

# ***Brandt***

FR GUIDE D'INSTALLATION ET D'UTILISATION

EN GUIDE FOR INSTALLATION AND USE

## Table de cuisson Cooking hob



# Brandt

**FR** 02

*Dear Customer,*

**EN** 24

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

*We have invested all our dedication and know-how in this appliance so that it would best meet your needs. With innovation and performance, we designed it to be always easy to use.*

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

*Visit our website [www.brandt.com](http://www.brandt.com) where you will find all of our products, as well as useful and complementary information*

**BRANDT**

[www.brandt.com](http://www.brandt.com)

*As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technical advances to their technical and functional features and appearance.*



**Important :**

*Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarise yourself with its operation.*

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### • SAFETY RECOMMENDATIONS

- We have designed this cooking hob for use by private persons in their homes.
- This appliance must be installed in compliance with currently applicable regulations and used only in a well-ventilated location. Consult this guide before installing and using your appliance.
- All cooking should take place under your surveillance.
- These cooking hobs are meant to be used exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.
- This appliance is not connected to a combustion by-product disposal system. It must be installed and connected in compliance with all applicable laws. Special attention should be given to applicable regulations concerning ventilation.
- Do not store **CLEANING** products or **FLAMMABLE** products (aerosol cans or containers under pressure, as well as papers, cookbooks, etc.) in the cabinet underneath your cooking hob.
- If you use a drawer located under the hob, we recommend that you avoid storing in it items that are heat sensitive (plastic, papers, aerosol cans, etc.).
- Your hob should be disconnected from power and fuel supplies (electricity and gas) before any repairs.
- When you connect the power cables of any electrical appliances plugged in close to the hob, ensure that they are not in contact with the cooking zones.
- As a safety measure, do not forget to close the general supply tap for gas distributed by pipe or the tap of the tank for butane or propane gas after use.
- The **CE** compliance designation is affixed to these hobs.
- Installation should only be performed by installers and qualified technicians.
- Before installation, ensure that the conditions of local distribution (gas type and pressure) and the settings of the appliance are compatible.

– This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or persons lacking experience or awareness, unless using it with the help of a person responsible for their safety, or under supervision and with prior instruction in its use. Children should be supervised to ensure that they do not play with the appliance.

– This hob is compliant with standard EN 60335-2-6 relating to the heating of cabinets and the Class 3 standard with regard to installation (as per standard EN 30-1-1).



### **Warning**

*The required settings for the hob are written on a sticker located in the plastic bag, as well as on the packaging.*

*In order to easily locate the reference information for your appliance, we recommend that you note them on the “After-Sales Service Department and Customer Relations” page (this page also explains to you where to find this information on your appliance).*

*In the event that a crack becomes visible in the glass worktop, immediately unplug the appliance and contact the After-Sales Service department.*

### • ENVIRONMENTAL PROTECTION

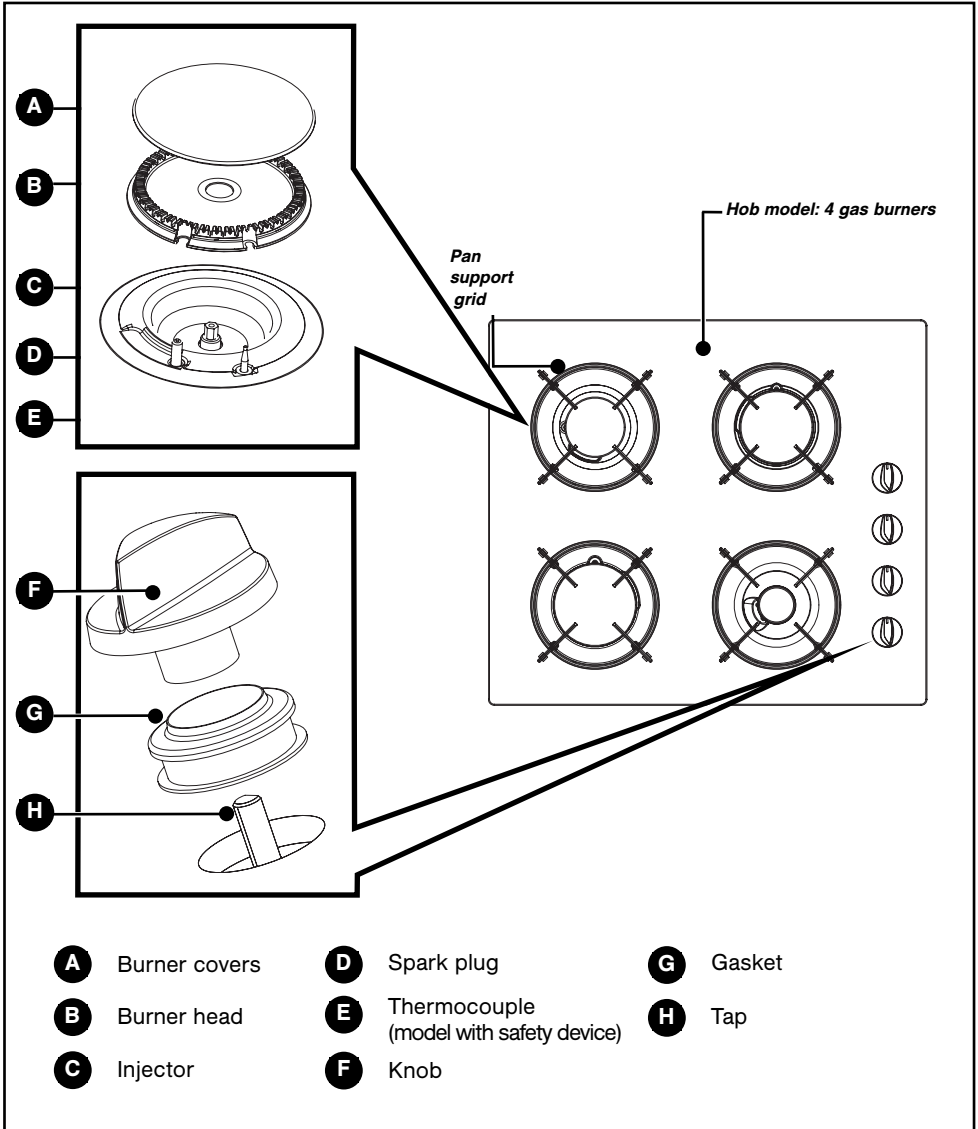
– This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.



– Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home.

– We thank you doing your part to protect the environment.

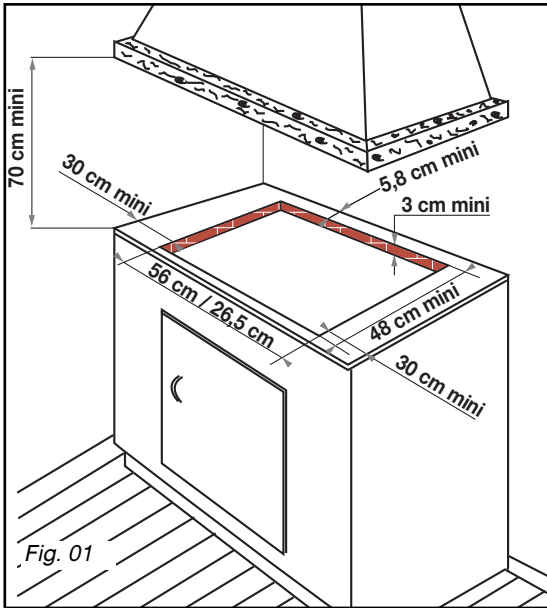
• **DESCRIPTION OF YOUR HOB**



**Tip**

*This Guide to Installation and Use is valid for several models. Minor differences in details and fittings may emerge between your appliance and the descriptions provided.*

# 1 / INSTALLING YOUR APPLIANCE



APPLIANCE				
	Width	Depth	Thickness	Model
Cut cabinet standard	56 cm	49 cm	According to cabinet	60 cm
Cut cabinet standard	26,5 cm	49 cm	According to cabinet	30 cm
Dimensions total above the work top	71 cm	52,2 cm	5 cm	60 cm
	31 cm	51 cm	5 cm	30 cm
Dimensions total below the work top	55,4 cm	47 cm	5,1 cm	60 cm
	26 cm	47 cm	5,1 cm	30 cm

## • PROPER POSITIONING

Your appliance should be built in the surface of a support cabinet that is a minimum of three cm thick, made of a material that resists heat or that is covered with such a material. So as not to disturb movement of cooking utensils, there should not be to the right or left or back any obstacle within 30 cm of the hob.

if a horizontal divider wall is positioned under the hob, it should be placed between 10 cm and 15 cm away from the top of the work top. In any event, do not store aerosol cans or containers under pressure in any compartment that may exist under the hob (See "Safety Recommendations" chapter).

## • FLUSH MOUNTING

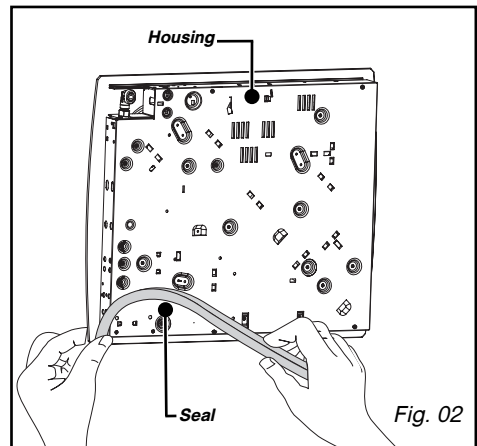
To ensure that the hob and the work top are leaktight, glue the seal provided in the front pocket before installing the hob:

Follow the diagram (Fig. 01).

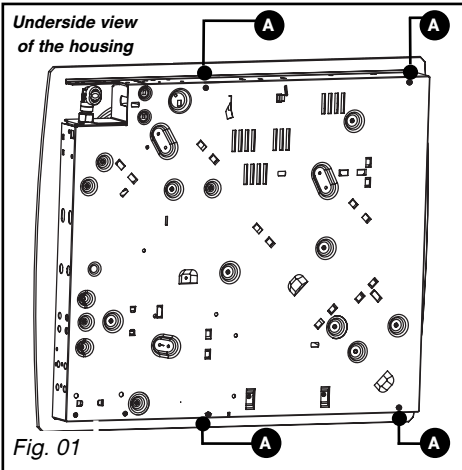
– Remove the pan supports, the burner covers and burner heads, noting their positions.

– Turn the hob over and carefully place it on top of the opening in the cabinet so as not to damage the knobs and spark plugs.

