

Brandt

GUIDE D'INSTALLATION ET D'UTILISATION

Cuisinière

INSTRUCTION MANUAL

Cooker

KV1540W / KV1540X / KV1550W / KV1550X / KV1550A / KE1500W

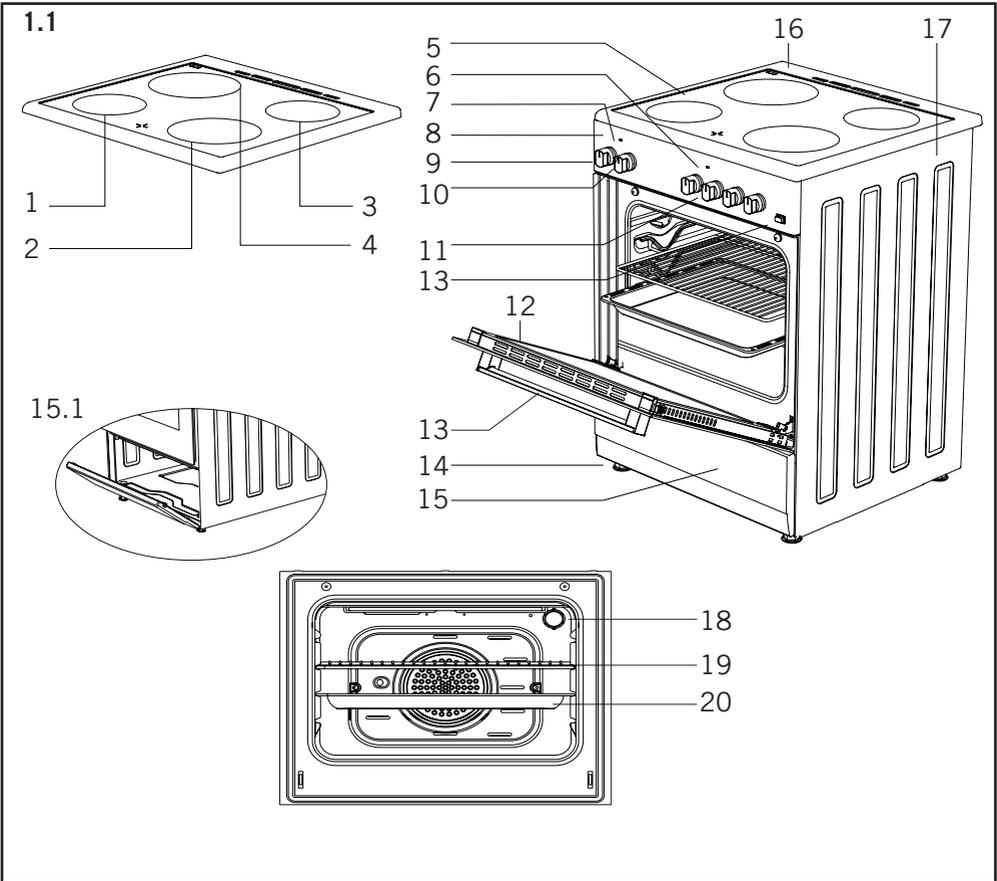


1 IDENTIFICATION OF THE APPLIANCE

Dear Customer,

Our objective is to make this product provide you with the best output which is manufactured in our modern facilities in a careful working environment, in compliance with total quality concept.

Therefore, we suggest you to read the user manual carefully before using the product and, keep it permanently at your disposal.



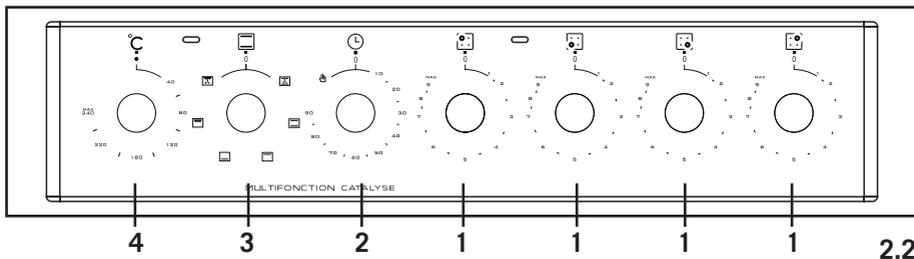
- 1. Heating Place
- 2. Heating Place
- 3. Heating Place
- 4. Heating Place
- 5. Glass Top Plate
- 6. Cooker Section Led Lamp
- 7. Oven Section Led Lamp
- 8. Control Panel

