

Brandt

USER MANUAL

Oven BOE5302XE



Brandt

Dear Customer,

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

We have invested all our dedication and know-how into this appliance so that it meets your needs. We designed it with innovation and performance in mind, to ensure it is always easy to use.

*In the **BRANDT** product range, you will also find a wide choice of hoods, microwaves, ventilation hoods, hobs, cookers, dishwashers, washing machines, dryers, refrigerators and freezers that you can coordinate with your new **BRANDT** oven.*

Naturally, to attempt to satisfy your requirements concerning our products, our consumer service is at your disposal to answer all of your questions or suggestions (contact information provided at the end of this booklet).

Visit our website www.brandt.com where you will find all of our products, as well as useful and complementary information.

BRANDT

www.brandt.com

As part of our commitment to constantly improve our products, we reserve the right to make changes to their technical and functional features and appearance.



Important:

Before starting your appliance, please read this user guide carefully to familiarise yourself quickly with its operation.

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IMPORTANT SAFETY INSTRUCTIONS. READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

This user guide may be downloaded from the brand's website.

Important:

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. Before starting your appliance, please read this installation guide carefully to familiarise yourself quickly with its operation. Keep this user guide with the appliance. If you sell or give the appliance to someone else, make sure that you also give them this user guide.

Please read this advice carefully before installing and using your appliance. It is intended to protect your safety and the safety of others.

— Before using your oven for the first time, heat it while empty for approximately 15 minutes. Make sure that the room is sufficiently ventilated.

— This oven was designed for use by private persons in their homes. This oven does not contain any asbestos-based components.

— Your appliance is intended for standard household use. Do not use it for commercial or industrial purposes or for any other purpose than that for which it was designed.

— Do not modify or attempt to modify any of the characteristics of this appliance. Doing so could be dangerous.

— Never place tin foil directly in contact with the oven floor as the build

up of heat may damage the enamel.

— Do not place heavy weights on the open oven door, and make sure that children are able neither to climb nor sit on it.

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

— After using your oven, make sure that all the controls are in their stop position.

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

— Before removing the glass window, allow the appliance to cool down.



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 located inside the oven. Children under 8 years old must be kept

away unless they are supervised at all times.

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

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

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

— Do not use a steam cleaner.

— Before removing the back wall, the appliance must be powered off. After cleaning, the back wall must be put back in place in accordance with the instructions.

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



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



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.

CARE FOR THE ENVIRONMENT

- This appliance's packing materials are recyclable. Recycle them and thus contribute to protecting the environment, by placing them in containers provided for the purpose by local authorities.



- Your appliance also contains many recyclable materials. It therefore has this symbol to indicate that appliances to be disposed of should not be mixed with other waste. This way, recycling as organised by your manufacturer will be done with maximum efficiency, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your local authority or retailer for details of your nearest used equipment collection points.

