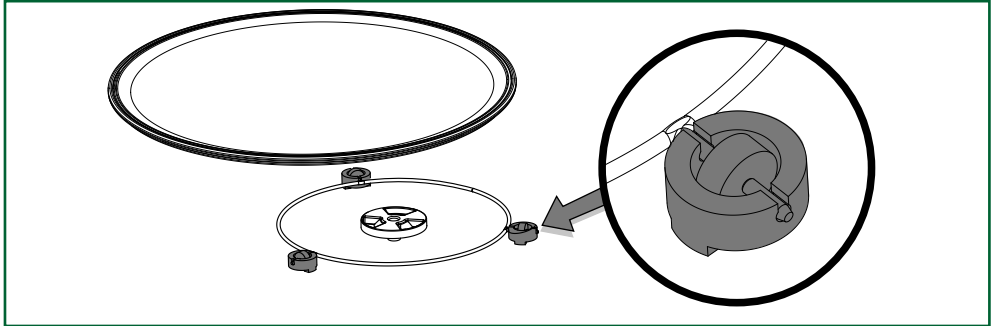




ACCESSORIES

• The turntable

The turntable ensures equal cooking of food throughout with no need to intervene. It rotates in both directions. If it does not turn, verify that all components are properly positioned.



It may be used as a cooking dish. For easy removal, wells are provided on either side. Rotation is controlled by the drive shaft and the wheel support.

If you take out the support with the drive spindle, make sure you do not let water get into the motor spindle orifice.

Remember to put back the support, the support wheels and the glass turntable.

When the turntable is in the stop position, large dishes can be used which cover the entire surface of the oven. In this case, it is necessary to turn the container or to mix its content half-way through the programme.





Warning

Do not try to rotate the glass turntable manually, as you could damage the drive system. If it does not turn smoothly, make sure that there is nothing in the well beneath the turntable.


• CONTROLLING THE TURNTABLE

If you think that there is not enough space for it to rotate freely in the oven, you can stop the turntable before or during the programme.

Press the  for a few seconds.

The symbol  symbol appears in the display.

• Restarting the turntable

Press  for a few seconds until the  symbol appears in the display.



Presentation of your device

SETTINGS

• Setting the time

When the power is turned on, the display flashes at 12:00.

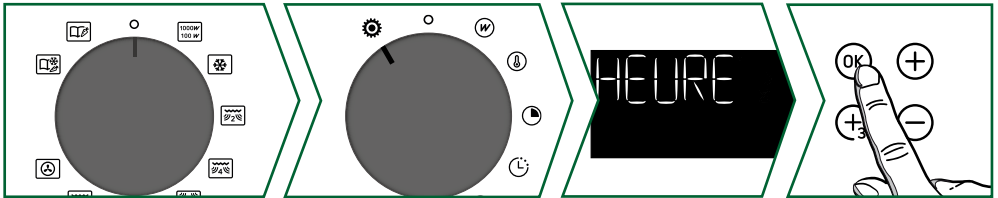


Set the time using the + and - buttons. Confirm with the **OK** key.

In the event of a power failure, the time flashes. Make the same adjustment.

• Changing the time

The function lever must be in position 0

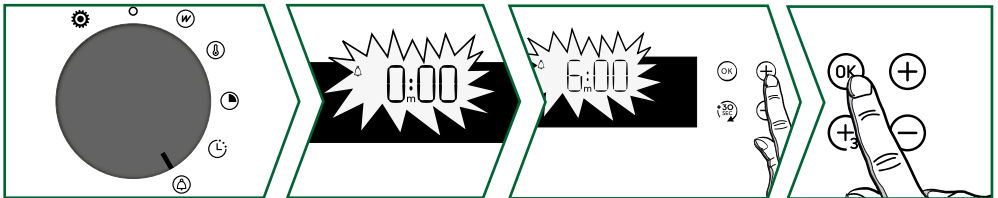


Turn the adjustment lever to the **"SETTINGS"** position.

