

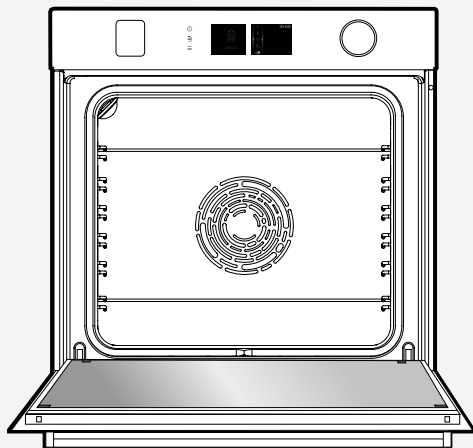
Brandt



USER GUIDE

EN

COMBI-STEAM OVEN



CZ2100146_00

ORIGINE
FRANCE[®]
GARANTIE

BV Cert. 6011825

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.

 The logo for 'Origine France Garantie' is a circular emblem. The word 'ORIGINE' is at the top, 'FRANCE' is in the center, and 'GARANTIE' is at the bottom. The text is arranged in a circular pattern around a central point. There are two thick black diagonal lines crossing the circle.	<p>The label "Origine France Garantie" assures the consumer the traceability of a product by giving a clear and objective indication of the source.</p> <p>Brandt brand is proud to affix this label on products from our French factories based in Orléans and Vendôme.</p> <p><small>BY/Cert.6011825</small></p>
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Important: Before using your appliance, read this user guide carefully to familiarise yourself more quickly with its operation.



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IMPORTANT - 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.

«The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

— 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.



IMPORTANT SAFETY INSTRUCTIONS



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.



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.



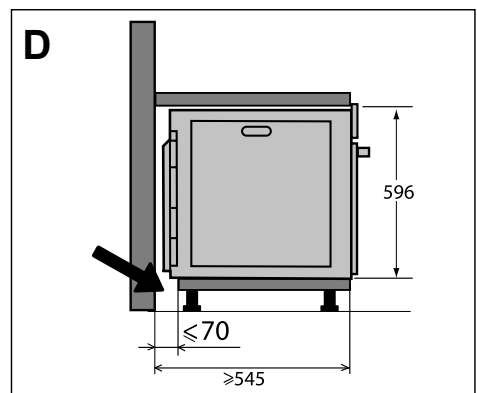
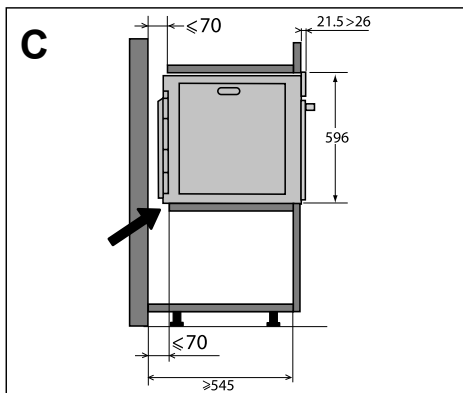
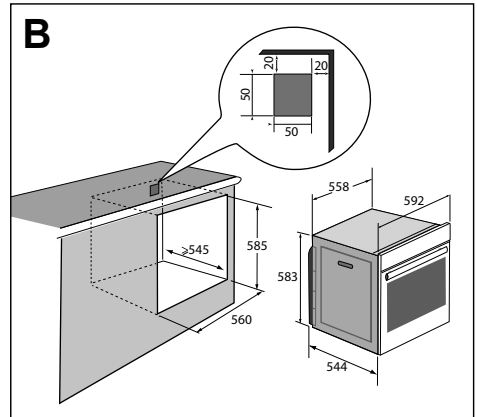
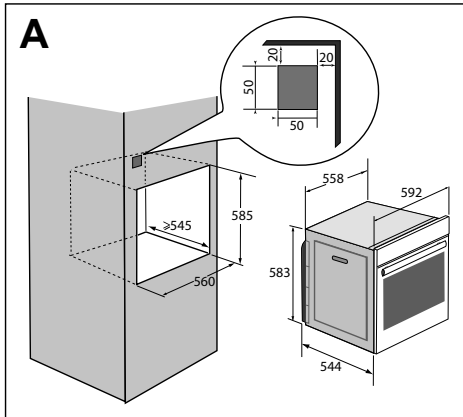
CHOICE OF LOCATION AND FITTING

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

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

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.

When the cabinet is closed at the back, make an opening of 50 x 50 mm for the electrical cable.





Installation

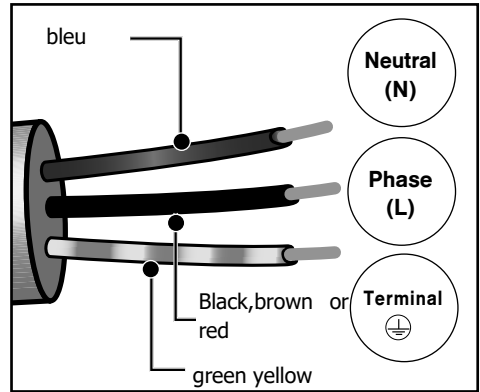
ELECTRICAL CONNECTION

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 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.



PRIOR TO FIRST USE

Before using your oven for the first time, heat it with the door closed for about 15 minutes on the highest temperature. to break in the appliance. The mineral wool surrounding the oven cavity may initially give off a particular odour due to its composition. You may also notice smoke development. This is normal.



Environment

CARE FOR THE ENVIRONMENT

The packaging of this appliance can be recycled. Help to recycle them and protect the environment by placing them in the municipal containers provided for this purpose.



Your appliance also contains many recyclable materials. It therefore is marked with this symbol to indicate that appliances to be disposed of should not be mixed with other waste.

