

The logo for BRÖHN, featuring the brand name in white, bold, sans-serif capital letters on a red rectangular background.

BRÖHN

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

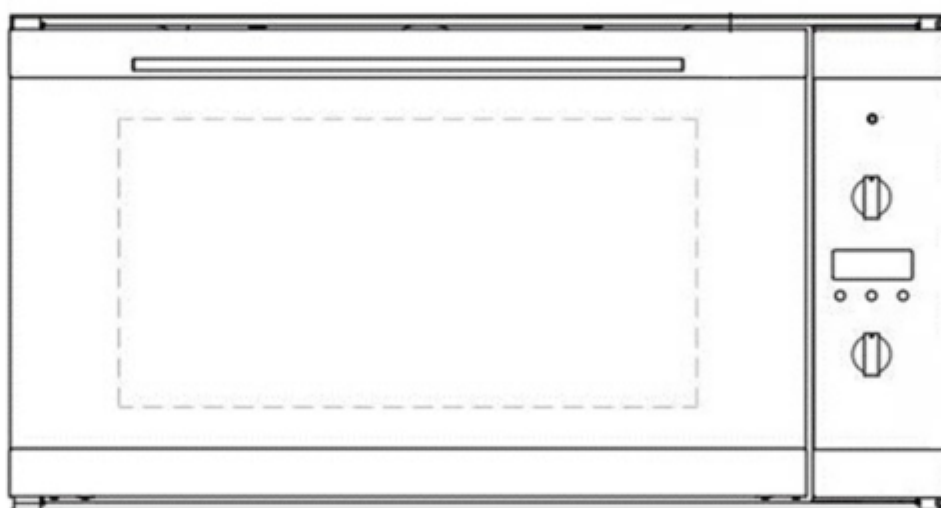
User Manual

90 cm Built-in Electric Oven, Model Code: BRO9001

INSTRUCTION MANUAL

90cm Built-in Electric Oven

BRO9001



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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 solved and damaged product can be returned to the courier office.

When package is opened, and damage/marks are found on the appliance, it must be reported within 24 hours. Do not install or connect the item and keep the package as it was originally, 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.
- Ensure that the packaging is securely closed during handling and transportation.
- Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
- Take caution while handling and transporting appliance to prevent risk of poor operation due to possibility of bumps, crashes, drops, etc.

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 cause 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 caused 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 whilst in use. If the oven will be used for long periods of time, extra ventilation is needed.
- Ensure that no cables come into contact as the oven may become 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 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 under responsible supervision and instruction to ensure appliance hazards are understood.
- Never leave the oven unattended whilst in use as oils and fats may catch fire during 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 as described in this manual. Do not attempt to alter or modify this appliance.
- In use, the door window may become hot. Ensure 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. 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 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, aluminum foils or 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 shelf or tray shall be between two rails and balanced.
- Always use an oven mitt when removing anything from the oven.
- 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 cause injury to the person attempting to lift appliance.
- Clean the oven on a regular basis so oils and fats do not accumulate as this can cause a fire risk. Do not use harsh cleaners or metal scrapers to clean door glass. Do not steam clean any part of the oven. When cleaning the oven ensure 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 until the next time of use.
- Do not use the appliance with its front door glass removed or broken.
- When the door is open, do not place any heavy objects 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, do not use it outdoors.

2.5 ELECTRICAL SAFETY

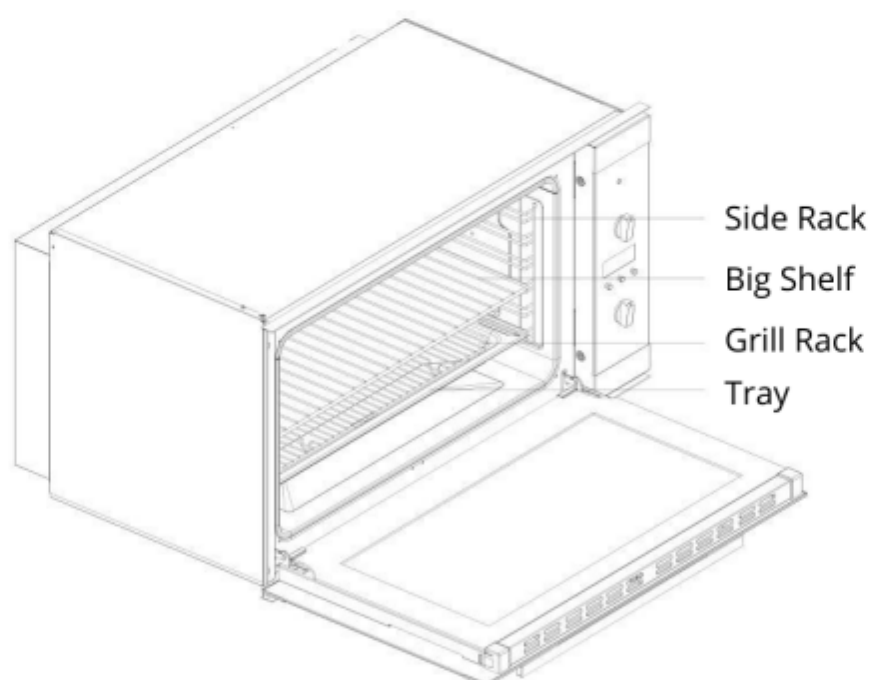
- Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.
- Have a licensed electrician set grounding equipment and install the oven. The warranty will be voided and the manufacturer won't be responsible for the damages due to improper installation and use of 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 be in contact with 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 increase risk of 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.

