

Dear Customer,

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

We have designed and made this product with you, your lifestyle and your requirements in mind so that it meets your expectations. We have devoted our know-how, our innovative spirit and the passion that has been guiding us for over 60 years.

In an effort to ensure that our products meet your requirements in the best possible way, our Customer Relations department is at your disposal, to answer all your questions and to listen to all your suggestions.

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

BRANDT is delighted to assist you every day and hopes you get the most out of your purchase.



Important: Before using your appliance, read this user guide carefully to familiarise yourself more quickly with its operation.

SAFETY INSTRUCTIONS

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.

Important:

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.

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.

— This appliance is designed to cook with the door closed.

— Before pyrolytic cleaning of your oven, remove all accessories and any thick deposits.

— During cleaning, the surfaces may become warmer than under normal conditions of use. It is advisable to keep children away from the appliance.

— Do not use a steam cleaner.

— 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.



WARNING :

Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down. To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

SAFETY INSTRUCTIONS



The electrical plug must remain accessible after installation.

— 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.

— 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.

— This appliance may be installed either under a worktop or in a cabinet column, as indicated on the installation diagram.

— 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.

— In order to avoid overheating, the appliance must not be installed behind a decorative door..

— 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.

— The oven must be turned off when cleaning inside the oven.

Do not modify the characteristics of this appliance; doing so could be dangerous.

Do not use your oven as a larder or to store any items after use.

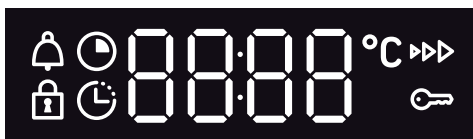
1 Description of the oven








1.1 PRESENTATION OF THE OVEN

- A** Control panel
- B** Light
- C** Door
- D** Handle

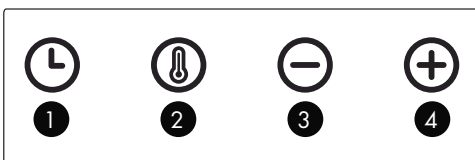
This oven has 6 positions for the accessories: shelf supports 1 to 6.

1.2 DISPLAY



-  Cooking time
-  End of cooking
-  Keypad lock
-  Timer
-  °C Temperature indicator
-  Pre-heating indicator
-  Door lock

1.3 BUTTONS



- 1** Set clock and cooking time
- 2** Set temperature
- 3** - button
- 4** + button

1.4 ACCESSORIES (depending on model)

A • Anti-tip safety grid

The grid can be used to hold all dishes and moulds containing foodstuffs to be cooked or browned. It can be used for barbecues (to be placed directly on the grid).



Insert the anti-tip safety grid towards the back of the oven.

B • Multi-purpose 45mm drip pan

When inserted in the supports under the grid with the handle towards the oven door, it collects juice and fat from grilling, and can be used half-filled with water as a double-boiler.

C • 20mm pastry dish

When inserted in the supports with the handle towards the oven door, it is ideal for baking cookies, shortbread and cupcakes. Its tilted surface makes it practical and easy to use. Can also be inserted into the supports under the grid to collect juice and fat from grilling.



To avoid fumes when cooking fatty meats, we recommend you add a small amount of water or oil to the bottom of the drip pan.

2



Installation

2.1 CHOICE OF LOCATION AND FITTING

The diagrams show the dimensions of a cabinet that will be able to hold your oven.

This appliance may be installed either under a worktop (**A**) or in a column (**B**). If the cabinet is open, its opening at the back must be 70 mm maximum.

Install the oven in the furniture. To do this, remove the rubber stops and pre-drill a 2-mm diameter hole in the wall of the furniture to avoid splitting the wood. Attach the oven with the two screws. Re-position the rubber stops.



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

⚠ Caution

Before using your oven for the first time, heat it to 200°C empty for around 1 hour. Ensure that the room is sufficiently aired.

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.

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.

⚠ 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.

3**Setting the clock****3.1 SETTING THE CLOCK**

When switching on the display flashes at 12:00.

Set the clock with + or -.

Confirm with ⏻.

If there is a power cut, the clock flashes at 12:00.

3.2 CHANGING THE CLOCK

The function selector switch must be in the 0 position. Press ⏻. The symbol ♣ appears. Press ⏻ again, adjust the clock setting with + or -.

Confirm with ⏻.

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

3.3 TIMER

This function can only be used when the oven is off.

Press ⏻.

The timer flashes.

Set the timer with + or -.

Press ⏻ to confirm. The timer will then start.

Once the time has lapsed, there is a sound signal. To stop it, press any key.

The time appears again in the display.

