

注：

此页作为提醒印刷厂对印刷的要求，不属于印刷内容。

规格：A5

材质：80g双胶

封面彩色，内容黑白

LOGO Pantone号：2034C

The logo for BRÖHN, featuring the brand name in a bold, white, sans-serif font with a red dot over the 'O', set against a solid red rectangular background.

BRÖHN

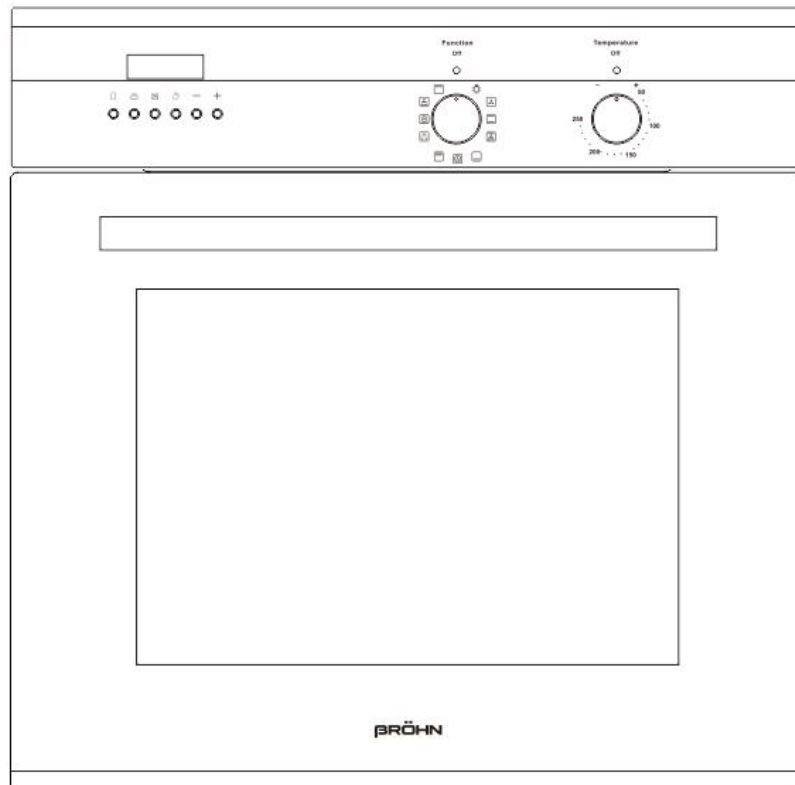
Providing the best for a better future

Please read this instruction manual carefully before using the product,
and keep it for future reference.

Instruction Manual

60 cm Built-in Electric Airfry Oven, Model Code: BRO6010FP

INSTRUCTION MANUAL



60cm Built-in Electric Airfry

Oven BRO6010FP

**NOTE: This oven has a large cavity.
Preheating for about 10 minutes is recommended before cooking.**

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1 PACKAGE

1.1 IMPORTANT - CHECK FOR ANY DAMAGE OR MARKS

Please thoroughly inspect your goods **at the delivery time**, if you notice any damage to your goods:

- Please notify the delivery team at the time of delivery and **do NOT accept damaged product**.
- Please notify us immediately as the problem can be instantly solved and damaged product return to the courier office.

When you open the package and find the appliance is damaged or marked, you must report it within 24 hours. Do not install or connect the item, keep the package as original, if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.

Evidence of damage will be required.

1.2 HANDLING

- Do not use the door and/or handle to carry or move the appliance.
- Carry out the movement and transportation in the original packaging.
- Pay maximum attention to the appliance while loading/unloading and handling.
- Make sure that the packaging is securely closed during handling and transportation.
- Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
- Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

1.3 BEFORE USING YOUR NEW APPLIANCE

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your appliance.
- This instruction manual has been prepared jointly for multiple models. Some of the specifications explained in the manual, may not be included in your appliance. Pay attention to the explanations with illustrations while reading the manual.

NOTE:

This instruction manual has been prepared jointly for multiple models. Some of the specifications explained in the manual, may be slightly different or not be included in your appliance. Pay attention to the explanations with illustrations while reading the manual.

2 SAFETY WARNINGS

2.1 IMPORTANT INFORMATION

Read this manual thoroughly before you start using the appliance.

The safety precautions instructions reduce the risk of fire, electric shock and injury when correctly complied to.

Please take notice of all warnings, follow the instructions, basic precautions and accident prevention measures when using this appliance.

NOTE: *This appliance should be installed by a licensed electrician or warranty will be voided.*

2.2 GENERAL WARNINGS

- Cooking process shall always be supervised.
- Never try to put out the fire with water. Only shut down the device circuit and then cover the flame with a cover or a fire blanket.
- Do not heat closed cans and glass jars. The pressure may lead jars to explode.
- Be careful when using alcohol in your foods. Alcohol will evaporate at high temperatures and may catch fire to cause a fire if it comes in contact with hot surfaces.
- After each use, check if the unit is turned off.
- If the appliance is faulty or has a visible damage, do not operate the appliance.
- Do not touch the plug with wet hands. Do not pull the cord to plug off, always hold the plug.
- The packaging materials are dangerous for children. Keep packaging materials away from the reach of children.

2.3 INSTALLATION ADVICE

- Make sure that furniture and housing are able to withstand high temperatures from the use of the oven.
- Vinyl and laminate kitchen furniture are prone to heat damage or being discoloured from the heat. We assume no liability from any damaged cause by this appliance being installed in close proximity to the materials or furniture that cannot handle the heat. Make sure the room has plenty of ventilation as heat, steam and moisture will be produced from the oven while in use. If the oven will be used for long periods of time, extra ventilation is needed.
- Make sure that no cables come into contact with where the oven can get hot.
- Do not install oven next to soft furnishings or curtains.
- If power cord is damaged, it must be replaced immediately by a qualified electrician to avoid hazard.

2.4 USAGE CONDITIONS AND RESTRICTIONS

- Supervision over children is to ensure that they do not play with the appliance. Never allow them to use, play with or crawl inside the appliance. Cleaning and maintenance must not be done by children.
- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are being supervised or been given instructions on how to use of the appliance in a safe way and understand the hazards with using this appliance incorrectly.
- Never leave the oven unattended while in use, oils and fats may catch fire while cooking.
- Only for indoor domestic use only. It is not to be used for industrial or commercial use.
- Do not use this product for anything other than its intended purpose, and only use it as described in this manual. Do not attempt to alter or modify this appliance.
- In use, the door window may become hot. Make sure not to touch it or that no children or pets come into contact with the door window.
- Damage or malfunction caused from foreign objects is not covered by your warranty to the appliance.
- This oven is not to be used by an external timer or a complete separate control system.
- Make sure you turn off the oven before you commence cleaning.
- Do not use the oven for heating an area or drying clothes.
- Make sure you do not use the oven if any part has been damaged or does not work correctly. It must only be repaired by a qualified technician. An incorrect repair could expose you to risk of electric shock, fire or injury. If you continue to use the product in such a condition it could cause a fire or electrocution.
- Incorrect use can result in property damage, injury or death. We assume no liability for misuse of the appliance or noncompliance with these instructions.
- Oven door must stay closed when using the grill function. Oven handle is not a towel drier. Do not hang towels, etc. on the oven handle during use.
- While cooking, don't place pans, oven trays, plates or aluminium foils, other cookware on the base of your oven. The accumulated heat may damage the base of the oven.
- Make sure to always place items on shelves provided. Do not place the baking paper on the base of the oven. Never use it at higher oven temperatures than the maximum usage temperature indicated on your baking paper. To lower the risk of touching the oven heater elements, remove excess parts of the baking paper that hang over from the accessory or container.
- Place the oven shelves and a tray correctly on the wire racks. The shelve or tray shall be between two rails and balanced.
- Make sure when removing anything from the oven, always use an oven mitt.