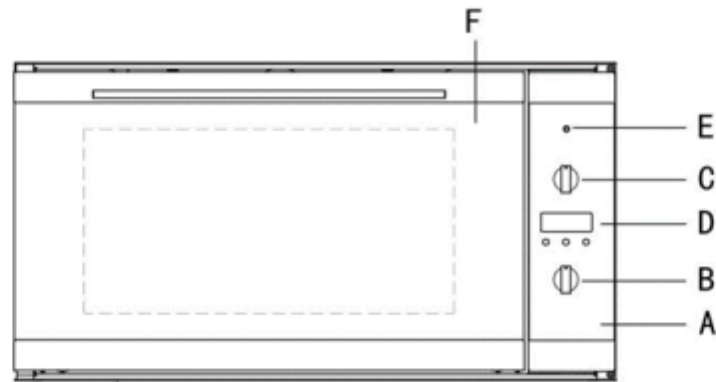
- Make sure the plug is inserted firmly into wall socket to avoid sparks.
- Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.
- An omnipolar switch capable to disconnect power supply to the appliance is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse, circuit breaker installed on fixed power supply according to wiring regulations and building code.

3 PRODUCT OVERVIEW

3.1 INTRODUCING THE OVEN

- The oven's large capacity offers the option of cooking on multiple shelves at the same time and cooking large meals which would not be possible in a traditional oven.
- The first time you use your appliance, heat the empty oven with its door closed at the temperature 180C for a half an hour. Make sure that the room is ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances burning away.
- Never place objects directly on the bottom of the oven or cover it with aluminium foil as this will prevent the enamel coating from being damaged. Place cookware on the oven racks.





A - Control Panel

B - Knob for selecting the cooking functions

C - Knob for adjusting the cooking temperature

D - Electronic cooking programmer

E - Function Light. When the light is on, it indicates that the oven is heating. It will turn off when the temperature setting has been reached.

F - Glass oven door

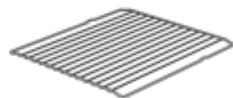
Optional Accessories:



Deep Tray



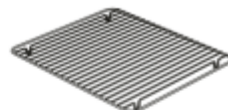
Tray



Big Shelf



Telescopic Rail



Grill Rack



Tray Handle

4 INSTALLATION

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

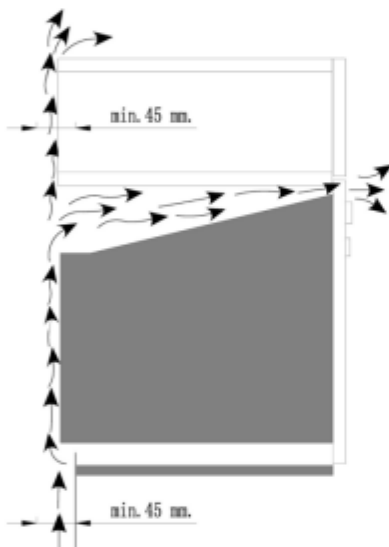
Do not have product installed if it's damaged. Damaged products pose danger for your safety.

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 proper working order of the built-in oven, the cabinet must be of a suitable size.

The sizes of the cabinet for installing the oven under a benchtop or in a column unit are shown below.