- 9. Thermostat Knob
- 10. Command Knob For Oven
- 11. Regulators For Hobs
- 12. Glass Oven Door
- 13. Handle
- 14. Plastic Leg
- 15. Lower Cabinet Door
- 15.1. Flap Door

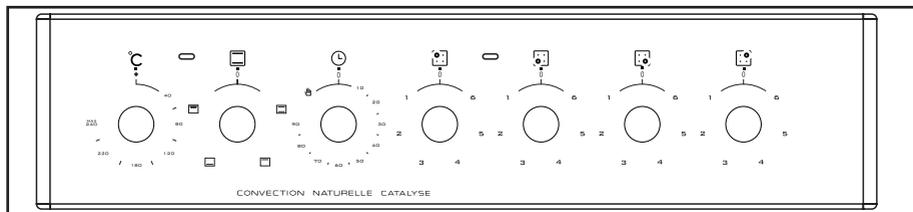
- 16. Metal Top Plate
- 17. Side Panel
- 18. Lamp
- 19. Grill
- 20. Standard Tray

2 Control Panel

2.1

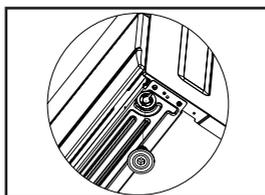
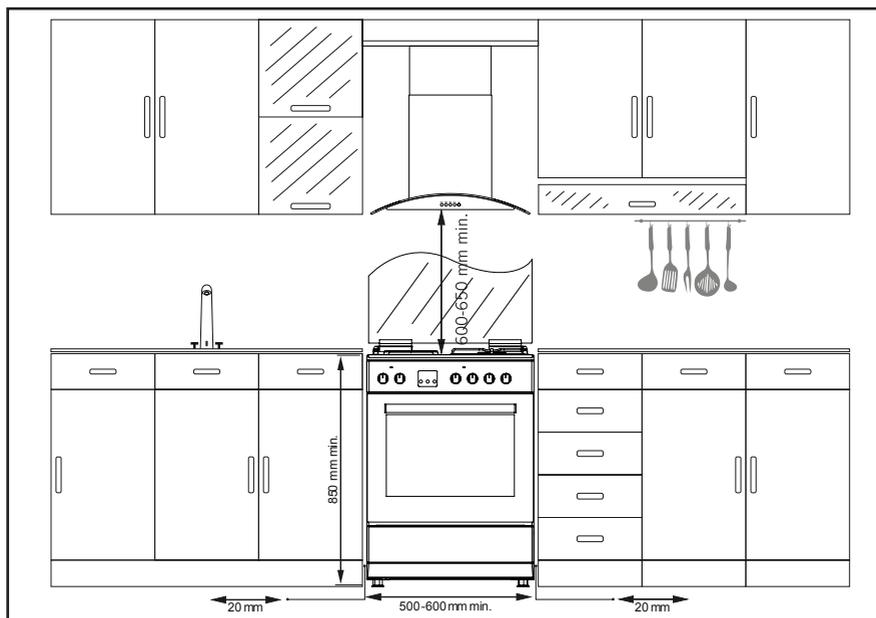


2.2



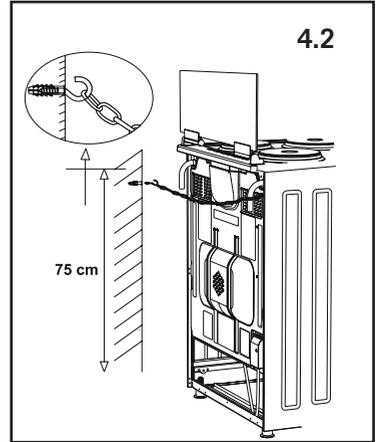
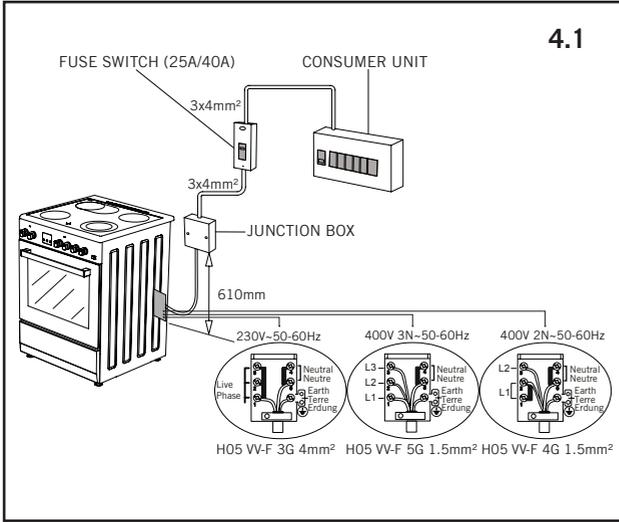
3 Positioning and Installation of the cooker