- Do not use aluminium anywhere within the oven grills or to cover the grill pan or wrap heated items under the grill. Aluminium foil is highly reflective and can cause damage to the grill element.
- Do not lift or move appliance by the oven door or handle, this may cause damage to the appliance or injure the person attempting to lift appliance.
- Clean the oven on a regular basis so oils and fats do not build up, as this can cause a fire risk. Do not use harsh cleaners or metal scrapers to clean door glass. Do not steam clean anything that's part of the oven, when cleaning oven make sure no part of it is immersed in water or other liquid.
- Do not touch hot surfaces. The heating element and other parts inside the oven become extremely hot. Make sure you take care when handling food and to always use oven mitts. Keep children well away from the oven.
- When opening the oven door, make sure to avoid contact with hot parts of the oven and steam.
- There is a danger of fire when you leave items inside the oven for too long, especially if an item is left for the next time use.
- Do not use the appliance with its front door glass removed or broken.
- When the door is open, do not place any heavy object on the door or allow children to sit on it. You may cause the oven to overturn or the door hinges to be damaged.
- Do not use abrasive cleaners or sharp metal scrapers to clean the glass as the scratches that may occur on the surface of the door glass may cause the glass to break.
- This appliance is for household use only, don' use it outdoors.

2.5 ELECTRICAL SAFETY

- Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.
- Have a licensed electrician set grounding equipment and install the oven. The warranty will be voided and manufacture won't be responsible for the damages occurred due to improper installation and using the product without grounding according to the local regulations.
- The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.
- The power supply cord (the cord with plug) shall not contact the hot parts of the appliance.
- The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.
- Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and even a fire.
- Unplug the unit during installation, service, maintenance, cleaning and repair.
- Cut off all supply circuit connections before accessing the terminals.

- If the power supply cable is damaged, it must be replaced by its manufacturer or authorized technical service or any other personnel qualified at the same level. Appliance is equipped with a type "Y" cord cable.
- Make sure the plug is inserted firmly into wall socket to avoid sparks.
- Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.
- An omnipolar switch capable to disconnect power supply to the appliance is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse, circuit breaker installed on fixed power supply according to wiring regulations and building code.

Useful Tips:

Safety Switches and RCD's

An electric oven is required to have a safety switch or an RCD installed along with it. They are located on a final sub-circuit in domestic and residential buildings and connected when new ovens are installed. If a new switchboard is installed or if any rewiring occurs in the kitchen then a new circuit will need to be connected to the cooker control unit.

Arc Fault Protection Devices

These are installed to help prevent an electrical fire from starting due to an arc fault. This type of fault occurs between two conductors and will often create a large amount of heat leading to fires. These arc fault protection devices will be connected to the electric oven through the electrical switchboard.

Isolation Switches

Isolation switches are mandatory to be installed with electric cookers to help with future tasks. An isolation switch allows an electrician to disconnect the power to a specific system. This is to help an electrician work to repair or perform maintenance work on the oven and still have power to other electrical systems. They are installed and mounted next to the oven and for the electrician to easily access it.

Hardwired Electric Ovens

Ovens which run on electricity are hardwired if they have a rating of over 3kw. If the oven has less than 3kw then it can be plugged into a dedicated circuit. Hardwired ovens are always recommended as they are safer and more reliable.

An oven which is hardwired means the cables are furnished with the product with no plug in. The oven is directly installed in the building connecting to its own dedicated circuit.

Plug in an Electric Oven

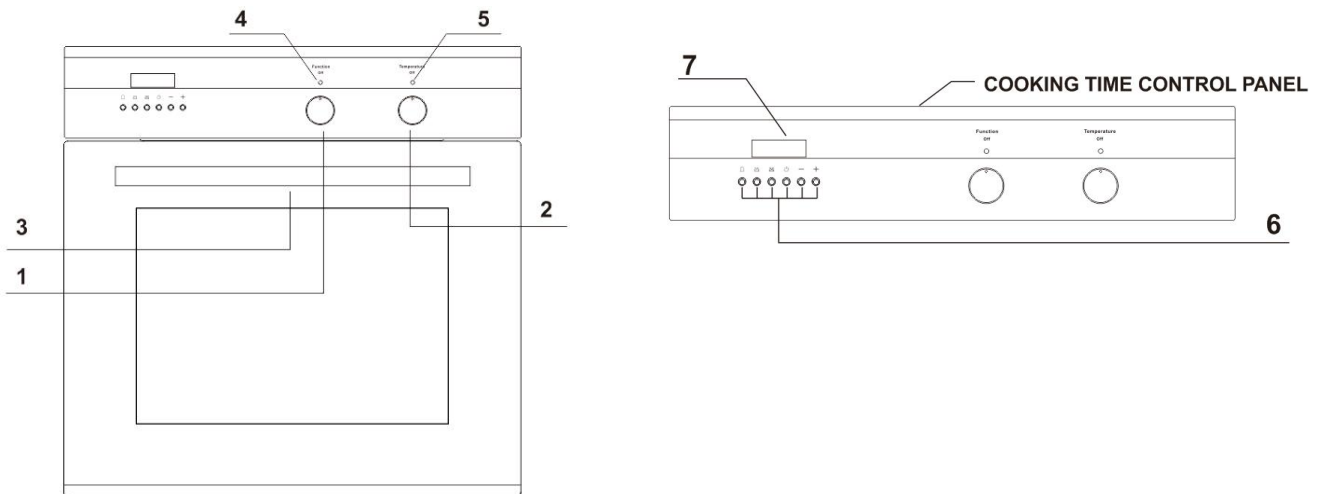
If the oven is safe to be plugged into an electrical outlet then it can be installed this way. An electric oven will often have higher power requirements which means it cannot be installed into regular power-points. A 220-240 volt outlet is needed for electric powered ovens for it to run safely.

It is strongly recommended that an electrician still performs the installation to ensure the oven is properly installed. The system might be incorrectly installed and there are more steps to perform than simply plugging in the appliance. Mostly due to the amount of electrical wiring involved.