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

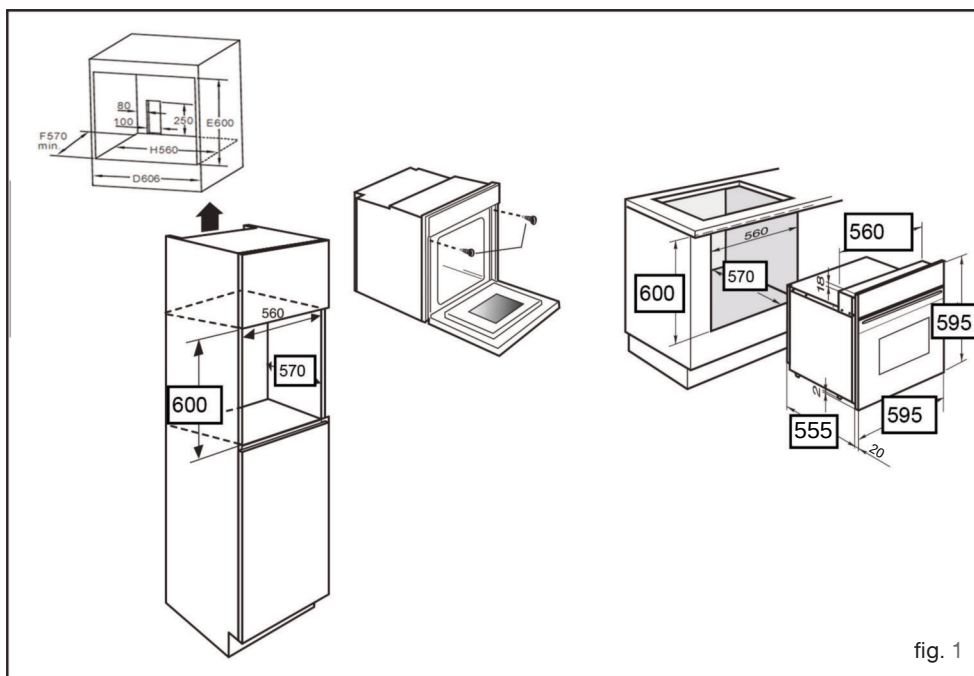


fig. 1

• CHOOSING THE POSITION

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

The oven may be installed either under a worktop or in a cabinet column (open* or closed) with the appropriate dimensions for built-in installation (see diagram opposite).

Your oven has optimised air circulation that allows it to achieve remarkable cooking and cleaning results if the following guidelines are observed:

- 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 (fig. 1).

• BUILT-IN KIT

To do this:

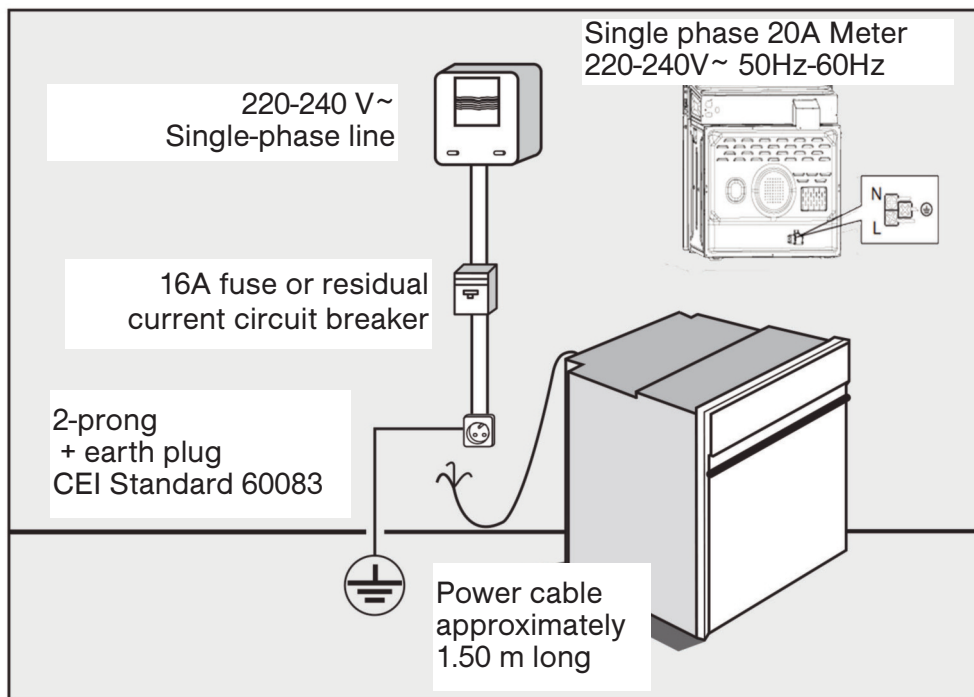
- 1) Remove the rubber screw covers to access the attachment holes.
- 2) Drill a hole in the cabinet panel to avoid splitting the wood.
- 3) Attach the oven with the two screws.
- 4) Replace the rubber screw covers (they are also used to soften the closure of the oven door).

(*) if the cabinet is open, its opening must be 70 mm maximum.



Tip

To be certain that you have installed your appliance correctly, do not hesitate to contact a household appliance specialist.