This way, the appliance recycling organised by your manufacturer will be done with maximum

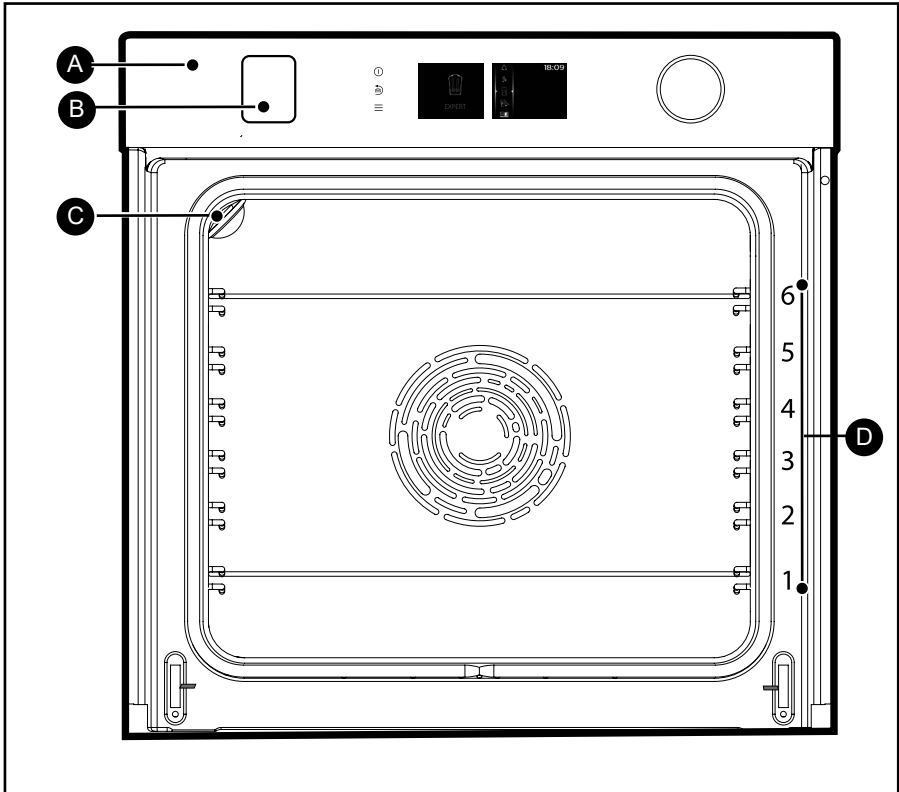
efficiency, in compliance with European Directive EC on Waste Electrical and Electronic Equipment. Contact your local authority or retailer for information on used appliance collection points close to your home.

Thank you for co-operation in protecting the environment.



Description of the oven

DESCRIPTION OF THE OVEN

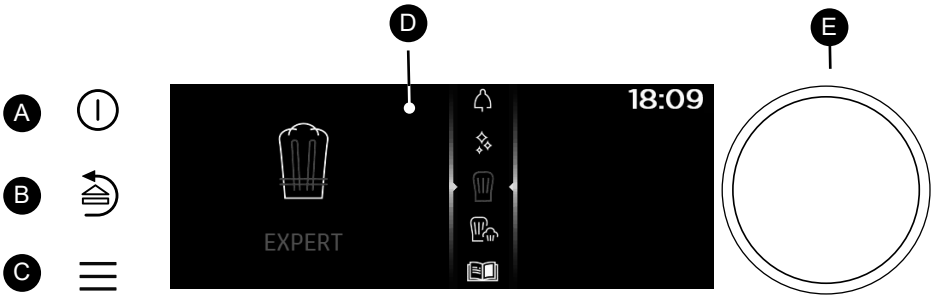


- A** Control panel
- B** Water tank refill tray
- C** Lamp
- D** Shelf runners (6 heights available)



Description of the oven

THE CONTROLS AND DISPLAY



A Oven on/off touch control
(press and hold)

B Go back touch control
(press and release)
Tray open key
(press and hold)

C MENU access touch control
(cooking, settings, minute minder, cleaning)

D Displays

E Rotating knob with central button
(cannot be removed):

- Choose programmes, increase or reduce values by turning it.
- Validate each action by pressing the centre.

DISPLAY SYMBOLS

- | | | | |
|--|---|--|--|
| | Start a cooking programme | | Saved cooking programmes |
| | Stop a cooking programme | | Keypad locked indicator |
| | Temperature degrees | | Door locked indicator during pyrolysis |
| | Cooking time | | |
| | Cooking end time (delayed start function) | | |
| | Steam | | |



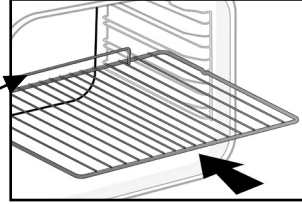
Recommended shelf height indicator for placing dishes.



ACCESSORIES

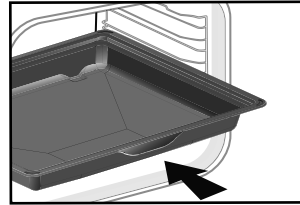
ANTI-TIP SAFETY RACK

The rack can be used to support all dishes and moulds containing food for cooking or browning. It can be used for grilling (placed directly on top). Position the anti-tip stop towards the back of the oven.



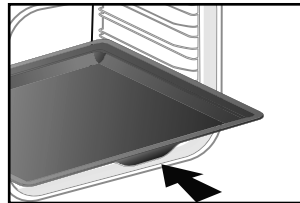
MULTI-PURPOSE TRAY, DRIP TRAY 45 MM

When inserted in the shelf runners under the grill 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.



20 MM PASTRY DISH

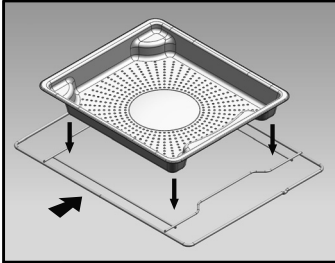
Insert in the shelf runners with the handle towards the oven door. Ideal for baking cookies, shortbread and cupcakes. The tilted surface makes it easier for you to put your preparations in a dish. Can also be inserted into the shelf runners under the grill to collect juice and fat from grilling.



