

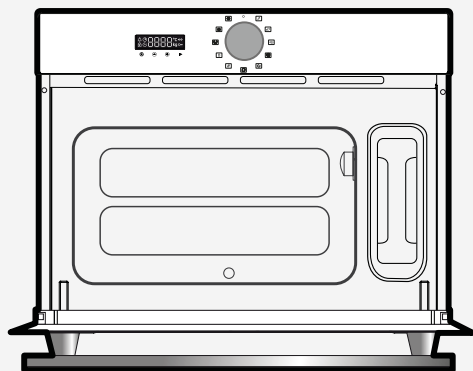
Brandt

► EN



USER INSTRUCTIONS EN

STEAM OVEN



CZ2100043



BYCert.6011825

Dear Customer,

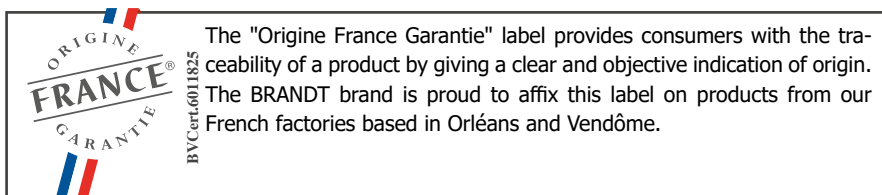
Thank you for purchasing and placing your trust in a **BRANDT** product.

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.



<https://brandt.com/>



Important: Before switching your appliance on, 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 USE.**

This leaflet is available for download on the website of the brand.

This appliance may be used by children aged 8 years and older, and by persons with impaired physical, sensory 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. The appliance should not be cleaned or maintained by children unless supervised.

— Children should 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.

— Do not use a steam cleaner.
— Do not use abrasive

cleaners or hard metal scrapers to clean the oven's glass door; they could scratch the surface and cause the glass to crack.

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 plug must be 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.

— Centre the oven



SAFETY INSTRUCTIONS

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 may be installed in a cabinet column, as shown on the installation diagram.

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

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

When in use, the appliance becomes hot. Hot steam will escape when you open the door of the appliance. Keep children at a distance.



ENVIRONMENTAL COMPLIANCE

The packaging material of this appliance is recyclable. Make sure to recycle them and thus contribute to the protection of the environment by depositing them in the municipal containers provided for this purpose.



Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances should 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.



CHOICE OF LOCATION AND BUILDING IN

The material of the cabinet supporting the appliance must be heat resistant (or covered with a heat-resistant material).

This appliance may be installed in a cabinet column.

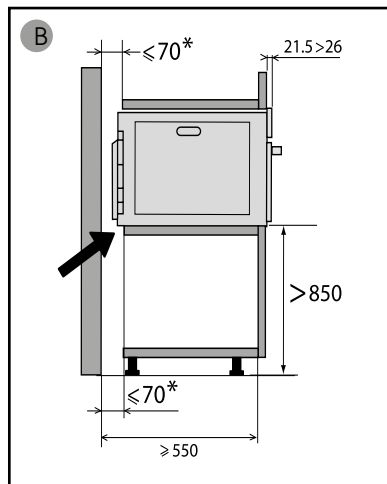
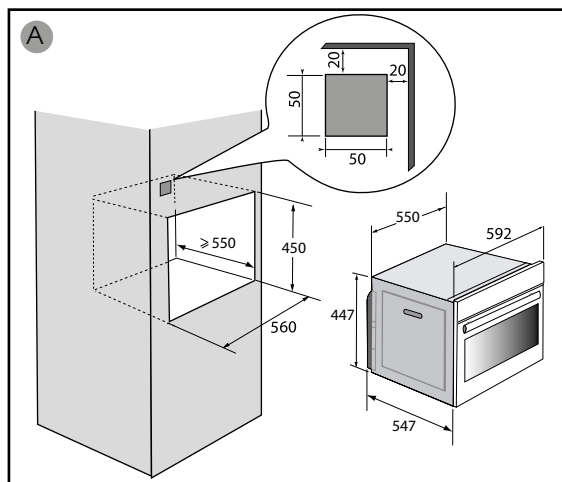
Drill a 2 mm diameter hole in the cabinet panel to avoid splitting the wood.

For greater stability, attach the oven to the unit with 2 screws through the holes provided on the side panels (C).