Using the + and - keys navigate through the different parameters, select **"TIME"** and confirm with the **OK** key. Change the time and confirm with the **OK** button.

Return the lever to the zero position.

• Timer



Turn the adjustment lever to the **"TIMER"** position. The timer flashes.

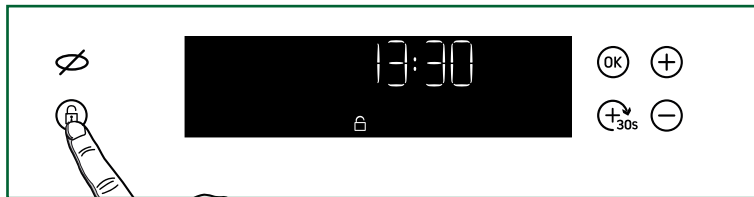
Set the timer with the + or - buttons. Validate with the **OK** key the countdown starts. Once the time has elapsed, an audible signal sounds. To stop it, press any key.





Using your device

• Keypad lock (child lock)

Press the key  until the symbol is displayed  on the screen.



To unlock it, press the button again  until the symbol  disappears from the screen.

SETTINGS MENU

You can intervene on different parameters of your oven for this:

Turn the adjustment lever to the "**ADJUSTMENTS**" position. Using the + and - keys navigate through the different parameters scrolling on the screen.



Press the **OK** key to confirm your choice. Using the + and - keys activate or deactivate the various parameters, see table.

	CLOCK : Allows setting or modification of the time.
	SOUNDS - BEEPS - KEYS: ON position, active sounds. OFF position, no sounds.
	DEMO MODE: ON position, function activated, demonstration mode used in exhibition. OFF position, function deactivated, your oven is operational.



SETTINGS MENU

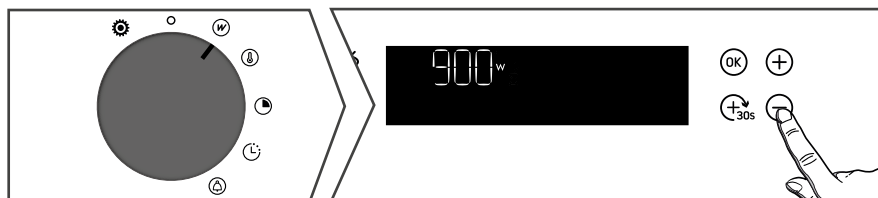
LUM	BRIGHTNESS: Adjusts the brightness of the display.
VEILL	DISPLAY STANDBY: ON position, display off after few minutes. OFF position, reduction of display brightness after few minutes.
LANG	LANGUE : FR/EN/OFF(no text displayed)

To exit the "Settings menu" put function lever in position 0.

• Adjusting the power of a microwave cooking process

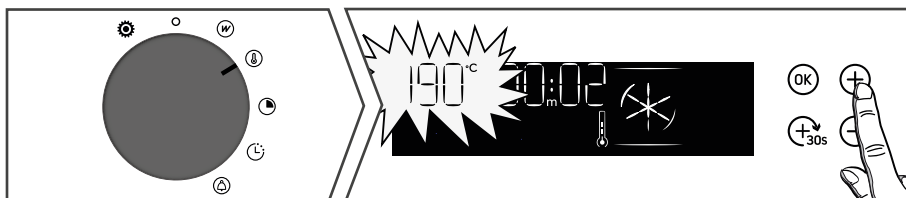
The display should not flash. Turn the setting knob to the power mode.

Turn the function knob to the Microwave mode and then turn the adjustment knob to the +/- power position. Adjust the power with the + or - button. Confirm by pressing OK.



• Changing the temperature

Turn the temperature control knob. The temperature display flashes, adjust the temperature with the + or - keys. Confirm by pressing **OK**.