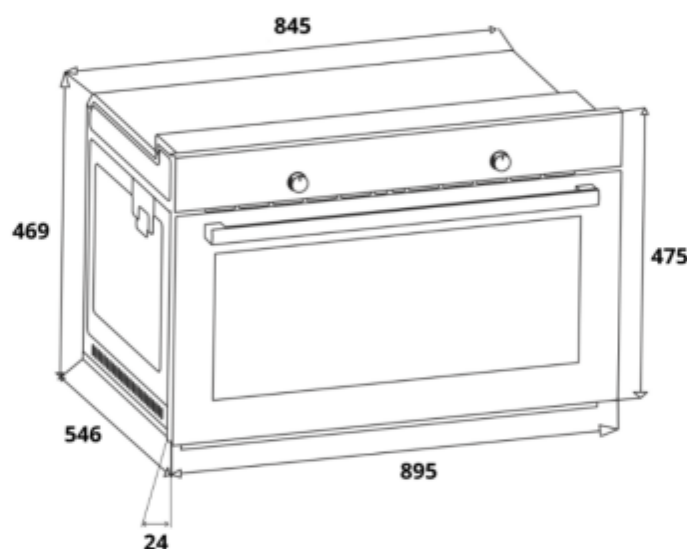
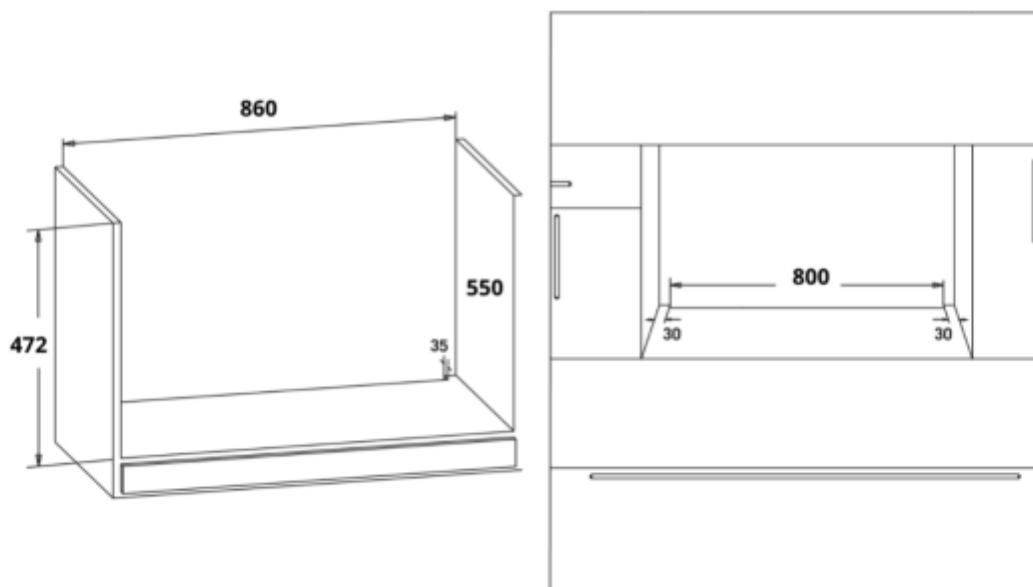


To provide adequate ventilation, there must be appropriate ventilation openings in the front bottom and the top part of the cabinet. Cooling fan shall take extra steam out and prevent outer surfaces of appliance from overheating during operation of oven. This is a necessary condition for better appliance operation and better cooking. Cooling fan shall continue operation after cooking is finished. Fan shall automatically stop after cooling is completed. A clearance must be left behind the enclosure where you'll place the appliance for efficient and good operation. This clearance shouldn't be ignored as it's required for ventilation system of the appliance to operate.

The unit panels next to the cooker must be heat resistant. In the case of veneered wood units, glues must be resistant to a temperature of 120°C.

Do not install the product next to refrigerators or coolers. The heat emitted by the product increases the energy consumption of cooling devices.

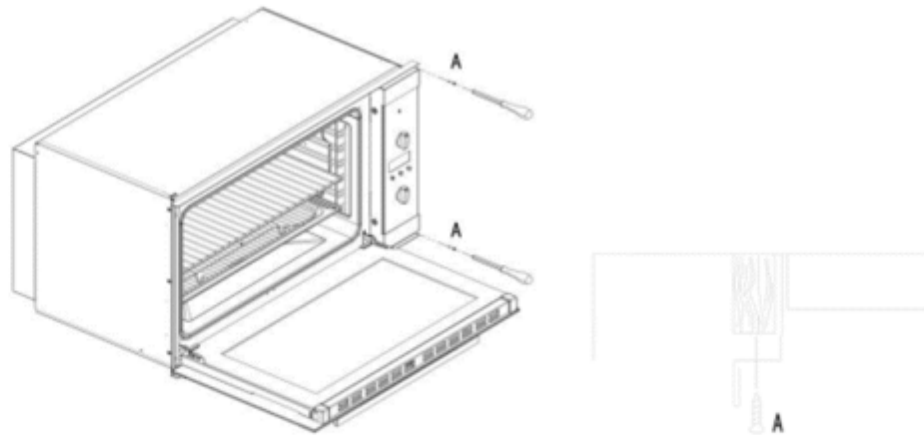
In accordance with safety standards, once the appliance has been mounted, there must be no possible contact with electrical parts. Any protective parts must be secured so that they can only be removed with the use of tools.