Tips:

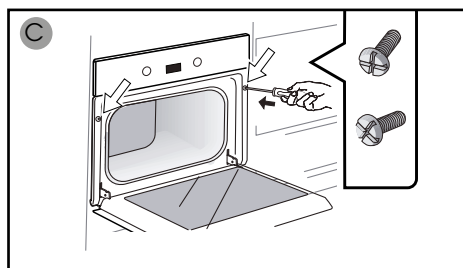
Installation should only be performed by qualified installers and technicians.



Warning

This appliance must be installed more than 850 mm up off the ground. This appliance may be installed in a cabinet column, as indicated on the installation diagram (**fig. A**).

Caution: if the back of the cabinet is open, the space between the wall and the surface on which the oven rests must be no more than 70 mm* (**fig.).**





ELECTRICAL CONNECTION

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.

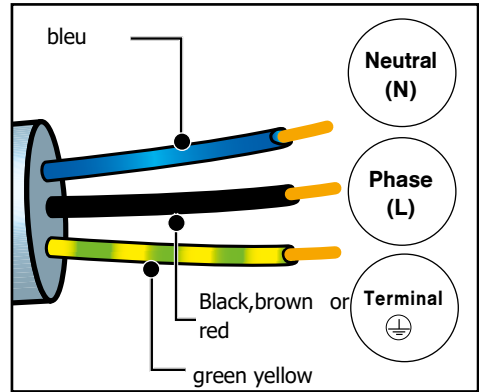
The oven must be connected via a standardised power cable with 3 conductors of 1 mm² (1 live + 1 neutral + earth) which must be connected to the network by means of an IEC 60083 standard power socket or via an all-pole cut-off device in compliance with the installation rules.

Check that:

- the electrical installation has sufficient voltage (220-240 Volts~ 16 Amps).

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

During maintenance operations, the appliance must be unplugged from the electrical grid; fuses must be switched off or removed.



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.



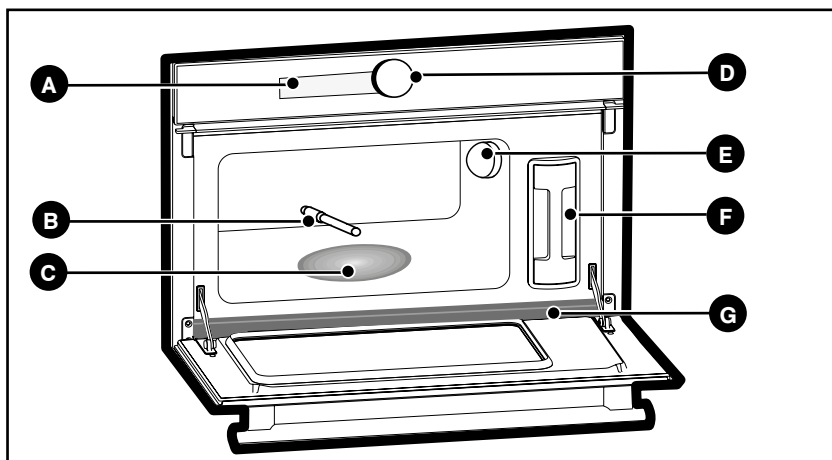
Warning:

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



Description of the oven

DESCRIPTION OF THE OVEN



A Display

E Lamp

B Water intake tube

F Tank

C Steam generator

G Gutter

D Control panel

DISPLAY



Cooking time

End of cooking

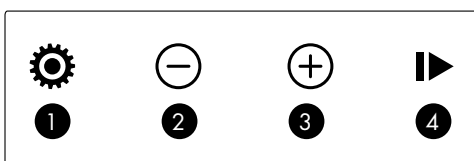
Keypad lock

Minute Minder

Temperature indicator

Temperature rise indicator

BUTTONS



1 Set clock and cooking time/Menu

2 Button -

3 Button +

4 Start



Description of the oven

ACCESSORIES

• Food dish (fig.1)

Perforated stainless steel cooking dish to prevent contact between food and condensation water

• Condensate dish (fig.2)

Stainless steel dish for the recovery of condensation water.



Tip

When cooking, place the dish in fig.1 on top of the dish in fig.2 the other way round, so that they do not nest inside each other.

