

BRANDT BOP7536B

BRANDT BOP7536B Pyrolytic Built-in Oven User Manual

Model: BOP7536B | Brand: BRANDT

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1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your BRANDT BOP7536B pyrolytic built-in oven. Please read these instructions carefully before installation, operation, and maintenance. Keep this manual for future reference.

The BRANDT BOP7536B oven features a 73-liter capacity and multiple cooking modes. It includes 'OptiSteam' steam cooking for faster, healthier results, and a 'Clean 39' minute pyrolytic cleaning program. For enhanced safety, especially with children, the oven is equipped with a 4-glass cold door and a telescopic rail for easy and safe dish handling.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, injury to persons, or damage when using the appliance, follow basic precautions.

- Read all instructions before using the appliance.
- Ensure the appliance is properly installed and grounded by a qualified technician.
- Do not touch hot surfaces. Use oven mitts or pot holders.
- Never use the appliance for warming or heating the room.
- Do not allow children to climb or stand on the oven door or shelves.

- During pyrolysis, the oven reaches very high temperatures. Keep children and pets away.
- Always supervise children when they are near the appliance.
- Do not store flammable materials in or near the oven.
- Disconnect the power supply before servicing.

3. SETUP AND INSTALLATION

3.1 Unpacking

Carefully remove all packaging materials. Check the oven for any signs of damage. Report any damage to your retailer immediately.

3.2 Electrical Connection

The oven must be connected to the mains supply by a qualified electrician, in accordance with local wiring regulations. Ensure the voltage and frequency match the ratings on the appliance's data plate.

3.3 Oven Placement and Dimensions

The BRANDT BOP7536B is a built-in oven designed for integration into kitchen cabinetry. Ensure adequate ventilation around the appliance.

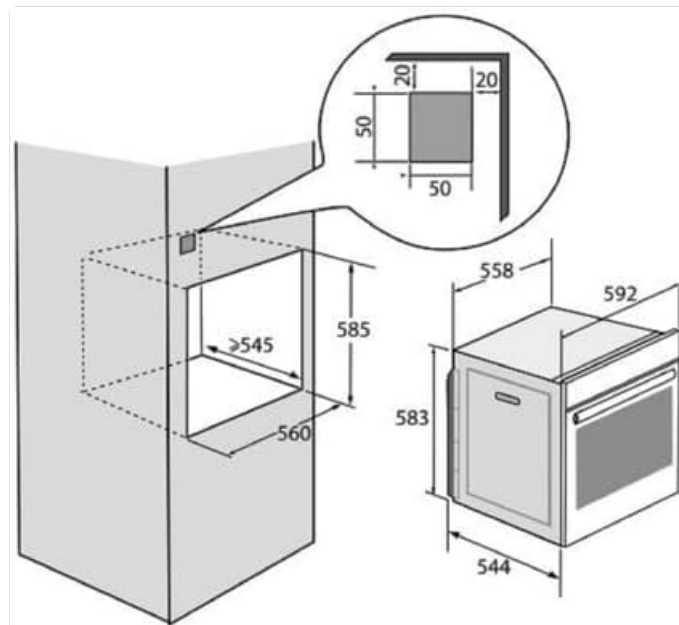


Figure 1: Installation diagram with detailed dimensions for the BRANDT BOP7536B oven and the required cabinet opening. The diagram shows the oven's width, height, and depth, along with minimum clearance requirements for proper ventilation and fit within a standard kitchen cabinet. Dimensions are provided in millimeters.

Refer to the diagram above for precise dimensions and cabinet cutout requirements. Ensure the cabinet material can withstand temperatures up to 90°C.

3.4 Initial Cleaning

Before first use, clean the oven interior with a damp cloth and mild detergent. Run the oven empty at 200°C for approximately 30 minutes to burn off any manufacturing residues. Ensure the kitchen is well-ventilated during this process.

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

The oven features a central control knob for mode selection and temperature adjustment, along with touch controls for timer and specific functions. Familiarize yourself with the symbols and their corresponding functions.