NB: You can modify or cancel the timer at any time. To cancel, go back to the timer menu and set to 00:00. Without having to confirm, the adjustment is automatically saved after a few seconds.

3.4 KEYPAD LOCKING

Press + and - at the same time until the 🔒 symbol appears on the screen. To unlock the keypad, press + and - together until the 🔒 symbol disappears off the screen.

4**Cooking****COOKING MODES**

(depending on model)

**CIRCULATING HEAT***

Min temperature 35°C, max 235°C

Recommended for keeping white meat, fish and vegetables moist. For cooking multiple items on up to three levels.

**TRADITIONAL PULSE**

Min temperature 35°C, max 275°C

Recommended for quiches, pies, tarts with juicy fruits, preferably in an earthenware dish.

**GRILL PULSE**

Min temperature 180°C, max 230°C

Roasts and poultry are juicy and crisp all over.

Slide the drip tray on to the bottom shelf support.

Recommended for all spit-roasted poultry or meat, for sealing and thoroughly cooking a leg or a rib of beef. To retain the moist texture of fish steaks.

**PULSED BOTTOM**

Min temperature 75°C, max 250°C

Recommended for moist dishes (quiches, tarts with juicy fruits, etc.). The pastry will be thoroughly cooked on the bottom. Recommended for recipes which rise (cake, brioche, kügelhopf, etc.) and for soufflés which will not be stopped by a crust on the top.

**TRADITIONAL**

Min temperature 35°C, max 275°C

Recommended for slow, gentle cooking: rich game, etc. For retaining the juices in red meat roasts. For simmering in a covered casserole, dishes that were begun on the hob (coq au vin, stew).

**ECO***

Min temperature 35°C, max 250°C

This setting saves energy while maintaining the quality of the cooking.

All types of cooking are done without preheating.

**MEDIUM GRILL**

Min temperature 180°C, max 275°C

Pre-heat the oven for five minutes.

Slide the drip tray into the bottom shelf to collect the grease.

**FULL GRILL**

Min temperature 180°C, max 275°C

**KEEPING THINGS WARM**

Min temperature 35°C, max 100°C

Recommended for letting dough rise for bread, brioche, kügelhopf.

Put the mould on the bottom, not exceeding 40°C (plate-warming, defrosting).

**PIZZA**

Min temperature 35°C, max 275°C

Pre-heat and then put in the oven on the 3rd shelf support.

**BOOST**

Min temperature 35°C, max 275°C

To rapidly pre-heat the oven.

**Cooking mode as per standard EN 60350-1: 2016 to demonstrate compliance with requirements of the energy label of European regulation UE/65/2014.*

**Advice on how to save energy**

Keep the oven door closed during cooking.

4.1 IMMEDIATE COOKING

The programmer must only display the time. It should not be flashing.

Turn the function selector to any position.

The temperature starts to increase at once. Your oven suggests a temperature, which can be modified.

The oven heats up and the temperature indicator flashes. A series of beeps sounds when the oven has reached the programmed temperature.

4.2 CHANGING THE TEMPERATURE

Press .

Adjust the temperature with + or -.












Confirm by pressing .

4.3 PROGRAMMING THE COOKING TIME

Use the immediate cooking programme, then press ; the cooking time flashes and it is now possible to set it. Press + and - to adjust the cooking time.

Your oven has the **"SMART ASSIST"** function which, when programming a cooking time, will suggest a cooking time which can be modified depending on the selected cooking mode.

See the table opposite:

COOKING FUNCTION (depending on model)	COOKING TIME RECOMMENDATION
 TRADITIONAL	30 min
 TRADITIONAL PULSE	30 min
 CIRCULATING HEAT	30 min
 PULSED BOTTOM	30 min
 ECO	30 min
 MEDIUM GRILL	10 min
 FULL GRILL	7 min
 GRILL PULSE	15 min
 KEEP WARM	60 min
 PIZZA	15 min
 BOOST	5 min

The cooking time is saved automatically after a few seconds. The time starts to count down as soon as the cooking temperature is reached.

4.4 DELAYED START

Proceed as for programmed cooking. After setting the cooking time, press ; the cooking end time flashes. The display flashes. Set the cooking end time with + and -.

The cooking end time is automatically saved after a few seconds. The cooking end time display stops flashing.



Cleaning

CLEANING THE OUTER SURFACES

Use a window washing product applied to a soft cloth. Do not use abrasive creams or scouring sponges.

CLEANING INSIDE THE OVEN

Clean the still-warm oven with a cloth dipped in hot, soapy water and wipe with a lint-free cloth.