4.2 FASTENING THE OVEN

Do not use door and/or handle to carry or move the product.

- Place the oven into the cabinet with two or more people. Ensure that oven's frame and front edge of the furniture match uniformly.
- Supply cord must NOT be under the oven, squeeze in between oven and furniture or bend.
- Open the oven door and fasten the oven to the cabinet using four screws "A" as shown in below diagram. Screws mustn't be over tightened. Otherwise, screw sockets may be worn.
- Check that oven doesn't move after mounting. If oven isn't mounted in accordance with instructions, there is a risk of tilt over during operation.



4.3 ELECTRICAL CONNECTION

IMPORTANT!

This appliance should be installed and connected to the power supply by a licensed electrician or warranty void.

The connection must be in accordance with the current versions of the following:

- AS/NZS 3000 Wiring Rules
- Electricity Safety Regulations 2010
- The installation instructions within this user manual

Wiring requirements:

The oven **MUST** be installed in compliance with:

- Wiring connections in AS/NZS 3000 Wiring Rules.
- Local regulations, building codes, other statutory regulations and standards.
- Make sure supply voltage corresponds with your mains supply voltage.
- This appliance must be earthed.

Connection to the power supply:

Below connection information is for reference only.

The oven comes pre-terminated with the fitted cord and appropriately rated plug.

- The socket-outlet fitted connection to the final sub-circuit in the fixed wiring that is intended to supply this appliance is preferable. If the power point is fitted it must be accessible with the appliance installed.

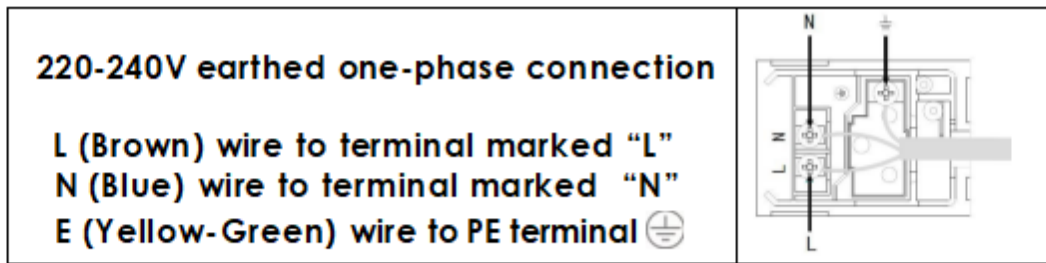
The oven supplied with the fitted cord and no plug fitted.

- The junction connection using appropriately rated terminals and a junction box must be arranged to the final sub-circuit in the fixed wiring that is intended to supply this appliance.

The hard wiring connection:

- Remove terminal cover plate from rear panel of the oven.
- Fit wires through and connect to the appropriate terminals.
- Engage wires into plastic clip. Secure plastic clip.
- Replace cover plate onto rear panel.

Connection Diagram



Connecting the electricity supply cable to the mains

- The Data Plate located on the oven frame behind the door gives information about rating.
- A functional, rated current power switch **MUST** be provided near the appliance in an accessible position (AS/NZS 3000 - Clause 4.7.1).
- Wiring must not be bent or compressed and must be protected against mechanical failure (AS/NZS 3000 - Clause 3.9).
- Disconnection in the fixed wiring must occur in accordance with the AS/NZS 3000 wiring rules.
- The oven **MUST** be properly earthed.
- This oven must be connected with cable of 75°C minimum rating.
- This product has passed the insulation resistance test after manufacture. If the resistance reading is low at installation, it may be caused by moisture from the atmosphere being absorbed by the elements after the range has been produced. (pass at 0.01 M AS/NZS 3000 Wiring Rules Clause 8.3.6.2).