3 SPECIFICATIONS OF THE APPLIANCE

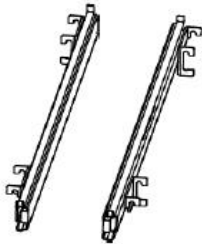
3.1 INTRODUCING THE OVEN

- Main body

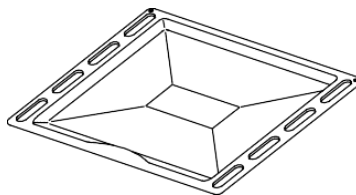


- ①Oven function selection knob
- ②Thermostat temperature control knob
- ③Oven door handle
- ④Orange function operation signal light
- ⑤Red temperature regulator signal light
- ⑥Control functions press buttons
- ⑦LED Display

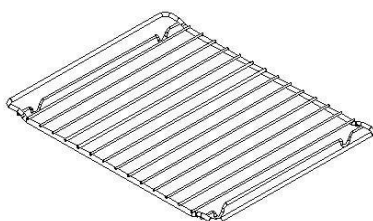
Slide rail



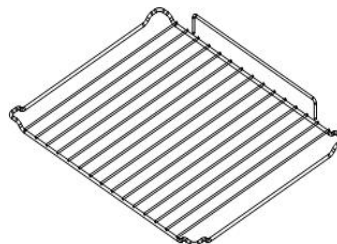
Baking tray



Oven shelf



Grill rack(tray insert)



4 INSTALLATION

WARNING: Check for any damage on the product before installing it.

Do not have product installed if it's damaged. Damaged products pose danger for your safety.

The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

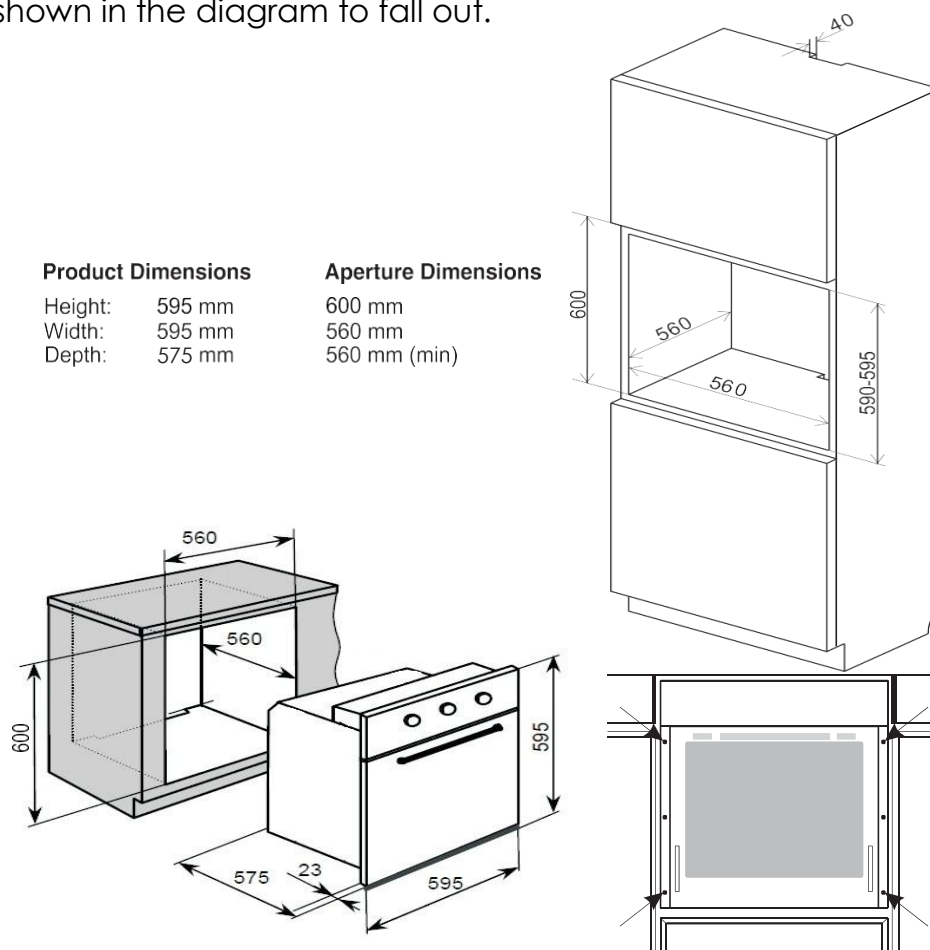
4.1 PREPARING THE CABINET

To ensure the kitchen area should be dry and aired and equipped with efficient ventilation. When installing the oven, easy access to all control elements should be ensured.

This is a built-in oven, and its back wall and one side wall can be placed next to a high piece of furniture or a wall. Coating or veneer used on fitted furniture must be applied with a heat-resistant adhesive (100°C). This prevents surface deformation or detachment of the coating.

Make an opening with the dimensions given in the diagram for the oven to be fitted. Make sure the mains plug is disconnected and then connect the oven to the mains supply.

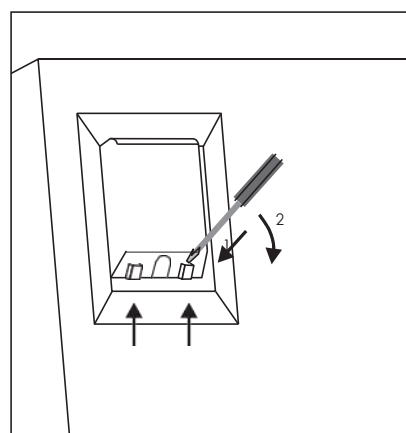
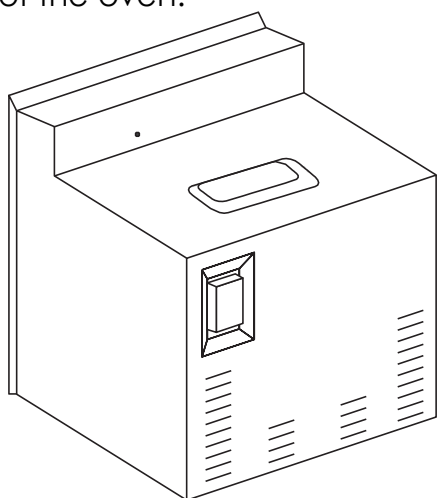
Insert the oven completely into the opening without allowing the four screws in the places shown in the diagram to fall out.



4.2 ELECTRICAL CONNECTION

WARNING: All electrical work should be carried out by a suitably qualified and authorised electrician. No alterations or wilful changes in the electricity supply should be carried out.

- Fitting guidelines: The oven is manufactured to work with single-phase alternating current (220V-240V/50Hz). The connection diagram is also found on the cover of the connection box. Remember that the connection wire should match the connection type and the power rating of the oven.



