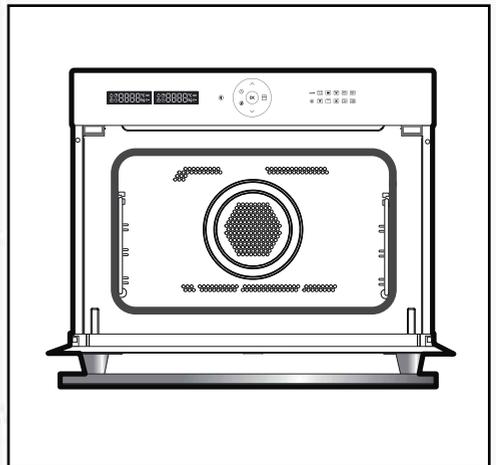


Brandt



EN USER GUIDE

Oven

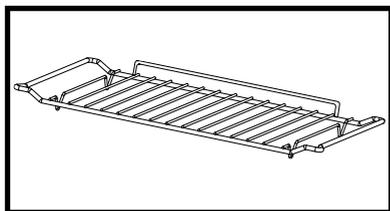


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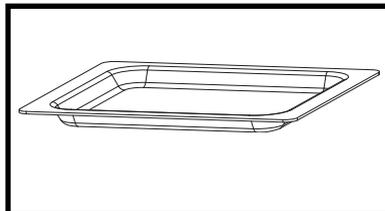
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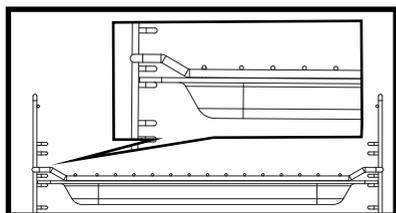
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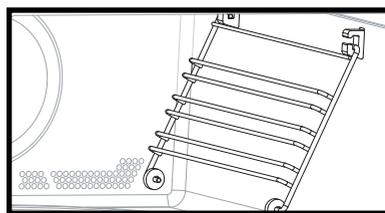
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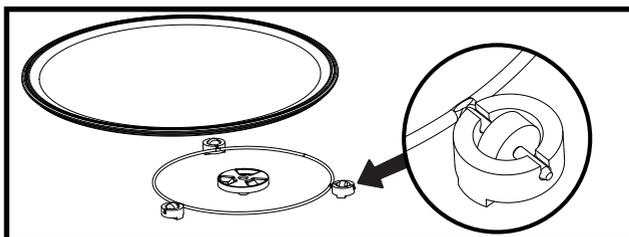
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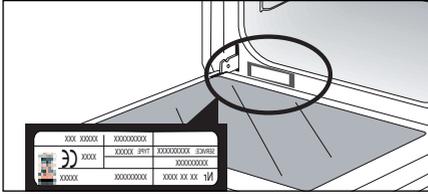


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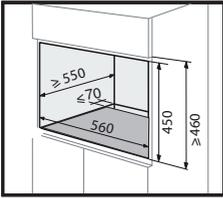
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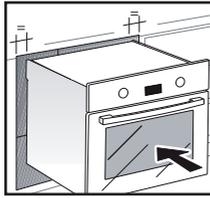
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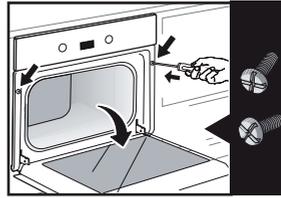
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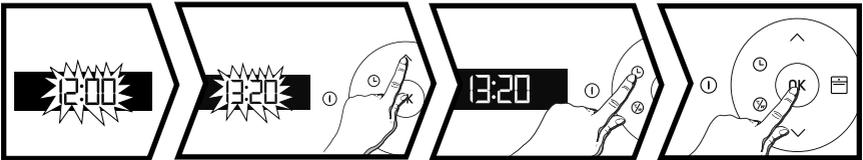