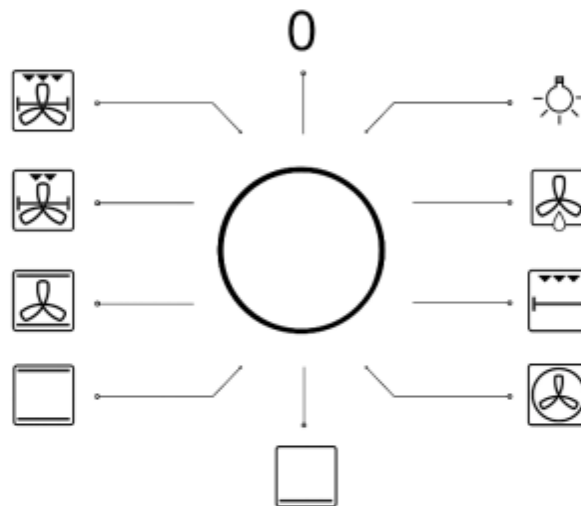
Connecting to the mains services and commissioning

This appliance must be installed by a licensed electrician, according to all codes and regulations of:

- Electrical supply authorities.
- Building regulations.
- Local government and council authorities.
- AS/NZS 5601.1 (particular attention to clause 6.10.1, including figure 6.3 and subclause 6.10.1.11).
- AS/NZS 3000 (particular attention to clauses 4.7.1 and 3.9)

5 OPERATION

This oven combines, in a single appliance the advantages of traditional convection ovens with those of modern fan forced ovens. It is an extremely versatile appliance that allows you to easily and safely choose between 9 different cooking modes. The selection of the various functions can be obtained by putting the programmer to the manual position or setting a beginning/end of cooking program by turning the selector and thermostat knobs on the control panel.



5.1 FUNCTION MODES

	Maxi Grill Rotisserie with fan		Interior oven light
	Grill Rotisserie with fan		Defrost
	Lower, upper heating element with fan		Maxi Grill Rotisserie
	Lower and upper heating elements		Turbo heater and fan
	Lower heating element		



Maxi Grill, Rotisserie fan forced: Select this function for more intensive grilling as both grill heating element and rotisserie activated with fan forced hot air circulation. Can be used for grilling meat products such as steak, sausages, chicken and fish. This will allow the heat to penetrate into the food and helps avoid food surfaces overcooking. Do not set

the temperature over 200°C. During grilling, keep the oven door closed. Place a cooking tray in a lower rack inside the oven and a small amount of water in it while grilling.



Grill, Rotisserie fan forced: Set the temperature up to 200°C. During grilling, keep the oven door closed. The central grill heating elements, rotisserie and the fan will work. This will allow the heat to penetrate into the food and helps avoid food surfaces overcooking. Suitable for cooking meat, chicken and fish. Place a cooking tray in a lower rack inside the oven and a small amount of water in it while grilling.



Lower, upper heating element and fan: Set the temperature between 50°C and 250°C. The outer heating elements at both the top and the bottom of the oven are activated, as well as the fan. Based on the convection model, this combination of features increases the effectiveness of the thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevent foods from burning on the surface, allowing the heat to penetrate into the food. Suitable for baking and roasting. Lower and upper heaters operate as well as quick transmission of heat via air flow. Ideal for cooking requiring single tray and intense heat. This program used for backing cakes, pastries, lasagna, meat dishes and roasts.



Lower and upper heating elements: This is convection mode. Set the temperature between 50°C and 250°C. Both, top and the bottom heating elements will turn on. The heat is distributed uniformly from top to the bottom. The convection mode is recommended for preparing meat-based dishes featuring liquids. It still remains the best cooking mode for dry pastries and fruit in general. When cooking in convection mode, only use one dripping-pan or cooking rack at a time, otherwise the heat distribution will be uneven. Select from among the various rack heights based on whether the dish needs more or less heat from the top or bottom. This function can be used for cooking dishes such as cake, pizza, biscuit and cookie.



Lower heating element: Set the temperature between 50°C and 250°C. The oven light and lower heating element will turn on. This setting is ideal when cooking delicate foods, especially pastries that need to rise, because the heat rises from the bottom. Select this program towards end of cooking time if part of the food requires roasting. That function takes a rather longer time to reach higher temperatures in the oven. Therefore, if high temperatures are needed, we recommend that you use the Conventional setting.



Interior oven light: When the selector knob is in any position other than off "O", the oven light comes on. The light illuminates cavity, useful when cleaning. It may require use of the timer to activate the light feature.



Defrost: Select this function to thaw more delicate foods. In this mode you use only the air circulation.



Maxi Grill, Rotisserie: Select this function for more intensive grilling as both heating elements are activated. Can be used for grilling 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. Do not set the temperature over 200°C. During grilling, keep the oven door closed. Place a cooking tray in a lower rack inside the oven and a small amount of water in it while grilling.