For storage, place the fig.1 dish on top of the fig.2 dish the same way round, so that they nest inside each other.

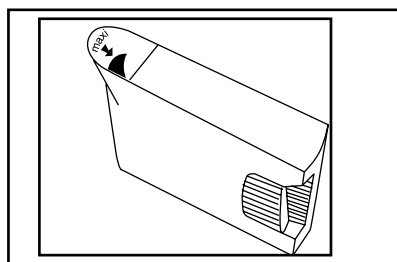
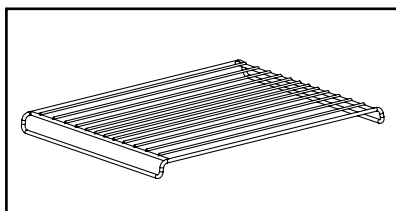
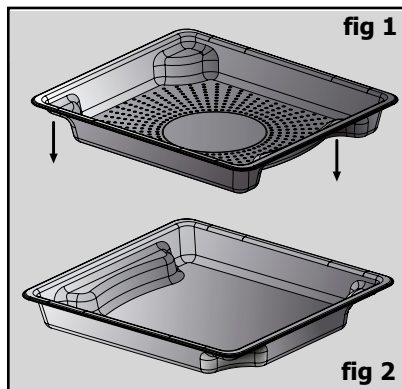
• Shelf

Stainless steel removable shelf: it must be placed in the oven.

• Removable tank

Tank providing an independent water supply to the oven.

Its capacity is approximately one litre (maximum level).





SETTING

SETTING THE CLOCK

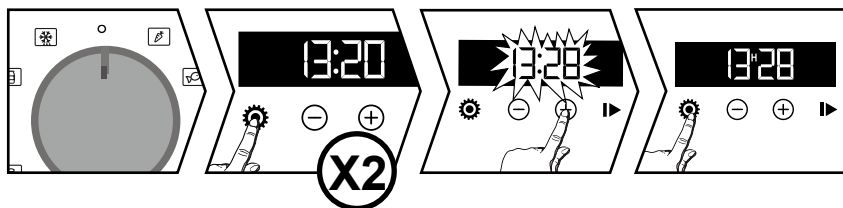
When switching on, the display flashes at 12:00.



Set the clock with + or -. Confirm with . If there is a power cut, the clock flashes.

• CHANGING THE CLOCK

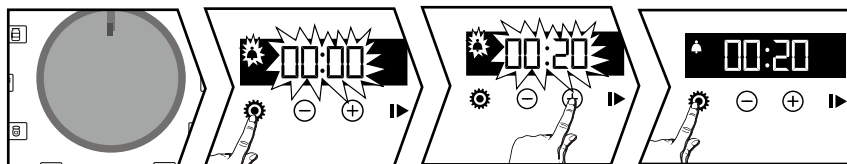
The function selector switch must be in the 0 position. Press ; the minute minder symbol appears.



Adjust the clock setting with + or -. Confirm with . The cooking end time is automatically saved after 1m30s.

TIMER

This function can only be used when the oven is off



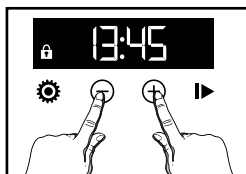
Press ; the symbol appears. The minute minder flashes. Set the minute minder with + and -. Press to confirm. The timer will then start. Once the time has lapsed, there is a sound signal. To stop it, press any key. The time appears again in the display.

NB : You can modify or cancel the 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.



Cooking

• KEYPAD LOCKING



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

SETTINGS MENU

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

Press  for a few seconds until you get to the "MENU" display to access the settings mode.

Press  again to scroll through the different settings.

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

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

OPERATING PRINCIPLE

The water contained in the tank arrives in the cavity via a pipe. This water is transformed into steam when it comes into contact with the hot surface of the floor of the cavity:

this is the steam generator.

There is no need to add water to the cooking dish. To ensure **REAL STEAM COOKING**, your oven is supplied with specially designed cookware that will produce perfect cooking.

USING THE TANK

You **MUST** fill the water tank to the max. level before cooking. Replace the tank in its housing by firmly pushing it **ALL THE WAY** until you feel it **LOCK INTO POSITION**.

Water management

In the event of a water circuit-related problem during cooking, the "no water" symbol appears and a beep is emitted.