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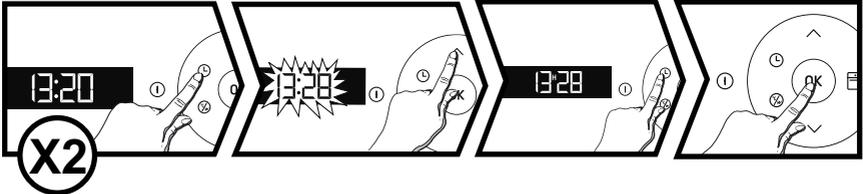
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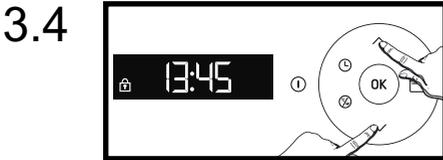
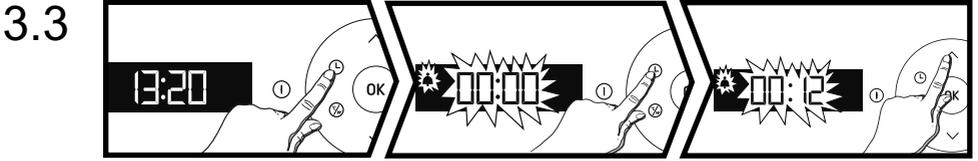
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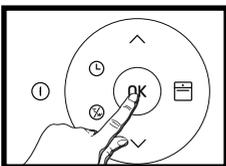
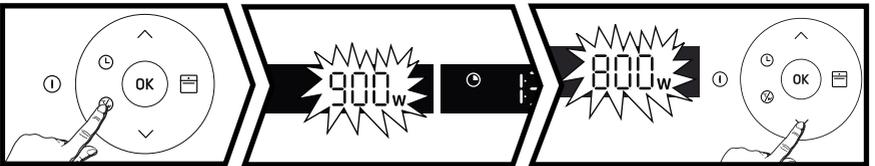
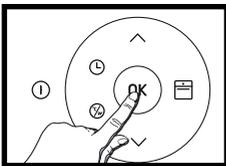
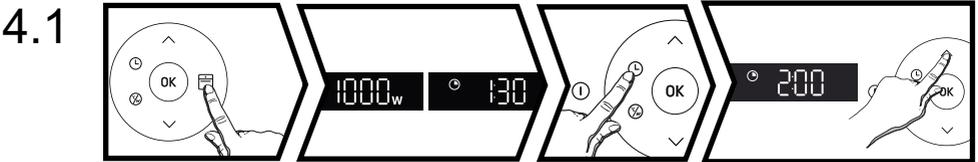
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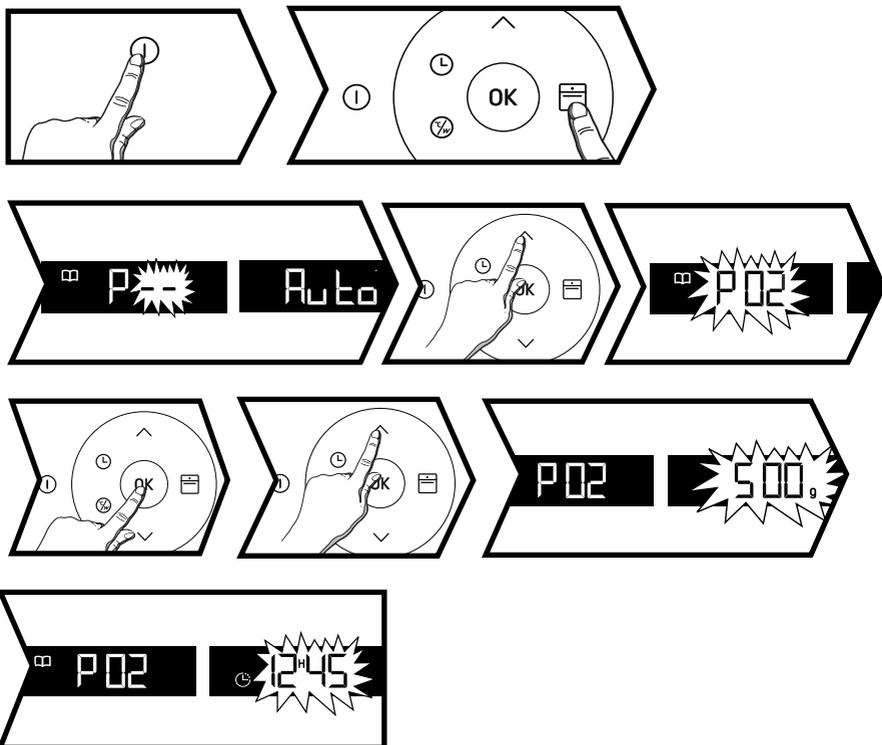


