Brandt



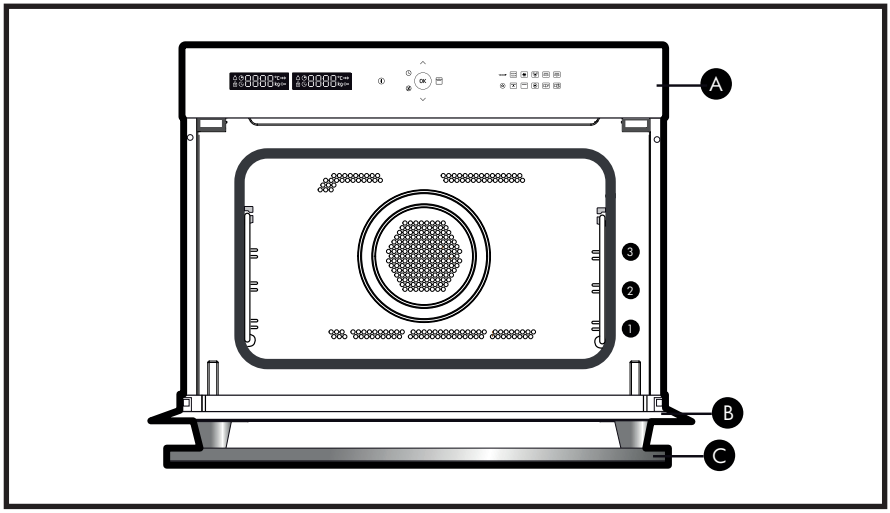
INSTRUCTION USER EN

Combined microwave oven

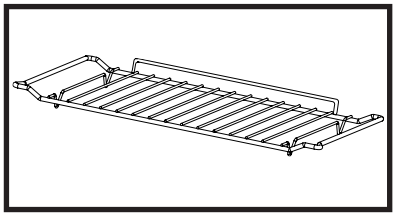


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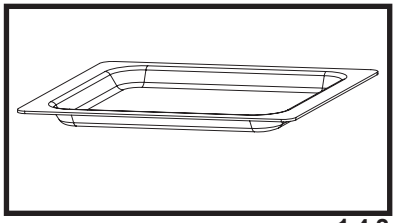
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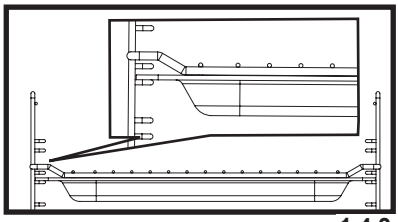
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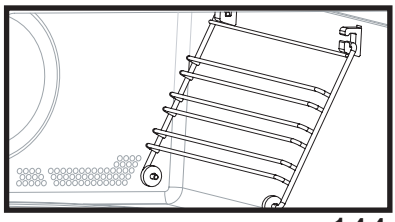
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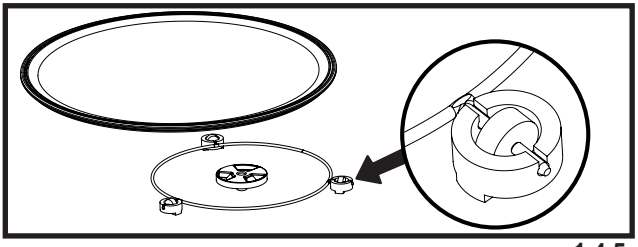
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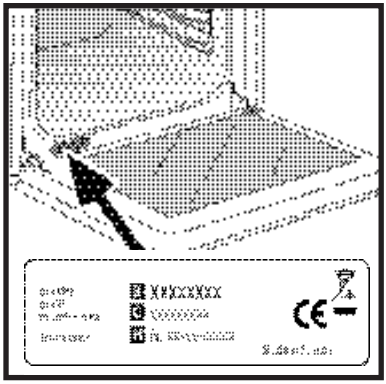
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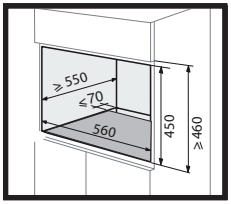
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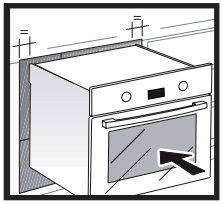