The temperature rise starts immediately. The time indicator shows you how long the oven has been running. The oven heats up and the temperature indicator flashes. A series of beeps sounds when the oven reaches the set temperature.

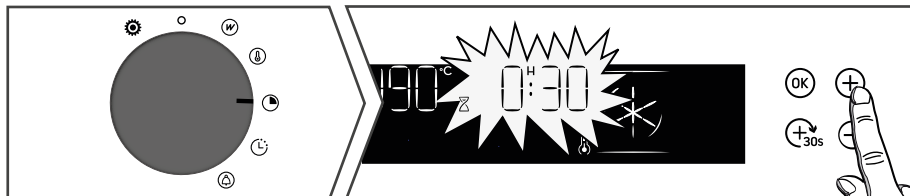


Using your device

• Setting the cooking time

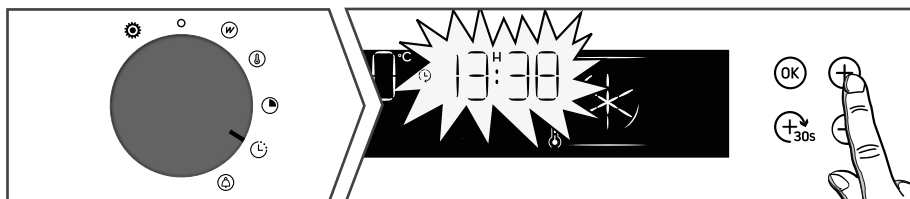
Cook immediately and then turn the knob for a longer period of time.

The time display flashes and the setting can be made. Use the + or - button to set the cooking time, confirm with **OK**.



• Changing the end of cooking time

Turn the adjusting knob to the end time. The end time display flashes, setting is then possible. Adjust with the + or - keys to set the end of cooking time, confirm with the **OK** key.



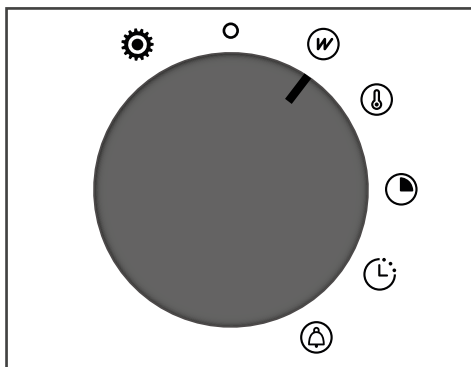
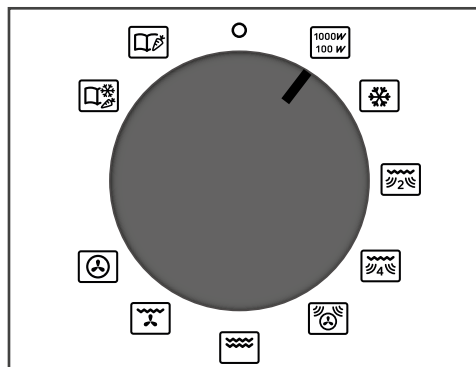


Using your device

COOKING MODES:

This oven gives you access to 4 different types of cooking modes :

- The microwave function.
- The combined microwave functions (microwave + traditional cooking).
- Traditional cooking functions.
- Automatic cooking functions.



• MICROWAVE FUNCTIONS

Turn the function knob to the +/- Microwave position, then turn the adjustment knob to the +/- Power position. Adjust the power with the + or - button. Confirm by pressing **OK**.

Caution : Do not use the Multi-purpose tray, drip tray.

1000W

Rapid heating of drinks, water and dishes containing a large amount of liquid.

Cooking of foods containing a lot of water (soups, sauces, tomatoes, etc...).

900W/800W

Cooking of fresh or frozen vegetables.

700W

Melting chocolate

600W

Cooking fish and shellfish.

500W

Warming on 2 levels.

Cooking of dried vegetables on low heat. Reheating or cooking of fragile egg-based foods.

400W/300W

Cooking of dairy products and jams over a low heat.