5.1 REMOVING THE SHELF SUPPORTS AND REPLACING THE CATALYTIC SIDE PANELS

Side panels with wire shelf supports :

Lift the front part of the wire shelf support upwards. Press the entire shelf support and release the front hook from its housing. Then gently pull the whole of the support towards you to release the rear hooks from their housing. Remove the two shelf supports and **the catalytic side panels. Re-install the new elements (side panels) following the procedure in reverse.**

5.2 CLEANING THE INSIDE GLASS

To clean the inside glass, remove the door. Before doing this, remove any excess grease with a soft cloth and washing up liquid.

Warning

Do not use scouring cleaning products, abrasive sponges or metal scrapers to clean the oven's glass door, which may scratch the surface and lead to the glass breaking.

REMOVAL

Open the door fully and block it with the plastic wedge provided in your appliance's plastic pouch. Remove the first clipped glass panel: Use a tool (screwdriver) to press the slots in order to unclip the glass panel. Remove the glass panel. Depending on the model, the door consists of two

additional glass panels, with a black rubber spacer at each corner. If necessary, remove them to clean. Do not soak the glass panels in water. Rinse with clean water and dry off with a lint-free cloth.

RE-ASSEMBLING THE DOOR

After cleaning, reposition the four rubber stops with the arrow upwards.

Reposition all of the glass panels.

Slip the last glass panel into the metal stops, then clip it in with the shiny side facing outwards.

Remove the plastic wedge.

Your appliance is now ready for use again.

5.3 REPLACING THE OVEN LAMP

Bulb specification:

15 W, 220-240 V~, 300°C, E14 cap.

To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

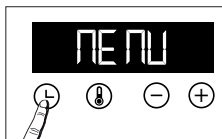
Warning:

Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down.



Settings

6.1 MENU



You can adjust different settings on your oven. To do so:

Press until you get to the "MENU" display to access the settings mode.

Press again to scroll through the different settings.

Activate or de-activate the different parameters with + and -; see table below:

	Activate/de-activate the beeping sound of the buttons
	Activate/de-activate demonstration mode

To exit the "MENU", press again.

7 ? Anomalies and solutions

You may resolve certain little problems yourself:

The oven is not heating. Check that the oven is correctly connected and that your installation's fuse is not out of service. Increase the selected temperature.

The oven light is not working. Replace the bulb or the fuse. Check that the oven is correctly connected.

The cooling fan continues to operate after the oven stops. This is normal; the fan may continue running until a maximum of 1 hour after cooking to lower the temperature inside and outside the oven. If the fan runs for over an hour, contact the After Sales Department.

8 Environment

CARE FOR THE ENVIRONMENT

- This appliance's packing materials are recyclable. Please recycle them and help protect the environment by depositing them in municipal containers provided for this purpose.



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

The appliance recycling organised by your manufacturer will therefore be conducted in optimum conditions, in accordance with European directive 2002/96/EC on electrical and electronic equipment waste.

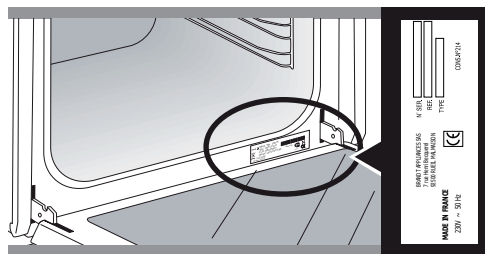
Consult your local authority or your retailer to locate your nearest used appliance drop-off points.

- We thank you for your help in protecting the environment.

9 SERVICE CALLS

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.



A		B		G	
SERVICE: C		TYPE: D			
E		F			
Nr. H				I	

B: Commercial reference




C: Service reference

H: Serial number
















GENUINE REPLACEMENT PARTS

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



DISHES	 *		 *		 *		 *		 *		 *		 *		
		LEVEL		LEVEL		LEVEL		LEVEL		LEVEL		LEVEL		LEVEL	min
Meat															
Roast pork (1kg)	200	2					180	2							60
Roast veal (1kg)	200	2					180	2							60-70
Roast beef	240	2													30-40
Lamb (leg, shoulder, 2.5kg)	220	1			220						200	2			60
Poultry (1kg)	200	2			220		180	2			210	3			60
Large pieces of poultry	180	1													60-90
Chicken thighs					220	3					210	3			20-30
Pork/veal chops					210	3									20-30
Beef ribs (1kg)					210	3					210	3			20-30
Lamb chops					210	3									20-30
Fish															
Grilled fish					275	4									15-20
Cooked fish (bream)	200	3					180	3							30-35
Fish in papillotte	220	3					200	3							15-20
Vegetables															
Gratins (cooked foods)					275	2									30
Potato gratin	200	2					180	2							45
Lasagne	200	3					180	3							45
Stuffed tomatoes	170	3					160	2							30
Pastries															
Sponge cake			180	2									180	2	35
Swiss roll	220	3											180	2	5-10
Buns	180	1	210										180	2	35-45
Brownies	180	2					175	3							20-25
Cake - Pound cake	180	1	180	1									180	2	45-50
Clafoutis	200	2					180	3							30-35
Baked custards	165	2											150	2	30-40
Cookies - Shortbread	175	3													15-20
Kugelhupf			180	2									180	2	40-45
Meringues	100	2											100	3	60-70
Madeleines	220	3					200	3							5-10