3.1

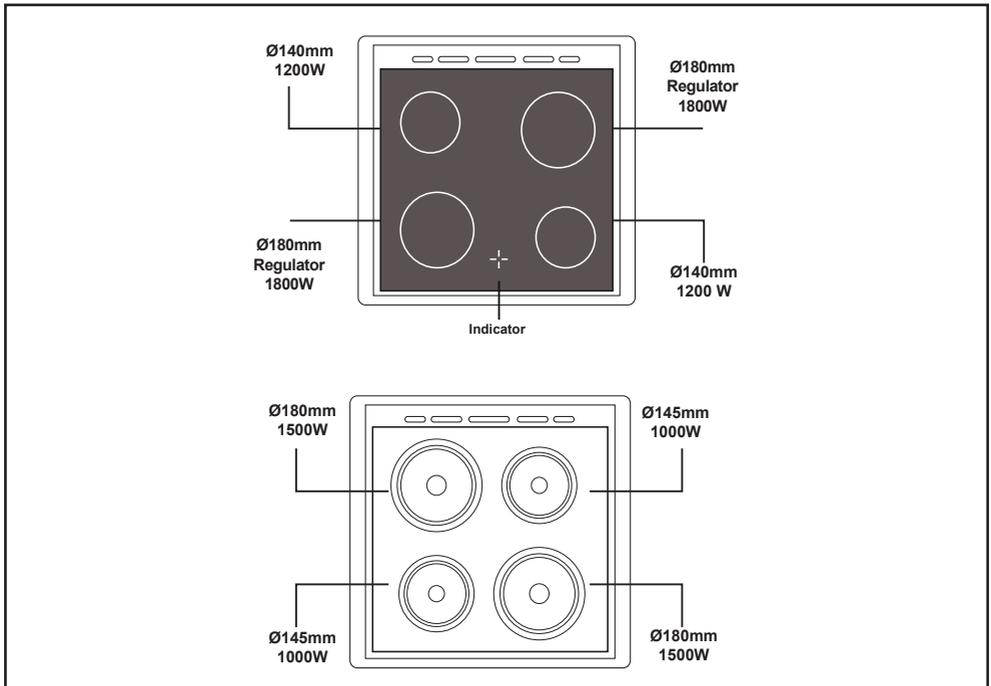


3.1.2

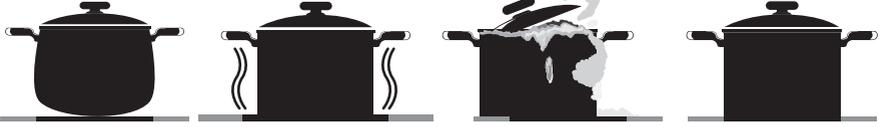
4 Connecting the cooker to power supply & Chain Connection Scheme



5 Using the Hobs



5.1



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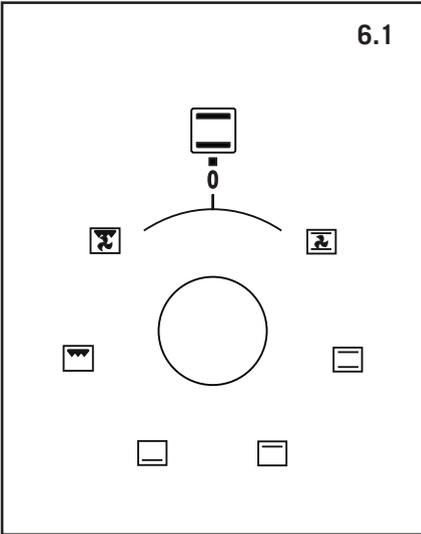
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False