200W

Manual defrosting. Soften butter, ice cream.

100W

Defrosting pastries containing cream.



Using your device

COOKING MODES

• COMBINED MICROWAVE FUNCTIONS



Note: In combination with the microwave you can use the Multi-purpose tray, drip tray with the grill.

DEFROSTING + MICROWAVE

(min 30°C maxi 50°C)
(200W)

MEDIUM GRILL + MICROWAVE

(Level Grill min 1 maxi 4)
(min 100W maxi 700W)

This function lets you use the grill and the microwave simultaneously, which makes cooking very quick.

This function lets you cook and brown foods such as gratin dishes and meats.

It can be used before or after cooking, depending on the recipe.

FULL GRILL + MICROWAVE

(Level Grill min 1 maxi 4)
(min 100W maxi 700W)

Cooking in full grill + microwave to g and fish.

FAN COOKING + MICROWAVE

(min 50°C maxi 200°C)
(min 100W maxi 300W)

This function combines microwave cooking with fan cooking to save you a considerable amount of time. Recommended for meat, chicken and roasts placed in a dish.

• TRADITIONAL COOKING FUNCTIONS



GRILL



FULL GRILL

(position 1 à 4)



PULSED FULL GRILL

(min 50°C maxi 200°C)

Roasts and poultry are juicy and crisp all over.
To retain the moist texture of fish steaks.



Fan cooking*

(min. 50°C max. 220°C)

Recommended to keep the softness of white meats, fish, vegetables.

Recommended to keep their fondant to the fish steaks.

Rapid rise in temperature: some dishes can be placed in a cold oven.



Using your device

COOKING MODES

• THE AUTOMATIC DEFROSTING FUNCTIONS

This oven allows you to access 3 different types of programmes in the defrost mode

- Automatic defrost **P1**, **P2** or **P3**.

You simply select the type of programme and enter the weight.

P1: The automatic defrost mode for meat, poultry and ready-made meals.

P2: The automatic defrost mode for fish.

P3: The automatic defrost mode for bread and pastries.

NB: A delayed start cannot be programmed for defrost functions.

The timer should only display the time. The time should not flash.

- Select

- Select automatic defrosting using the + and - buttons and confirm by pressing **OK**.

- A proposed weight flashes on the display.

Example: **P3** --> weight, 100G.

-Adjust the weight using the + and - keys.

Example: 350g.

- Confirm by pressing **OK**.

- The pictogram of the baking used and the automatically calculated time are displayed. The oven starts.

• FLAVOR GUIDE

The "**Flavour Guide**" function selects for you the appropriate cooking parameters according to the food to be prepared and its weight.

Turn the function knob to Flavour Guide. Use the + and - keys to select a pre-programmed food from the following list:

Confirm by pressing the **OK** button. A proposed weight flashes on the screen. Use the + and - keys to enter the actual weight of the food and press **OK** to confirm.

The ideal cooking time is displayed and calculated automatically.

The oven starts.

Food	14 Recipes
Fibrous fresh vegetables	P01
Fresh vegetables	P02
Frozen vegetables	P03
Poultry (combined function)	P04
Beef (combined function)	P05
Fish	P06
Fresh pizza (combined function)	P07
Frozen pizza (combined function)	P08
Frozen pizza (Traditional cooking)	P09
Prepared fresh meal (Microwave)	P10
Prepared frozen meal	P11
Prepared fresh meal (combined function)	P12
Savoury tart	P13
Potato gratin quiche	P14



Caring for your device

CLEANING THE EXTERIOR SURFACE

We recommend that you clean the oven regularly and remove any food deposits inside and outside the appliance. Use a damp, soapy sponge. If the appliance is not kept clean, its surface could degrade and inexorably affect its life and lead to a dangerous situation. The use of abrasive products, alcohol or thinner is not recommended; they may damage the appliance.

