

Brandt



OPERATING GUIDE

Cooker



BCG6600*

Dear Customer,

Thank you for the confidence you have placed in us with your recent purchase of a **BRANDT** cooker.

This product has been designed and manufactured with you, your lifestyle and your needs in mind to perfectly meet your expectations. It comes packed with more than 60 years of expertise, innovative spirit and passion.

In a continuous effort to better satisfy your needs, our customer service department is available to listen and answer all your questions and receive any suggestions you may have.

We also invite you to visit our website www.brandt.com where you will find the very latest innovations, along with some additional, useful information.

BRANDT is pleased to be on hand to offer daily support and to help you make the most of your purchase.

+ **Important: Before switching on your appliance, please read this installation and operating guide carefully to quickly become familiar with its operation.**

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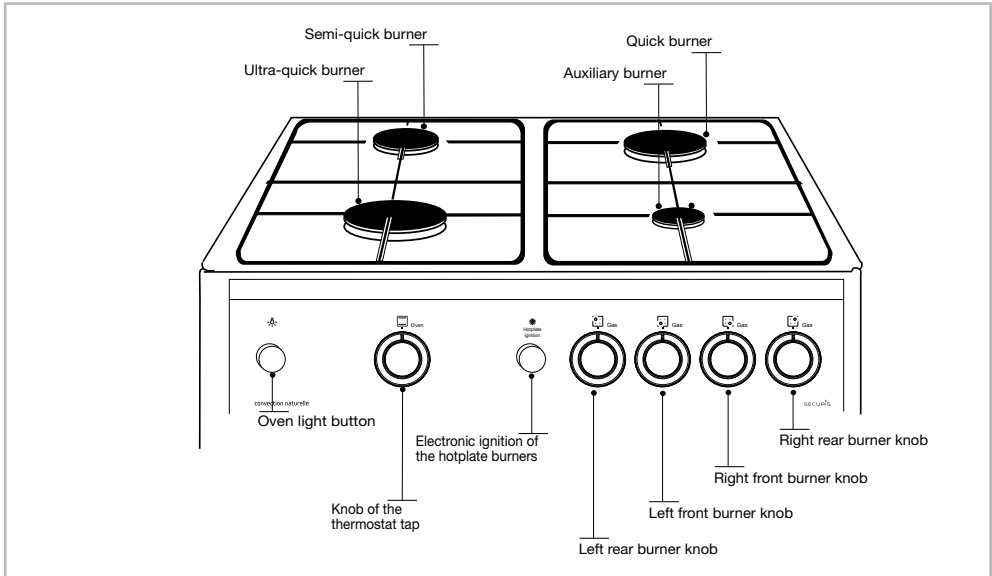
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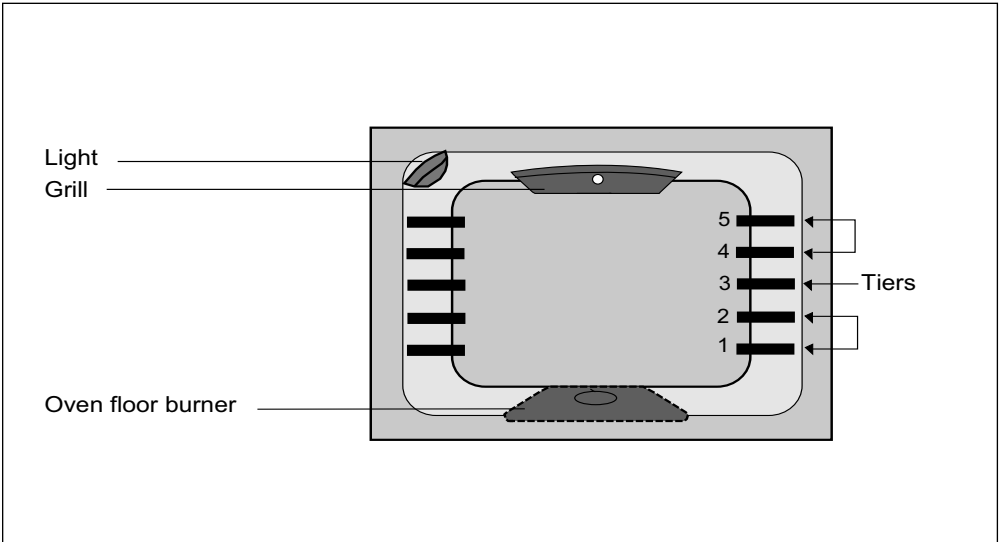
Cooker description and layout