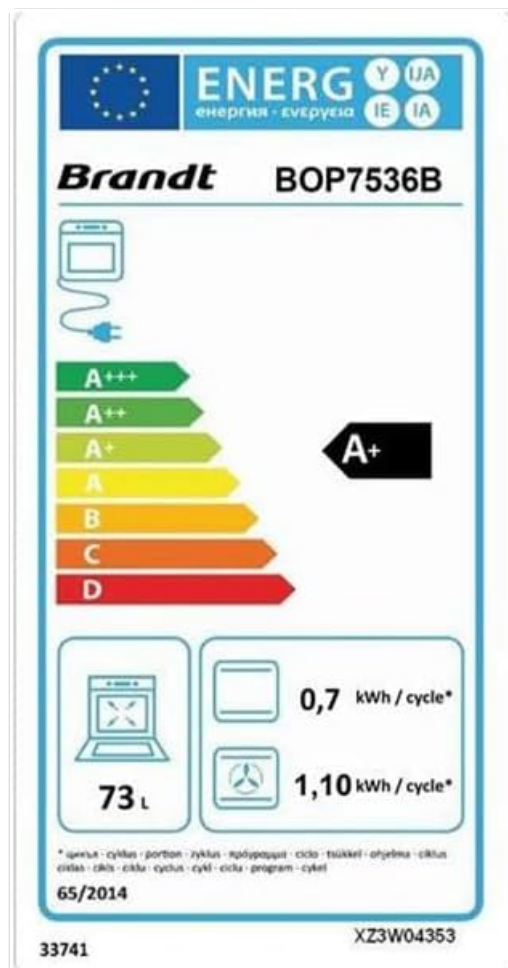


Figure 2: Front view of the BRANDT BOP7536B built-in oven, highlighting the control panel with its central knob and digital display. This image illustrates the sleek design and user interface for selecting cooking programs and setting parameters.

4.2 Setting the Clock

Upon first connection or after a power outage, the clock will flash. Use the +/- buttons to set the current time, then confirm. Refer to the full PDF manual for detailed instructions on setting the clock and timer functions.

4.3 Cooking Modes

Turn the control knob to select your desired cooking mode. Available modes include:

- **Convection:** For even cooking of multiple dishes simultaneously.
- **OptiSteam:** Steam-assisted cooking for moist and crispy results, ideal for poultry and pastries.
- **Grill:** For browning and toasting.
- **Bottom Heat:** For crisping bases.
- Other specialized programs as indicated on the control panel.

4.4 Temperature and Time Setting

After selecting a cooking mode, adjust the temperature using the control knob. Use the timer functions to set cooking duration or a delayed start. The oven will automatically switch off when the set time expires.

Note: As per user feedback, extending cooking time after the timer has expired may require restarting the program. Plan your cooking duration accordingly.

5. MAINTENANCE AND CLEANING

Regular maintenance ensures the longevity and optimal performance of your oven.

5.1 Pyrolytic Cleaning (Clean 39)

The oven features a pyrolytic self-cleaning function. This process heats the oven to very high temperatures, turning food residues into ash, which can then be easily wiped away.

1. Remove all accessories (racks, trays, telescopic rails) from the oven cavity before starting pyrolysis.
2. Wipe away any large spills or loose debris.
3. Select the "Clean 39 min" program from the control panel.
4. The oven door will lock automatically during the cycle.
5. After the cycle, allow the oven to cool completely.
6. Wipe the interior with a damp cloth to remove the ash.

CAUTION: The oven door and exterior surfaces will become very hot during pyrolysis. Keep children and pets away. Ensure good ventilation during and after the cycle.

5.2 General Cleaning

- Clean the exterior surfaces with a soft cloth and mild detergent. Avoid abrasive cleaners.
- The oven door's 4-glass construction can be disassembled for thorough cleaning between the panes if necessary. Refer to the full manual for instructions.
- Clean accessories (racks, trays) with warm soapy water.

6. TROUBLESHOOTING

Before contacting customer service, consult the following table for common issues and solutions.

Problem	Possible Cause	Solution
Oven does not heat.	No power supply; door not closed properly; incorrect settings.	Check power connection and circuit breaker. Ensure door is fully closed. Verify cooking mode and temperature settings.
Oven light not working.	Bulb is faulty.	Replace the oven bulb. Disconnect power before replacement.
Pyrolytic cleaning not starting.	Oven door not fully closed; accessories still inside.	Ensure door is securely latched. Remove all racks and trays.

Problem	Possible Cause	Solution
Uneven cooking.	Incorrect rack position; overloaded oven; faulty heating element.	Use recommended rack positions. Avoid overcrowding. If problem persists, contact service.
Timer issues (cannot add time).	Design limitation.	If the timer has expired, the program may need to be reset. Plan cooking duration carefully.

7. TECHNICAL SPECIFICATIONS

Feature	Detail
Model Name	BOP7536B
Brand	BRANDT
Capacity	73 Litres
Installation Type	Built-in
Fuel Type	Electric
Heating Method	Convection
Cleaning Mode	Pyrolytic (Clean 39 min)
Special Features	Pyrolysis, OptiSteam Steam Cooking, 4-Glass Cold Door, Telescopic Rail
Power	3385 Watts
Item Weight	39 Kilograms
Material	Stainless Steel
Color	Grey
Timer Function	Available
Door Opening	Front
International Article Code	03660767976139
Manufacturer Part Number	BOP7536B



Figure 3: Energy efficiency label for the BRANDT BOP7536B oven, indicating an A+ energy class, 73L capacity, and

energy consumption values per cycle for conventional and forced air modes.

8. WARRANTY AND SUPPORT

8.1 Warranty Information

Your BRANDT BOP7536B oven comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase or visit the official BRANDT website for detailed terms and conditions. Keep your proof of purchase for warranty claims.

8.2 Customer Support

For technical assistance, spare parts, or service requests, please contact BRANDT customer support. You can find contact information on the official BRANDT website or through your retailer.

For a comprehensive guide, you can download the official user manual (PDF) from the following link:

[BRANDT BOP7536B User Manual \(PDF\)](#)