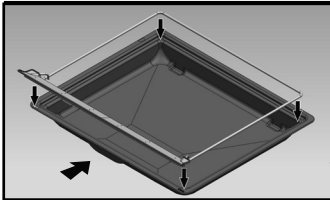


Description of the oven

- SPECIAL FOOD DISH FOR 100% STEAM



① - Perforated stainless steel cooking dish to allow the condensation to drain from the food, to insert at shelf level 4.

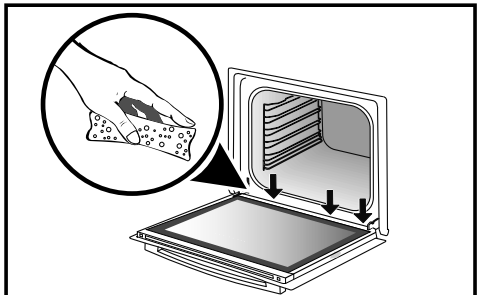
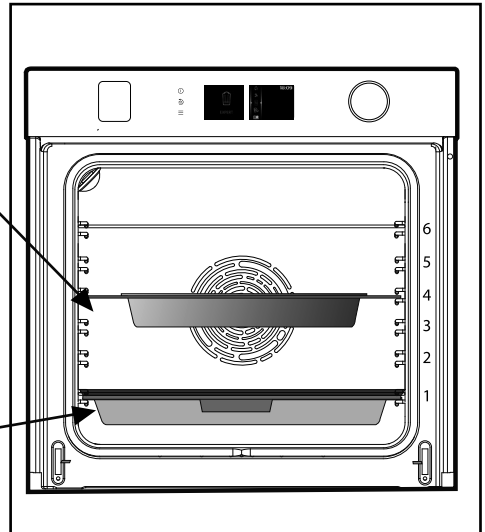


② - Silicone bib with its support frame. Place the frame on the 45 mm multi-purpose drip tray to collect the condensation water from the food. Insert the assembly in the bottom level 1. The silicone seal ensures that the door is watertight.



Caution

Use only for the 100% steam cooking function. Do not use in the other cooking modes. Remove the dishes from the oven before cleaning by pyrolysis.



Make sure that the silicone flap is in contact with the door glass.



Caution

After each steaming process, make sure to blot out any water that may be along the goulote at the bottom of the door.



SLIDING RAIL SYSTEM

The new sliding rail system makes food more practical and easier to handle as the trays can be effortlessly pulled for simpler handling. The trays can be completely removed, providing full access. Their stability ensures that food can be handled safely, reducing the risk of burns. This means that you can take food out of the oven far more easily.

INSTALLING AND REMOVING THE SLIDING RAILS

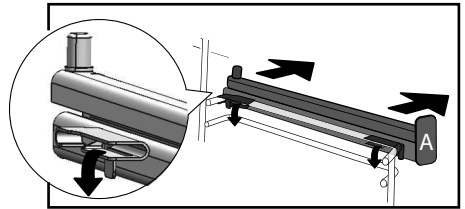
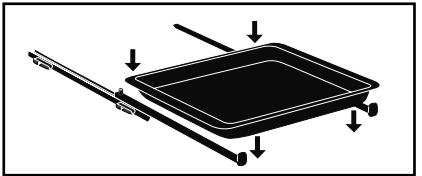
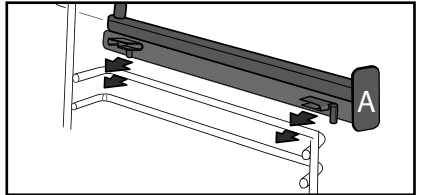
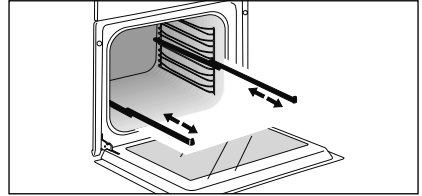
After removing the 2 shelf runners, choose the height (2 to 5) at which you want to fit your rails. Snap the left rail against the left shelf runner by applying enough pressure to the front and back of the rail so that the 2 tabs on the side of the rail slot into the shelf runner. Do the same for the right-hand rail.

NOTE: the telescopic sliding part of the rail must unfold towards the front of the oven, with the buffer **A** opposite you.

Insert your 2 shelf runners and then put your tray on the 2 rails. The system is now ready to use.

To remove the rails, remove the shelf runners again.

Slightly prise apart the bottom of the tabs fixed on each rail to release the shelf runner. Pull the rail towards you.



Tip
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.

Tip
The accessories may warp with the effect of heat, but this will not alter their function. They will return to their original shape once cooled



The refill tray

- Refilling the water tank

Before steam cooking at any time, empty the tank. The tank volume is 1 litre.

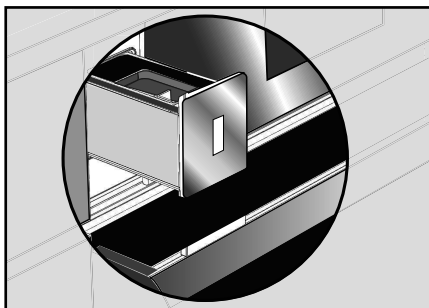
At the start of combined steam cooking, the refill tray opens automatically.

Fill the tank.

Ensure that the tank is filled to its maximum level. To do this, use the maximum level marker visible on one of the sides of the tray.

After doing this, manually push the tray shut.

Your oven is now ready for combination steam cooking.



The decoration of the drawer is equipped with a protective film, it must be removed once your oven is installed



Tip

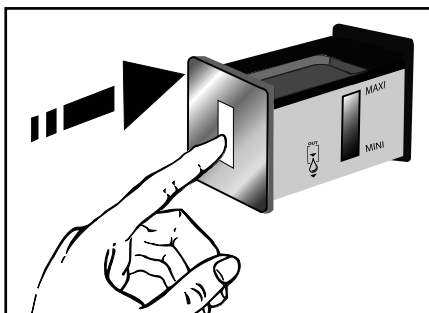
When filling the tank, it takes a few seconds for the water level to settle.