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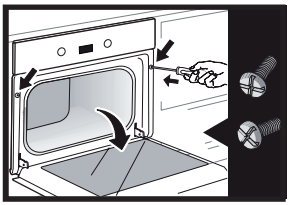
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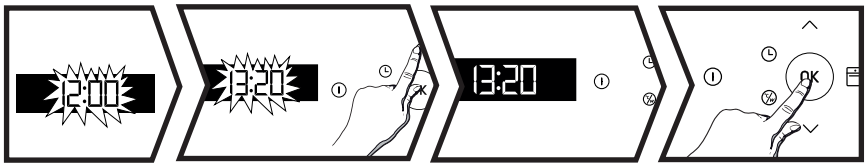
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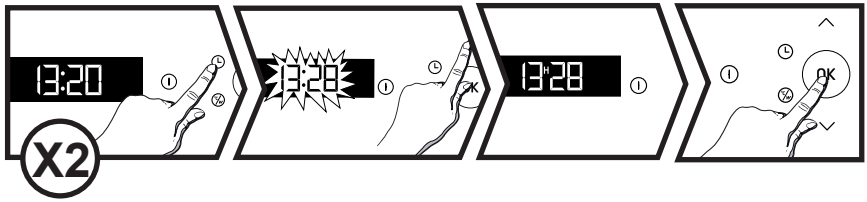
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3.1

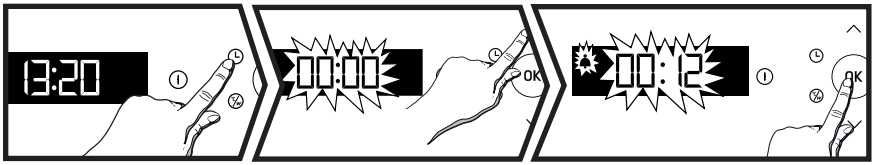


3.2



3

3.3

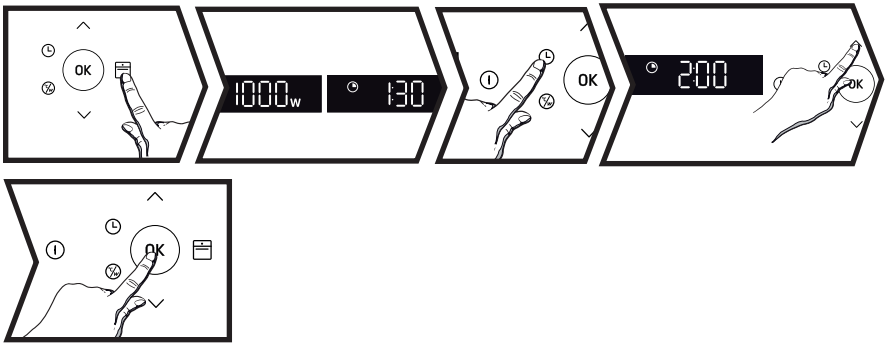

13:20
00:00
OK
00:12
OK

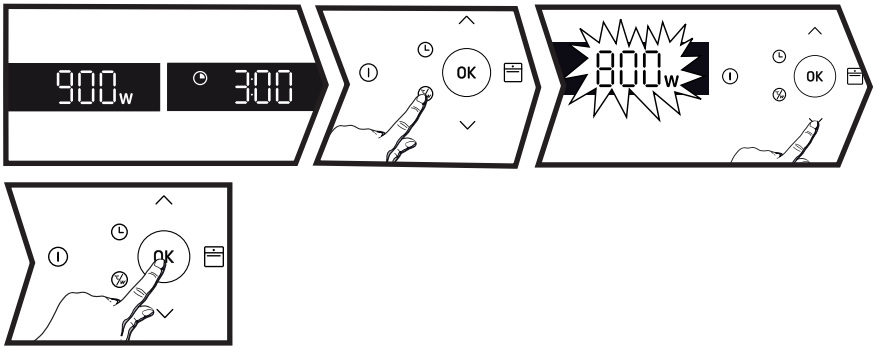
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13:45
OK