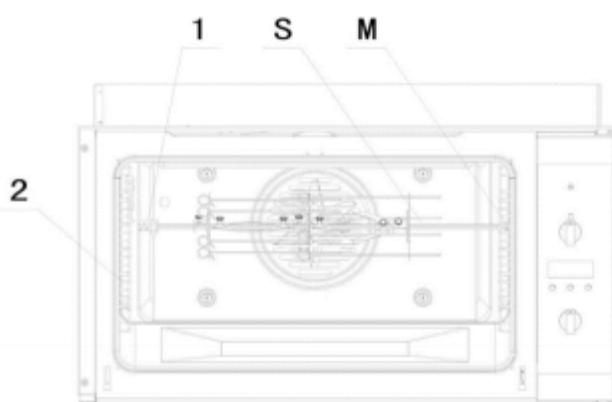


Turbo heater and fan: Suitable for baking and roasting. Keep heat setting lower than "Lower and Upper Heater" program as the heat is increased by air flow. Set the temperature between 50°C and 250°C. The circular heating element and the fan will turn on. Since the heat remains constant throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 rack levels can be used at the same time. This cooking mode is ideal for dishes which require an extended cooking time. 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 weight for the roast. The ventilated mode is especially suited for cooking fish, which can be prepared with the 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.

5.2 MULTI SKEWER ROTISSERIE

Multi skewer rotisserie operates in functions:

- Maxi Grill
- Rotisserie fan forced
- Grill, Rotisserie fan forced
- Maxi Grill, Rotisserie



1. Fix

- support "1" to the top of left side rack "2".
2. Put rotisserie pole "S" to motor hole at right side "M". Then fix it with support "1".
3. Start the motor by turning the knob to the grill setting.

5.3 3 KEY ELECTRONIC TIMER SETTING

Clock setting

The oven operates when the time has been set.



When the appliance has been connected / reconnected to the power supply the correct time need to be set. The indicator "CLOCK" ⌚ flashes automatically with the default time.

Set the current time using the ▲ and ▼ button.



To change the time, press the "MODE Select" ⌚ button repeatedly, until the function indicator "CLOCK" ⌚ flashes.

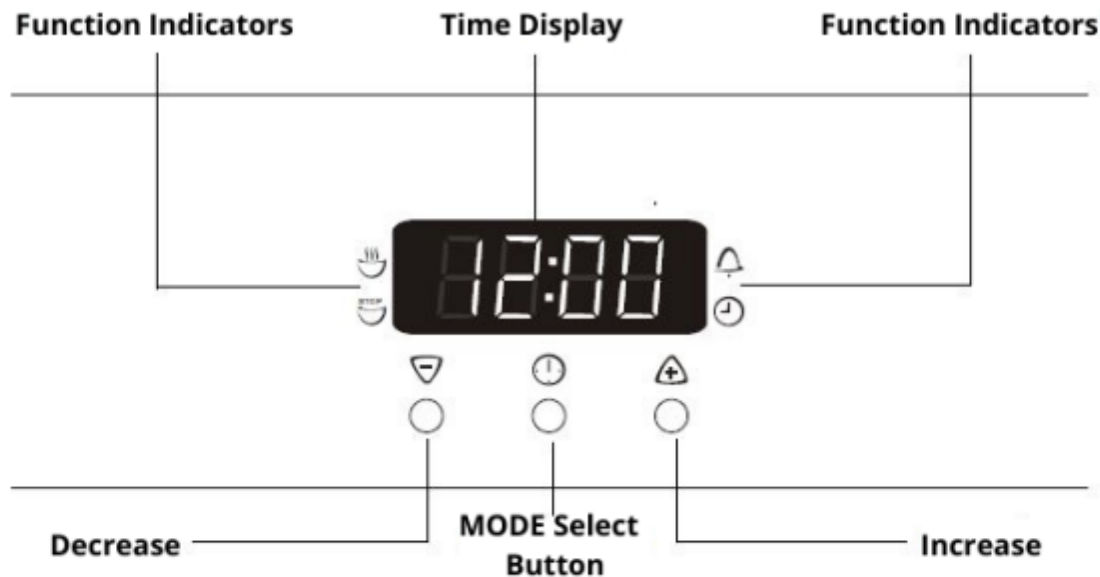
Set the current time using the ▲ and ▼ button.




After 5 seconds, the flashing will stop and the clock will display set time. The appliance is now ready to use.

The "CLOCK" ⌚ can only be adjusted and time of the day changed if neither of the automatic functions "COOK TIME" 🍷 or "END TIME" ⏸ have been set.


Timer functions



COOK TIME

The function COOK TIME  sets the cooking duration a period of time that a dish requires to cook. The display shows the necessary time for cooking.

END TIME

The function END TIME , setting the end of cooking time at a time of the day to stop cooking and switch off the oven. The display shows when the cooking time will be complete.





COUNTDOWN

The function to set a countdown clock. A signal will be sound after the set time has elapsed. This function does not affect the operation of the oven.