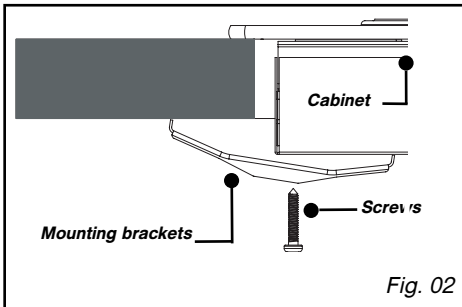
– To ensure a tight seal between the housing and the work top, glue the foam seal **along the exterior edge of the housing** (Fig. 02).



## TIPS FOR FLUSH MOUNTING



**A** Mounting brackets



- Place your hob in the opening of the support cabinet, carefully pulling the table toward you.
- Reposition the burner heads, burner covers and pan supports on the hob. Connect your hob to the gas supply (See “Gas Connection” chapter) and to the power supply (See “Electrical Connection” chapter).
- If you wish, you can immobilise the hob using the four mounting brackets delivered with a screw (Fig. 02) to attach them to the four corners of the housing. **You must use the holes provided for this purpose, according to the diagram above (Fig. 01).**
- Stop screwing when the mounting bracket starts to become deformed. Do not use a screwdriver.

## ELECTRICAL CONNECTION

Your hob must be connected to the 220-240 V~ monophase grid via a 2-pole electrical outlet plug + standardised CEI 60083 ground or an all-pole cut-off device, in compliance with the current regulations.

The plug of the electrical outlet must be accessible after installation.

CABLE CROSS-SECTION TO BE USED	
	220-240 V~ - 50 Hz
H05V2V2F -T90 cable Ref. After-sales service: 77x9060	3 conductors including one ground wire
Cross-section of conductors in mm <sup>2</sup>	1
Fuse	10 A



### Warning

The safety wire (green/yellow) is connected to the appliance's ground terminal  $\oplus$  and must be linked to the installation's ground terminal  $\oplus$ . The fuse in your set-up must be 10 amperes. If the power cable is damaged, it must be replaced by a cable or a special kit available from the manufacturer or its After-Sales Service Department.



### Tip

Using a gas cooking appliance results in the generation of heat and humidity in the location where it is installed. **Make sure that your kitchen is well-ventilated: keep natural ventilation orifices in your home open or install a mechanical ventilation device (mechanical ventilation hood).** – Intensive, prolonged use of the appliance may require additional ventilation; for example, by opening a window or more effective ventilation; by increasing power to the mechanical ventilation, if you have it. (A minimum air flow of 2 m<sup>3</sup>/h per kW of gas power is required).

Example: 60 cm, 4 gas burners

Total power:  $0,85 + 1,5 + 2,25 + 3,1 = 7,7 \text{ kW}$   
 $7,7 \text{ kW} \times 2 = 15,4 \text{ m}^3/\text{H}$  of minimum flow.



## • GAS CONNECTION

### • Preliminary comments

If your hob is installed above an oven or if proximity to other heating elements poses a threat of overheating the connection, you must insulate the cable in a rigid pipe.

If a hose or soft pipe (in the case of butane gas) is used, it should not come into contact with a moving part of the cabinet, nor should it pass through a location that may become blocked.

The gas connection must be installed in compliance with applicable regulations in the country of installation.

### • Gas distributed via natural gas pipes

For your safety, you must choose from the three following connection options:

– **Connection with a rigid pipe** made from copper and with screw-on mechanical connectors (G1/2 gas standard mark). Make the connection directly to the end of the elbow fitted on the appliance.

– **Connection with a wavy metal hose** (stainless steel) with screw-on **mechanical connectors** whose service life is unlimited (Fig. A).

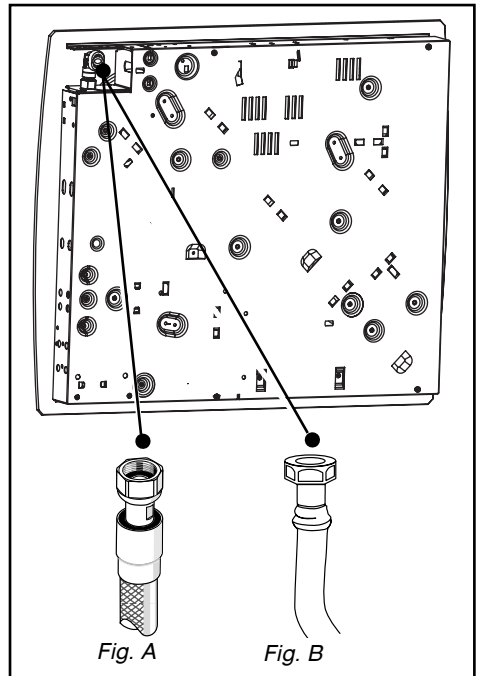
– **Connection with a reinforced flexible rubber hose** with screw-on **mechanical connectors** whose service life is 10 years (Fig. B).



### Warning

**When connecting your hob's gas supply, if you have to change the direction of the elbow fitted on the appliance:**

- ① Change the gasket.
- ② Screw on the elbow's nut, careful not to exceed a torque of 17 N.m.



## • Gas supplied by tank or cylinder (butane/propane)

For your safety, you must choose from the three following connection options:

– **Connection with a rigid pipe** made from copper and with screw-on mechanical connectors (G1/2 gas standard mark). Make the connection directly to the end of the elbow fitted on the appliance.