4

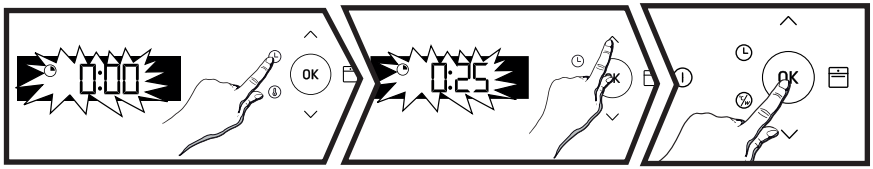
4.1


OK
1000w
1:30
OK
2:00
OK
OK


900w
3:00
OK
800w
OK
OK

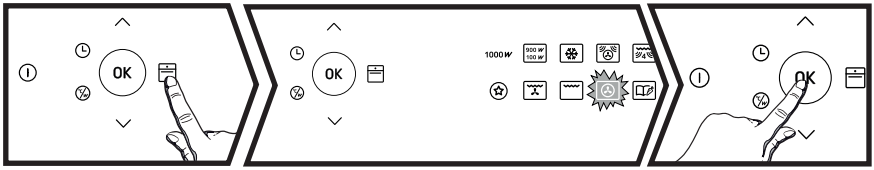
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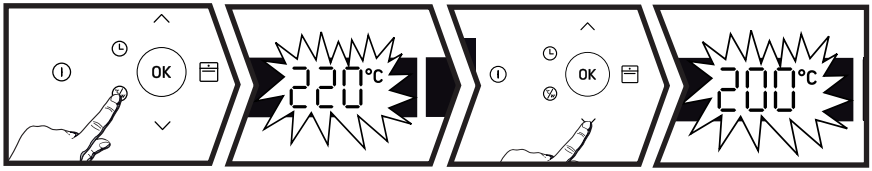
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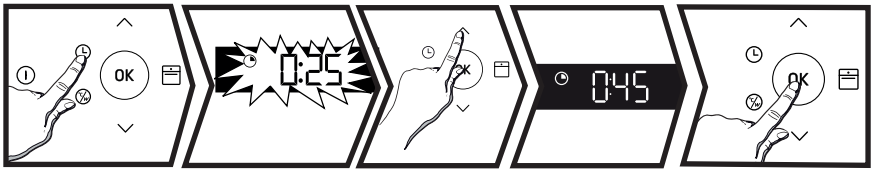