This error relates specifically to:

- an empty tank.
- a poorly seated tank.

After these two items have been checked, cooking automatically restarts as soon as the door is closed.



IMMEDIATE COOKING

- Your oven has 9 automatic steam cooking functions (see Cooking Guide).

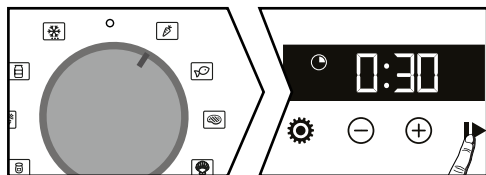
- One Manual function



- One Defrost function



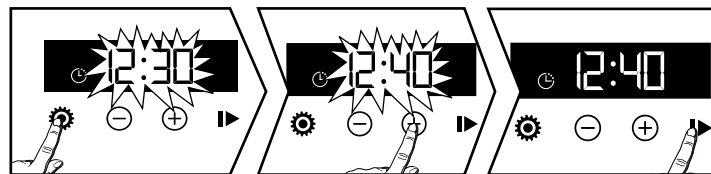
Turn the function selector to choose the required dish.



The display flashes. A cooking time is displayed depending on the food selected. You can modify the cooking time with the + and - buttons. Confirm with ►; cooking starts and the countdown is displayed.

DEFERRED COOKING

Select a cooking programme. Change the length of cooking if necessary. Press ⚙; the cooking end time symbol ⌚ flashes to indicate that it can be set.



You can modify the cooking time with the + and - buttons. Confirm with ►.



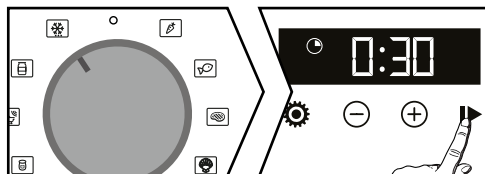
Caution

To avoid spoiling the dish, do not open the appliance door during cooking.



CHANGING THE COOKING TIME

You can change the cooking time during cooking.



To do this, press  and change the cooking time using + or -. Confirm with .

CANCELLING COOKING IN PROGRESS

You can stop cooking at any time by turning the control to zero.

If steam generation has not yet begun (approximately 1 minute), the oven stops immediately and the time display disappears.

If steam generation has already begun, the time changes to 3 minutes; a countdown begins and the steam escapes before the door is opened.

END OF COOKING

0:00 is displayed. A succession of intermittent beeps sounds for 10 minutes.

To stop the beeps, turn the selector to 0.



Caution

ALWAYS empty the tank after cooking.



GUIDE TO AUTOMATIC COOKING

Cooking Functions	Pre-programmed time	Min. time setting	Max. time setting
 Vegetables	20 min	5 min	1 hour
 Fish	15 min	5 min	1 hour
 Meat	50 min	5 min	1 hour
 Shellfis	10 min	5 min	1 hour
 Prepared meals	10 min	5 min	1 hour
 Cereals	20 min	5 min	1 hour
 Yoghurt	7 hours	5 min	10 hours
 Reheating	20 min	5 min	1 hour
 Conserve	25 min	5 min	1 hour

MANUAL MODE

With the manual function, you can choose the cooking temperature and time depending on the food (see table on next page).

Turn the function selector to .

The display flashes and a recommended cooking time is shown. Refer to the guide to manual cooking on the next page. Adjust the temperature and confirm with ; cooking starts and the time is displayed. You can change the cooking duration and temperature by pressing  and adjust the time or duration using + and -.