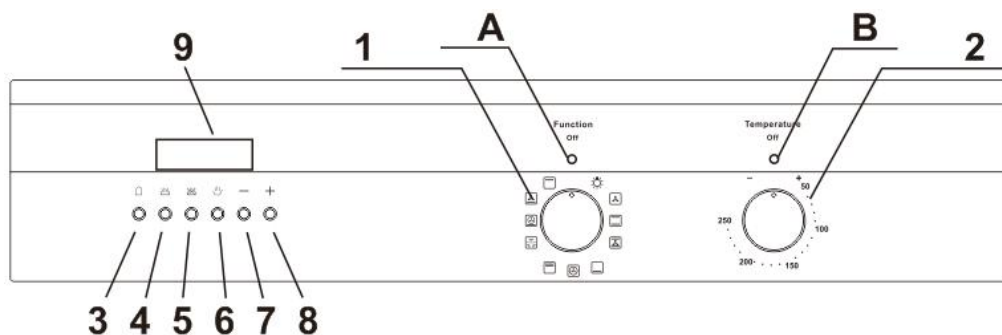
- The connection cable must be secured in a strain-relief clamp.
- Warning! Remember to connect the safety circuit to the connection box terminal marked with \oplus . The electricity supply for the oven must have a safety switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm. Before connecting the oven to the power supply it is important to read the information on the data plate and the connection diagram.

<p style="text-align: center;">CONNECTION DIAGRAM</p> <p style="text-align: center;">Caution! Voltage of heating elements 220V~240V</p> <p>Caution! In the event of any connection the safety wire must be connected to the \oplus PE terminal</p>		
<p>For 220V-240V~ earthed one-phase connection.</p> <p>Active wire to terminal 3</p> <p>Neutral wire to terminal 5</p> <p>Earth /Ground wire to \oplus</p>		

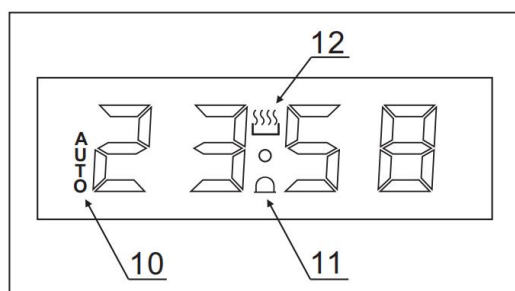
5 OPERATION

5.1 OVEN FUNCTIONS AND OPERATION

- Control panel



1. Oven function selector knob
2. Thermostat temperature control knob
3. Minute minder button
4. Duration button
5. End cooking time button
6. Manual operation button
7. Minus button
8. Plus button
9. LED display
- A. Power indicator light
- B. Oven operating light



10. LED display Auto function symbol
11. Minute minder symbol
12. Manual operation symbol

- **Selecting manual operation mode**

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into “manual operation” mode.

To select manual operation mode, press the manual operation button (6) on the control panel.

- **Setting clock (the time of day)**

After setting your oven for manual operation, you should also set the time of day.

After pressing the manual operation button (6), use the minus button (7) and plus button(8) to adjust the time that appears in the display. After getting the display to the correct time, release the minus and plus buttons. After a few seconds the time will fix in the display and you will be able to use your oven.

- **The oven timer**

Only the minute minder can be used with the defrost oven function. None of the other timer modes will work with the defrost function.

- **Before first use**

To remove any residue from the oven that may have been left from the manufacturing process, you should select the fan oven function and set the thermostat to its maximum temperature setting.

It is perfectly normal for a smell to be produced during this process.

You should make sure that any windows in the room are left open during this process.

It is advisable for you not to remain in the room whilst the burning off process is taking place.

You should leave the oven on maximum setting for 30 – 40 minutes.

After the oven cavity has cooled, it should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

- **Setting the minute minder function**

Once the display has got to your desired countdown time, let go of the minus and plus buttons. The minute minder symbol (11) will appear on the timer display.

Once a countdown time has been set, it is possible to shorten or lengthen the time by using the minus or plus buttons.

An alarm will sound when the countdown time has elapsed. The alarm can be silenced by pressing the minute minder button.

Important: The oven will continue to heat once the alarm has been silenced. If you have finished cooking, then you should turn the oven function selector and thermostat control knob to 0.

- **Setting the duration function**

This function will allow you to set a countdown time similar to the minute minder function. However the oven will no longer continue to heat, once the countdown period has elapsed. Use the thermostat control knob (2) to set the temperature that you require. The duration symbol (12) will appear on the display.

Use the oven function selector knob (1) to select the mode of cooking that you require. It is then possible to set the duration of the cooking time that you require.

Press the duration button (4) and the display will show a value of 00:00. Set the period of time that you wish the duration function to countdown for, by using the minus (7) and plus(8) buttons.

Once the display has got to your desired countdown time, let go of the minus and plus buttons. The countdown will start immediately and the word AUTO will appear on the timer display.

Once a countdown time has been set, it is possible to shorten or lengthen the time by using the minus or plus buttons.

An alarm will sound when the countdown time has elapsed and the oven will switch off. The word AUTO will flash and the heating symbol will disappear. The alarm can be silenced by pressing the duration button.

You will need to return the oven to manual operation mode, once the duration function has been used. To do this you should press the "manual operation" button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.

Important: If you do not turn the thermostat control knob and oven function selector knob to 0, then the appliance will continue to operate as soon as you press the manual operation button.

- **Setting the end cook function**

This function is similar to the duration function, however instead of selecting a period of time that you wish the oven to switch off after. You select the time of day that you wish the oven to switch off at.

Use the thermostat control knob (2) to set the temperature that you require. The duration symbol (12) will appear on the display.

Use the oven function selector knob (1) to select the mode of cooking that you require.

Press the end cook button (5) and the display will show the current time of day. Set the time of day that you wish the oven to stop cooking at by using the minus (7) and plus (8) buttons. The timer will calculate how long the cooking time will be, based on the time of day that you have selected and show it on the display.

Once the display has got to the time of day that you want the oven to stop cooking at, let go of the minus and plus buttons. The countdown will start immediately and the word AUTO will appear on the timer display.

When the time is set, it can be modified by pressing the minus and plus buttons.

When the time of day reaches the end of cooking time that you set, the oven will switch off and an alarm will sound. The word AUTO will flash and the heating symbol will disappear. The alarm can be silenced by pressing the "end cook" button.

You will need to return the oven to manual operation mode, once the end cook function has been used. To do this you should press the manual operation button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.

Important: If you do not turn the thermostat control knob and oven function selector knob to 0, then the appliance will continue to operate as soon as you press the "manual operation" button.

- **Setting the start and end time function**

This function will allow you to set a time in the future that the oven switches on at and a time that the oven will switch off at.

Use the thermostat control knob (2) to set the temperature that you require. The duration symbol

(12) will appear on the display.