– **Connection with a wavy metal hose** (stainless steel) with screw-on **mechanical connectors** whose service life is unlimited (Fig. 01).

– **Connection with a reinforced flexible rubber hose** with screw-on **mechanical connectors** whose service life is 10 years (Fig. 02).

In an existing system, a soft pipe fitted with clamps whose service life is five years may be used. It is necessary in this case to use an adaptor without forgetting to fit a sealing washer between the adaptor and the hob's elbow. (Fig. 03).



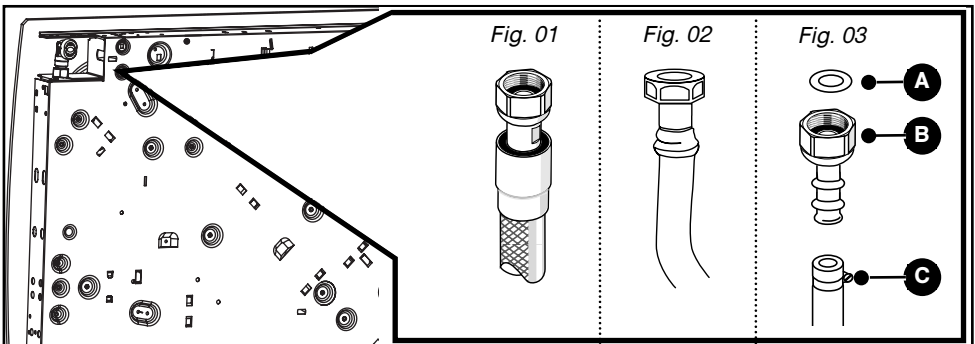
### Tip

**You can obtain the adaptor and the sealing washer from your After-Sales Service Department.**



### Warning

**Screw on the adaptor with a torque not exceeding 25 N.m.**



- A** Sealing washer (not provided)
- B** Adaptor (not supplied)
- C** Clamp (not provided)



### Warning

**All soft pipes and hoses whose service life is limited must have a maximum length of two meters and must be accessible along their entire length. They must be replaced before the end of their service life (indicated on the pipe). Regardless of the means of connection chosen, ensure that the connection is air tight, after installation, with soapy water.**

## • CHANGING THE GAS SUPPLY



### Warning

Your appliance is sold pre-set for natural gas.

The injectors required for adaption to butane/propane can be found in the plastic bag containing this guide.

Each time you change the gas supply, you must complete the following:

- Adapt the gas connection
- Change the injectors
- Adjust the hob connections.

• **Adapt the gas connection:** Refer to the “Gas Connection” section.

• **Change the injectors,** proceeding as follows:

- Remove the pan supports, heads and covers from all burners.
- Using the wrench provided, unscrew the injectors located under each crucible and remove them (Fig. 01).
- replace with the corresponding gas injectors, in compliance with the positioning of the injectors and the table of gas properties at the end of this section ; to do so:
  - First screw them in manually until the injector locks into place.
  - Apply the wrench to the injector as far as it will go.
  - Draw a line on the burner plate using a pencil at the place indicated (Fig. 02).
  - Turn the wrench clockwise until the line appears on the other side (Fig. 03).



### Warning

Exceeding this limit may damage the product.

- Reposition the burner heads, burner covers and pan supports on the hob.



### Tip

Each time you change the gas supply, tick the box corresponding to the new gas level on the label found in the plastic bag. Refer to the corresponding “Gas Connection” section.

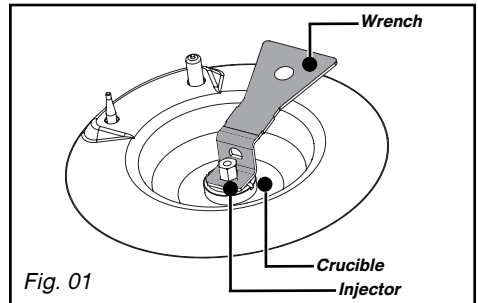


Fig. 01

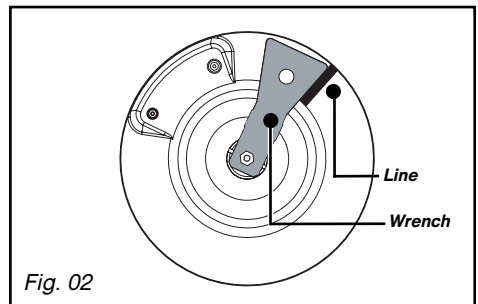


Fig. 02

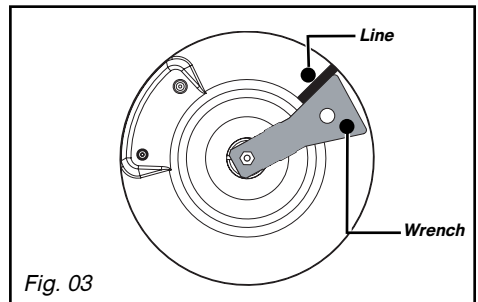


Fig. 03

• **Adjust the hob connections:** they are located underneath the knobs (Fig. 04).