Readjust the level if necessary.



Caution

Do not use softened or demineralised water.



Caution:

Empty the tank every time before cooking. The automatic emptying cycle lasts approximately 3 min. Refer to the «Care - Emptying function» chapter.



INITIAL SETTINGS - USING THE OVEN FOR THE FIRST TIME

- Select the language

The first time you use your oven or after a power cut, turn the knob to select your language and press to confirm your choice.


- Set the time

The displays flashes 12:00.


Adjust the hours and minutes by turning the knob, then press to confirm.

Your oven displays the time.

Note: To modify the time again, refer to the «Settings» chapter.



 **Before using your oven for the first time, heat it at maximum temperature while empty for approximately 30 minutes. Make sure that the room is sufficiently ventilated.**

GENERAL MENU

Press the MENU key  to access the general menu when the oven only displays the time.

You will access the first cooking mode: Expert mode.

Turn the knob to scroll through the different programmes and cooking modes. To enter the selected mode, validate by pressing the knob.

To go back (except during cooking), press the back key  and to stop the oven, press the stop key  for a few seconds.

EXPERT



EXPERT STEAM



STEAM GUIDE



STEAM GUIDE



SETTINGS



MINUTE MINDER



CLEANING



THE COOKING MODES

Select one of the following modes according to your experience in cooking your recipe:



Select **“EXPERT”** mode for a recipe for which you will select the type of cooking, the temperature and the cooking time yourself.



Select the **“EXPERT STEAM”** mode for a recipe for which you will select the type of cooking, the temperature, the percentage of steam and the cooking time.



Select the **«COOKING GUIDE»** mode for a recipe for which you need assistance from the oven. Simply select the type of food proposed and its weight and the oven will select the most suitable parameters.




Select the **«COMBINED STEAM»** mode for a traditional recipe associated with steam for which you need assistance from the oven.

Simply select the type of food proposed and its weight and the oven will select the most suitable parameters.



«EXPERT» MODE

This mode lets you set the cooking parameters yourself: temperature, cooking type, cooking time.

When the oven is only displaying the time, press the MENU key  to access the general menu then confirm «Expert» mode.

- Turn the control knob until you get to the cooking function of your choose, then confirm:

-  Fan cooking
-  Traditional
-  Eco cooking
-  Grill ventilated
-  Bottom heat ventilated
-  Variable grill
-  Keep warm
-  Defrost
-  Bread
-  Drying
-  Shabbat
-  Favourites (enables 3 cooking programmes to be saved)



«EXPERT STEAM» MODE

This cooking mode enables you to combine normal cooking with steam in order to obtain more tender and gentler cooking that preserves the flavours. It prevents food from drying up and preserves crispiness.





Just like the Expert mode, this function lets you set all the cooking parameters including the percentage of steam.

- Select the «EXPERT STEAM» mode in the general menu and confirm.


Select one of the cooking functions offered among the list below and confirm:



- To combine classic cooking with steam (combined mode):

-  Traditional ventilated + steam
-  Grill ventilated + steam
-  Circulating heat + steam
-  Regenerate the bread from the day before (Recommended duration 8mn)

- Baguette
- Bread
- Bread ball
- Croissants

 **Caution**
During cooking the appliance becomes hot. Hot steam escapes when you open the door. Keep children away. Make sure that they do not remain in the steam flow



IMMEDIATE COOKING

Once you have selected and validated your cooking function, the oven will recommend one or two shelf heights.


- Place your dish in the oven at the recommended level.
- Press the control knob again to start cooking. The temperature starts to increase at once.

Note: Certain parameters may be modified (depending on the mode selected) before cooking starts (temperature, cooking time, percentage of steam and delayed start); see the following chapters.


CHANGING THE TEMPERATURE

Based on the type of cooking you already selected, the oven will recommend the ideal cooking temperature.

This can be adjusted as follows:

- Select the temperature symbol  then confirm.
- Turn the control knob to change the temperature then confirm your choice.

COOKING TIME

You can enter the cooking time for your dish by selecting the cooking time symbol  and confirming.

Enter the cooking time by turning the control knob then confirm.


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.


The time starts to count down as soon as the cooking temperature is reached.




STEAM PERCENTAGE


(EXPERT STEAM ONLY)

For combined cooking , the oven suggests an ideal steam percentage.

To modify this, select the steam symbol  and confirm.

Enter the new steam percentage (between 20 and 80%) by turning the knob and confirm your selection.

For cooking 100% steam  the oven recommends 100% steam.

To change the percentage, select the steam symbol  and confirm.


Enter the new percentage of steam (between 50 and 100%)* by turning the controller and validate your choice.

** Use the steam accessory for this mode
Except regeneration of the bread of the day*



DELAYED START

When you set the cooking time, the end of cooking time automatically adjusts. You can change the end of cooking time if you want to delay the programme start.

-Select the cooking end symbol  and confirm. Once you have set the cooking end time, confirm twice.

Note: You may start cooking without selecting a duration or end time. In this case, when you feel that you have cooked your dish for long enough, stop cooking (see the «Stopping cooking in progress» chapter).

 The delayed departure is available only on certain cooking modes.

STOPPING COOKING IN PROGRES

To stop a cooking programme in progress, press the control knob.

The oven displays a message:

«Do you want to stop the cooking in progress?». Confirm by selecting «I agree» then validate or select «I refuse» and validate to continue cooking.




FAVOURITES




(EXPERT MODE ONLY)

- MEMORISE A COOKING

The «Favourites» function lets you save 3 recipes in «Expert» mode that you make frequently.

In Expert mode, first of all select a cooking, its temperature and its time.

Then select the  symbol by turning the control knob to memorise this cooking, then confirm.

The screen then suggests saving these parameters in a memory   or . Choose one then confirm. Your cooking is then memorised.


Confirm again to start cooking.