0:00
OK
0:25
OK
OK

4.2

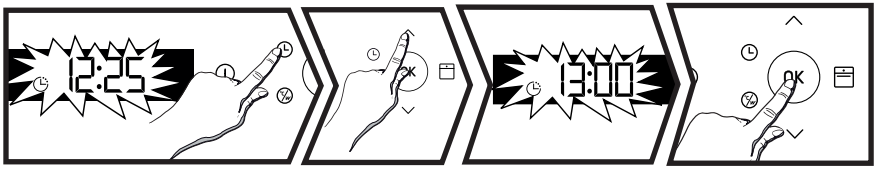
4.3


OK
OK
1000 W
OK


OK
220 °C
OK
200 °C

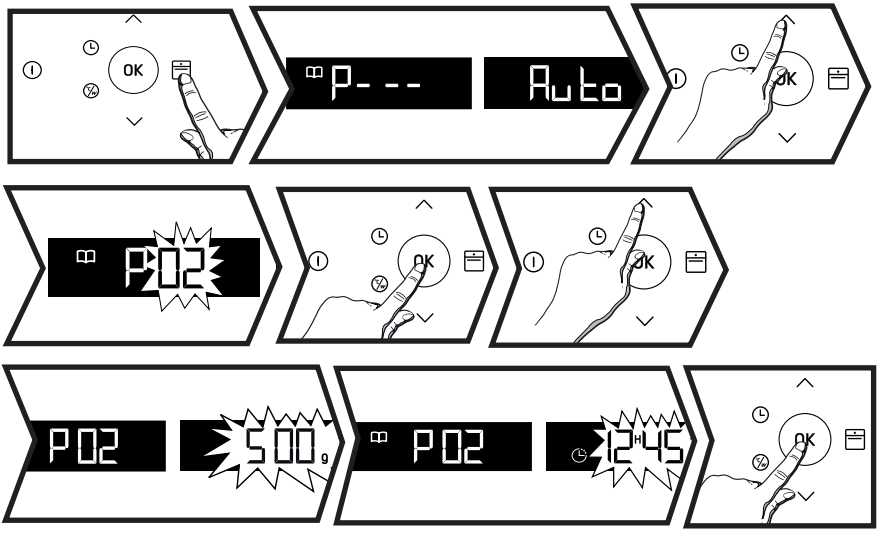

OK
0:25
OK
0:45
OK

4.4


12:25
OK
13:00
OK

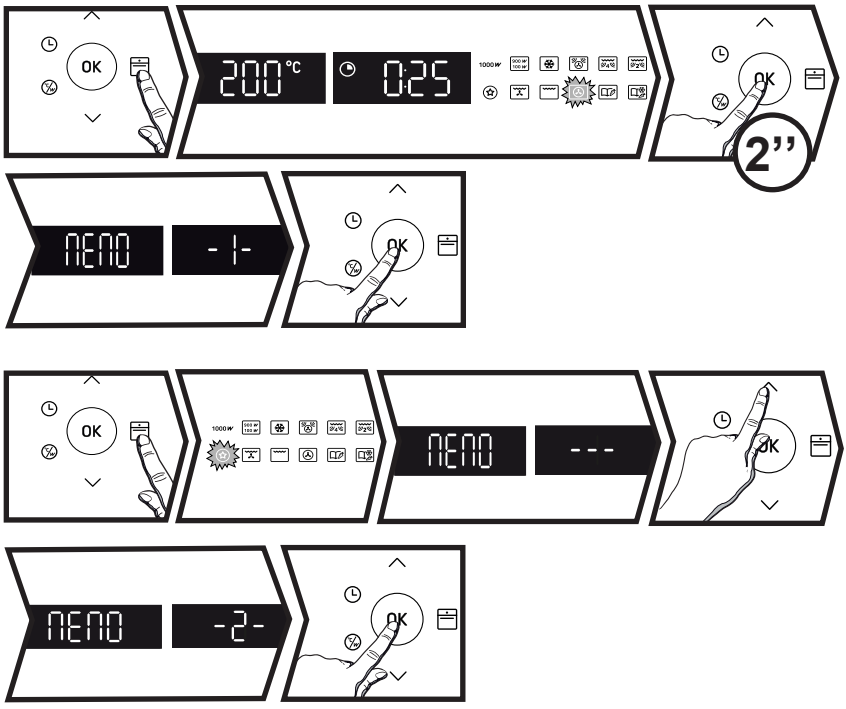
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5.1



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 - READ CAREFULLY AND RETAIN FOR FUTURE USE.

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

Important:

Before switching your appliance on, please read this installation guide carefully to familiarise yourself quickly with its operation. Keep this manual with the 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 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.

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

SAFETY INSTRUCTIONS

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 generated.