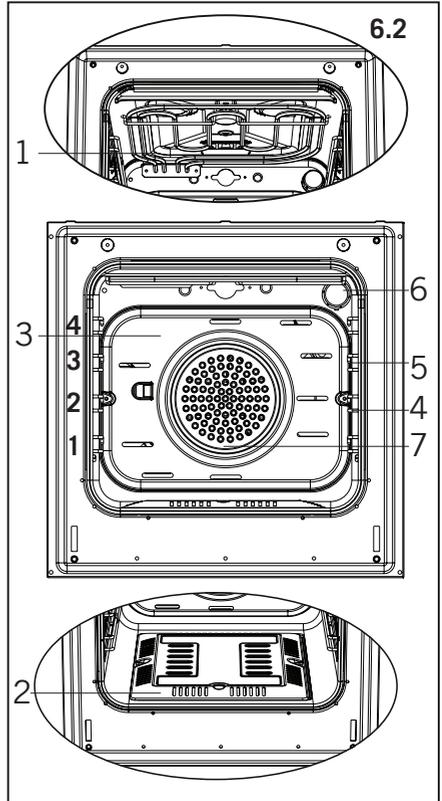
True

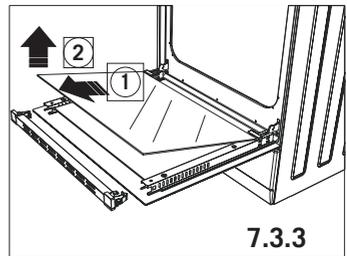
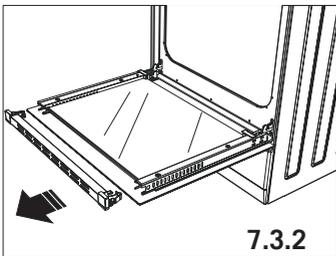
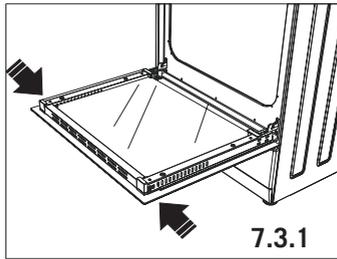
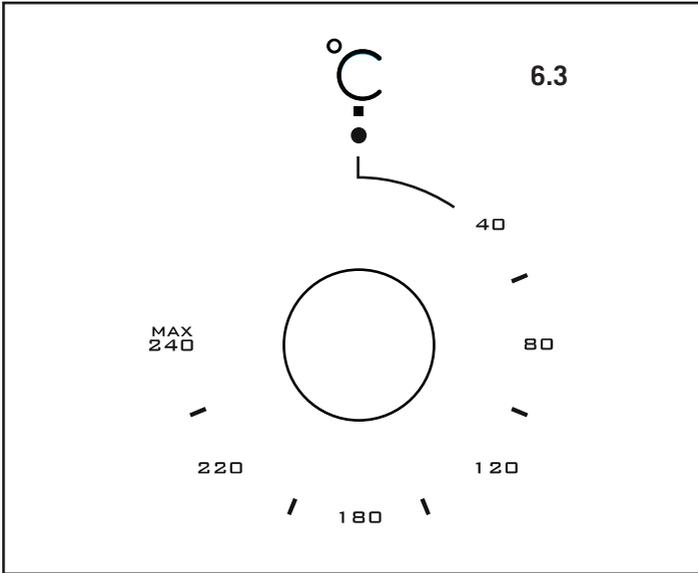
6 Using the oven