Cooking

	FOOD	TIMES	°C	PREPARATIONS	NOTES
VEGETABLES	Artichokes (small)	40 to 45 min.	100	placed upside down in the dish	• These times depend on the type, size and freshness of the vegetables. Follow the indications that appear in the "Preparations" column. • To check the degree of cooking, insert the tip of a knife into the thickest part of the vegetable; if it is cooked there should be no resistance.
	Asparagus	35 to 40 min.	100	for tips only, decrease cooking time	
	Broccoli	18 min.		in small bunches	
	Carrots	20 to 22 min.	100	in thin, round slices	
	Celeriac	25 to 30 min.	100	in thin slices	
	Pumpkin	15 to 20 min.	100	in cubes	
	Mushrooms	15 min.	100	in thin strips	
	Cabbage	30 to 35 min.		Brussels sprouts	
		22 min.	100	Cauliflower florettes	
		30 to 35 min.		Green, chopped	
	Courgettes	10 to 15 min.	100	in round slices	
	Chinese artichokes	20 min.	100		
	Spinach	20 min.	100	(fresh) stir	
		35 min		while cooking (frozen)	
	Chicory	30 min.	100	core removed, cut in half along the length	
	Fennel	22 min.	100	cut in half	
	Green beans	30 to 35 min.	100		
	Turnips	15 to 20 min.	100	in cubes	
	Fresh peas	20 to 25 min.	100	/	
	Leeks	25 min.	100	cut in half	
	Potatoes	25 min. 40 to 45 min.	100	cut into round slices whole	
SHELLFISH CRUSTACEANS	Scallops	10 to 12 min.	90	with seasoning	• Place the scallops on the rack on the glass dish, add herbs. • Place the shell fish on a bed of seaweed.
	Mussels/Whelks	20 to 25 min.	95	with seasoning	
	Crabs	25 min.	95	/	
	Lobsters	30 to 35 min.	95	depending on weight	
	Langoustines	12 to 15 min.	90	/	
FRUIT PUDDINGS	Apples/peaches/pears	10 to 15 min.	90	whole, peeled	• Times depend on ripeness.
	Compote	25 min.	95	fruit in strips	
	Creams	10 min.	90	in ramekins	



Cooking

FOOD Any quantity		TIMES	°C	PREPARATIONS	NOTES
FISH	Pike	25 to 30 min.	85	whole (1 kg)	• *Steaks: round slices of fish of 2 to 3 cm in thickness (180/200g) per person. • Insist on very fresh produce. • Place whole fish in the dish as they are or on bay leaves, fennel or other herbs. • As soon as cooking is complete, remove the skin, which will come away easily.
	Cod/hake	13 to 15 min.	85	steaks (180 g)*	
	Sea bream	20 to 25 min.	85	whole (1 kg)	
	Haddock	15 min.	75	fillets	
	Herring	20 min.	85	whole (200 g)	
	Pollack/coley	15 to 20 min.	85	steaks (180 g)	
	Monkfish	15 min.	80	depending on thickness	
	Mackerel	20 min.	85	whole (250 g)	
	Whiting/Cod	15 min.	75	fillets	
	Skate	25 to 30 min.	80		
	Red mullet	15 min.	80	whole (200 g)	
	Red mullet/Sole	10 min.	75	fillets	
	Rock salmon	20 min.	85	thick steaks (6 to 10 cm in length)	
	Salmon	15 to 20 min.	85	steaks (180/200 g)	
	Tuna	20 to 25 min.	100	steaks (180/200 g)	
	Trout	20 to 25 min.	100	whole (200 g)	
Whole (1 kg)			13 to 15 mins.		
MEAT	Pork (tenderloin)	25 min.	100	Chicken thighs: 35 to 40 min.	• Then brown under the grill in another dish.
	Poultry (breast)	20 to 25 min.	100		
	(stuffed)	25 min.	95	Roast turkey: 50 -60 min.	
	Sausages	20 min.	90	Mortreau 400 g	
	Black/white pudding	10 to 15 min.	90		
EGGS	start with very fresh eggs kept at room temperature.	7 min.	100	<u>Boiled</u> : placed directly on the rack.	
		8 min.	100	<u>Soft-boiled</u> : placed directly on the rack.	
		10 to 12 min.	100	<u>Hard-boiled</u>	
		5 to 6 min.	100	<u>Fried</u> : broken into an individual dish placed on the rack and covered with cooking film.	
			90	<u>Pan</u> : see detailed recipes.	
RICE, PASTA SEMOLINA	Place directly in a dish then cover with water or milk. The steam is not sufficient to saturate these inflating foods. Place a sheet of aluminium foil on the dish to prevent water droplets from falling in.				
	Rice pudding	30 min.	100	100 g rinsed rice - 20 cl milk - 2 tablespoons sugar	• Fluff with a fork when cooking is complete.
Semolina	20 min.	100	200 gr (1/4 litre water)		



DEFROSTING

Turn the function selector to .

The display flashes. You can change the cooking time. To do this, press  and change the cooking time using + or -.