— Only use utensils suitable for usage in microwave ovens.
— While heating food items in plastic or paper containers, monitor the micro-wave'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.
— Metal food and beverage containers must not be used when microwave cooking.
— 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 intended for heating food and drinks.
The drying of food products or linen and the heating of heating pads, slippers, sponges, damp clothes and the like can cause injury,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.

SAFETY INSTRUCTIONS

— 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.

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

Center 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.

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

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



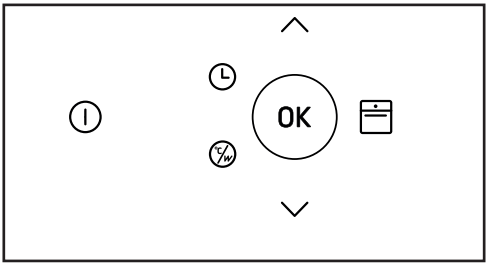
Cooking time
End of cooking
Keypad lock
Minute Minder
g Weight indicator

LEFT-HAND SCREEN



°C Temperature indicator
W Power indicator
Cooking guide indicator
Stopping the turntable.

1.3 BUTTONS



On (short push) / **Off** (long push)
Set cooking time
Set temperature/Power
+ button, menu navigation
- button, menu navigation
Cooking functions
OK Validation

1.4 ACCESSORIES (based on model)

• **The grill rack** (1.4.1)
Allows you to toast, brown or grill. The grill rack must never be used with other metal containers in microwave, grill + microwave or fan + microwave mode.
However, you can heat food in an aluminium tray by isolating it from the rack using a plate.

• **The glass drip pan** (1.4.2)
It can be used half filled with water for boiling food with fan heat. It can serve as a cooking dish.

Note:
Make sure to centre the drip pan in the side racks so that the airflow does not change.

• **The grill rack + the glass drip pan** (1.4.3)
To roast and save the cooking juices, place the grill rack on the drip pan.

• **The shelf runners** (1.4.4)
2 shelf supports allow you to use the rack at 3 heights.

• **The turntable plate** (1.4.5)
The turntable plate allows even cooking of the food without having to handle it.
It rotates in both directions. If it does not rotate, verify that all components are properly positioned.
It can be used as a cooking dish. To remove it, take hold of it by using the access areas in the cavity.
The turntable allows the glass plate to turn.
If you remove the turntable, avoid getting water in the motor shaft hole.
Do not forget to put the turntable, the roller frame and the glass turntable plate back in.
Do not attempt to manually turn the glass plate as this may damage the drive system. If it does not turn properly, check that there is nothing underneath the plate stopping it from turning.

If the plate is set to the stop position, large dishes can be placed on the entire surface of the oven. In this case you will need to manually turn the container or mix its contents mid-program.

1.5 OPERATING PRINCIPLES

Microwaves used for cooking are electromagnetic waves. They are commonly found in our environment in the form of radio waves, light, or infrared radiation.
Their frequency is in the 2450 MHz band.
This is how they work:

- They are reflected by metals.
- They pass through any other material.
- They are absorbed by water, fat and sugar molecules.

When food is exposed to microwaves, this results in a rapid agitation of its molecules, which makes the food heat up.
The depth of penetration of the waves into the food is about 2.5 cm. If the food is thicker, cooking at its centre occurs by conduction just like traditional cooking.
In essence, microwaves are simply causing a thermal change inside the food and are therefore 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 protective packing. Check and follow the appliance's specifications which are listed on the data plate (2.1.1)

2.2 CHOICE OF LOCATION AND FITTING

This appliance must be installed in a cabinet column as shown in the installation diagram (2.2.1 to 2.2.3).
Do not use your appliance immediately (wait for about 1 to 2 hours) after transferring it from a cold place to a warm place, as 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 unit with 2 screws through the holes provided in the side panels.

2.3 ELECTRICAL CONNECTION

Warning:
Installation should only be performed by qualified installers and 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:
- the circuit has sufficient power (16 Amps).

