

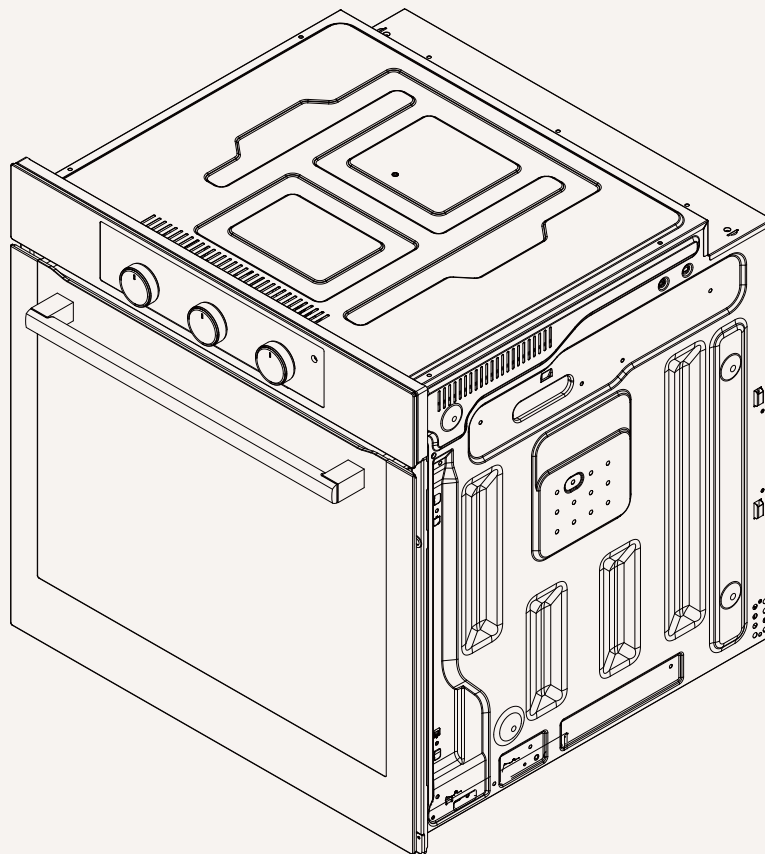


BRUNSTAG

PRECISION BUILT
FOR CONFIDENT COOKING.

ITEM: BR-WOE24S-01S
24 IN. WALL OVEN - SINGLE
INSTALLATION &
OPERATION MANUAL

V1.0
06/07/2026



REGISTER YOUR PRODUCT

Register your product within 90 days to confirm warranty coverage and receive complete product support.

Register online at brunstag.com/register
or scan the QR code on the right.



REGISTER YOUR OVEN

Maximize your warranty benefits and ensure prompt service.

IMPORTANT Warranty will not be recognized unless product is registered.

Register online at <https://brunstag.com/register> or scan the QR code below. Registering your product maximizes your warranty benefits and ensures prompt service and support.

01

SCAN

Use your phone camera to scan the QR code.

02

REGISTER

Fill in a quick registration form.

03

SUBMIT

Click Submit and enjoy peace of mind.



Scan to register

<https://brunstag.com/register>

Thank you for your purchase.

Need help? For technical support call 305-614-4070 or visit us at

www.BRUNSTAG.com

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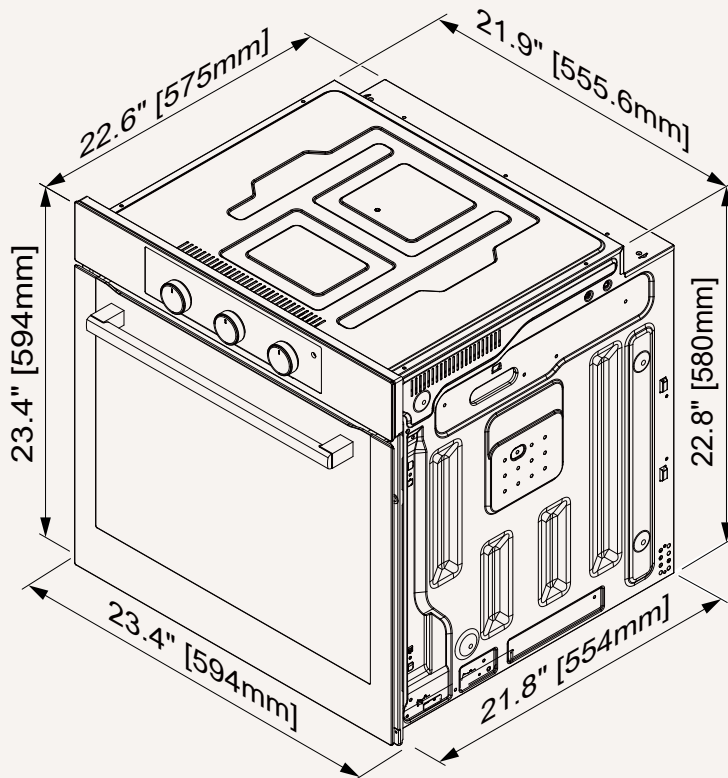
Thank you for purchasing your BRUNSTAG WALL OVEN. Please read and follow the installation and operation instructions carefully, to ensure the long life and reliable operation of this appliance. FAILURE TO DO SO COULD CAUSE PROPERTY DAMAGE, SERIOUS INJURY, OR DEATH. Please keep this manual for future reference. This booklet includes useful information about the product, maintenance requirements and the details of your product warranty.