* Depending on the model

DISHES	 *	 *	 *	 *	 *	 *	 *	
	 LEVEL	 LEVEL	 LEVEL	 LEVEL	 LEVEL	 LEVEL	 LEVEL	min
Pastries								
Madeleines	220	3			200	3		5-10
Choux pastry	200	3			180	3		30-40
Flaky pastry hors d'oeuvres	220	3			200	3		5-10
Savarin cake	180	3					175	30-35
Shortcrust tart	200	1			195	1		30-40
Thin flaky crust tart	215	1			200	1		20-25
Tart made with yeast-based	210	1			200	1		10-30
Other								
Skewers	220	3		210	4			10-15
Terrine pâté	200	2			190	2		80-100
Shortcrust pizza	200	2						30-40
Dough-based pizza								15-18
Quiches								35-40
Soufflé							180	50
Pies	200	2						40-45
Bread	220				200	220		30-40
Bread	180			275	4-5			2-3
Casseroles (stews)	180	2					180	90-180

** Depending on the model*

 **All T°C and cooking times are given for pre-heated ovens.**

N.B: Before being placed in the oven , all meat must remain at least 1 hour at room temperature.

RELATIONSHIP OF SETTINGS TO TEMPERATURE ➡ °F / °C									
Setting	1	2	3	4	5	6	7	8	9 maxi
° Fahrenheit	85	140	195	250	300	355	410	465	525
° Celsius	30	60	90	120	150	180	210	240	275

Recipe with yeast (depending on model)

Ingredients:

● Flour 2 kg ● Water 1240 ml ● Salt 40 g ● 4 packets of dehydrated baker's yeast

Mix the dough in a mixer and allow to rise in the oven.

Method: For yeast-based pastry recipes. Pour the dough into a heat-resistant dish. Remove the wire shelf supports and put the dish on the bottom.

Pre-heat the oven to 40—50°C with the circulating heat function for five minutes. Stop the oven and allow the dough to rise for 25-30 minutes thanks to the residual heat.



PERFORMANCE TESTING ACCORDING TO STANDARD CEI 60350

FOOD	* Cooking modes	SHELF	ACCESSORIES	°C	TIME min.	PREHEAT
Shortbread (8.4.1)		5	Deep Tray 45mn	150	30-40	yes
Shortbread (8.4.1)		5	Deep Tray 45mn	150	25-35	yes
Shortbread (8.4.1)		2 + 5	Deep Tray 45mn + grill	150	25-45	yes
Shortbread (8.4.1)		3	Deep Tray 45mn	175	25-35	yes
Shortbread (8.4.1)		s	Deep Tray 45mn + grill	160	30-40	yes
Small cakes (8.4.2)		5	Deep Tray 45mn	170	25-35	yes
Small cakes (8.4.2)		5	Deep Tray 45mn	170	25-35	yes
Small cakes (8.4.2)		2 + 5	Deep Tray 45mn + grill	170	20-40	yes
Small cakes (8.4.2)		3	Deep Tray 45mn	170	25-35	yes
Small cakes (8.4.2)		2 + 5	Deep Tray 45mn + grill	170	25-35	yes
Fatless sponge cake (8.5.1)		4	Grill	150	30-40	yes
Fatless sponge cake (8.5.1)		4	Grill	150	30-40	yes
Fatless sponge cake (8.5.1)		2 + 5	Deep Tray 45mn + grill	150	30-40	yes
Fatless sponge cake (8.5.1)		3	Grill	150	30-40	yes
Fatless sponge cake (8.5.1)		2 + 5	Deep Tray 45mn + grill	150	30-40	yes
Apple pie (8.5.2)		1	Grill	170	90-120	yes
Apple pie (8.5.2)		1	Grill	170	90-120	yes
Apple pie (8.5.2)		3	Grill	180	90-120	yes
Surface browning (9.2.2)		5	Grill	275	3-6	yes

*Depending on the model

N.B. : To cook on 2 levels, dishes can be taken out at different times.