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 it or remove the fuse for the circuit where the oven is installed.
We cannot accept liability for any accident or incident resulting from non-existent, defective or incorrect grounding.
If the electrical installation of your home requires a modification to connect the appliance, call a qualified electrician.

During maintenance, the appliance must be disconnected from the mains, the fuses must be switched off or removed.

3 Setting the clock

3.1 SETTING THE CLOCK

When switching on the display flashes at 12:00.
Set the clock with ∨ or ∧.
Confirm by pressing **OK**.

3.2 CHANGING THE CLOCK

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

3.3 TIMER

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

Press ⏲. The minute minder flashes. Adjust with ∨ and ∧. 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.

NOTE: You can modify or cancel the minute minder at any time. To cancel, return to the timer's menu and set to 00:00.
If you do not confirm, it will be saved automatically after a few seconds.

3.4 KEYPAD LOCKING

When the oven is off, press ∨ and ∧ at the same time until the 🔒 symbol appears on the screen. Do the same to unlock.

3.5 STOPPING THE TURNTABLE PLATE

If you think the size of your dish is too large to turn properly, select a cooking function and then select the turntable stop option.
Press buttons ⏲ and ⏲ at the same time to stop the plate from turning. A beep will confirm that it is stopped.
To make it turn again, press buttons ⏲ and ⏲ simultaneously.

Tip:

You must rotate the container and stir its content mid-program when the turntable stop option is activated.

N.B.: The stop turntable function cannot be used with the defrosting modes.

4 Cooking

COOKING MODES

1000W
For quickly reheating drinks, water and dishes containing a large amount of liquid.
For cooking food containing lots of water (soups, sauces, tomatoes, etc.).

900W / 100W
800W / 700W:
For cooking fresh or frozen vegetables.
600W:
To melt chocolate.
500W:
For cooking fish and shellfish. 2 level reheating.
For cooking dried vegetables over low heat. Reheating or cooking of delicate egg-based foods.
400W / 300W:
For cooking dairy products or jams at low heat.
200W:
Manual defrost. To soften butter or ice cream.
100W:
For defrosting pastries containing cream.

DEFROST

MICROWAVE & FAN
This combined function combines microwave and fan cooking, saving you considerable time.
The following microwave power levels are available: 100W-200W-300W.
The cooking temperature can be adjusted from 50°C to 200°C.



FULL POWER GRILL

This combined function lets you use the grill + the microwave at the same time, allowing you to cook more quickly. You can combine any of the grill levels (1 to 4) with any of the microwave power levels available (from 100W to 700W).



MEDIUM POWER GRILL

This combined function lets you use the grill + the microwave at the same time, allowing you to cook more quickly. You can combine any of the grill levels (1 to 4) with any of the microwave power levels available (from 100W to 700W).



MEMO 1/2/3 (Memory function)

The memory function allows you to save 3 common cooking (or defrosting) programs, which you can then use thanks to quick selection.



PULSED GRILL

The pulsed grill function allows you to get crispy roasts and poultry and cook your legs of lamb, ribs of beef without preheating. The cooking is done, alternately, by the upper element and by the air stirring propeller.

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



GRILL

The grill function allows you to cook and brown food such as gratins and meat. It can be used before or after cooking, depending on the recipe.

There are **4 grill levels**: from 1 to 4, going from light grilling to strong grilling.



FAN OVEN

The fan function allows you to cook and brown food like in a traditional oven. Cooking is done by the heating element located at the bottom of the oven and by the air stirring propeller.

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



Cooking GUIDE

The "Flavour guide" function selects the appropriate cooking parameters according to the food to be prepared and its weight.



AUTOMATIC DEFROST

Automatic defrosting function by weight

You will save a lot of time when you use your microwave oven to defrost frozen food.

4.1 USING THE MICROWAVE FUNCTION:

Select the 1000W function with the button .