- ✓ Installation should only be completed by licensed professionals. The use of professionals ensures the installation is in full compliance with all required building and electrical codes.

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PRODUCT SIZE CHART



TOOLS AND MATERIALS

TOOLS

- Tape Measure
- Straightedge
- Marker Pen
- Phillips Screwdriver
- Wire Cutters and Wire Stripper
- Level
- Sabre Saw
- 1" Hole Saw
- Drill Bit
- Safety Gloves and Goggles
- Volt Meter (0-250VAC)

MATERIALS

- UL Listed Conduit Connector
- UL Listed Wire Connectors



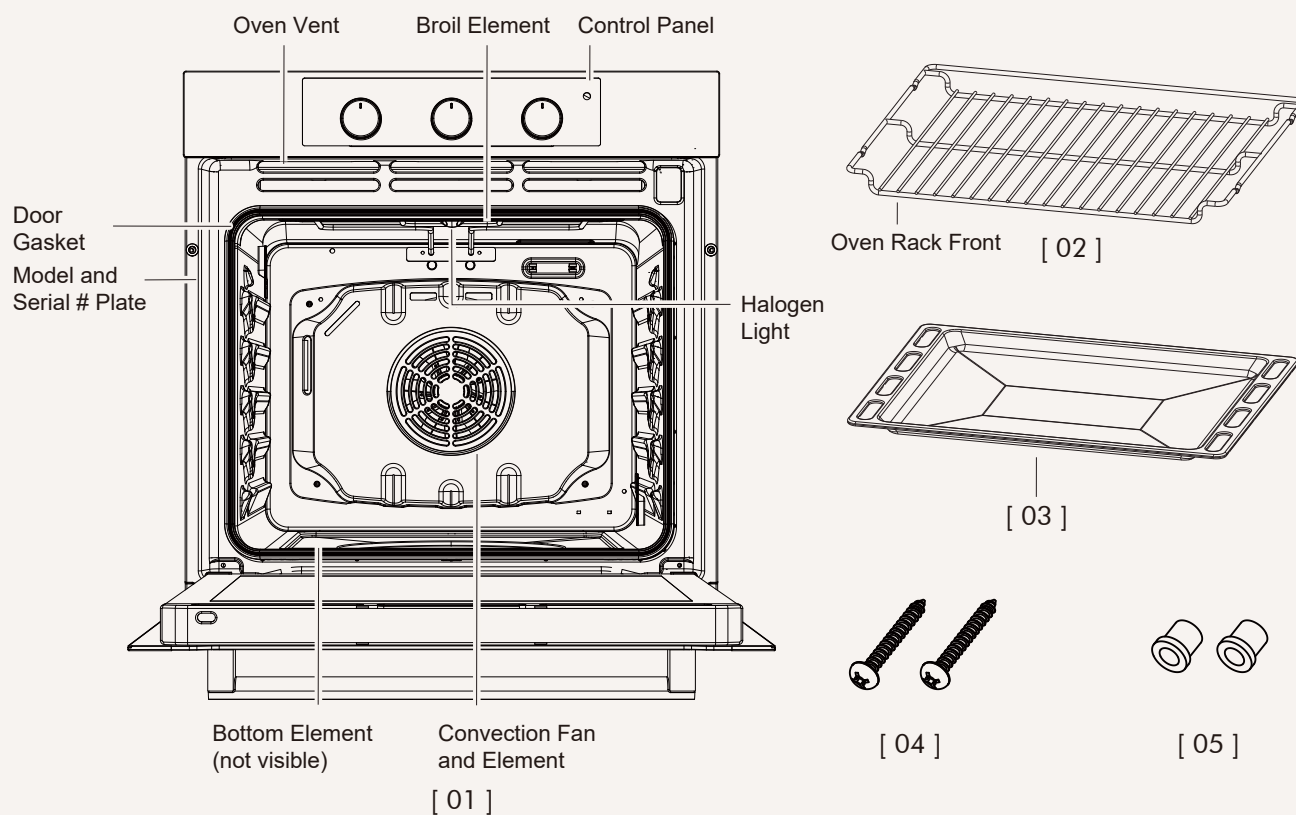
WARNING

ELECTRICAL SHOCK HAZARD

- Installation and service must be performed by a qualified installer or service agency.
- The models may be powered at 240V or 208V.
- Always disconnect the power before servicing this unit.
- This appliance must be properly grounded.
- Failure to do so could result in death or serious injury.



PARTS AND FEATURES



COMPONENTS

PART	DESCRIPTION	QTY.
01	24 in. Wall Oven - Single	1
02	Oven Rack	1
03	Broiler Pan	1
04	#8 x 1 in. Screws	2
05	Plug	2

! CAUTION

Any claims for damage or missing parts/components must be filed immediately against the transportation company by the consignee.



SAFETY PRECAUTIONS

Read and save these instructions.



WARNING

REDUCE THE RISK OF INJURY

- To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following.

PROPER INSTALLATION

1. This appliance must be properly installed and electrically grounded by a qualified technician. Connect only to properly grounded outlet. See "Grounding Instructions" in the Installation Instructions.
2. This appliance should be serviced only by a qualified service technician. Contact the nearest authorized service center for examination, repair or adjustment.
3. Install or locate this appliance only in accordance with the Installation Instructions.
4. Do not repair or replace any part of the oven unless specifically recommended. Refer service to an authorized servicer.
5. Do not cover or block any openings on this appliance.
6. Do not operate this appliance if it is not working properly or if it has been damaged, until an authorized servicer has examined it.
7. Use this oven only as intended by the manufacturer. If you have any questions, contact the manufacturer.
8. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals, vapors, or nonfood products in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use.

TO REDUCE THE RISK OF FIRE IN THE OVEN CAVITY

1. Do not store flammable materials in or near the oven.
2. Do not use water on a grease fire. Smother fire or use a dry chemical or foam-type extinguisher.
3. It is highly recommended that a fire extinguisher be readily available and highly visible next to any cooking appliance.