NB: If the 3 memories are already used, any new memorisation will replace the previous one.



A delayed start cannot be programmed for memorisations.

- Use a memory that is already saved in the "Favourites" function.

Go to the "Expert" menu and confirm.

Scroll through the functions to the «Favourites»  function by turning the control knob. Confirm.

-Select one of the memories already saved 

 or  and press to confirm.






The oven starts.



EXPERT COOKING FUNCTIONS



Pre-heat your oven empty before cooking.

Position	T°C recommended mini - maxi	Use
 Fan cooking*	180°C 35°C - 250°C	Recommended for keeping white meat, fish and vegetables moist. For cooking multiple items on up to three levels.
 Traditional	200°C 35°C - 275°C	Recommended for meat, fish, vegetables, preferably in an earthenware dish.
 ECO*	200°C 35°C - 275°C	This setting saves energy while maintaining the quality of the cooking. In this setting, pre-heating is not required.
 Grill ventilated	200°C 100°C - 250°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.
 Bottom heat ventilated	180°C 75°C - 250°C	Recommended for meat, fish, vegetables, preferably in an earthenware dish.







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



Never place tin foil directly in contact with the oven floor as the build up of heat may damage the enamel.



Cooking

Position	T°C recommended mini - maxi	Use
 Variable grill	4 1 - 4	Recommended for grilling cutlets, sausages, toasting bread and prawns placed on the grill. Cooking is done by the upper element. The grill covers the entire shelf surface.
 Keep warm	60°C 35°C - 100°C	Recommended for letting dough rise for bread, brioche, kügelhopf. Put the mould on the bottom, not exceeding 40°C (plate-warming, defrosting).
 Defrost	35°C 30°C - 50°C	Ideal for delicate dishes (fruit tarts, custard pies, etc.). Meat, rolls, etc. are defrosted at 50°C (meat should be placed under the grill with a dish underneath to catch the drips).
 Bread	205°C 35°C - 220°C	Recommended cooking sequence for bread making. Pre-heat, then place the ball of dough on a baking sheet - 2nd shelf. Do not forget to place a dish of water in the bottom to obtain a crisp, golden crust.
 Drying	80°C 35°C - 80°C	Sequence to dehydrate certain food such as fruits, vegetables, seeds, roots, seasoning plants and herbs. Refer to the specific drying table below.
 SHABBAT	90°C	Special sequence: The oven runs for 25 or 75 hours without interruption at 90°C only.

 **Advice on how to save energy**
Avoid opening the door during cooking to avoid heat escaping from the oven.



DRYING FUNCTION (EXPERT MODE ONLY)

Drying is one of the oldest methods of preserving food. The aim is to remove all or some of the water in the food to preserve foodstuffs and prevent the development of microbes. Drying preserves the nutritional qualities of food (minerals, proteins and other vitamins). It allows food to be stored in optimal conditions thanks to their reduced size and makes food easy to use once re-hydrated.

Only use fresh food.

Wash the food carefully, drain and wipe.

Cover the grill in parchment paper and distribute the cut food evenly on top.

Use shelf level 1 (if you have several grill pans, put them on levels 1 and 3).

Turn the food over several times during drying. The

values provided in the table may vary depending on the type of food to dehydrate, its maturity, its thickness and its humidity rate.

GUIDE TABLE TO DEHYDRATE YOUR FOOD

Fruits, vegetables and herbs	Temperature	Time in hours	Accessories
Fruits with seeds (in 3 mm slices, 200 g per grill pan)	80°C	5-9	1 or 2 grill pans
Fruits with stones (plums)	80°C	8-10	1 or 2 grill pans
Edible roots (carrots, parsnips), grated and blanched	80°C	5-8	1 or 2 grill pans
Sliced mushrooms	60°C	8	1 or 2 grill pans
Tomato, mango, orange, banana	60°C	8	1 or 2 grill pans
Sliced red beetroot	60°C	6	1 or 2 grill pans



"COOKING GUIDE» MODE



"COOKING GUIDE + STEAM» MODE



COMBINED STEAM



STEAM 100% GUIDE

These two modes select for you the appropriate cooking parameters based on the food to be prepared. These are recipes with or without any steam associated or with 100% steam.

IMMEDIATE COOKING

- Select the "COOKING GUIDE" or "COMBINED STEAM" modes when you are in the general menu then confirm.

The oven suggests several categories which contain a wide range of dishes (see detailed list below):

- Select the category, example "The poulterer", then confirm.

- Choose the specific dish to be prepared, for example "chicken", and confirm.

The weight (or size) must be entered for certain food.

- A weight is then suggested. Enter the weight and confirm; the oven will automatically calculate and display the cooking time and the shelf height.

- Place your dish in the oven and confirm.




For certain recipes the oven must be warmed up before you place your dish in it.

You may open your oven to baste your dish at any time during cooking.

- The oven beeps and turns off when the cooking time is finished; your screen then indicates that the dish is ready.

DELAYED START COOKING

If you wish, you can change the cooking end time by selecting the cooking end symbol  and confirming.

Once you have set the cooking end time, confirm twice.



For recipes which require pre-heating, it is not possible to use the delayed start function.



3



“COOKING GUIDE» MODE



THE POULTERER

Chicken
Duck
Duck breast *
Turkey



THE BUTCHER

Rare shoulder of lamb
Rare beef
Beef medium done
Well-cooked beef
Roast pork
Roast veal
Veal rib *



THE FISHMONGER

Salmon
Trout
Fish terrine



THE CATERER

Lasagne
Pizza
Quiche



THE GREENGROCER

Potato gratin
Stuffed tomatoes
Jacket potatoes



THE BAKER

Puff pastry
Shortcrust pastry
Leavened dough
Bread
Baguettes
Brioche



THE PASTRY COOK

Fruit pie
Fruit crumble
Sponge cake
Cupcakes
Crème caramel
Chocolate cake
Short bread / Cookies *
Cake
Yoghurt cake

*** For these dishes, the oven must be warmed up before you place your dish in it.**



The screen tells you not to insert your dish until the oven has reached its temperature.