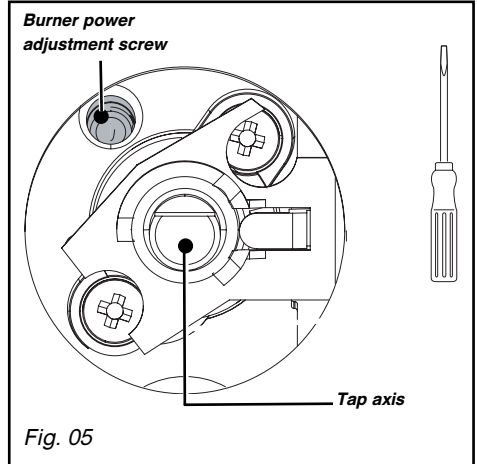
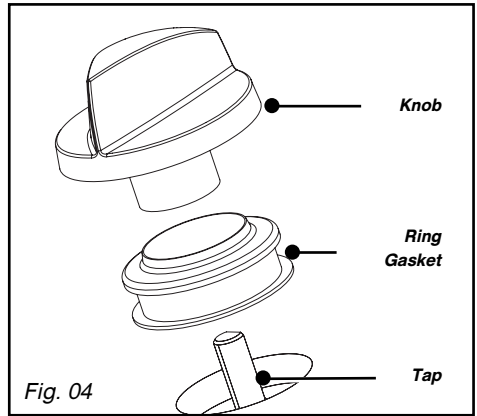
- Proceed one tap at a time.
- Remove the knobs and the gaskets by pulling them up.

**- Switching from natural gas to butane/propane gas**

- With a small flat-head screwdriver, **screw in all the way** the brass (yellow) burner power screws (Fig. 05), **in a clockwise direction**.
- Replace the gaskets and the knobs, paying careful attention to their direction and ensuring that the knobs are pushed in all the way.

**- Switching from butane/propane gas to natural gas**

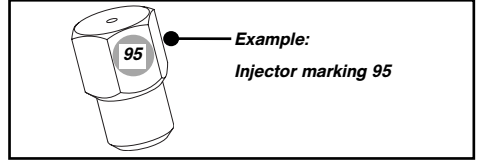
- Unscrew the brass (yellow) burner power screws (Fig. 05), using a small flat-head screwdriver, **turn twice counterclockwise**.
- Replace the knob.
- Light the burner in maximum heat mode, then turn down to reduced heat mode.
- Remove the knob again, then turn the burner power screws **clockwise** until it reaches the lowest possible setting that does not extinguish the flame.
- Replace the gasket and knob.
- Make several attempts to shift from the maximum flow rate to the minimum: **the flame should not go out**; if it does, unscrew the burner power screw so as to obtain good flame retention during these position switches.
- Reposition the burner heads, burner covers and pan supports on the hob.



## • Markings on the injectors

### MARKINGS ON THE INJECTORS

The adjacent table shows where the injectors are positioned on your appliance according to the type of gas used. Each number is marked on the injector.