4. Do not overcook food. Carefully monitor the oven if paper, plastic, or other combustible materials are placed inside it.
5. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not being used.
6. If materials inside the oven should ignite, keep oven door closed. Turn oven off and disconnect the circuit at the circuit breaker box.
7. Be sure the blower fan runs whenever the oven is in operation. If the fan does not operate, do not use the oven. Call an authorized service center.
8. Never use the oven to warm or heat a room.



SAFETY PRECAUTIONS

Personal safety • Disposal

PERSONAL SAFETY

1. Do not allow children to use this appliance unless closely supervised by an adult. Children and pets should not be left alone or unattended in the area where the appliance is in use. Never allow children to sit or stand on any part of the oven.
2. Do not store items of interest to children above the oven.
3. If children should climb onto the appliance to reach these items, they could be seriously injured.
4. Always place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, do not let potholder contact the hot heating elements.
5. For personal safety, wear proper clothing. Loose-fitting garments or garments with hanging sleeves should never be worn while using this appliance.
6. Tie long hair so that it doesn't hang loose.
7. Do not heat unopened food containers. Build-up of pressure may cause the container to burst and cause injury.
8. During and after use, do not touch or let clothing or other flammable materials contact the heating elements or the interior surfaces of the oven until they have had sufficient time to cool.
9. Do not touch heating elements or interior surfaces of oven.
10. The heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns.
11. The trim on the top and sides of the oven door may become hot enough to cause burns.
12. Use care when opening the door. Open the door slightly to let hot air or steam escape before removing or replacing food.
13. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
14. In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service center to be repaired.
15. Do not use the oven in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
16. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the oven.

DISPOSAL

Dispose of or recycle your appliance in accordance with Federal and Local Regulations. Contact your local authorities for the environmentally safe disposal or recycling of your appliance.

SPECIFICATIONS

Electrical ratings and maximum connected load.

@ 240 V, 60 HZ		@ 208 V, 60 HZ	
Amperes	Watts	Amperes	Watts
7.92	1900	6.86	1427

LOCATION REQUIREMENTS

IMPORTANT

Observe all governing codes and ordinances.
Provide ventilation as specified in the opening-dimension requirements.