A beep sounds to let you know that warm-up is complete; the time starts counting down from this point.

Place your dish in the oven at the shelf level indicated..



LIST OF DISHES WITH STEAM ASSOCIATED



THE POULTERER

Chicken
 Duck breast *
 Duck



THE BUTCHER

Lamb
 Roast pork
 Roast veal
 Veal fillet
 Pork fillet



THE FISHMONGER

Cooked fish
 Fish terrine
 Whole fish
 Salmon casserole



THE GREENGROCER

Potatoes au gratin
 Stuffed vegetables
 Jacket potatoes



THE PASTRY COOK

Sponge cake
 Flans / creams
 Cake
 Cupcakes
 Pound cake
 Apple cake
 Nut cake
 Coco flan



THE BAKER

Bread
 Baguettes
 Pre-cooked bread
 Frozen dough



THE CATERER

Lasagne
 Clafoutis
 Vegetable confit
 Potatoes
 Risotto
 Fresh meals
 Frozen meals



DEFROSTING

Meat
 Fish
 Bread-Cakes

*** For these dishes, the oven must be pre-heated before you place your dish in it.**



The screen tells you not to insert your dish until the oven has reached its temperature.

A beep sounds to let you know that warm-up is complete; the time starts counting down from this point.

Place your dish in the oven at the shelf level indicated.

**Caution**

Use only for the 100% steam cooking function. Do not use in the other cooking modes.
 Remove the dishes from the oven before cleaning by pyrolysis.

**LIST OF DISHES 100% STEAM****THE BUTCHER**

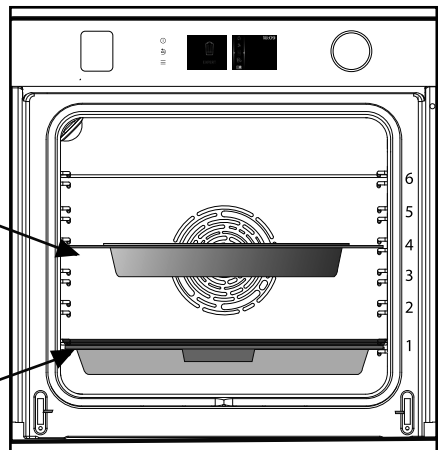
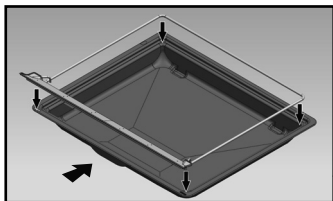
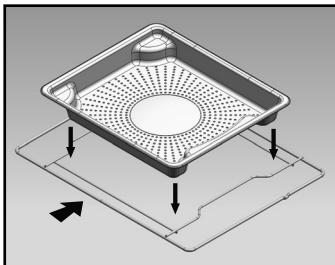
- Chicken breast
- Turkey scallop
- Sliced pork- fillet

**THE FISHMONGER**

- Whole fresh fish
- Fresh fish fillets
- Mussels
- Cockles
- Shrimp
- Langoustines

**THE GREENGROCER**

- Cauliflower
- Broccoli
- Green beans
- Sliced carrots
- Potatoes cut in pieces
- Peas
- Leeks cut in pieces
- Courgettes
- Pumpkin cut in cubes
- Artichokes
- Asparagus
- Celery branch cut in pieces
- Squashes cut into tracks
- Chard
- Spinach
- Brussels sprouts





SETTINGS FUNCTIONS

In the general menu, select the «SETTINGS» function by turning the control knob and confirm.

Different settings are proposed:

- time, language, sound, demo mode and lamp management.

Select the function you want by turning the control knob and then confirm.

Then set your parameters and confirm them.



TIME

Modify the time; validate then modify the minutes and validate again.



SOUND

Your oven emits sounds when you use the keys. To keep these sounds, select ON, otherwise select OFF to deactivate them and confirm.



LAMP MANAGEMENT

Two setting options are proposed:



Position ON, the light stays on throughout cooking (except in ECO mode).

Position AUTO, the oven light turns off after 90 seconds when cooking.

Choose your position and confirm.



After 90 seconds without any action by the user, the display brightness decreases to limit energy consumption and the oven light goes off (when it is in «AUTO» mode).

Press the back  and menu  keys once to restore the display's brightness and activate the light during cooking if necessary.



LANGUAGE

Choose your language and confirm.



DEMO MODE

By default, the oven is configured in normal heating mode.




If it is activated in DEMO mode (ON position), the mode for presenting products in stores, your oven will not warm up.

To return it to normal mode, set it to OFF and confirm.







LOCKING THE CONTROLS

CHILD SAFETY LOCK

Press the back  and menu  keys at the same time until the padlock symbols  displays on the screen.

Control locking is accessible during cooking or when the oven has stopped.

NOTE: only the stop key  remains

To unlock the keypad, press the back  and menu  keys at the same time until the padlock  symbol disappears from the screen.



MINUTE MINDER FUNCTION

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

In the general menu, select the «MINUTE MINDER» function by turning the control knob and confirm.

00:00 is displayed on the screen.

Set the minute minder by turning the knob and then press to confirm. The timer starts.

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 minute minder menu and set to 00:00.

If you press the control knob during the countdown you will stop the minute minder.



CLEANING AND MAINTENANCE:

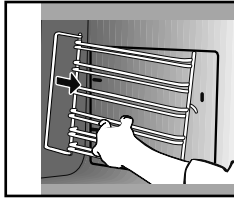
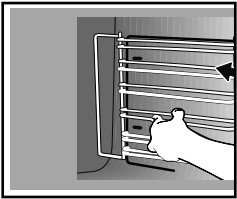
EXTERNAL SURFACE

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

REMOVING THE SHELF RUNNERS

Side liners with shelf runners:

Lift the front part of the shelf runner upwards. Press the entire shelf runner and release the front hook from its housing. Then, gently pull the whole of the shelf runner towards you to release the rear hooks from their housing. Pull out the two shelf supports.