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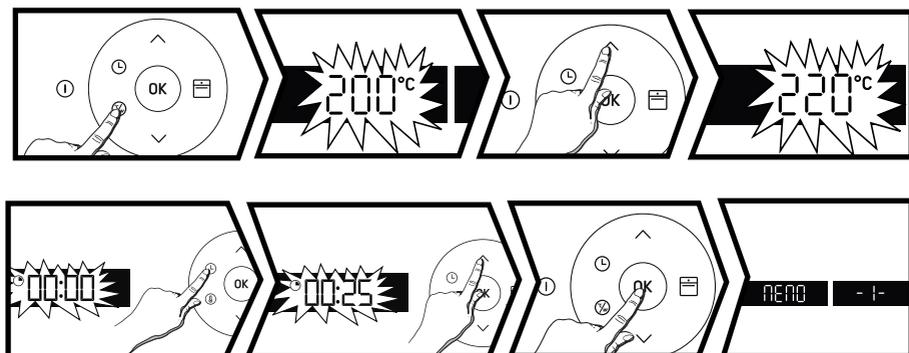
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5.1



6

6.1



Dear Customer,

Thank you for purchasing and placing your trust in a **BRANDT** product.

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

In a continuous effort to better satisfy your needs, our customer service department is available to listen and answer all your questions and receive any suggestions you may have.

We also invite you to visit our website www.brandt.com where you will find the very latest innovations, along with some additional, useful information.

BRANDT is pleased to be on hand to offer daily support and to help you make the most 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 TO BE READ CAREFULLY AND KEPT FOR FUTURE USE.

This guide may be downloaded from the web site of the brand.

Important:

Before starting your appliance, please read this installation guide carefully to familiarise yourself quickly with its operation. Keep this user guide with your appliance. If you sell or give the appliance to anyone else, make sure that you also give them this manual. Please read this advice carefully before installing and using your appliance. It is intended to protect your safety and the safety of others.

— This appliance is designed for use in domestic and similar applications, such as kitchen areas reserved for the staff of shops, offices and other professional premises; farms; use by customers in hotels, motels and other residential environments; 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. This appliance should not be cleaned or maintained by unsupervised children.

— 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 be kept away from the hob unless they are supervised at all times.

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.

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

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 involved.

SAFETY INSTRUCTIONS

— Only use utensils suitable for usage in microwave ovens.

— 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.

— Do not use any metal containers or aluminium trays.

— 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.

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

— 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:

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

— 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.

— Do not use a steam cleaner.

— Do not use abrasive cleaning products or hard metal scrapers to clean the glass oven door as this will scratch the surface and can cause the glass to shatter.



The electrical plug must be accessible when the hob is installed.

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.

SAFETY INSTRUCTIONS

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 cabinet with 2 screws through the holes provided on the side panels.

This appliance may be installed in a cabinet column, as indicated on the installation diagram.

This appliance must be installed more than 850mm up off the ground.

The appliance must not be installed behind a decorative door to avoid overheating.

1 Description of the oven

1.1 DESCRIPTION OF THE OVEN

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

This oven has 3 positions for the accessories: shelf supports 1 to 3.