6.1

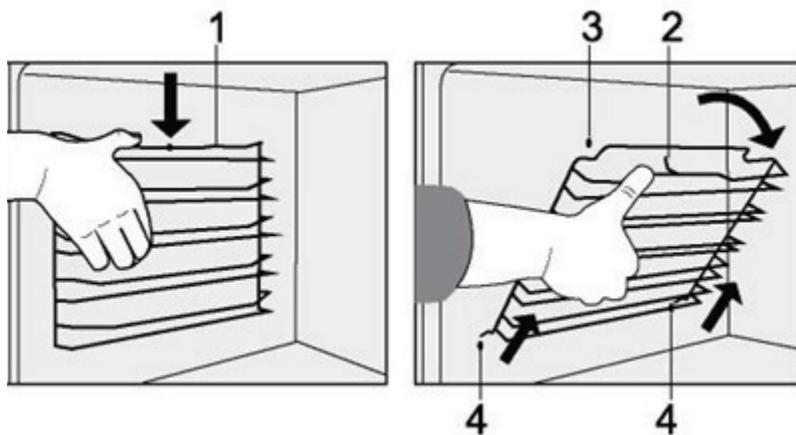


6.2

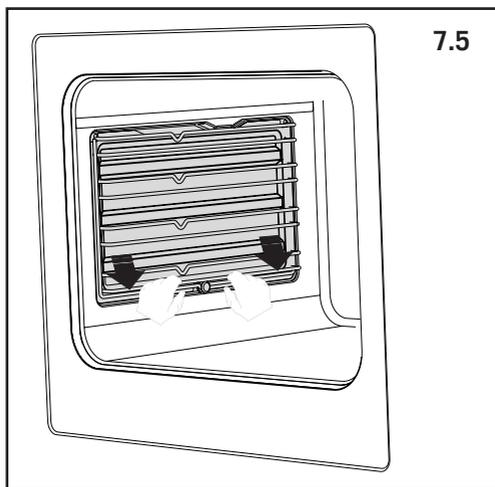




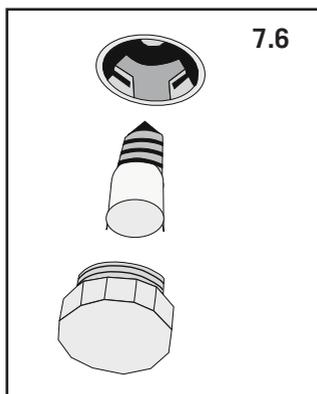
7.4



7.5



7.6



The appliances comply with the following Directives:
2006/95/WE – The Low Voltage Directive
2004/108/WE – 2004/108/EC Electromagnetic Compatibility

NOTE!

Before installing and operating the appliance, please read this instruction manual carefully. All graphic illustrations contained in this instruction manual are numbered. The numbers appearing on illustrations correspond to the numbers in the text.

1 Identification of the appliance and Product Specification

Please compare the heating elements illustrated in figures 1.1 and the control panels shown in figures 2.1 & 2.2 with the heating element and the control panel fitted in your cooker.

1.1 Intended use

This Free Standing Electric cooker is intended for preparing meals at household only. The use of this appliance for other purposes is prohibited!

1.2 Class of appliance – 1 (stand-alone)

1.3 Output Vitroceramic Cooker:

2x140mm 1200W / 2x180mm 1800 W

1.4 Output Hotplate Cooker:

2x145mm 1000W / 2x180mm 1500 W

1.5 Construction and accessories

The Construction and accessoires of Free Standing Cooker is listed on page 2 (Fig 1.1)

2.1 Control panel

Fig (2.1)

- 1 - Hob Control Knobs
- 2 - Mechanic Timer
- 3 - Oven Function Control Knob
- 4 - Temperature Adjustment Knob

Important information:

1. This appliance is not intended for use by individuals (including children) with impaired physical, mental or sensory functions or individuals

with insufficient experience or knowledge of the appliance, unless the use of the appliance by such persons takes place under proper supervision or in accordance with the instruction manual supplied to them by persons responsible for their safety. Never let children play with the appliance.

2. The appliance must be installed in accordance with the regulations in force and should be used only in well ventilated rooms.

3. Packaging materials should be kept away from children as they might be very dangerous for them.

4. The product should be installed 8 hours after it has been placed in the kitchen.

5. Prior to installation, ensure that the local supply conditions and the adjustment conditions are compatible with the specifications indicated in the nameplate.

6. The appliance is suitable for connecting to a flue gas outlet. It must be installed and connected in accordance with the valid installation regulations. Particular attention must be given to the relevant requirements regarding ventilation.

7. No unauthorized repairs are allowed, except for replacing the oven lamp bulb, on pain of voiding the warranty rights.

8. Never lift the cooker by taking hold of the handle on the door of the oven.

9. In order to upgrade the appliance and to continually improve its quality, the manufacturer reserves the right to introduce changes in the appliance, without prior notification to the users. However, such modifications will not cause any difficulties in using the appliance.

Safety recommendations:

- When in use, the cooker becomes very hot. Care should be taken to avoid touching hot elements inside the oven. Special attention should be paid to children.*

- Connection leads of other household electrical equipment used while the cooker is being operated should be kept away from its hot elements. Care should be taken not to press connection leads with the hot oven door.*

- Use dry protective gloves when moving the dishes off the hob or the baking tins out of the oven.*

- Overheated fats and oils may easily catch fire, therefore the dishes prepared with fat or oil should only be cooked under supervision. Never leave*

the appliance unattended with burners turned on.

- *Inflammable items should be kept well away from the burners.*
- *Never place inflammable or heat-sensitive items in the drawer or inside the oven.*
- *Never overload the oven door when open. Do not sit or stand on it.*
- *Always stand back when opening the oven door so that the accumulated hot air can dissipate safely.*
- *Never place pots on gas burners if they protrude outside the hob.*
- *Heat and humidity are generated in rooms where cooking or baking appliances are installed and used. Ensure good ventilation in the kitchen – make sure that ventilation grates are open or install mechanical ventilation devices (a hood with mechanical absorption of odours).*
- *Intensive and long-term use of the appliance may require additional ventilation, e.g. opening the windows or increasing the effectiveness of ventilation system by setting the hood control to a higher level, if available.*
- *Do not use the appliance for heating rooms.*

Important Tips:

- *Never place deformed or unstable cookware on pan supports as they may turn over and spill the burners.*
- *Never place empty cookware over a lit burner.*
- *Before taking a dish off the burner, reduce the flame or put it out completely.*
- *Keep the burners clean; prevent the dishes from overflowing and flooding the burners.*

3. Positioning and Installation of the cooker

3.1. After removing the packaging, check the appliance for any visible damage. Do not install the cooker if the appliance has been damaged during transport.