CLEANING THE INNER GLASS

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

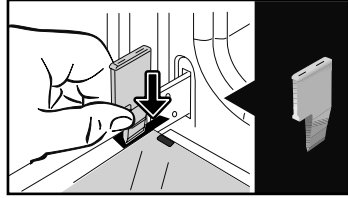


Warning

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.

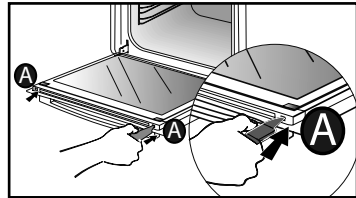
REMOVING AND PUTTING BACK THE DOOR

Open the door fully and block it with one of the plastic wedges provided in your appliance's plastic pouch.

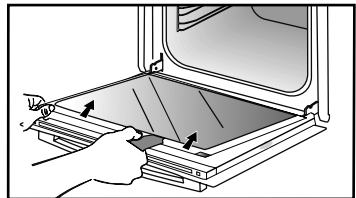


Remove the first clipped glass panel:

Using the other wedge (or a screwdriver), press the slots **A** to unclip the glass.



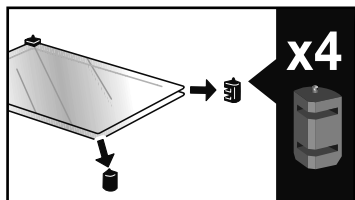
Remove the glass panel.



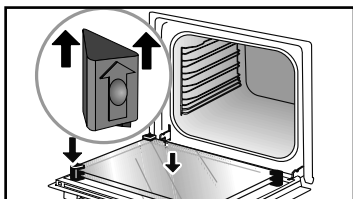
The door consists of two additional glass panels, with a black rubber spacer at each corner.

CLEANING AND MAINTENANCE:

If necessary, remove them to clean them.
Do not soak the glass panels in water. Rinse with clean water and dry off with a lint-free cloth.

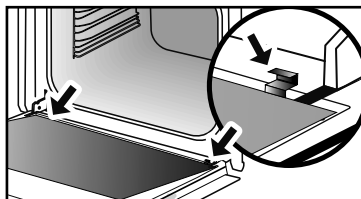


After cleaning, reposition the four rubber stops with the arrow upwards and reposition all of the glass panels.

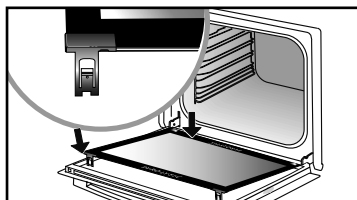


After cleaning, reposition the four rubber stops with the arrow upwards and reposition all of the glass panels.

Insert the last glass panel into the metal stops, then clip it in with the side with «PYROLYTIC» facing you and legible.



Insert the last glass panel into the metal stops, then clip it in with the side with «PYROLYTIC» facing you and legible.





REPLACING THE LIGHT BULB

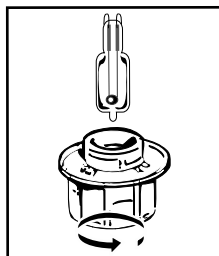


WARNING

Make sure the appliance is disconnected from the power before replacing the bulb in order to avoid the risk of electric shock. carry out the operation when the appliance has cooled.

Bulb specification:

25 W, 220-240 V~, 300°C, G9.



You can replace the bulb yourself. Unscrew the view port and remove the bulb (use a rubber glove, which will make it easier to remove). Insert the new bulb and replace the view port.

This product contains a light source of energy efficiency class G.



"CLEANING" FUNCTION

(the cavity)



Remove the accessories and supports from the oven before beginning pyrolysis cleaning. Before starting a pyrolysis cleaning cycle, make sure that any accessories that are not pyrolysis safe have been removed from the oven (sliding rails, baking trays, chrome-plated grills, and so on) as well as any cookware.

PYROLYTIC SELF-CLEANING

This oven is equipped with a pyrolytic self-cleaning function:

Pyrolysis is a cycle during which the oven cavity is heated to a very high temperature in order to eliminate soiling from splattering and spills.

Before starting pyrolysis cleaning, remove any large overspills, if any. Remove the excess grease on the door using a damp sponge.

As a safety measure, cleaning only occurs after the door locks automatically; it is impossible to unlock the door.

PERFORM A SELF-CLEANING CYCLE

Three pyrolysis cycles are proposed. The durations are pre-selected and cannot be modified:



Express Pyro: in 59 minutes

This specific function uses the heat built up during a previous cooking cycle to quickly and automatically clean the inside of the oven: it cleans a mildly dirty oven interior in less than an hour.

The electronic oven temperature monitor determines whether the residual heat remaining in the oven interior is sufficient to provide a good cleaning result. If this is not the case, a 90-minute pyrolysis cycle will automatically begin.



Auto Pyro: between 1:30 and 2:15 for cleaning to save energy.




Turbo Pyro: in 2:00 for more in-depth cleaning of the inside of the oven.

IMMEDIATE SELF CLEANING

- Select the «CLEANING» function when you are in the general menu then confirm.
- Select the most suitable self cleaning cycle, for example Turbo Pyro, and confirm.

The pyrolysis cycle begins. The time starts to count down immediately it is set.

During pyrolysis, the symbol  displays in the programmer to indicate that the door is locked.

At the end of the pyrolysis cycle, 0:00 flashes.


There is a 30 minute cooling phase after each pyrolysis and your oven remains unavailable during this time.



When the oven is cool, use a damp cloth to remove the white ashes. The oven is clean again and ready for further cooking operations.


SELF CLEANING WITH DELAYED START

Follow the instructions described in the previous section.

- Select the end time symbol (delayed start)  and confirm.

- Set the pyrolysis end time you want with the control knob and confirm twice.

After these steps, the oven switches to standby and the start of pyrolysis is delayed so that it finishes at the programmed time.