CLOCK

The function to set, change or check the time.

Using the timer

1. When a function has been selected, the corresponding indicator start flashes. Set the desired time using the  or  button. When the time has been set, the function indicator flashes for 5 seconds. Once stop flashing, the set time begins to run.
2. Press any of the buttons to stop the acoustic signal.
3. The desired oven function and temperature can be selected before or after the clock functions of "COOK TIME"  and "END TIME"  are set.
4. When the cooking time has ended, turn the oven function and temperature dial back to the OFF position.

Switching ON/OFF the time display:

- Hold down any two buttons until the display becomes dark.
- Hold down any button until the time reappears in the display.

NOTE: The display can only be switched off if none of the functions: "COOK TIME" 🍳, "END TIME" ⏸ or "COUNTDOWN" 🔔 are in use.

COUNTDOWN 🔔



1. Press "MODE Select" ⌚ button repeatedly, until the function indicator "COUNTDOWN" 🔔 flashes.

2. Using the ▲ (max. 2



or ▼ button, set the required "COUNTDOWN" 🔔 hours 30 minutes).



After approx. 5 seconds, the display shows the remaining time. The function indicator "COUNTDOWN" 🔔 will light up.

indicator flashes. Press any button to



When the time has elapsed, the function and an acoustic signal sounds for 2 minutes. switch off the signal.

COOK TIME 🍳



1. Press "MODE Select" ⌚ button repeatedly, until the function indicator "COOK TIME" 🍳 flashes.

2. Using



the ▲ or ▼ button, set the required "COUNTDOWN" 🔔



After approx. 5 seconds, the display returns to the current time. The function indicator "COOK TIME" 🍳 will light up.

When the time has elapsed, the function indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch itself off.

3. Press





any button to switch off the signal and

the program.



END TIME




required

1. Press "MODE Select"  button repeatedly, until the function indicator "END TIME"  flashes.




2. Using the  or  button, set the switch-off time.

After approx. 5 seconds, the display returns to the current time.

The  function light up.

After approx. 5 seconds, the display returns to the



indicator "END TIME"  will

When the time



indicator will flash, an acoustic signal will sound for 2 minutes and the oven will switch itself off.



has lapsed, the function




3. Press any button to switch off the signal and the program.


Delayed mode



"COOK TIME"  and "END TIME"  can be combined. This function is for automatically switch on and off the oven at some time later.


To set a delayed mode, combine "COOK TIME"  and "END TIME"  functions.



To do this, both the "COOK TIME"  and "END TIME"  have to be set.

The function "COOK TIME"  setting the period of time that the dish requires to cook. *For example, 1 hour.*

The function "END TIME" , setting the time of the day to stop cooking and switch off the oven. *In this example, 14:05 o'clock.*

The function indicators "COOK TIME"  and "END TIME"  light up and current time shows in the display.

The oven will automatically switch itself ON when the set time comes up and will switch itself off when the cooking time set has elapsed. *In this example: 14:05 o'clock minus 1-hour cooking, the start cooking time will be 13:05 o'clock and "END TIME"  when oven turn itself off at 14:05.*

Another example, if baking has to be finished at 12:05 and shall last 1 hour 30 min, both times have to be set respectively: "END TIME"  for 12:05 ; and "COOK TIME"  for 1.30 so the timer will switch on the oven at 10:35 and turn of the oven at 12:05.

5.4 FIRST TIME USE OVEN

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

1. Remove labels or accessories attached inside the oven and 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 is normal.
4. Wipe inside the oven with slightly warm water with detergent after oven cools down and then dry with a clean cloth. Now you can use your oven.

5.5 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 as it is required for the appliance to cool down. System will shut down after cooling is completed.

5.6 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.

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, it is often recommended that the oven be preheated before placing food into it. If the oven must be preheated the "Turbo back heater and fan" 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 small dishes 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 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 approximately 7-10 minutes.
- Use a light aluminium pizza pan, placing it on the shelves 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 cooking of 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 savory 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 fins 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 color	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 and 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.

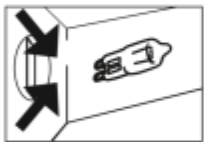
Caution! Possible moisture or water resides under the cooker can result from steam cleaning. After cleaning the oven chamber wipe it dry.

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), removing fuse.

Unscrew the glass cover attached to the lamp holder. If you have difficulty in turning, then using plastic gloves will help you in turning.

Pull out the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:



- Voltage: AC240V
- Wattage: 25W
- Socket: G9

Reinstall glass protection and reconnect the appliance to the power supply. Now you can use your oven.