Confirm with ; defrosting starts and the countdown is displayed.

DEFROST GUIDE

VEGETABLES	In balls (spinach, etc.)	placed in the dish	25 min
	In a block	placed in the dish	40/45 min.
FISH	Trout (whole)	placed in the dish	30 min.
	Salmon fillet	placed in the dish, turned over mid-way through	25 min.
	Filletts (covered with film)	placed in the dish	15/20 min. depending on thickness
	Shrimps	placed in the dish	10/12 min.
MEAT	Chicken thighs	placed in the dish, turned over mid-way through	40/45 min.
	Chicken breasts (covered with film)		25 min.
	Sausages	placed in the dish	25 min.
	Chops (pork, veal, etc.)	placed in the dish, covered with film, turned over mid-way through	25/30 min.
	Cubes of liver (for skewers)	separate mid way through cooking	55/60 min.
FRUITS	Mixed red berries	placed in the dish	15 min.
	Compote (apples, etc.)	covered with film	35/40 min.
PASTRIES AND CAKES	Doughnuts	kept in the packaging, placed on the rack	15 min.
	Pains au chocolat	kept in the packaging, placed on the rack	15 min.



EXTERNAL SURFACE

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

Caution

For any cleaning operation inside the oven cavity, the oven must be switched off. Before starting to disassemble the appliance, allow it to cool down and ensure that it has been disconnected from the power supply.

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.

ACCESSORY MAINTENANCE

Dish washer or hand washable, with a small amount of detergent. Soak them if they are very dirty.

CLEANING THE CAVITY (after each use).

Wipe the cavity with a dry cloth after the steam generator has cooled or let the cavity air-dry by leaving the door open.

CLEANING THE WATER INTAKE TUBE (ONCE A MONTH).

Remove the water intake tube by unscrewing it.

Remove any hard-water deposits that may be inside (using a thin, pointed object such as a thin skewer or a knitting needle).

CLEANING THE STEAM GENERATOR (ONCE A MONTH).

Pour 1/2 cup of white alcohol vinegar on the generator.

Leave for a few minutes, then clean and rinse with water.

Do not use sponges, abrasive powders or coffee maker descaler.

CLEANING THE GUTTER.

Remove this gutter by pulling it upward. Wipe it and return it to its position using the three notches provided.

BULB REPLACEMENT

Bulb specifications:

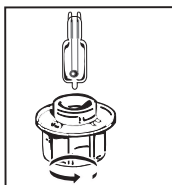
25 W, 220-240 V~, 300°C, G9.

This product contains a light source of energy efficiency class G

You can replace the bulb yourself when it stops working. Unscrew the window and take out the bulb (use a rubber glove to make removal easier). Insert the new bulb and replace the window.

Warning

Make sure the unit is disconnected from the power supply before replacing the bulb to avoid the risk of electric shock. Do this when the unit has cooled down.



TROUBLESHOOTING

You may resolve certain little problems yourself:

The display does not light up. Check the power (fuse OK).

Water or steam leak around the door during cooking. Check that the oven door is properly closed.

The oven light is not working. Replace the bulb or fuse of your installation. Check that the oven is properly connected.

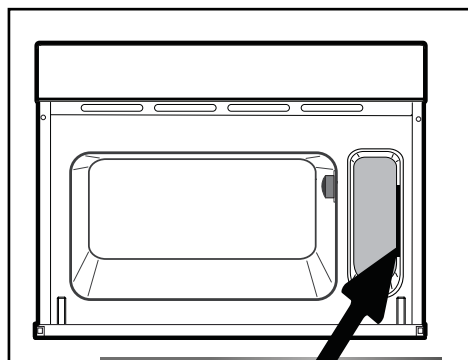
The oven is not heating. Check that the oven is correctly connected. Check that the oven is not set to "DEMO" mode (see settings menu).

Contact the after-sales service if one of the faults persists.



REPAIRS

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.



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

B: Commercial reference

C: Service reference

H: Serial number

GENUINE PARTS

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





FUNCTION PERFORMANCE TESTS

STEAM TESTS: as per IEC 60350-1 Art. 8

Broccoli	100% steam	500 g	18 min. dish 1 inside dish 2
Frozen peas	100% steam	1000 g	27 min. dish 1 inside dish 2