3.2. Remove all stickers from the appliance. Clean all parts of the cooker thoroughly to remove the remaining glue.

3.3. The room where the cooker is to be installed should be dry and well ventilated.

3.4. The position of the cooker should ensure free access to all controls. It is not recommended to place the appliance on the base.

3.5. The appliance should be installed away from flammable materials. The kitchen wall adjacent to the cooker should be made of non-flammable materials.

3.6. Provide sufficient open space above the cooker to allow cooking vapours to dissipate. A ventilating hood can be installed in order to absorb or discharge the vapours. The distance between the hob and the hood should be at least between 600 - 650 mm (fig. 3.1).

3.7. The cooker should be installed in a set of cabinets not higher than 850mm (above the floor). Do not fit kitchen cabinets over the cooker.

3.8. The cooker is fitted with levelling feet which allow adjusting the level of the appliance. The feet are accessible after tilting the cooker (fig. 3.1.2). Rotate the feet one way or other, as required.

4. Connecting the cooker to power supply and Preparation for use

4.1 The cooker is equipped with the connection box and must be connected to the consumer unit properly (fig. 4.1).

Before connecting to a power supply, ensure that:

– the voltage indicated on the nameplate matches the mains voltage at the site where the appliance is connected

– the performance of the power supply at the place of connection is sufficient to meet the maximum power requirements of the appliance, as specified on the nameplate.

- **The mains socket should be easily accessible to the user.**
- **Make sure that the power cord does not come into contact with hot parts of the cooker.**

Preparation for use

- Wipe the enamelled and glass surfaces with a soft damp cloth.
- Remove the equipment and foil from the oven and clean it with warm water with added detergent.
- Before the first use, close the oven door and turn the oven on for ca. 30 minutes. The oven must be empty when heated. Turn the oven control knob in order to ignite the oven and the temperature adjustment knob to around 250°C. The smoke and smell produced during this procedure are only slight, provided that the room is well ventilated, e.g. by opening the windows. After it has cooled down, clean the oven according to instructions set forth in section “Cleaning and Maintenance”.

Table 1 Burner power supply

TECHNICAL FEATURES OF YOUR OVEN	
SPECIFICATIONS	50x60
Outer width	500mm
Outer depth	634mm
Outer height	825mm
Lamp power	15W
Thermostat	40-240°C
Bottom heating element	1000W
Turbo heating element	1800W
Grill heating element	1500W
Supply voltage	230/400V/50-60Hz

5 Using the Electric Hobs

Ceramic Heater ø140	1200W X 2
Ceramic Heater ø180	1800W X 2
Hotplate ø145	1000W X 2
Hotpalet ø180	1500W X 2

5.1 Cookware selection

- Cookware base diameter should be 2-3 times greater than the diameter of the hob (fig.5.1). Cookware should not protrude outside the hob (fig.5.1).
- Cookware should always be clean and dry as it will then conduct and retain heat well.
- During cooking, the cookware should be covered with lids to prevent excess amounts of vapour from accumulating in the kitchen.

Minimal cookware dimension:

- for medium burner – Ø 140mm
- for large burner – Ø 180mm

6. Using the oven

6.1 Parts and accessories (fig. 6.1)

[1], [2], [3], [4], guide levels

- 1 – Upper Electric Resistance
- 2 – Bottom Electric Resistance
- 3 – Perforated Shield
- 4 – Ladder Guides
- 5 – Catalyse
- 6 – Oven Lamp
- 7 - Turbo Fan Ring

6.2 Oven control knob (fig. 6.2)

Oven control knob enables the user to select a function suitable for preparing a particular dish. The knob can be rotated in both directions. Shown below are functions applicable for oven.

Lower heater turned on

Heat is delivered by the lower heater located beneath the floor of the oven. This function allows for extra heating the bottom surface of the dish.

Upper heater turned on

This heating method can be used for extra heating of the top surface of the dish.

Lower and upper heater turned on – conventional baking

Both heaters deliver heat to the oven. Dishes should be placed on one level of the oven, preferably the middle one. This kind of heating is ideal for cooking cakes, meat, fish, bread, pizza, etc.

Turbo function

The fan circulates hot air around the dish which is being prepared in the oven. This function requires temperatures lower than in traditional baking methods.