Use the oven function selector knob (1) to select the mode of cooking that you require. Press the duration button (4) and the display will show a value of 00:00. Set the period of time that you wish to cook for, by using the minus (7) and plus (8) buttons. The word AUTO will appear on the timer display.

Immediately press the end cook button (5) and the timer display will show a calculated end of cooking time. Set the time of day that you want the oven to switch off at, using the minus and plus buttons.

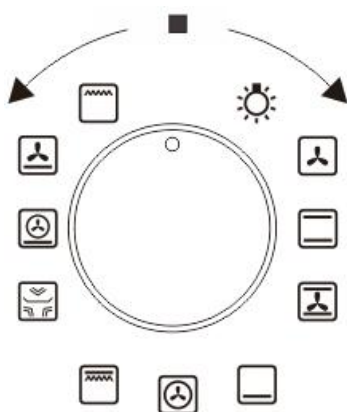
The oven will calculate what time it needs to switch on at, so that your food will cook for the length of time that you selected. It will automatically switch itself on, once it reaches the time of day that it has calculated.

When the time of day reaches the end of cooking time that you set, the oven will switch off and an alarm will sound. The word AUTO will flash and the heating symbol will disappear. The alarm can be silenced by pressing the end cook or duration button.

You will need to return the oven to manual operation mode, once the start and end time function has been used. To do this you should press the manual operation button, the word AUTO will disappear from the display and the manual operation symbol will appear instead. Important: If you do not turn the thermostat control knob and oven function selector knob to 0, then the appliance will continue to operate as soon as you press the manual operation button.

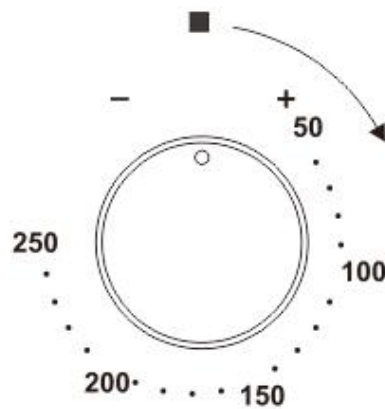
- **Natural convection oven(conventional)**

The oven can be warmed up using the bottom and top heaters, as well as the grill. Operation of the oven is controlled by the oven function knob to set a required function you should turn the knob to the selected position.



Possible settings of the oven function knob

as well as the temperature regulator knob to set a required function you should turn the knob to the selected position.



The oven can be switched off by setting both of these knobs to the position "●"/"0".

Caution!

When selecting any heating function, switching a heater on, the oven will turn on only after the temperature has been set by the temperature regulator knob.






- **Oven on and off**







In order to switch on the oven you need to:

! Set required working conditions of the oven, its temperature and a mode of heating.

! Set the knob to the required position, turning it to the right.

OVEN FUNCTIONS

Function		Description
 Light	Oven light ON	Separate light control allows the light to be switched on, even when the oven is not in cooking function. The light illuminates cavity, useful when cleaning. It may requires use of the timer to activate the light feature.
 Defrost	Defrosting	Select this function to thaw more delicate foods. In this mode the room temperature air used. Useful for the gentle defrosting of frozen food. Only the alarm function can be used with the defrost oven function. None of the other timer modes will work with the defrost function.
 Bake/Roast	Conventional Oven / Bottom and Top Elements	The conventional mode is recommended for preparing meat-based dishes featuring of liquids. It still remains the best cooking mode for dry pastries and fruit in general. When cooking in conventional mode, only use one dripping-pan or cooking rack at a time, otherwise the heat distribution will be uneven. Useful for baking and roasting traditional recipes, preparing soufflés and cooking at low temperatures.
 Base Heat	Bottom Element	This setting is ideal when cooking delicate foods, especially pastries that need to raise, because the heat rising from the bottom. Select this program towards end of cooking time if lower part of the food cooked need to be roasted. That function takes a rather longer time to reach higher temperatures in the oven.
 Fan Forced	Back Element with Fan	<p>This method of cooking uses the heat from the circular element distributed by the fan. This fan circulates the hot air around the cavity so the food can be put in different places and still be cooked at the same time. Useful, for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking.</p> <p>The excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weigh for the roast. The ventilated mode is especially suited for cooking fish, which can be prepared with the</p>

		addition of a limited amount of condiments, thus maintaining their flavour and appearance. The ventilated mode can also be used to thaw white or red meat, fish and bread by setting the desired temperature.
 Pizza	Bottom Element with Fan	This setting heats from the bottom but with heat distributed more evenly. It's an ideal function for pizzas, cakes tarts, quiches and pies, anything requiring a crispy base or moist toppings.
 Airfry	Airfry / Dual Top Elements with Fan	This setting with a specially designed airfry tray, allows very hot air to circulate around the food quickly and evenly. With little to no oil, food will be healthier and more delicious, crispy outside and juicy inside. There is no need to turn the food during the cooking, mesh airfry basket will allow air circulate around freely.
 Grill	Grilling	This function uses the inner part of the top element, which directs heat downwards onto the food. Can be used for grilling portions of bacon, toast and meat products such as steak, sausages, chicken and fish. The high, direct grill temperature immediately browns meat, thus stopping juice dispersion and keeping meat more tender. The grill is particularly recommended for cooking dishes requiring a high superficial temperature. Useful for grilling and toasting bread, open sandwiches etc. and browning baked dishes.
 Top & Base Heat with Fan	Bottom and Top Elements with Fan	The combination of top and bottom heating elements with fan increases the effectiveness of the hot air circulation inside the oven. This helps to prevent dishes from burning on the surface, allowing heat to penetrate into the food. Suitable for baking and roasting. Ideal when cooking requires a single tray and intense heat. This program used for backing cakes, pastries, lasagne, meat dishes and roasts.
 Top Heat with Grill	Dual Top Element / Turbo Grill	This function used for more intensive grilling as both top grill heating element are in function. Can be used for grilling meat products such as steak, sausages, chicken and fish. This will allow heat to penetrate into the food and cook food with crust surfaces. Do not set the temperature over 200°C. During grilling, keep the oven door closed. Do not place a cooking tray in the top level to avoid food or spills touching the heating elements. Add a small amount of water in the tray while grilling.
 Turbo Bake	Bottom and Round Back Element with Fan	This setting heats from the bottom and back round elements with fan assisted heat distribution more evenly around the oven's cavity. This function is suitable for cooking and baking when extensive heat required providing crispy base and crunchy surface to the dish.

Caution!

The oven will turn ON only after the heating function is turned ON and the temperature has been set by the temperature regulator knob.

Switching on the oven is indicated by two signal lights, yellow and red, turning on. The yellow light, turned on means the oven is working. If the red light goes out, it means the oven has reached the set temperature, If a recipe recommends placing dishes in a preheated oven, this should not be done before the red light goes out for the first time. When baking, the red light will temporarily come on and go out (to maintain the temperature inside the oven). The yellow signal light may also turn on at the knob position of "oven chamber lighting".