A time is displayed by default (1.30 minutes) and the maximum power (1000 W) is preprogrammed.

To modify this time, press  then adjust with the buttons  and .

Confirm by pressing **OK** and your oven will start.

The 900W/100W function allows you to choose the power level.

To modify the power level, press , then adjust the power with  and .

You can also adjust the time by pressing , then the buttons  and .

Confirm by pressing **OK** and your oven will start.

4.2 USING THE COMBINED MICROWAVE FUNCTION

Select the function with the button .
A time is displayed by default (30 minutes) on the right-hand screen.
The pre-programmed power (500 W) and temperature (200°C) are displayed on the left-hand screen.
To modify this time, press and adjust with the buttons and .
Confirm by pressing **OK** and your oven will start.

To modify the microwave power level or the temperature, press and then adjust the settings with and .
Confirm by pressing **OK** and your oven will start.

4.3 USING THE CLASSIC COOKING FUNCTIONS



Press and select a classic cooking function.
Your oven will recommend a temperature which can be modified with and . Press **OK**. Cooking starts immediately.
The temperature indicator flashes until the temperature has been reached.

To set 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 FUNCTIONS	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.
Adjust the cooking end time with and .
Confirm by pressing **OK**. The cooking end time display stops flashing.

4.5 MEMO ACTIVE FUNCTION.

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

- If the same 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 three times the recommended temperature with the same information, it will be memorised as the new recommended temperature.

This function is disabled by default. To activate this, go to the setting menus (see paragraph on settings).

5 Cooking guide

5.1 "COOKING GUIDE" FUNCTION

The "COOKING GUIDE" function selects the appropriate cooking parameters according to the food to be prepared and its weight. Select the "Cooking Guide" function. You must choose a pre-programmed food from the following list:

P01: Ready-to-cook frozen food
P02: Ready-to-cook chilled food (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: Ready-to-cook chilled food (microwave)
P12: Fish
P13: Fresh fibrous vegetables
P14: Fresh vegetables
P15: Frozen vegetables

Select the function with .
Choose your food with and then confirm with **OK.**
Depending on the food selected, a weight (or a cooking time) is suggested and flashes on the screen.
Modify the required setting with and , then confirm with **OK**.
NOTE: Duration cannot be modified for P06 and P07.
By pressing , you access the cooking end time setting (delayed start).
Modify it if required with and , then confirm with **OK**.

AUTOMATIC DEFROST FUNCTIONS

The automatic defrost functions select the appropriate cooking parameters according to the food to be prepared and its weight. Select a pre-programmed food from the list below:

DEFR1: Defrosting meat, poultry and ready-to-cook dishes*
DEFR2: Defrosting fish*
DEFR3: Defrosting bread*

** The delayed start cannot be used with these positions.*

Select the automatic defrost function .
Select a program and enter the weight of the food with and (in steps of 50 g) and then confirm with **OK**. The oven starts.
By pressing , you access the cooking end time setting (see chapter on delayed start).
Half-way through the cooking time, the oven informs you to turn over your food with a beep and by displaying the word "TURN".

6 Use of the Memory function

6.1 MEMO 1/2/3 (Memory function)

The memory function allows you to save 3 common cooking (or defrosting) programs, which you can then use thanks to quick selection.

Programming a memory key
First programme a cooking mode of your choice with (e.g. fan).
Adjust the temperature and the power (e.g.: 220°C) and then the cooking time (e.g.: 25 minutes).
Save your cooking program by **holding down** the **OK** button until:
MEMO -1- flashes in the display. Select one of the available memory programs: 1 – 2 or 3 with and to go from one to the next. Confirm with the **OK** button, a beep will confirm that it has been saved.

Using a memory program
Select the function with .
MEMO will appear in the display.
Choose the required memory 1 – 2 or 3 with and to go from one to the next.
Press the **OK** button and the programmed memory will be displayed. Press the **OK** button again, the oven will turn on and the program will start.