### MODELS\*

#### 60cm Hob 3 gas burners + 1 electric plate

Natural Gas		Butane gas/ Propane	
●	1R	●	7R
137	6A	88A	45

#### 60 cm Hob 4 gas burners

Natural Gas		Gaz butane/ Propane	
94	1R	62	7R
137	6A	88A	45

#### 30 cm Hob 2 gas burners

Natural Gas	Butane gas/ Propane
137	88A
94	62

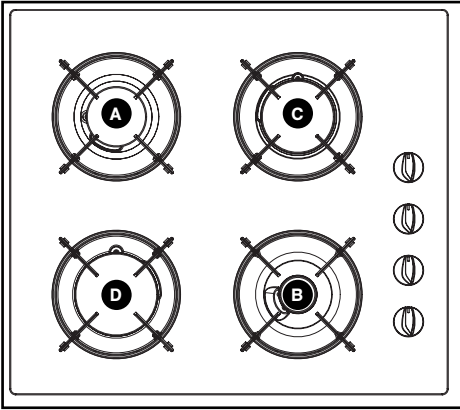
\* See "Description of the Top" chapter

## • Gas properties

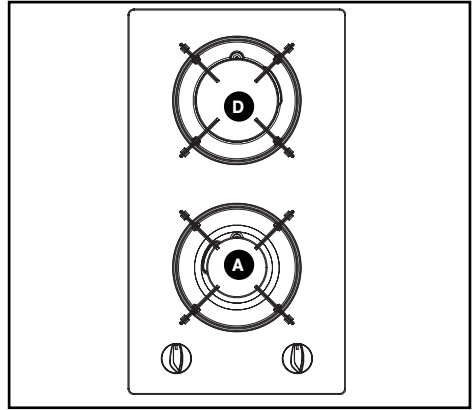
Appliance intended to be installed in:	Butane	Propane	Gas natural G20	Gas natural G25
<b>GB - FT.....cat : I12H3+</b>	G30	G31	G20	G25
Hourly rate below: at 15°C under 1013 mbars	28-30 mbar	37 mbar	20 mbar	25 mbar
<b>HIGH-SPEED BURNER</b>				
Marking engraved on injector	<b>7R</b>	<b>7R</b>	<b>1R</b>	<b>1R</b>
Nominal heat release rate (kW)	2,15	2,15	2,25	2,25
Reduced heat release rate (with/without safety)(kW)	0,830		0,870	0,870
Hourly rate (g/h)	156	154		
Hourly rate (l/h)			214	249
<b>SUPER-FAST BURNER</b>				
Marking engraved on injector	<b>88A</b>	<b>88A</b>	<b>137</b>	<b>137</b>
Nominal heat release rate (kW)	3,10	3,10	3,10	3,10
Reduced heat release rate (with/without safety)(kW)	0,830		0,870	0,870
Hourly rate (g/h)	225	221		
Hourly rate (l/h)			295	343
<b>SEMI-FAST BURNER</b>				
Marking engraved on injector	<b>62</b>	<b>62</b>	<b>94</b>	<b>94</b>
Nominal heat release rate (kW)	1,50	1,50	1,50	1,50
Reduced heat release rate (with/without safety)(kW)	0,620		0,615	0,615
Hourly rate (g/h)	109	107		
Hourly rate (l/h)			143	166
<b>AUXILIARY BURNER</b>				
Marking engraved on injector	<b>45</b>	<b>45</b>	<b>6A</b>	<b>6A</b>
Débito calorífico nominal (kW)	0,70	0,70	0,85	0,85
Reduced heat release rate (with/without safety)(kW)	0,300		0,350	0,350
Hourly rate (g/h)	51	50		
Hourly rate (l/h)			81	94
<b>HOB 4 GAS BURNERS</b>				
Total heat release rate (kW)	7,45	7,45	7,70	7,70
Maximum flow rate (g/h)	541	532		
			733	852
<b>HOB 3+1 ELECTRIC PLATE1500 W WITH SUPER FAST</b>				
Total heat release rate (kW)	5,95	5,95	6,20	6,20
Maximum flow rate (g/h)	432	425		
			590	686
<b>HOB 2 GAS BURNERS</b>				
Total heat release rate (kW)	4,60	4,60	4,60	4,60
Maximum flow rate (g/h)	334	328		
			438	509

• **DESCRIPTION OF THE TOP**

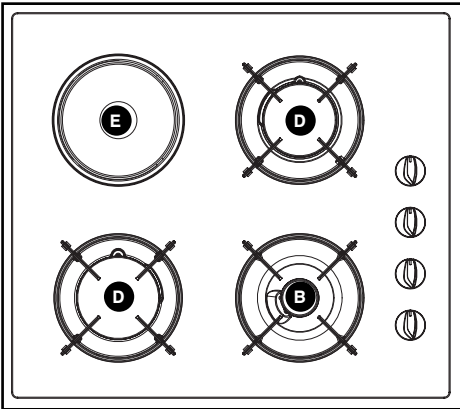
**Hob model: 4 gas burners TG\*/\***



**Hob model: 2 gas burners TG\*/\***



**Model: 3+1 electric TG\*/\***




- A** Semi-fast burner 1.50 kW (\*)
- B** Auxiliary burner 0.85 kW (\*)
- C** High-speed burner 2.20 kW (\*)
- D** Super-fast burner 3.10 kW (\*)
- E** Electric plate diameter 145 - 1.5 kW

(\*) Power obtained with natural gas G20

### • SWITCHING ON GAS BURNERS



Each burner is supplied by a tap which can be opened by pressing it and turning it in a counterclockwise motion.

The point “●” corresponds to a closed tap.



– Choose the desired burner by using the symbols located near the knobs (e.g. : front left burner ).

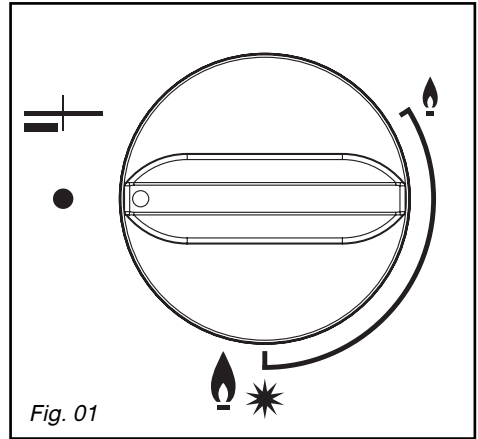
Your hob is fitted with a burner-lighting system built into the knobs.


To light a burner :


– Press on the knob and turn it in a counterclockwise direction  to the maximum setting .

– Continue to press on the knob to produce a series of sparks until the burner lights.

The setting for more moderate flame intensities is between the symbol  and the symbol .



 **Warning**  
– Hold the knob completely pressed down for a few seconds after the flame appears to trigger the safety system.

 **Tip**  
When a knob becomes difficult to turn, do not force it. Request an emergency service call for the installer.

*If the flame goes out accidentally, reignite normally following the starter instructions.*



• **COOKWARE TO BE USED WITH GAS BURNERS**

• Which burner should you use depending on your cookware?

Diameter of the cookware	Diameter of the cookware	Use
18 to 28 cm	High-speed	Searing foods
16 to 22 cm	speed	
12 to 20 cm	Semi-fast	Sauces - Reheating
8 to 14 cm	Auxiliary	Gentle simmer



**Warning**

– Adjust the ring of flames so that they do not extend beyond the edges of the cookware (Fig. 01).

– Do not use concave or convex cookware without the appropriate supports (Fig. 02).

– Do not use cookware that partially covers the knobs (Fig. 03).

– Do not leave a gas burner operating with empty cookware.