• ELECTRICAL CONNECTION

The appliance must be correctly built in to ensure electrical safety. During fitting and maintenance operations, the appliance must be unplugged from the electrical grid; fuses must be switched off or removed.

The electrical connections should be made before the appliance is installed in its housing.

Ensure that:

- the electrical installation is sufficiently rated,
- the electrical wires are in good condition,
- the diameter of the wires complies with the installation requirements.

The oven must be connected with a power cable (standardised) with 3 1.5mm² conductors (1 ph + 1N + ground) that must be connected to a monophasic 220-240 V~ network via a CEI 60083 standardised receptacle 1 ph + 1 neutral + ground lead or an all-pole cut-off device in accordance with installation rules.



Caution:

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

You must enable the appliance to be disconnected from the supply network after installation.

The appliance can be disconnected by using an accessible power outlet or by incorporating a switch in the fixed lines, in accordance with the installation rules.

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

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

**Caution:**

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

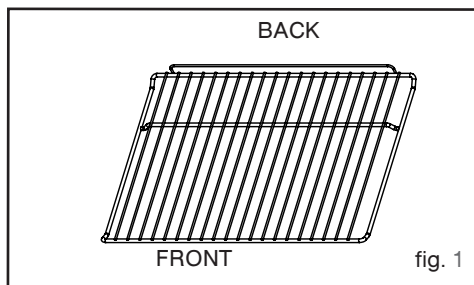
If the electrical installation in your home requires any changes in order to connect your appliance, contact a professional electrician.

If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.

• ACCESSORIES

• **Anti-tipping safety rack (fig.1)**

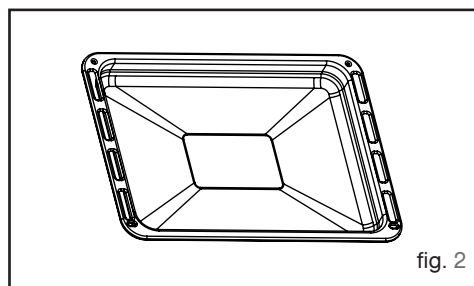
The rack can be used to support all dishes containing food for cooking or browning. It can be used for grilling (placed directly on top).



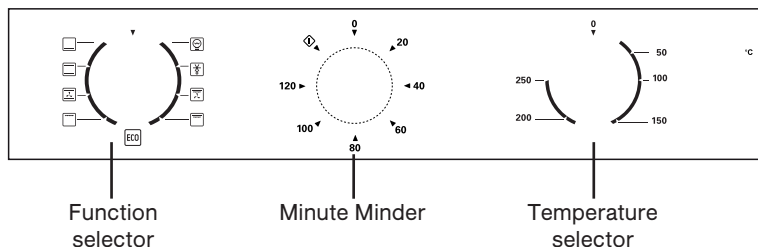
• **Multi-purpose dish (fig.2)**

Inserted in the shelf positions under the grill, it collects the juices and fat from grilling. It can be used half-filled with water for bain-marie style cooking.

Avoid placing roasts or meat in the drip pan because this always creates a large amount of splashes on the oven walls.



• DESCRIPTION OF YOUR OVEN



Tip

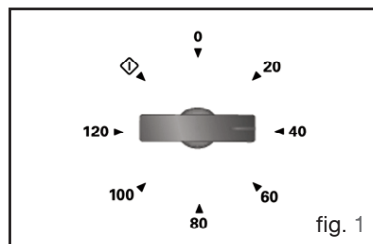
This installation and user guide covers several models. Slight differences in the details and equipment may appear between your appliance and the descriptions shown.

• USING THE TIMER FUNCTION

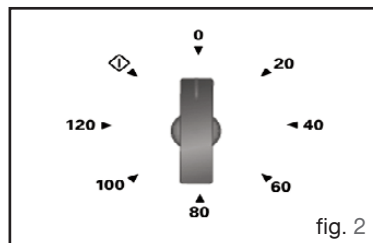
Using the timer automatically stops the oven after the displayed cooking time.