Hotplate burner electronic ignition

To ignite the burners, press the ignition button (for hotplate burners) or hold the match to the burner (for the oven). Then press and turn the gas knob until there is a flame. **Continue to press the knob for a few seconds after the flame appears in order to activate the safety device.** If the burner extinguishes, repeat the process while keeping the knob pressed for longer.

Oven description and layout



Your cooker oven is equipped with a **flame safety device** to automatically cut off the gas flow if the flame is extinguished accidentally.

It is necessary **to press the knob firmly for a few seconds** after the flame appears in order to activate the safety device.

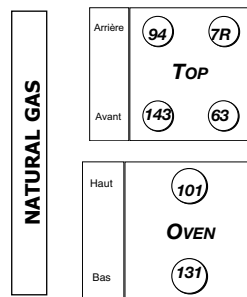
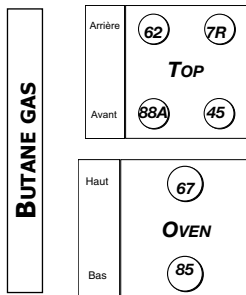
A single knob is used to control the thermostat of the oven or the grill.

ACCESSORIES: your appliance is equipped with a drip pan and a flat grill.

Gas specifications

	FR	AE	FR	FR-AE	FR
Appliance designed to be installed as:	Butane	Butane	Propane	Natural gas	Natural gas
FR - CAT I12E+3+ AE - CAT I12H3B/P Hourly flow rate below: at 15°C, 1013 mbar	G30 28-30 mbar	G30 30 mbar	G31 37 mbar	G20 20 mbar	G25 25 mbar
Ultra-quick burner					
Identification marked on injector	88A	88A	88A	143	143
Nominal calorific flow rate (kW)	3,25	3,25	3,25	3,45	3,45
Reduced calorific flow rate (kW)	0,99	0,99		0,99	
Hourly flow rate (g/h)	236	236	232		
Quick burner					
Identification marked on injector	7R	7R	7R	2R	2R
Nominal calorific flow rate (kW)	2,2	2,2	2,2	2,1	2,1
Reduced calorific flow rate (kW)	0,99	0,99		0,99	
Hourly flow rate (g/h)	160	160	157		
Semi-quick burner					
Identification marked on injector	62	62	62	94	94
Nominal calorific flow rate (kW)	1,5	1,5	1,5	1,5	1,5
Reduced calorific flow rate (kW)	0,63	0,63		0,6	
Hourly flow rate (g/h)	109	109	107		
Auxiliary burner					
Identification marked on injector	45	45	45	63	63
Nominal calorific flow rate (kW)	0,7	0,7	0,7	0,85	0,85
Reduced calorific flow rate (kW)	0,43	0,43		0,45	
Hourly flow rate (g/h)	51	51	50		
Grill burner					
Identification marked on injector	67	67	67	101	101
Nominal calorific flow rate (kW)	2	2	2	2	2
Hourly flow rate (g/h)	145	145	143		
Oven floor burner					
Identification marked on injector	85	85	85	131	131
Nominal calorific flow rate (kW)	3,4	3,4	3,4	3,4	3,4
Hourly flow rate (g/h)	247	247	243		
Four burner gas cooker with oven floor and grill					
Total calorific flow rate (kW)	11,05	11,05	11,05	11,3	11,3
Maximum flow rate (g/h)	803	803	789		

INJECTOR MARKING



Cooking guide

COOK WITH THE DOOR CLOSED AND KEEP AN EYE ON THE OVEN.