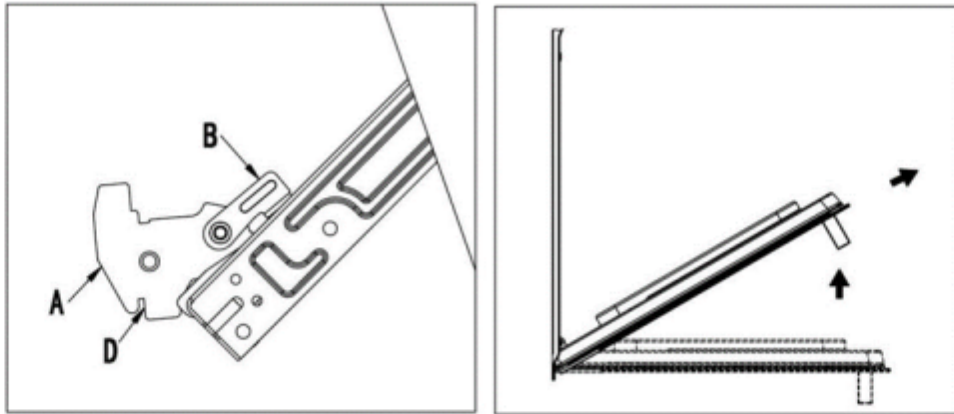
7.4 DISASSEMBLING/ASSEMBLING OVEN DOOR

To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (fig.1-2):

- Open the door completely and lift the 2 levers "B" (fig.1);
- Now, shutting the door slightly, you can lift it out by pulling out the hooks "A" as shown in figure 2.

To reassemble the door:

- With the door in a vertical position, insert the two hooks "A" into the slots;
- Ensure that seat "D" is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers "B" downwards and then shut the door again.

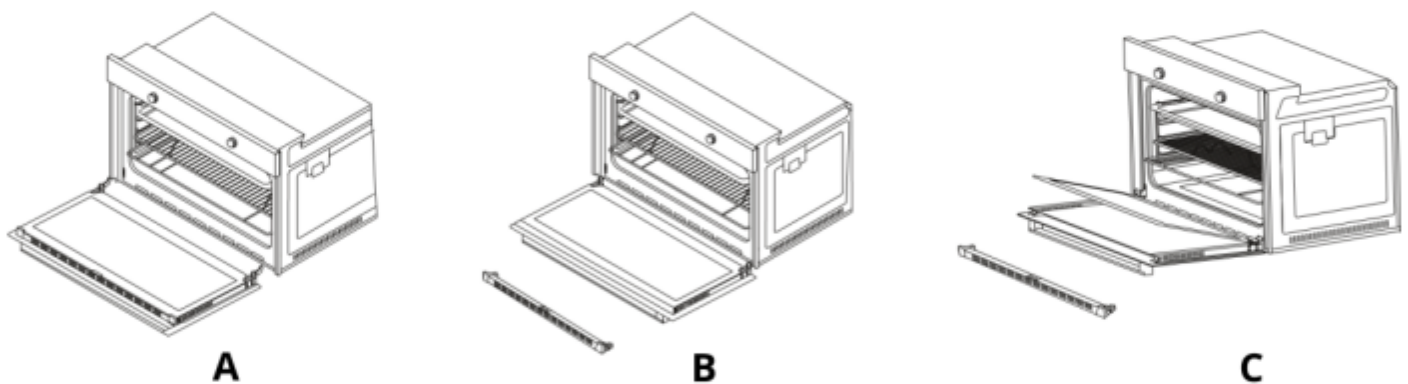


7.5 CLEANING OVEN GLASS

Lift by pressing on plastic latches on left and right side as shown in figure A and pulling the fixing bracket toward yourself as in figure B.

Glass is released after the bracket is removed as shown in figure C. Remove the released glass by pulling toward yourself carefully.

Outer glass is fixed to oven door profile. You can clean easily after glasses are released. You can mount glasses back by performing the operations reversely after cleaning and maintenance are completed. Ensure that fixing profile is seated properly in place.



Installing and removing wire racks

To remove wire racks, press the rack's clips and first remove the lower than the upper side from installation location. To install wire racks; reverse the procedure for removing wire rack.

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	100 Litres
Oven size	675mm x 425mm x 347mm (WxDxH)
Lower heating element	1300 Watt
Upper heating element	1050 Watt
Oven light	15 Watt
Medium grill heating element	2000 Watt
Total grill heating element	1050+2000 Watt
Circle heating element	2800 Watt
Voltage and frequency	220-240V,50-60Hz
Power supply Max	2800W(220V)-3400W(240V)

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 matching 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

Phone: 1300 615 001

Email: info@brohn.com.au

Web: brohn.com.au