1.2 DISPLAY

RIGHT-HAND SCREEN



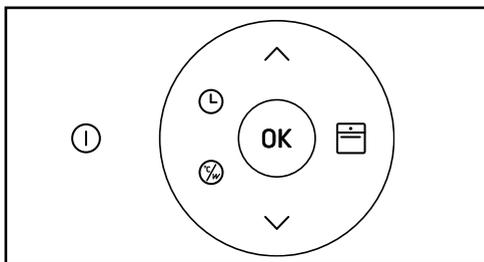
-  Cooking time
-  End of cooking
-  Keypad lock
-  Minute Minder
-  Weight indicator

LEFT-HAND SCREEN



-  Temperature indicator
-  Power indicator
-  Cooking guide indicator
-  Stopping the turntable

1.3 BUTTONS



- I** On/Off
- L** Set cooking time
- A** Set temperature/Set power

-  + button, menu navigation
-  - button, menu navigation
-  Cooking functions
- OK** Validation

2.1 ACCESSORIES (depending on model)

• The rack (2.1.1)

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.

• The glass drip tray (2.1.2)

This can be used half-filled with water for double-boiler cooking methods on the forced air mode. It can be used as a cooking dish.

Note:

Take care to place the drip tray in the centre of the side racks to avoid affecting air circulation.

• Rack + glass drip tray (2.1.3)

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

• The shelves (2.1.4)

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

• The turntable (2.1.5)

The turntable ensures equal cooking of food throughout with no need to intervene.

It rotates in either 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.

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.

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.

2.2 HOW YOUR OVEN WORKS

The microwaves used for cooking are electromagnetic waves. They are commonly found in our environment in the form of radio waves, light and infrared rays.

Their frequency is in the 2450 MHz range.

Their behaviour:

- They are reflected by metals.
- They travel through all other materials.
- They are absorbed by water, fat and sugar molecules.

When food is exposed to microwaves its molecules begin moving rapidly, causing it to heat up.

The penetration depth of waves into the food is approximately 2.5 cm; if the food is thicker, the centre of the food will be cooked by conduction, as in conventional cooking.

Note that microwaves cause a simple thermal phenomenon within food and are not harmful to health.

2



Installation

2.1 UNPACKING

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. Remove all the protection elements. Check and respect the appliance's characteristics that appear on the nameplate (2.1.1)

2.2 CHOICE OF LOCATION AND FITTING

This appliance must be installed under a worktop as shown in the installation diagram (2.2.1 à 2.2.3).

Do not use your appliance immediately (wait approximately 1 to 2 hours) after moving it from a cold location to a hot location, as the condensation may cause a malfunction.

Centre the oven in the cabinet so as to ensure a minimum distance of 10 mm between the appliance and the surrounding unit. The material of the cabinet supporting the appliance must be heat resistant (or covered with a heat-resistant material).

For greater stability, attach the oven to the cabinet with 2 screws through the holes provided on the side panels.

2.3 ELECTRICAL CONNECTION

Warning:

Installation should only be performed by installers and qualified technicians.

The appliance must be recess-fitted correctly to ensure electrical safety. The electrical connections should be made before the appliance is installed in its housing.

Ensure that:



Warning:

The safety wire (green-yellow) is connected to the appliance's ⊕ terminal and must be connected to the installation's earth.

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:

We cannot accept liability for any accident or incident resulting from non-existent, defective or incorrect grounding.



Warning:

If the electrical installation in your home requires any changes in order to connect 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 \wedge . Confirm by pressing **OK**.

3.2 CHANGING THE CLOCK

The oven must be off. Press twice on \odot . The time of day flashes and you can now set it. Adjust the clock setting with ∇ or \wedge . Confirm by pressing **OK**.

3.3 TIMER

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

Press \odot . The minute minder flashes. Set the minute minder with the ∇ and \wedge buttons. Press **OK** to confirm. The timer will then start. Once the time has lapsed, there is a sound signal. To stop it, press any key.