- Turn the knob to the required time (in minutes).

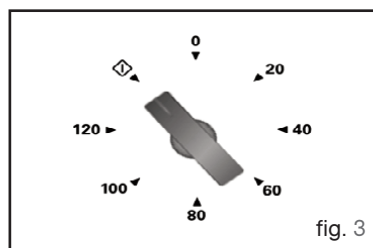
Example: 40 minutes (fig.1).



When the time has lapsed, the timer will show "0 min" and the oven will switch off (fig.2)



If you want to use the oven without the timer, turn the knob to "⬠" (fig.3).



• IMMEDIATE COOKING

The timer must be in position “” (fig.1).

- Turn the function selector to any position.

Example: position “” (fig.2).

- Turn the temperature selector to the temperature recommended for the recipe.

Example: 200° (fig.3).

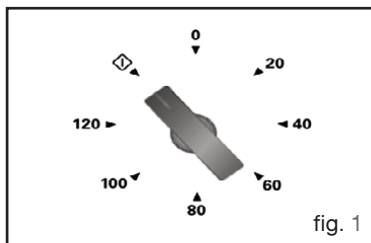


fig. 1

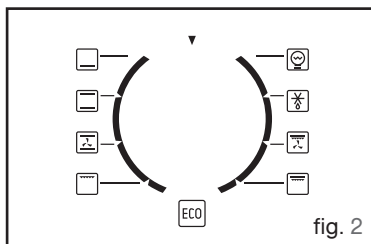


fig. 2

After this, the oven starts to heat; the temperature selector LED goes on and off as the temperature is regulated.

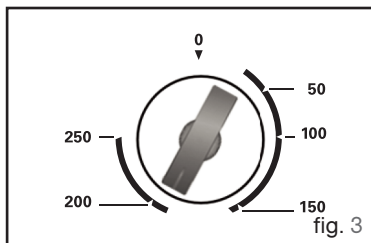


fig. 3



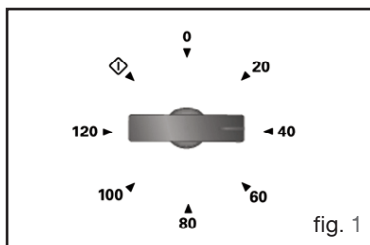
Tip

To care for dishes covered in a non-stick coating, let them cool down before cleaning by hand with a washing-up product. Do not use scouring sponges. Do not cut with a knife or pizza cutter; instead use plastic or silicon utensils.

• IMMEDIATE COOKING WITH PROGRAMMED TIME

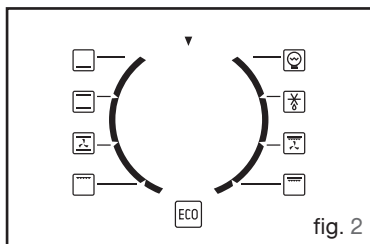
- Turn the timer to the required time.

Example: 40 minutes (fig.1).



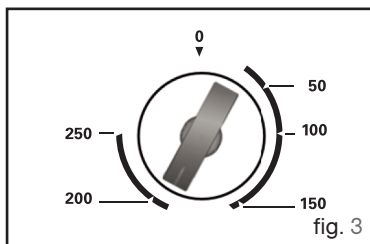
- Turn the function selector to any position.

Example: position “□” (fig.2).



- Turn the temperature selector to the temperature recommended for the recipe.

Example: 200° (fig.3).



After this, the oven starts to heat; the temperature selector LED comes on. When cooking has finished, the timer knob is in position 0 and the oven switches off.

NOTE: There is no sound signal at the end of cooking.

At the end of cooking, reposition the timer

to “◊”, the function selector and the temperature selector to the stop position



Caution:

After a cooking cycle, the cooling fan continues to run for a time, in order to guarantee optimum oven reliability.



Caution:

It is possible to alter or cancel the timer at any moment during the countdown.

Symbol

Description of the functions



Oven lamp: to observe cooking without having to open the door. The oven lamp comes on for all cooking functions. (except ECO function.)