Please note:
Follow the same steps to replace the previous programming.
You can save all functions except automatic programs.

7 Cleaning

CLEANING THE OUTER SURFACES

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

⚠ Caution
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 THE CAVITY

It is recommended that you regularly clean your oven and remove any food debris on the inside and outside of the appliance. Use a wet and soapy sponge. If the door or door seal is 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

Contact the After Sales Department for any work on the light bulb, 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.

Sb on	Activate/de-activate the beeping sound of the buttons
Sd oF	Activate/de-activate demonstration setting
SM on	Activate/de-activate memo mode
Sh oF	Keep warm function: Position ON, function activated. Position OFF, function de-activated.

KEEP WARM FUNCTION

If the door is not opened after the cooking process, after 2 minutes the oven switches to the keep warm mode for 15 minutes, "HH" is displayed in 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 demo 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

CARING 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.

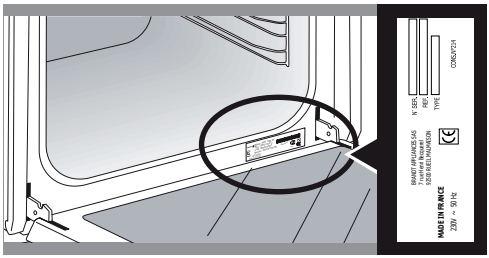
Contact your local authority or retailer for information on used appliance collection points close to your home.

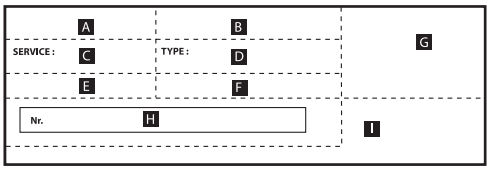
We thank you for your help in protecting the environment.

11 After-Sales Service

INTERVENTIONS

Any repairs to your appliance must be made by a qualified professional accredited to work on the brand. When calling, please provide the full references of your appliance (commercial reference, service reference, serial number), so that we can handle your call more efficiently. This information can be found on the data plate.





B: Commercial reference
C: Service reference
H: Serial number

GENUINE PARTS

During servicing, ask for only original **spare parts to be used.**

PIECE certifiée CONSTRUCTEUR

• FUNCTION PERFORMANCE TESTS

Function performance tests according to IEC/EN/NF EN 60705;
The International Electrotechnical Commission, SC.59K, has established a standard for comparative performance tests carried out on various microwave ovens.
We recommend the following for this appliance:

Test	Load	Approx time	Power level selector	Containers / Tips
Egg cream (12.3.1)	1000 g 750 g	16 - 18 min 13 - 15 min	500 W	Pyrex 227 On the turntable plate Pyrex 220 On the turntable plate
Savoy cake (12.3.2)	475 g	6 - 7 minutes	700 W	Pyrex 827 On the turntable plate
Meat loaf (12.3.3)	900 g	14 min.	700 W	Pyrex 838 Cover with cling film. On the turntable plate
Defrosting meat (13.3)	500 g	11 - 12 min	200 W	On the turntable plate
Defrosting raspberries (B.2.1)	250 g	6 - 7 minutes	200 W	On a flat plate On the turntable plate
Potato gratin (12.3.4)	1100 g	23 - 25 min	Medium grill + 700 W	Pyrex 827 On the turntable plate
Chicken (12.3.6)	1200 g	24 - 26 min	High grill + 500 W	Place on the grill rack + drip pan Insert at level 1 from the bottom Turn at half-time
		35 - 40 min	Fan-assisted 200°C + 200 W	In an enamelled earthenware dish Place on the grill rack inserted at level 1 from the bottom
Cake (12.3.5)	700 g	20 min.	Fan-assisted 220°C + 200 W	Pyrex 828 Place on the grill rack at level 1