Traditional grilling

This function is intended for grilling small size dishes (steaks, kebabs, sausages, fish, toasts, krouts, etc.) The dish should be placed on a baking tray or a roasting spit on the middle level of the oven. The grilling time is assumed approximately 8 - 10 minutes per each centimeter of thickness. Before starting to grill your dish, pre-heat the oven at a maximum temperature. At half grilling time, turn the dish upside down.

6.3 Temperature adjustment knob

Temperature adjustment knob (fig. 6.3.) enables to adjust the temperature in the oven and maintain it at the desired level. The temperatures indicated on the knob correspond to the temperatures in the oven (after the heat-up).

Adjusting the temperature – turn the knob right to the desired position within the temperature range of 50 – 250 °C.

After baking – turn the knob left and set it to zero indicated by a symbol of a dot (•).

6.4 Oven light

For your comfort and safety, the oven has been fitted with a light bulb which lights up the inside of the oven during its operation. The light turns on after any of the available baking functions has been selected and goes off after the oven has been switched off.

6.5 Accessories:

Tray: Used for pastries (cookies, biscuits ,etc...).

Wire Grill: Used for frying and/or placing to foods to be baked, fried and frozen foods on the desired rack.

6.6 Using the oven

1. Heat the oven and put the baking tin containing the dish at a selected oven level (fig. 6.3)
2. Select a baking function using the oven control knob, e.g. (fig. 6.1).
3. After baking, switch off the oven by turning the oven control knob and the temperature adjustment knob to zero (off).

Note!

1. When in operation, the appliance must not be left unattended, as certain parts of the cooker may become very hot. Keep children well away!

2. In ceramic-enamel ovens, dishes must not be placed on the highest level [4].

6.7 Oven use

- For baking cakes, traditional metal cake tins may be used as well as Teflon, ceramic, glass or aluminium foil cake trays. The most universal are metal tins due to their various shapes and application. Before first use, all metal cake tins must be baked in a well-heated oven to remove the smell.
- Fill the tins 2/3 full of dough, leaving enough place for it to rise.
- Ceramic, glass, enamelled steel and cast-iron cookware with heat-resistant handles may be used for roasting meat.
- Before putting a cake into the oven, the oven must be pre-heated.
- During baking the dough should be heated evenly. This can be done by choosing the  or  function.
- If the dough outer layer is too brown, next time place the cake tin on a lower level in the oven, set a lower temperature, and allow the dough to bake longer.
- If the dough bottom is too brown, next time place the cake tin on a higher level in the oven and set a lower temperature.
- If you place dough in the overheated oven, the cake may be doughy or fail to rise. If the dough stays in the oven too long, it may dry out or the outer layer may become too brown.
- When selecting the baking time and temperature take into account the weight and consistency of the pastry.
- Place utensils with food at any level of the oven, depending on the used function.
- Observation and experience help in choosing the best level, temperature and oven function for a particular dish.
- It is recommended to start the first baking with medium temperatures, according to the recipe, and then adjust the temperature to suit the needs the next time. If baked in lower temperatures, the cake becomes evenly brown all over its surface.
- In order to check whether the cake is baked, it should be pierced with a thin wooden rod a few minutes before switching off the oven. The cake is ready if it does not stick to the rod. After baking the cake should be kept in the oven for about 5 minutes.

- The following are recommended when using the oven:
 - do not use the oven for storage purposes,
 - cake tins, casseroles and dishes for roasting meat should be placed on the grid iron (centrally) and not on the tray,
 - when selecting cooking parameters, take the type of cookware to be used into consideration; dishes have different levels of heat conduction depending on their material, wall thickness and colour.

Important !

Below in tables the approximate cooking times for various foods have been summarized. These are only suggestions and in practice these values may vary. We recommend making several tries for a particular dish and noting down the optimum time and temperature.

Table 2 Cooking Time Table

Meals	Temperature (°C)	Rack position	Cooking time (min.)
Creamed cake	150-170	2	30-35
Pastry	200-220	2	35-45
Biscuit	160-170	3	20-25
Cookie	160-170	3	20-35
Cake	160-180	2	25-35
Braided cookie	200-220	2	30-40
Filo Pastry	180-220	2	35-45
Savory pastry	160-180	2	20-30
Lamb meat	210-230	1	90-120
Veal	210-230	1	90-120
Mutton	210-230	1	90-120
Chicken (pieced)	210-230	1	75-100
Fish	190-210	2	40-50

7. Cleaning and maintenance

NOTE !

Before proceeding with cleaning, disconnect the cooker from the power supply.

7.1 General Tips

- The cooker should be kept clean. The following may not be used for cleaning: abrasive powder cleaners, metal scouring pads, aggressive chemical agents or sharp objects.