– Do not use heat regulators, toasters, steel meat broilers or stewpots that have feet resting on or touching the glass worktop

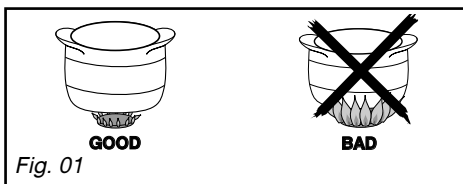


Fig. 01

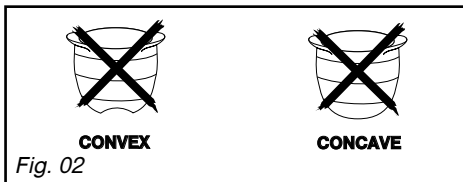


Fig. 02

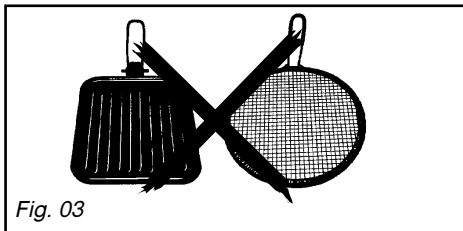


Fig. 03

### • **MOST SUITABLE COOKWARE TO BE USED WITH THE ELECTRIC PLATE (depending on model)**

Use cookware with flat bottoms that are perfectly flush with the surface of the burner:

- in stainless steel with a thick, tri-metal or “sandwich” bottom,
- in aluminium with a thick (smooth) bottom,
- in enamelled steel.

### • **SWITCHING ON THE ELECTRIC PLATE (depending on the model)**

Position the knob on the marking that corresponds to the desired type of cooking (Fig. 01) (see cooking guide at the end of this guide). The cooking zone’s power indicator lights up.

Upon first use, allow the plate to heat up with no cookware at maximum power for 3 minutes to harden the coating.

#### **Tip**

– Use cookware of an appropriate size: the diameter of the bottom of the cookware should be equal to or greater than the diameter of the electric cooking plate (Fig. 02).

– When cooking is nearly finished, turn the knob to the “O” off position to take advantage of the heat accumulated in the plate.

– Use a lid on your cookware as often as possible to reduce the loss of heat by evaporation.

#### **Warning**

Do not operate an electric cooking plate without cookware (except during initial use) or with an empty pot.

#### **Warning**

The electric plate will remain hot for a certain time after the knob has been turned to the “O” position. Do not touch this zone because there is a risk of burning.

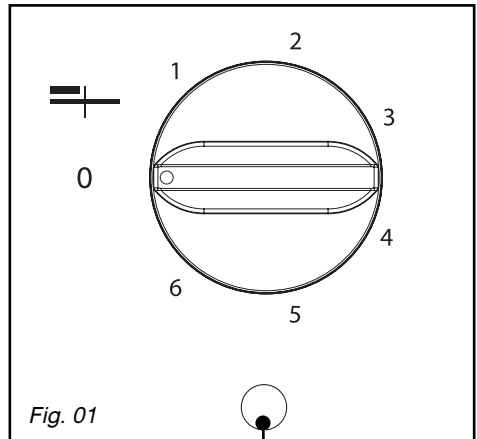


Fig. 01

Power  
indicator

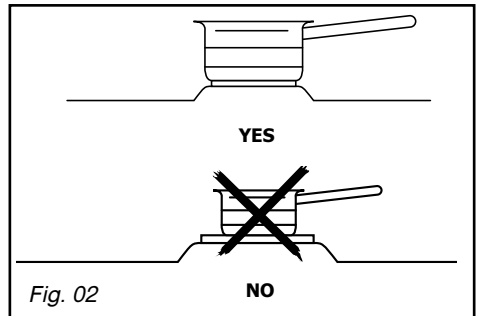


Fig. 02

YES

NO

#### • MAINTAINING YOUR APPLIANCE

MAINTENANCE.....	WHAT TO DO	PRODUCTS/ACCESSORIES TO BE USED
Of the spark plugs and injectors	In the event that the spark plugs become soiled, clean them using a small, hard-bristled brush (non-metallic).  The gas injector is located in the centre of the burner in the shape of a dish. Be careful not to obstruct it during cleaning, as this will undermine the performance of your hob. In the event of obstruction, use a safety pin to unclog the injector.	. Small, hard-bristled brush. . Safety pin
Of the pan supports and gas burners	If tough stains occur, use a non-abrasive cream, then rinse with clean water. Carefully wipe each part of the burner before using your hob again.	. Gentle scrubbing cream . Cleaning sponge
Of the electric plate	- The heating plate is protected by a black coating, so you should avoid using any abrasive products. After each use, wipe it down with a thick cloth. - If the plate rusts, remove it and restore the black coating using a commercially available high-temperature restorative product.	. Commercially available restorative product.
Of the glass worktop	- Clean with warm water and then wipe. For tough stains, use products designed for vitroc ceramic glass.	- Cleaning sponge. - Special vitroc ceramic glass products (e.g.: Cera-clean).

To keep your appliance in good working order, we recommend that you use Clearit household products.



*Professional expertise for the general public*

**Clearit** offers you professional products and adapted solutions for the daily upkeep of your household and kitchen appliances.

You may find them in conventional retail outlets, along with a complete line of by-products and consumables.