When the pyrolysis is complete, switch your oven off by pressing the  key.



EMPTYING FUNCTION (WATER TANK)



Empty the tank every time before cooking.

Emptying may also be carried out when not cooking.

- To do so, select the «CLEANING» function when you are in the general menu then confirm.
- Select the «Emptying» cycle and confirm. The tray opens.
- Select one of the 2 emptying modes, SPEED or AUTO (see detail below) and proceed in the same way as an automatic emptying cycle once finished cooking.

— Automatic emptying after cooking:

Every time you finish cooking with your combination steam oven, you will be asked if you wish to empty the tank.

You may choose not to empty the tank by selected «I refuse», otherwise select «I accept» and confirm.

Select a SPEED or AUTO emptying cycle and confirm.

The tray will open automatically to be emptied.



SPEED emptying:

Only if the user wants to use the combination steam oven again immediately.

Emptying time: approximately 20 seconds.



AUTO emptying:

This fully empties the boiler and the tank to avoid stagnant water.

Emptying time: approximately 2 to 3 minutes.

Place a sufficiently large container (minimum 1 litre) under the tray in order to receive the water. Confirm by pressing the knob to start emptying. The emptying time displays on the screen.

Once the emptying finished, the screen will indicate 0 m 0 s. Close the tray manually.



DESCALING FUNCTION (STEAM BOILER)

Descaling is a cleaning cycle which eliminates limescale from the boiler.

You must regularly descale the boiler.

When the oven suggests «descaling recommended» you may decide not to do it by selecting «I refuse» and confirm.

You will be able to cook 5 more times before the «combination steam» functions are no longer effective. However, if the message «descaling compulsory» appears, you must descale the boiler and select «I accept» and confirm.

Caution:

When the display indicates «Descaling compulsory», you must imperatively descale the boiler.

To do so, select the «CLEANING» function when you are in the general menu then confirm.

- Select the «Descale» cycle and confirm.

The tray opens automatically.

Proceed step by step.

PHASE 1: EMPTYING

Place a sufficiently large container (minimum 1 litre) under the tray in order to receive the water and confirm.

- The «Emptying» cycle starts and lasts for 3 min 30 s.

PHASE 2: CLEANING

- Pour 110 ml of pure white vinegar in the tank.

- Close the tray manually. The «Cleaning» cycle starts and lasts for 30 min. at the end of the cycle the tray opens automatically.

PHASE 3: RINSING

Fill the tank with water to the MAX level.

- Place a container underneath the tray and confirm.

- The «Rinsing» cycle starts and lasts for 3 min 30 s.

PHASE 4: EMPTYING

A second rinsing cycle is required; refill the water tank up to the MAX level.

- Place a container underneath the tray and confirm.

- The «Emptying» cycle starts and lasts for 3 min 30 s.

At the end of the cycle, the descaling is complete. A beep sounds. Close the tray manually. Your oven is now ready for use again.



- «Auto Stop» is displayed (Auto Stop system).

This function stops heating the oven if you forget to switch it off. Turn your oven to STOP.

- Default code starting with «F». Your oven has detected a problem.

Stop the oven for 30 minutes. If the fault is still there, cut off the power supply for at least one minute.

If the fault persists, contact the Customer Service Department.

- 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. It can work for up to one hour after cooking to cool down the oven. If it continues beyond this, contact the Customer Service Department.

- The pyrolysis cleaning cycle does not begin.

Verify that the door is locked. Call the Customer Services Department if the problem persists.

- The «door locking» symbol flashes in the display.

Door locking fault. Contact the Customer Services Department.

- There is water on the floor of the oven.

The boiler is scaled. Follow the DESCALING procedure. If the fault persists, contact the After-Sales Service.

DISHES														Cooking time
		°C	LEVEL	°C	LEVEL	°C	LEVEL	°C	LEVEL	°C	LEVEL	°C	LEVEL	
MEAT	Roast pork (1kg)	200	2									190	2	60
	Roast veal (1kg)	200	2									190	2	60-70
	Roast beef	240	2									200	2	30-40
	Lamb (leg, shoulder, 2.5kg)	220	2	220	2			200	2			210	2	60
	Poultry (1kg)	200	3	220	3			210	3			185	3	60
	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									190	3	30-35
	Fish in papillote	220	3									200	3	15-20
VEGETABLES	Gratins (cooked foods)			275	2									30
	Potato gratin	200	3									180	3	45
	Lasagne	200	3									180	3	45
	Stuffed tomatoes	170	3									170	3	30
PASTRIES	Sponge cake								180	3		180	4	35
	Swiss roll	220	3						180	2		190	3	5-10
	Buns	180	3			200	3		180	3		180	3	35-45
	Brownies	180	2									180	2	20-25
	Cake - Pound cake	180	3						180	3		180	3	45-50
	Clafoutis	200	3									190	3	30-35
	Cookies - Shortbread	175	3									170	3	15-20
	Kugelhopf								180	2				40-45
	Meringues	100	4						100	4		100	4	60-70
	Madeleines	220	3									210	3	5-10
	Choux pastry	200	3						180	3		200	3	30-40
	Flaky pastry hors d'oeuvres	220	3									200	3	5-10
	Savarin cake	180	3						175	3		180	3	30-35
	Shortcrust tart	200	1									200	1	30-40
	Thin flaky crust tart	215	1									200	1	20-25
OTHER	Terrine pâté	200	2									190	2	80-100
	Pizza					240	1							15-18
	Quiches	190	1			180	1					190	1	35-40
	Soufflé								180	2				50
	Pies	200	2									190	2	40-45
	Bread	220	2									220	2	30-40
Toast bread			275	4-5										2-3

N.B : Allow all joints to sit at room temperature for at least 1 hour before roasting.

* depending on model

! All the temperatures and cooking times are given for pre-heated ovens.

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

PERFORMANCE TESTING ACCORDING TO STANDARD IEC 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	
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 model

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

Recipe with yeast dough (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.