Defrosting: air circulation at room temperature lets the liquids resulting from defrosting frozen foods evaporate more quickly (without using heat). This is a gentle but quick method that speeds up the defrosting and evaporation of the liquids resulting from defrosting ready-made dishes, cream-filled products, etc.



Bottom: the heat comes only from the lower part of the oven. Use this option to brown the bottom part of the dish to be cooked. This function is recommended for slow cooking recipes or to heat up dishes.



Traditional cooking: the top and bottom elements of the oven come on and heat the food uniformly. A single oven shelf may be used to roast or cook food correctly.



Traditional fan cooking: the top and bottom heating elements work with a fan. The food is cooked quickly and evenly thanks to the fan-assisted heat.



Low grill: with this cooking method, only the inner part of the upper heating element of the grill comes on, which guides the heat downwards towards the food.



High grill: the inner and outer parts of the upper heating element work at the same time. Recommended for cooking larger quantities.



Fanned high grill (back panel): the inner and outer parts of the upper heating element work at the same time with a fan. Recommended for cooking very large quantities of meat.



For energy-saved cooking. Cooking the selected ingredients in a gentle manner, and the heat comes from the top and the bottom.

Recipes for ECO mode

Recipes	Temperature (C°)	Level	Time (min)	Pre-heat
Potato Cheese Gratin	180	1	90-100	No
Cheese Cake	160	1	100-150	No
Meatloaf	190	1	110-130	No

**Advice on how to save energy**

Where possible, avoid preheating the oven.

Keep the oven door closed during cooking.

* Sequence(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive 2002/40/EC.

• **CLEANING THE OUTER SURFACE**

To clean the oven door, use a window washing product applied to a soft cloth.
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.

To look after your appliance, we recommend that you use Clearit cleaning products.



***Professional expertise
for personal customers***

Clearit offers professional products and solutions designed for the daily care of household appliances and kitchens.

They are on sale at your regular retailer, along with a complete line of accessories and consumable products.

• REPLACEMENT OF THE OVEN LAMP



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.

The lamp can be accessed:

Inside the oven.

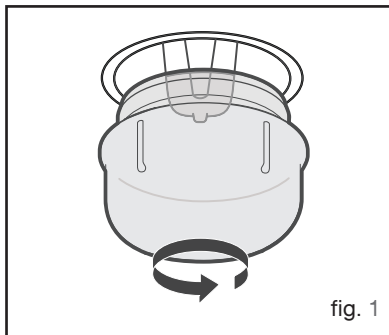
The bulb is located on the ceiling of the oven cavity.

- Unscrew the view port clockwise (fig.1),
- Replace the bulb with another of the same type.

Bulb details:

- 25 W,
- 230 V ~,
- 300°C,
- halogen.
- Change the bulb and then refit the view port and reconnect the oven.

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



Tip

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

If you have a doubt about the correct functioning of your oven, this does not necessarily mean that there is a malfunction. **Check the following points:**

YOU NOTICE THAT...	POSSIBLE CAUSES	WHAT YOU SHOULD DO:
The oven is not heating.	-The oven is not connected to the power supply. -Your fuse is not working. - The selected temperature is too low.	> Connect the oven. > Replace the fuse in your electrical set-up and check its capacity (16A). > Increase the selected temperature.
* The padlock is flashing	-Problem with the door's locking mechanism.	> Call the After-Sales Service Department.
The oven light is not working.	-The light is out of order. -The oven is not connected or the fuse has blown.	> Replace the bulb. > Connect the oven or replace the fuse.
* The pyrolysis cleaning cycle does not begin.	-The door is not properly closed. -The locking system is defective.	> Check that the door is closed. > Call the After-Sales Service Department.
The cooling fan continues to operate after the oven stops.	- The fan continues to work after cooking.	> Open the oven door to cool down the oven faster.

* Only for models with the pyrolysis function.



Caution

- Repairs to your appliance should only be performed by a professional.
Non-standard repairs may be a source of danger for the user.



Tip

If your intervention is not enough, contact the After-Sales Service without delay.