- Cabinet opening dimensions that are shown must be used. The dimensions shown provide the minimum clearances required for the oven.
- Recessed installation area must provide complete enclosure around the recessed portion of the oven.
- The oven support surface must be solid, level and flush with the bottom of the cabinet cutout.
- The oven support surface must be able to support the weight of:
 - 63.5 lb (28.8 kg) plus 30.9 lb (14 kg) food load.
- Grounded electrical supply is required. See the Electrical Requirements section.

NOTE

For undercounter installation, it is recommended that the junction box be located in the adjacent right or left cabinet.

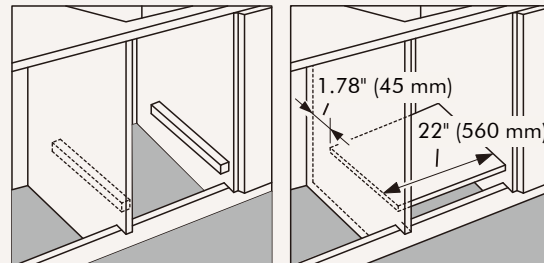
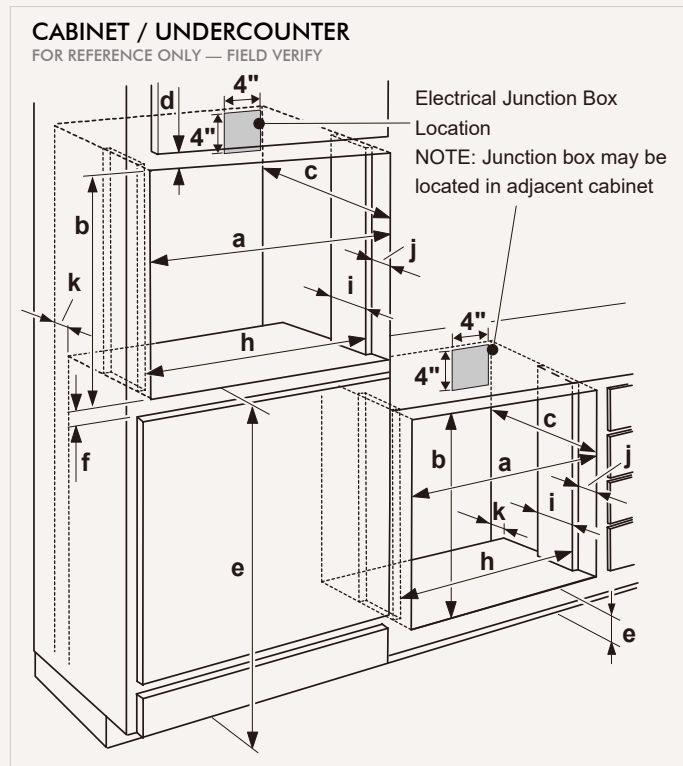
IMPORTANT

To avoid damage to your cabinets, check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage. This oven has been designed in accordance with the requirements of UL and CSA International and complies with the maximum allowable wood cabinet temperatures of 194°F (90°C). In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 212°F (100°C).



OPENING DIMENSIONS

Cabinet cutout reference dimensions. Verify all measurements before installation.



In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 1.78" X 22" (45 mm X 560 mm).

J-BOX

Electrical junction box may be located in adjacent cabinet. Maintain 4 in. clearance as shown.

CUTOUT DIMENSION TABLE

	DIMENSION	SINGLE OVEN IN CABINET	SINGLE OVEN UNDERCOUNTER (W/O COOKTOP)
a	Width (cutout)	23.5" (596 mm) min	23.5" (596 mm) min
b	Height (cutout)	23.5" (596 mm) min	23.5" (596 mm) min
c	Depth (cutout)	22.9" (582 mm) min	22.9" (582 mm) min
d	Top of Cutout to Bottom of Upper Cabinet Door	1.5" (38 mm)	N/A
e	Bottom of Cutout to Floor(recommended) *	32" (813 mm)	5.24" (133 mm)
f	Bottom of Cutout to Top of Cabinet Door	1.5" (38 mm)	N/A
g	Overlap of Oven with sides of Cutout	0.67" (17 mm)	0.67" (17 mm)
h	Width for Holding the Oven	22.2" (565 mm) min	22.2" (565 mm) min
i	Board Width	7.1" (180 mm) min	7.1" (180 mm) min
j	Depth of the Board	0.87" (22 mm)	0.87" (22 mm)
k	Aperture for ventilation	1.78" (45 mm) min	1.78" (45 mm) min

NOTE

* Bottom of Cutout to Floor (acceptable) 4 in. to 14.76 in. (102 mm to 375 mm). All dimensions must be field verified prior to cabinet modification or oven installation.