- **Grilling**

To start grilling:

*set the oven knob to the position marked with grill

*heat the oven for approximately 5 minutes with the oven door shut

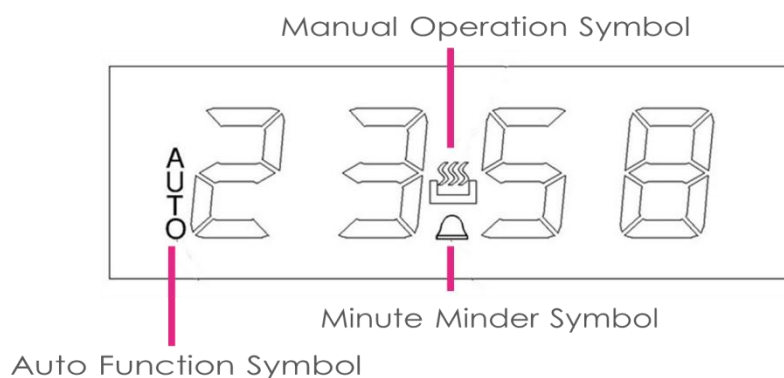
*insert a tray with a dish onto the appropriate cooking level, and if you are grilling on the grate insert a tray for dripping on the level immediately below.

For grilling the temperature can be set up to 250°C, but for the grill with fan it must be set to a maximum of 200°C.

Caution!

The grill should be used with the oven door shut. When the grill is in use, accessible parts can become hot. It is recommended to keep children away from the oven.

5.2 PROGRAMMABLE TIMER / DISPLAY



5.2.1 SELECTING MANUAL OPERATION MODE

When your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into “Manual Operation Mode”.

- To select manual operation mode, press the “Manual Operation” button on the control panel.

5.2.2 SETTING THE TIME OF DAY

After setting your oven for manual operation, you should also set the time of day.

- After pressing the “manual operation” button, use the “minus” and “plus” buttons to adjust the time that appears in the display. After getting the display to the correct time, release the “minus” and “plus” buttons. After a few seconds the time will fix in the display and you will be able to use your oven.

5.2.3 SETTING THE MINUTE MINDER

You are able to set the minute minder at any time, regardless of whether an oven function has been selected. You can set a period of time using the minute minder function and an alarm will sound when that period of time has elapsed.

- Press the “minute minder” button, the display will show a value of 00:00. Set a period of time that you wish the minute minder to countdown for, by using the “minus” and “plus” buttons.
- Once the display has your countdown time, let go of the “minus” and “plus” buttons. The minute minder symbol should appear on the display.
- When a countdown is set, it is possible to shorten or lengthen the time but using the “minus” and “plus” buttons.
- An alarm will sound when the countdown time has over. The alarm can be silenced by pressing the “minute minder” button.

IMPORTANT: The oven will continue to heat once the alarm has been silenced, if you have finished cooking, then turn the oven function selector and thermostat control knob to 0/OFF position.

5.3 SETTINGS THE COOKING DURATION TIME

This function will allow you to set a countdown time similar to the minute minder function. However, the oven will no longer continue to heat, once the countdown period has elapsed.

- Use the thermostat control knob to set the temperature that you require. The manual operation symbol will appear on the display.
- Use the oven function selector knob to select the mode of cooking that you require.
- It is then possible to set the duration of the cooking time that you require.
- Press the “duration” button and the display will show a value 00:00. Set the period of time that you wish the duration function countdown for, by using the “minus” and “plus” buttons.
- Once the display has got to the countdown you want, let go of the “minus” and “plus” buttons. The countdown will start and the sign AUTO will appear on the display.
- Once a countdown time has been set, it is possible to shorten or lengthen the time by using the “minus” and “plus” buttons.
- An alarm will sound when the countdown time has elapsed and the oven will switch off. The word AUTO will flash and heating symbol disappear.
- The alarm can be silenced by pressing the “duration” button.
- You will need to return the oven to manual operation mode, once the duration function has been used. To do this should press the “manual operation” button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.

IMPORTANT: *If you do not turn the thermostat control knob and oven function selector knob to 0/OFF, then the appliance will continue to operate as soon as you press the “Manual Operation” button.*

5.4 DELAYED COOKING / SETTING THE START AND END OF COOKING TIME

This function will allow you to set a time in the future that the oven switches on at and a time that the oven will switch off at.

- Use the thermostat control knob to set the temperature that you require. The manual operation will appear on the display.
- Use the oven function selector knob to select the mode of cooking that you require.
- Press the “cooking duration” button and the display will show a value of 00:00. Set the period of time that you wish to cook for, by using the “minus” and “plus” buttons. The sign AUTO will appear on the timer display.
- Immediately press the “end of cooking” button and the timer display will show the value 00:00. Set the time of day that you want the oven to switch off at, using the “minus” and “plus” buttons.
- The oven’s timer will calculate what time it needs to switch on at, so that your food will cook for the length of time that you have selected. It will automatically switch itself on, once it reaches the time of day that you set previously.

- When the time of day reaches the end of the cooking time that you set, the oven will switch off and alarm will sound. The sign AUTO will flash and the heating symbol will disappear. The alarm can be silenced by pressing the “end of cooking” or “cooking duration” button.
- You will need to return the oven to manual operation mode, once the start and end time function has been used. To do this you should press the “manual operation” button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.

WARNING!

- **For personal safety and to avoid any potential fire risk, do not program the timer and then leave the oven unattended.**
- **For food safety reasons, do not leave easily spoilt foods in the oven for too long when using the timer.**

When baking, we do not recommend programming the oven for a delayed start as the cake mixture may dry out and the raising agent may lose their effectiveness.

Example: if the oven operation has to be finished at 12:05 and shall last 1hr30min, both times have to be set respectively: “END OF COOKING” for 12:05; and “COOKING DURATION” for 1.30 so the timer will switch on the oven at 10:35 and turn off the oven at 12:05.

5.5 FIRST TIME USE OVEN

Here are the things you must do at first use of your:

1. Remove labels or accessories attached inside the oven remove protective film on front side of the appliance.
2. Remove dust and package residues by wiping inside of the oven with a damp cloth. Inside of oven must be empty. Plug the cable of appliance into the electrical socket.
3. Set the thermostat button to the temperature 180 °C and run the oven for about half an hour with its door closed. Meanwhile a slight smoke and smell might occur and that's a normal.
4. Wipe inside of the oven with a slightly warm water with detergent after it becomes cold and then dry with a clean cloth. Now you can use your oven.

5.6 NORMAL USE

1. Adjust thermostat button and temperature at which you want to cook to start cooking.
2. You can set cooking time to any desired time by using the timer. Timer will turn off heaters when time expired.

3. Cooling system of the appliance will continue to operate after cooking is completed. Do not cut the power of appliance in this situation which is required for appliance to cool down. System will shut down after cooling is completed.