#### **Warning**

**Never clean your appliance while it is in operation. Set all the electric and gas controls to zero.**



#### **Tip**

- *It is better to clean the parts of the hob by hand rather than in the dishwasher.*
- *Do not use an abrasive sponge to clean your hob.*
- *Do not use steam cleaning.*

### • DURING OPERATION

<i>YOU OBSERVE THAT:</i>	<i>WHAT YOU SHOULD DO:</i>
<ul style="list-style-type: none"> <li>• Lighting</li> </ul>	<ul style="list-style-type: none"> <li>. Check the electrical connection of your appliance.</li> <li>. Check that the spark plugs are clean</li> <li>. Check that the burners are clean and properly assembled</li> <li>. If the hob is attached to the work top, check that the mounting brackets are not deformed.</li> <li>. Check that the gaskets under the knobs are not coming out of their lodging.</li> </ul>
<ul style="list-style-type: none"> <li>• When you press on a knob, there are sparks on all of the burners simultaneously.</li> </ul>	<p>This is normal. The lighting function is centralised and controls all of the burners simultaneously.</p>
<ul style="list-style-type: none"> <li>• In reduced heat mode, the burner goes out or the flames remain high.</li> </ul>	<ul style="list-style-type: none"> <li>. Avoid strong air currents in the room.</li> <li>. Check that the gas type being used corresponds to the injectors installed (Read about markings on the injectors in the "Changing the Gas Supply" chapter).</li> <li>Reminder: The cooking hobs are sold pre-set for use with network gas (natural gas).</li> <li>. Check that the burner power screws are properly set (See the "Changing the Gas Supply" chapter).</li> </ul>
<ul style="list-style-type: none"> <li>• The flames look irregular or uneven.</li> </ul>	<ul style="list-style-type: none"> <li>. Check the cleanliness of the burners and injectors under the burners, the assembly of the burners, etc...</li> <li>. Check that there is enough gas in the bottle.</li> </ul>
<ul style="list-style-type: none"> <li>• During cooking, the knobs become hot.</li> </ul>	<ul style="list-style-type: none"> <li>. Use small saucepans on the burners located closest to the knobs. Large cookware should be used on the largest burners, which are farther away from knobs. Properly place the saucepan in the centre of the burner. It should not spill over onto the knobs.</li> </ul>
<ul style="list-style-type: none"> <li>• On lighting, the flames light, then go out as soon as the knob is released.</li> </ul>	<ul style="list-style-type: none"> <li>. Press firmly down on the knobs and hold them down for a few seconds after the appearance of flames.</li> <li>. Check that the parts of the burner are correctly mounted.</li> <li>. Check that the gaskets under the knobs are not coming out of their lodging.</li> <li>. Avoid strong draughts in the room.</li> <li>. Light your burner before placing your saucepan on it.</li> </ul>

## • GAS COOKING GUIDE

	PREPARATIONS	TIMES	SUPER FAST	FAST	SEMI-FAST	AUXILIARY
<b>SOUPS</b>	Bouillons Thick soups	8-10 minutes	X	X		
<b>FISH</b>	Court-bouillon Grilling	8-10 minutes 8-10 minutes	X X			
<b>SAUCES</b>	Hollandaise, béarnaise Béchamel, aurore	10 minutes			X X	X X
<b>VEGETABLES</b>	Endives, spinach Cooked peas Provençale tomatoes Golden brown potatoes Pasta	25-30 minutes 15-20 minutes	X X X X X	X X X		
<b>MEATS</b>	Steak Blanquette, Osso-bucco Sautéed poultry breasts Tournedos	90 minutes 10-12 minutes 10 minutes	X X X X			
<b>FRIED FOODS</b>	French fries Beignets		X X			
<b>DESSERTS</b>	Rice pudding Fruit compote Crêpes Chocolate Crème anglaise Coffee (small percolator)	25 minutes 3-4 minutes 3-4 minutes 10 minutes	X X	X	X X X	X X X X

## • ELECTRICAL COOKING GUIDE

	PREPARATIONS	VERY HIGH 6	HIGH 5	MEDIUM 3-4	GENTLE SIMMER 2	KEEP WARM 1
<b>SOUPS</b>	Broths Thick soups	X → X X → X	X X	X		
<b>FISH</b>	Court-bouillon Frozen foods	X → X → X	X	X		
<b>SAUCES</b>	Thick with butter			X	X	
<b>VEGETABLES</b>	Endives, spinach Dry vegetables Boiled potatoes Golden-brown potatoes		X X X	X X		
<b>MEATS</b>	Steak Grilled food	X	X			
<b>FRYING</b>	French fries		X			
<b>OTHER</b>	Compotes Pancakes Custard Melted chocolate preserves Milk Pasta Rice pudding Keep warm	X X X X X X	X X X X X	X X X X	X X X	X X

## 6 / AFTER-SALES SERVICE

Any maintenance on your equipment should be undertaken by:

- either your dealer,
- or another qualified mechanic who is an authorized agent for the brand appliances.

When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment.

In the unlikely event of there being a problem with your appliances please call the number below quoting the model number of your appliance – this can be found on the ratings plate. Our trained staff are available to advise or book a service call with one of our authorized service agents.

Service lines                      Mon - Sat 9am – 6pm              Sun 10am – 4pm

Cooking                              0115 976 6937

For any other information on our products please contact us at:

**Brandt UK**  
**Intec 4**  
**Wade Road**  
**Basingstoke**  
**RG4 8NE**

**Tel: 01256 308000**  
**[www.Brandtuk.com](http://www.Brandtuk.com)**