TYPE OF FOOD	● THERMOSTAT °C	SHELF POSITION	Cooking times	INDICATIONS
MEAT				
Roast pork (1 kg)	200-225	2	90 min.	Add water to the dish
Roast veal (1 kg)	225	2	60 - 70 min.	Earthenware dish*
Roast beef	270	2	30 - 40 min.	TB (depending on the model)
Lamb (leg, shoulder 2.5 kg)	235	1 or 2	50 - 55 min.	Placed on the grill
Poultry (1 kg)	GRILL	TB	50 - 70 min.	Placed on the grill
Large pieces of chicken	200	1 or 2	1h30-2h15	Placed on the grill
Chicken thighs	GRILL	4	20 - 25 min.	Placed on the grill
Pork, veal chops	GRILL	4	15 - 20 min.	Placed on the grill
Beef ribs (1 kg)	GRILL	3 - 4	25 - 30 min.	Placed on the grill
Lamb chops	GRILL	4 - 5	10 - 20 min.	Placed on the grill
FISH				
Grilled fish	GRILL	3 - 4	10 - 20 min.	
Cooked fish (bream)	200	2	35 - 45 min.	
Fish papillotte	225	2	10 - 15 min.	
VEGETABLES				
Gratins (cooked)	GRILL	3	25 - 30 min.	
Gratins dauphinois	175-190	2	45 - 60 min.	
Lasagne	175-190	2	40 - 45 min.	
Stuffed tomatoes	225	2	40 - 45 min.	
VARIOUS				
Brochettes	GRILL	3 - 4	10 - 15 min.	In a bain-marie
Terrine pâté	200	2	1h20-1h40	In a pie tin*
Pastry-based pizza	225-235	2	20 - 25 min.	On the baking tray
Dough-based pizza	235	3	15 - 25 min.	Thick tin*, tier 1
Quiches	225	1 - 2	40 - 45 min.	
Soufflé	175	2	35 - 45 min.	
Pies	225	2	40 - 45 min.	
Bread	6-7	2	30 - 50 min.	According to thickness
Toast	GRILL	4 - 5	1 - 2 min.	Slices on on the grill

Cooking guide

PÂTISSERIES									
Sponge cake - Génoise	4	190	2	30 min.	Pre-heat to the cooking T°				
Swiss roll	3	175	2	10 -15 min.	Special tray placed on the grill				
Brioche	3	175	2	35 -40 min.					
Brownies	3	175	2	20 -25 min.					
Cake - Pound cake	3	175	2	50 -60 min.					
Ciafoutis	5	200	2	35 -40 min.					
Creams	4	190	2	30 -45 min.	In a bain-marie				
Cookies - Shortbread	5	200	3	15 - 18 minutes	On the baking tray				
Kugelhöpf	4	190	2	40 -45 min.	Pre-heat to thermostat 4				
Meringues	1	150	3	40 -50 min.	On the baking tray				
Madeleines	6	225	2	8 -10 min.	Special tray placed on the grill*				
Flaky pastry hors d'oeuvres	7-8	235-260	2	45 -50 min.	On the baking tray				
Savarin cake	4	190	2	10 -15 min.	On the baking tray				
Shortcrust pastry tart	6-7	225-235	2	25 -30 min.	Pre-heat to thermostat 4				
Puffed pastry tart	7	235	2	15 -25 min.	On the baking tray				
Yeast-based tart	6	225	2	30 -35 min.					

EQUIVALENT: GAS MARK °C

Figure	1	2	3	4	5	6	7	8	9	10
°C	150	160	175	190	200	225	235	260	270	285

- Pre-heat for 10 to 15 minutes before putting in the oven.
- In "GRILL" mode, place the drip pan on the first tier to collect the cooking juices.
- A bain-marie should always start with boiling water. Do not overfill the dish.
- The influence of tins on cooking. Avoid clear and shiny tins, and tins that are too thick, especially for tarts, quiches, etc. They will lengthen the cooking time. For meat, do not use glass dishes, which cause splashing of fat. All meats must be left at ambient temperature for at least 1 hour before being put in the oven, and must be left to rest for 5 to 10 minutes after cooking before carving.

*Accessories not included

Useful volume: 53 litres - Net weight: 46 kg.