5.7 ENERGY SAVING TIPS

Following details will help use your product ecologically and economically:

- Use dark coloured and enamel containers that conduct the heat better in the oven.
- Do not open the oven door frequently while cooking. The oven will not lose heat.
- Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time multiple dishes.
- Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
- Defrost the frozen food before cooking.

**NOTE: This oven has a large cavity.
Preheating for about 10 minutes is recommended before cooking.**

6 COOKING GUIDELINES

6.1 SELECTION RECOMMENDATIONS

The following table shows the information of food types and identified their cooking values. Cooking times can vary depending on the network voltage, quality of raw food to be cooked, quantity and temperature. Dishes to cook by using these values might not appeal to your taste. You can set various values for obtaining different tastes and results appealing to your taste by making tests.

Preheating

According to the specific recipes, the oven often recommended to be preheated before placing the food into it. If the oven must be preheated the " Fan forced " mode is an energy safe option. Once the food has been placed in the oven. The most appropriate cooking mode can then be selected.

Using the grill

The multi-function oven offers you three different grilling modes. Use the "Grill " setting for grilling in perfect mode small portions like toasted sandwiches, hotdogs, etc., to perfection. The " Maxi Grill " position is the best for grilling foods rapidly.

For a better distribution of heat, not only to brown the surface but also to cook the bottom part, select " Maxi Grill fan forced " function. This mode can also be used for browning foods at the end of the cooking process.

Always use the grill with the oven door closed. This will allow you both to attain excellent results and to save energy. When using any of the three grilling modes, it is recommended that the thermostat knob be turned to the 175°C, as it is the most efficient way to use the grill. When utilizing the grill, place the rack at the lower levels. To catch grease or fat and prevent smoke, place a dripping-pan at the bottom rack level.

Baking pastries

When baking pastries, always place them in the oven after it has been preheated. Make sure you wait until the oven has been preheated thoroughly, the indicator red " E " light will turn off. Do not open the door while the pastry is cooking in order to prevent it from dropping. Batters must not be too runny, as this will result in prolonged cooking times.

Possible issues when baking and optional solutions:

Issue	Solution
Pastry is too dry	Increase the temperature by 10°C and reduce the cooking time.
Pastry dropped	Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top	Place it on a lower rack, lower the temperature, and increase the cooking time.
Cooked well on the inside but sticky on the outside	Use less liquid, lower the temperature, and increase the cooking time.
The pastry sticks to the pan	Grease the pan well and sprinkle it with a dusting of flour.
Used more than one level and pastry not all at the same cooking point	Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Pizza

When cooking pizza use of the fan forced modes is common:

Lower, upper heating element with fan or Turbo back heater fan forced

- Preheat the oven for about 7-10 minutes.
- Use a light aluminium pizza pan, placing it on the shelved supplied with the oven. If the tray is used, this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the oven door frequently while the pizza is cooking.
- If the pizza has a lot of toppings, it is recommended that the cheese be placed on top halfway through the cooking process.

Cooking Fish and Meat

Meat must weigh at least 1 Kg in order to prevent it from drying out. When cooking white meat, fowl and fish, use low temperature settings (150°C-220°C). For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards. In general, the larger the roast, the lower the temperature setting to allow cook the food from inside. Place the meat on the centre of the rack and place the tray/dripping pan beneath it to catch the fat.

Make sure that the shelves and trays are properly inserted and in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savoury roasts, especially duck and wild game meats, dress the meat with lard or bacon on the top. Cooking times may vary according to the nature of the foods, its homogeneity and volume.

Cooking in oven tips:

Fault	Cause	Solution
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	Use the natural convection position Use deeper baking tins Lower the temperature Put the food on a lower shelf
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	Use the natural convection position Use lower side tins Lower the temperature Put the food on a higher shelf
The outside is over cooked and the inside not cooked enough	Too high temperature	Lower the temperature and increase cooking time
The outside is too dry even though of the right colour	Too low temperature	Increase the temperature and reduce cooking time.

7 CLEANING AND MAINTENANCE

7.1 KEEP YOUR OVEN IN SHAPE

- Don't clean the appliance when it still hot! The inside and external surface of the oven should preferably be cleaned by damp cloth when it is cooled down.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- Do not clean inner parts, panel, trays and other parts of the product with hard tools such as bristle brush, wire wool or knife. Do not use abrasive, scratching materials or detergent.
- Rinse after wiping the parts at inner parts of the product with soapy cloth, then dry thoroughly with a soft cloth.
- Clean glass surfaces with special glass cleaning material.
- Do not clean your oven with steam cleaners.
- Never use combustibles like acid, thinner and gas while cleaning your product.
- Do not wash any part of the product in dishwasher.
- Use dish-washing liquid, warm water and a soft cloth for stubborn dirt, then dry off the area you have just cleaned with a dry cloth or a paper towel.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact your nearest After-sales Service Centre. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and damage the enamel.

7.2 STEAM CLEANING

1. Pour 250ml of water (1 glass) into a bowl placed in the oven on the first level from the bottom.
2. Close the oven door.
3. Set the temperature knob to 50°C, and the function knob to bottom heater position.
4. Heat the oven chamber for approximately 30 minutes.
5. Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing liquid.

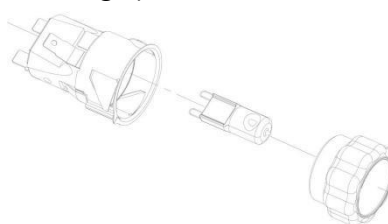
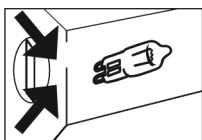
Caution! Possible moisture or water resides under the cooker can result from steam cleaning. After cleaning the oven chamber wipe it dry.

7.3 REPLACING OVEN LAMP

WARNING: First disconnect the power of appliance and ensure that appliance is cold. Remove the power plug from electrical socket or disconnect the power supply by tripping off circuit breaker (opening circuit) or removing fuse.

To avoid the possibility of an electric shock, ensure that the appliance is switched off before replacing the bulb.

1. Set all control knobs to the position off "0" and disconnect the mains power.
2. Unscrew and wash the lamp cover and then wipe it dry.
3. Unscrew or pull out the light bulb from the socket, replace the bulb with a new high temperature bulb (300°C) of the following specification:
 - voltage 230 V
 - power 25-40 W
 - **2 Push Pins Halogen G9**



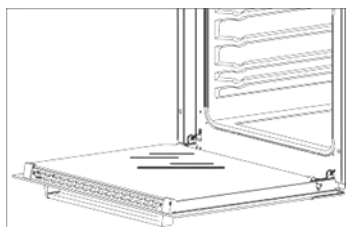
4. Screw or push the bulb in, making sure it is properly inserted into the ceramic socket.
5. Screw in the lamp cover.