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

When the oven is off, press ∇ and \wedge at the same time until the  symbol appears on the screen. Do the same to unlock.

• Stopping the turntable

If you think that the size of your dish is preventing it from turning correctly, programme the turntable's stop function before selecting the function.

Press the \otimes and \odot keys at the same time to stop the turntable rotating. The turntable's stopping is confirmed by a beep.

To restart it, press the \otimes and \odot keys at the same time.

Tip:

You must turn the container and mix its contents halfway through the programme when the Stop turntable option is activated.

4



Cooking

COOKING MODES**1000W**

Quick reheating drinks, water and dishes that contain a large quantity of liquid. Cooking food that contains a lot of water (soups, sauces, tomatoes, etc.).

**900W / 100W****800W / 700W:**

Cooking fresh or frozen vegetables.

600W:

Melting chocolate.

500W:

Cooking fish and seafood. Heating on 2 levels. Cooking dry vegetables over a low heat. Reheating or cooking fragile egg-based foods.

400W / 300W:

Cooking dairy products and jam at low heat.

200W:

Manual defrost. Softening butter and ice cream.

100W:

Defrosting pastries that contain cream.

**DEFROSTING****MICROWAVE + FAN**

This function combines microwave cooking with fan cooking to save you a considerable amount of time. The following microwave power levels are available: 100W-200W-300W.

The cooking temperature may be adjusted from 50°C to 200°C.

The cooking time that may be defined is between 0 and 60 minutes.



FULL POWER GRILL

This combined function lets you use the grill and the micro-wave simultaneously, which makes cooking very quick. You may combine one of the grill levels (1 to 4) with one of the available microwave power levels (from 100W to 700W).



MEDIUM POWER GRILL

This combined function lets you use the grill and the micro-wave simultaneously, which makes cooking very quick. You may combine one of the grill levels (1 to 4) with one of the available microwave power levels (from 100W to 700W).



MEMO 1/2/3 (Memory function)

The memory function lets you save 3 frequent cooking (or defrosting) programmes that you may then select quickly to use.



PULSED GRILL

The pulsed grill function lets you obtain a crispy result on your roasts and poultry and to cook a leg or rib of beef thoroughly. Cooking heat is provided, alternately, by the upper element and by the air circulation fan.

The cooking temperature may be adjusted from 50°C to 200°C.



GRILL

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.

There are **4 grill levels**: 1 to 4, from a very low to a very high grill.



FAN OVEN

The Fan Cooking function lets you cook and brown foods like in a conventional oven. Cooking is controlled by the heating element in the bottom of the oven and by the air circulation fan.

The cooking temperature may be adjusted from 50°C to 200°C.



COOKING GUIDE

The "Flavour guide" function selects the appropriate cooking parameters for you based on the food being prepared and its weight.



AUTOMATIC DEFROSTING

Automatic defrosting programme by weight.

Using your micro-wave oven to defrost frozen food saves you a lot of time.

4.1 USING THE MICROWAVE FUNCTION

Select the 1000W functions with the  key.

A default time (1.30 minutes) is displayed and the maximum power (1000 W) is pre-programmed.

To set your time, press the  key; adjust the time with the  and  keys.

Confirm your selection by pressing OK. Your oven starts.

The 900W/100W function lets you set the power level.

To set the power level, press the  key; adjust the power with the  and  keys.

You may also set the time by pressing the  key; adjust the time with the  and  keys.

Confirm your selection by pressing OK. Your oven starts.

4.2 USING THE COMBINED MICROWAVE FUNCTIONS

Select the  functions with the  key.

A default time (30 minutes) is displayed on the right hand screen.

The pre-programmed power (500 W) and temperature (200°C) are displayed on the left hand screen.

To set your time, press the  key; adjust the time with the  and  keys.

Confirm your selection by pressing OK. Your oven starts.

To set the microwave power level or the temperature, press the  key; adjust the parameters with the  and  keys.

Confirm your selection by pressing OK. Your oven starts.