- Stainless steel elements, knobs, dials and the control panel should be cleaned with mild liquid detergents containing no abrasive agents.
- For enamelled parts use a soft brush or sponge moistened with warm water containing mild detergents, avoiding excessive water. For heavily soiled surfaces use kitchen-cleaning agents.
- Do not clean glass surfaces using any abrasive agents or metal items, as they may scratch the surface and cause the glass to break.
- The hob must be kept clean and dry to ensure their trouble-free operation.
- Immediately after use, trays and tins for baking and roasting should be soaked in warm water with detergent and then washed and wiped dry.

7.2 Cleaning the oven

- Before cleaning the oven, ensure it is completely cool. Hot heaters may cause burns.
- Preferably clean the bottom of the oven after each use to avoid re-heating of food and fat remnants.
- During cleaning the upper wall of the oven pay attention to electric heaters, temperature sensor and the oven lamp; do not change position of sensor setting.
- To facilitate cleaning of the enamel elements inside the oven you can disassemble both sets of guides.

NOTE !

1. It is forbidden to clean the oven with the use of steam pressure cleaners.

7.3. CLEANING AND MAINTENANCE OF THE OVEN'S FRONT DOOR GLASS

Remove the profile by pressing the plastic latches on both left and right sides as shown in (Fig. 7.3.1) and pulling the profile towards yourself as shown in (Fig. 7.7.2) Then remove the inner-glass as shown in (Fig. 7.3.3) After cleaning and maintenance are done, remount the glass and the profile in reverse order.

Make sure the profile is properly seated in its place.

7.4. Removing the guides:

- press down the top bar of guides 1 in order to release catch 2 from hole 3 (fig. 7.4),
- tilt guides 1 toward the inside of the oven and slide the lower bars from holes 4,
- steep the guides in a solution of lukewarm water and detergent, and

then brush them with the use of a sponge or a soft brush.

- If the light bowl is dirty, switch off the appliance, unscrew the bowl, and wash and dry it thoroughly (fig. 7.6.)
- Enamelled ovens are coated with ceramic enamel.
- For enamel surfaces use kitchen-cleaning agents.
- For removing difficult baking stains, special oven cleaning agents are recommended. However, these agents are caustic and therefore should be used in small quantities and with utmost care. Please follow the manufacturer's instructions carefully.

7.5 Catalytic Walls

Catalytic walls are located on the left and the right side of cavity under the guides. Catalytic walls banish the bad smell and obtain the best performance from the cooker.

Catalytic walls also absorb oil residue and clean your oven while it's operating.

Removing the catalytic walls: In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically. The catalytic walls must be changed after 2-3 years. (fig. 7.5)

8.Troubleshooting

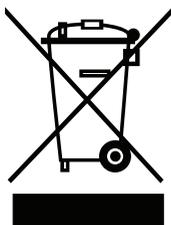
NOTE !

Before proceeding with the troubleshooting, disconnect the cooker from the power supply to avoid being electrocuted.

- In the warranty period all repairs except for the ones specified below should be carried out by the authorised Servicing Point.
- If there are some disturbances during the use of the appliance, follow the guidelines below to check if you can repair the defect yourself.

Problem	Solution
Parts made of stainless steel (inox) develop stains that cannot be removed with the use of standard cleaners	<ul style="list-style-type: none"> ●Stainless steel surfaces should be cleaned each time they get soiled and only with the use of special stainless steel cleaner.
Damaged power lead	In order to avoid hazards, damaged power lead should be exchanged at the manufacturer's or by a specialist servicing point, or by a qualified person.
Cooking results are not what you expected	The cooking parameters given in the instruction manual should be treated as guidance only. In practice, these parameters are dependable on the weight and consistency of food, cooking tray level, etc. Therefore, we recommend making a few trials for your favourite foods and then writing down the optimal time and temperature.
Oven does not work	<ol style="list-style-type: none"> 1. Please check the plug of power supply cord has well connection with wall socket or not. 2. Please check power supply cord for any damage problems if you can not solve the problem, to apply manufacturer-supplier services agent or similar qualified person. 3. Check that the timer settled is at the correct position.

9. Environment



This device is labelled, in accordance with Council Directive 2002/96/EC, with a symbol of a crossed garbage container. This labelling means that the device, upon end of its life cycle, should not be disposed of together with other household waste. The user is responsible for having the device collected by appropriate entities responsible for disposal of used electrical and electronic devices. Appropriate disposal of used electrical and electronic devices allows to avoid hazards to the humans and the environment connected with inappropriate storage and processing of such devices.