7.4 DISASSEMBLING/ASSEMBLING OVEN DOOR

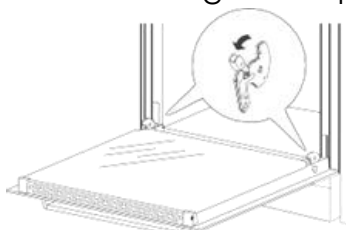
To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows:

Removing the doors

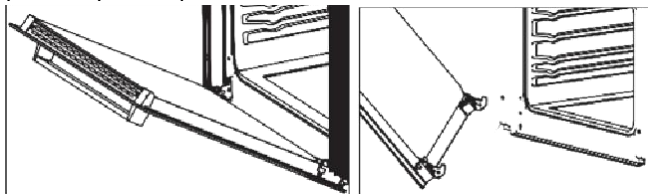
- a. The oven door should be fully open.



- b. The latch hinges completely lifted.



- c. Gently close the oven door until you hear the sound of engagement, once they reach a clamping position, with both hands holding the door and continue to push, pull up at the same time so that the hinge bolt removed from the oven.

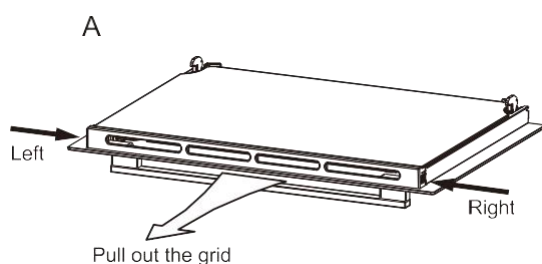


- d. After cleaning, the hinge needs to be aligned with the oven door latch; push gently until they clip into place.
- e. Push the latch down to its original position with the oven door fully open.

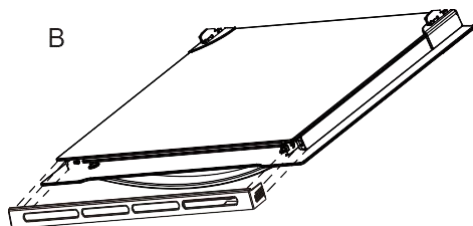
7.5 CLEANING OVEN GLASS

Remove the inner glass panel

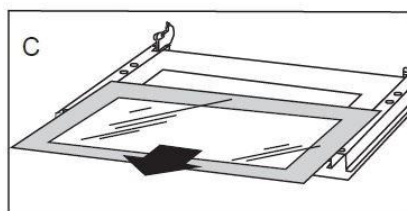
- a. Press and hold the two sides of the grid with both hands to pull it out .



- b. After pulling out the grid, the inner glass can be removed.



- c. The inner glass pulled out from beneath plastic fixed block. After cleaning, the inner glass insert the following plastic fixed block, then install the above plastic mounting block .



IMPORTANT: Remember where the glass panel been removed from and reassemble the door correctly. Do not mix the glasses or rearrange the order.

8 TROUBLESHOOTING


You may solve the problems you may encounter with your product by checking the following points.

Check the table below and try out the suggestions.

Problem	Possible Cause	What to Do
Oven does not operate	Power supply not available	Check for power supply. Check household fuse box. Replace the fuse or reset the circuit breaker.
	Oven is not in "Operation" mode	Check that a cooking function and temperature has been selected.
Oven stops during cooking	Plug comes out from the wall socket	Re-install the plug into wall socket.
Turns off during cooking	Too long continuous operation.	Let the oven cool down after long cooking cycles. Check for any abnormal sound from the cooling fan assembly.
	Cooling fan not operating	Listen the sound from the cooling fan.
	Oven not installed in a location with good ventilation	Make sure clearances specified in operating instructions are maintained.
	More than one plugs in a wall socket	Use only one plug for each wall socket.
The grill and top oven element is not working, or cuts out for long periods of time during use.	Prevent overheating	Allow oven to cool down for 2 hours. Once its temperature normal, check whether appliance is working properly.
Outer surface of the oven gets very hot during operation.	Oven not installed in a location with good ventilation	Make sure clearances specified in operating instructions are maintained.
Oven door is not opening properly	Food residues jammed between the door and internal cavity	Clean the oven well and try to re-open the door.
Internal light is dim or does not operate	Foreign object covering the lamp during cooking	Clean internal surface of the oven and check again. Make sure light bulb is not loose, try to move and tighten it.
	Lamp might be failed	Replace with a lamp of same specifications.
Electric shock when	No proper grounding	Make sure power supply is grounded

touching the oven	Ungrounded wall socket is used	properly.
Water dripping	Water or steam may generate under certain conditions depending on the water content of food being cooked. This is not a fault of the appliance	Let the oven cool down and then wipe dry with a cloth. Don't leave food in oven after finished cooking, especially with closed door and the oven has been switched off.
Steam coming out from a gaps of the oven door		
Moisture condensation remaining inside the oven		
The cooling fan continues to operate after cooking is finished	The fan operates for a certain period for ventilation of internal cavity of the oven	A cooling fan is fitted inside the appliance to cool inside and external surface down. This is not a fault of the appliance but normal operation function.
Oven does not heat	Oven door is open	Close the door and restart.
	Oven controls not correctly adjusted	Read the section regarding operation of the oven and reset the oven.
	Fuse tripped or circuit breaker turned off	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Smoke coming out during operation	When operating the oven for the first time	Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on heater	Let the oven to cool down and clean food residues from the ground of the oven and surface of upper heater.
When operating the oven burnt or plastic odour coming out	Plastic or other not heat resistant material are being used	Use suitable, heat resistant accessories.
Oven does not cook well	Oven door is opened frequently during cooking	Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced.

9 TECHNICAL SPECIFICATIONS

Electric oven size	80 litres
Oven size	595mm x 575mm x 595mm (WxDxH)
Weight	Approx. 36kg
Voltage rating	220-240V~ 50/60 Hz
Power rating	max.2.9kw
Energy rating	A
Oven Light Bulb	 2 G9 Push Pin Halogen 40W

Note: The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions. Figures in this guide are schematic and may not be exactly match your product. We continually strive to improve our products. The specifications and designs might be changed without notice.

10 DISPOSAL



This appliance requires special waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, household waste disposal service or the store of purchase.

The packaging materials are recyclable.

11 CUSTOMER CARE

- Please be advised that without the proof of purchase, your warranty may not be valid, **keep the receipt**.

-

For your convenience, please record:

STORE NAME/CONTACT DETAILS:

PURCHASE DATE:

PRODUCT MODEL N:

PRODUCT SERIAL N:

- The warranty will be voided, if not installed by a licensed professional.

For your own protection, please record installer's details:

Installer's Trade Name:

Trade Licence N:

Date of Installation:

Installation Receipt:

For further information on the appliance, service, spare parts or to obtain dimension and installation information, please contact our customer service or visit website.

Please have above information and documents on hands before contacting customer service

Email: info@brohn.com.au

Web: brohn.com.au