CLEANING OF THE INSIDE SURFACE

If the door or door seal is damaged, the oven must not be used until it has been repaired by a competent person.

If there is an odour or the oven is dirty, boil water with lemon juice or vinegar in a cup for 2 minutes and clean the walls with a little washing-up liquid.

The tray can be removed for easy cleaning. To do so, take it out through the access areas provided. If you remove the driver, avoid getting water into the hole in the motor shaft. Do not forget to put the trainer, the roller holder and the turntable back on.



Warning

Do not use scouring cleansers, abrasive sponges or metal scrapers to clean the oven glass door, as this could scratch the surface and cause the glass to shatter.

LAMP REPLACEMENT

For any intervention on the lamp, contact the After-Sales Service or a qualified professional who is a trademark agent.

ANOMALIES AND SOLUTIONS

The appliance does not start.

Check the correct connection of your appliance.
Check that the oven door is closed properly.

The appliance is noisy.

The tray does not rotate properly.
Clean the castors and the bearing area under the turntable.
Check that the castors are correctly positioned.

You notice steam on the glass.

Wipe off the condensation water with a cloth.

The food is not heated in the microwave programme.

Check that the utensils are suitable for microwave ovens and that the power level is correct.

The appliance produces sparks.

Clean the appliance thoroughly: remove grease, cooking particles, etc.
Keep all metal parts away from the walls of the oven.

The oven does not heat up.

Check that the oven is properly connected or that the fuse of your installation is not out of order. Check that the oven is not set to "DEMO" mode (see settings menu).



Function suitability tests

Functional suitability tests in accordance with IEC/EN/NF EN 60705 standards.

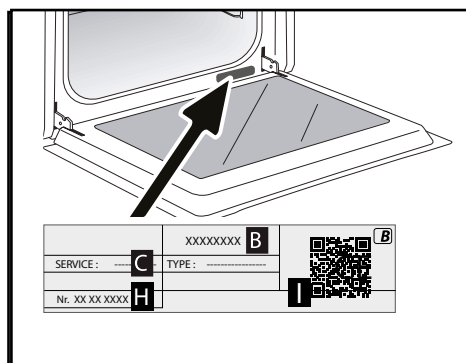
The International Electrotechnical Commission, SC.59K, has established a standard for comparative performance tests conducted on various micro-wave ovens. We recommend the following for this appliance:

Test	Load	Approx. time	Power level selector	Cookware/Tips
Custard (12.3.1)	1000 g	16-18 min	500 W	Pyrex 227 On the turntable
Savoie cake (12.3.2)	475 g	6-7 min	700 W	Pyrex 827 On the turntable
Meatloaf (12.3.3)	900 g	14 min	700 W	Pyrex 838 Cover with plastic film. On the turntable
Defrosting meat (13.3)	500 g	11-12 min	200 W	On a flat plate On the turntable
Defrosting raspberries (B.2.1)	250 g	6-7 min	200W	On a flat plate On the turntable
Potato gratin (12.3.4)	1100 g	23-25 min	Low grill + 700 W	Pyrex 827 On the turntable
Chicken (12.3.6)	1200 g	24-26 min	Full grill + 500 W	Place on the grill assembly + drip tray Insert the dish at level 1 from the bottom Turn midway through
		35-40 min	Fan cooking 200°C + 200 W	In an enamelled earthenware dish Place on the rack at level 1 from the bottom
Cake (12.3.5)	700 g	20 min	Fan cooking 220°C + 200 W	Pyrex 828 Place on the rack at level 1



SERVICE CALLS

Any repairs made to your appliance must be carried out by a qualified professional authorised to work on the brand. When calling, please provide the complete references of your appliance (commercial reference, service reference, serial number), so that we can handle your call better. This information appears on the manufacturer's nameplate attached to your equipment.



B : Serial number

H : Commercial reference

C : Service reference

I : QR-Code

ORIGINAL PARTS

During an intervention, ask for the exclusive use of certified original spare parts.