You may also set the time by pressing the  key; adjust the time with the  and  keys.

4.3 USING THE TRADITIONAL COOKING FUNCTIONS

Press the  key and select a traditional cooking function.

Your oven recommends a temperature, which can be altered with the  and  keys. Press **OK**. Cooking starts immediately.

The temperature indicator flashes until the temperature has been reached.

To adjust the temperature, press .

Adjust the temperature with  and . Confirm by pressing **OK**.

The oven starts to heat; the cooking function flashes. A series of beeps sounds when the oven has reached the selected temperature.

Press . The cooking time display flashes to indicate that it can be set.

Press  and  to adjust the cooking time. Confirm by pressing **OK**.

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 below:

COOKING MODE	COOKING TIME RECOMMENDATION
 PULSED GRILL	15 min
 MEDIUM GRILL	10 min
 FAN OVEN	30 min

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 . Confirm by pressing **OK**. The cooking end time display stops flashing.

MEMO ACTIVE FUNCTION.

Your oven has the "**MEMO ACTIVE**" function. This is how it works:

- If the same cooking function has been used during the last three cooking sessions, it will be memorised and automatically suggested at the next cooking session.
- For each cooking function, if you modify the recommended temperature 3 times with the same setting, it will be saved as the new recommended temperature.

 ***This function is disabled by default. To activate it, go to the settings menu (see Setting paragraph)***



Cooking guide

5.1 » COOKING GUIDE » FUNCTION

The "Cooking guide " function selects the appropriate cooking parameters for you based on the food being prepared and its weight. Select the Cooking Guide function. You must choose a pre-programmed food from the following list:

- P01:** Prepared frozen meal
- P02:** Prepared fresh meal (Combined function)
- P03:** Frozen pizza (Combined function)
- P04:** Frozen pizza (Traditional cooking)
- P05:** Fresh pizza
- P06:** Quiche
- P07:** Savoury tart
- P08:** Poultry
- P09:** Beef
- P10:** Pork
- P11:** Prepared fresh meal (Microwave)
- P12:** Fish
- P13:** Fibrous fresh vegetables
- P14:** Fresh vegetables
- P15:** Frozen vegetables

Select the function  with . Choose your programme with  and  then confirm by pressing **OK**.

A suggested weight flashes on the screen.

Enter the actual weight of the food with  and  then confirm by pressing **OK**.

By pressing , you access the cooking end time setting (delayed start).

If necessary, set the required cooking end time  and  then confirm by pressing **OK** again. The oven starts.

AUTOMATIC DEFROSTING FUNCTIONS

The automatic functions select the appropriate cooking parameters for you based on the food being prepared and its weight. Select a pre-programmed food from the following list:

- DEFR1:** Defrosting meat, poultry and ready meals*
- DEFR2:** Defrosting fish*
- DEFR3:** Defrosting bread*

* These positions do not allow a delayed start.

Select the function on the automatic function for defrosting .

Select a programme and enter the weight of the food with  and  (in 50g steps) then confirm by pressing **OK**. The oven starts.

By pressing , you access the cooking end time setting (See the delayed start chapter).

Halfway through the cooking time, the oven beeps and displays «TURN» to tell you to turn your food over.



Using memo

6.1 MEMO 1/2/3 (Memory function)

The memory function lets you save 3 frequent cooking (or defrosting) programmes that you may then select quickly to use.

Programming a memory key.

First of all, programme the cooking of your choice by turning the function selector (e.g.: Fan cooking , etc.).

Adjust the temperature and the power (e.g.: 220°C) then the cooking time (e.g.: 25 minutes). Save your cooking programme by pressing and holding the **OK** key until:

MEMO -1- flashes in the display. Choose one of the free programmes to be memorised: 1 – 2 or 3 with the  and  keys to switch from one to the next. Press the **OK** key to confirm; a beep confirms that the programme has been saved.

Using a memorised programme

Select the function  on Memo 1/2/3. MEMO -1- flashes in the display.

Select the memory 1 – 2 or 3 with  and  to switch from one to the next.

Press the **OK** key; the memorised programme is displayed. Press the **OK** key again; the oven switches on and the programme starts.

Note:

Follow the same procedure to replace the previous programme.

You may memorise all functions except for the automatic programmes.

7



Cleaning

CLEANING THE OUTER SURFACES

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

Warning

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

CLEANING INSIDE THE OVEN

It is recommended that you regularly clean your oven and remove any food debris on the inside and outside of the appliance. Use a damp sponge and a little soap. If the door or door seal are damaged, the oven should not be used until it has been repaired by a qualified person. If the oven smells bad or is dirty, boil a cup of water with lemon juice for 2 minutes and clean the walls with a small amount of washing up liquid.

REPLACING THE LIGHT BULB

For all operations on the light bulb, contact the After Sales Department or a qualified professional accredited to work on the brand.

8



Settings

8.1 MENU

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

Press until you get to the "MENU" display then press again to select the different settings.

Activate or de-activate the different parameters with and ; see table below. To exit "MENU" mode, press until you get to the clock display.

	Activate/de-activate the beeping sound of the buttons
	Activate/de-activate demonstration setting
	Activate/de-activate memo mode
	Keep warm function: ON position, function activated. OFF position, function deactivated.

KEEP WARM FUNCTION

If the door is not opened after the cooking process, after 2 minutes the oven switches to keep warm function for 15 minutes and HH is displayed on the screen.

9



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. Check that the oven is not set to demonstration mode (see settings menu).

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.

10



Environment

CARE FOR THE ENVIRONMENT

This appliance's packaging can be recycled. Recycle and help protect the environment by disposing of packaging in local waste containers designed for this purpose.



Your appliance also contains a lot of recyclable material. This logo indicates that used appliances must not be mixed with other waste.

Appliance recycling organised by your manufacturer is carried out under optimum conditions, in accordance with European Directive 2002/96/EC on the disposal of waste electrical and electronic equipment.

Contact your local authority or retailer for information on used appliance collection points close to your home.

We thank you for your help in protecting the environment.

11



After-Sales Service

CUSTOMER RELATIONS

For more information about our products, visit our site:

www.brandt.com

You can contact us:

> Via our website, www.brandt.com

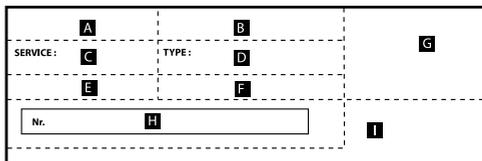
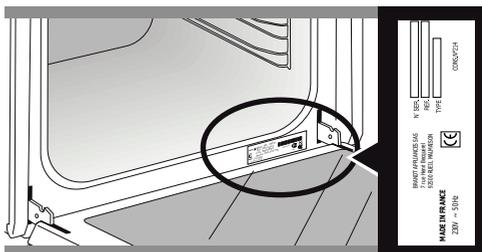
"SERVICES" section.

> By email at the following address:

relations.consommateurs@groupebrandt.com

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 on the equipment.



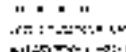
B: Commercial reference

C: Service reference

H: Serial number

GENUINE PARTS

When having work carried out, insist on the use of genuine, certified spare parts **only**.



• 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 microwave ovens.

We recommend the following for this appliance:

Test	Load	Approx. time	Power selector	Cookware/Tips
Custard (12.3.1)	1000 g	16 - 18 min	500 W	Pyrex 227 On the turntable
	750 g	13 - 15 min		Pyrex 220 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 the turntable
Defrosting raspberries (B.2.1)	250 g	6 - 7 min	200 W	On a flat plate On the turntable
Potato gratin (12.3.4)	1100 g	23 - 25 min	Medium grill + 700W	Pyrex 827 On the turntable
Chicken (12.3.6)	1200 g	24 - 26 min	High grill + 500 W	Place on the rack + drip tray Insert 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 grid inserted 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