ELECTRICAL REQUIREMENTS

Installation must comply with local electrical codes and be completed by a qualified installer.

GROUND PATH AND WIRE GAUGE

If codes permit and a separate ground wire is used, it is recommended that a qualified electrical installer determine that the ground path is adequate and wire gauge is in accordance with local codes.

DO NOT USE AN EXTENSION CORD.

CODE COMPLIANCE REFERENCES

IN U.S.A.

Be sure that the electrical connection and wire size are adequate and in conformance with the National Electrical Code, ANSI/NFPA No. 70 — latest edition and all local codes and ordinances.

A copy of the above code standards can be obtained from:

National Fire Protection Association

One Batterymarch Park

Quincy, MA 02269

IN CANADA

Be sure that the electrical connection and wire size are adequate and in conformance with CSA standard C22.1, Canadian Electrical Code, Part 1 — latest edition, and all local codes and ordinances.

A copy of the above code standards can be obtained from:

Canadian Standards Association

178 Rexdale Blvd.

Toronto, ON M9W 1R3 CANADA



WARNING

ELECTRICAL SHOCK HAZARD

- The electrical power to the oven branch circuit must be shut off while line connections are being made.
- Do not use an extension cord with this appliance.
- Electrical ground is required on this appliance. The free end of the green wire (the ground wire) must be connected to a suitable ground. This wire must remain grounded to the oven.
- If cold water pipe is interrupted by plastic, nonmetallic gaskets, union connections or other insulating materials, DO NOT use for grounding.
- DO NOT ground to a gas pipe.
- DO NOT have a fuse in the NEUTRAL or GROUNDING circuit. A fuse in the NEUTRAL or GROUNDING circuit could result in an electrical shock.
- Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.
- Failure to do so could result in death, fire or electric shock.

ELECTRICAL CONNECTION

Determine the connection type before beginning. Follow the instructions provided for your supply.

VOLTAGE / FREQUENCY	AMPS	CIRCUIT REQUIRED
240 V, 60 Hz	7.92 A	10 A
208 V, 60 Hz	6.86 A	10 A

IMPORTANT

Oven must be connected to the proper electrical voltage and frequency as specified on the model/serial number rating plate. The rating plate is located under the control panel on single ovens and under the control panel of the upper oven cavity on double ovens. All models are dual rated and designed to be connected to either 120/208 V or 120/240 V AC, 60 Hz, 3-wire or 4-wire, single-phase power supply.

CONNECTION METHOD

01. If local codes permit grounding through the electrical supply neutral, connect both the white neutral wire and the green ground wire from the oven to the white neutral electrical supply wire.
NOTE: For permitted 3-wire installations in the U.S.A. only, see page 13. For 4-wire installations, new construction, mobile homes, recreational vehicles, and Canadian installations, see page 14.
02. Check with a qualified electrical installer if you are not sure the oven is properly grounded.
03. Install a suitable conduit box (not furnished).
04. An appropriately sized, UL conduit connector must be used to correctly attach the conduit to the junction box.

CIRCUIT PROTECTION

SINGLE OVEN

- When a 4-wire, single phase 120/240 V, 60 Hz, AC only electrical supply is available, a 10-amp maximum circuit protection is required.
- If specified on the model/serial rating plate, when a 4-wire, single phase 120/208 V 60 Hz, AC only electrical supply is available, a 10-amp maximum circuit protection is required.

IMPORTANT

Local codes may vary. Installation electrical connections and grounding must comply with all applicable local codes.

INSTALLATION

IMPORTANT

This appliance shall be installed only by authorized persons and in accordance with the manufacturer's installation instructions, municipal building codes, electrical wiring regulations, and all applicable local codes.

STEP 1 — UNPACK THE OVEN

**WARNING****EXCESSIVE WEIGHT HAZARD**

- Use two or more people to move and install the oven.
- Failure to do so can result in back or other injury.

1. Using two or more people, remove the oven and set it on cardboard to avoid floor damage.
NOTE: Do not use the handle or any portion of the front frame for lifting.
2. Remove the shipping materials and tape from the oven.
3. Remove the hardware package from inside the bag containing literature.
4. Remove and set aside racks and other parts from inside the oven.
5. Move the oven on the cardboard near where it will be installed.

INSTALLATION

STEP 2 — INSTALL THE OVEN



WARNING

EXCESSIVE WEIGHT HAZARD

- Use two or more people to move and install oven.
- Failure to do so can result in back or other injury.

INSTALLATION SEQUENCE

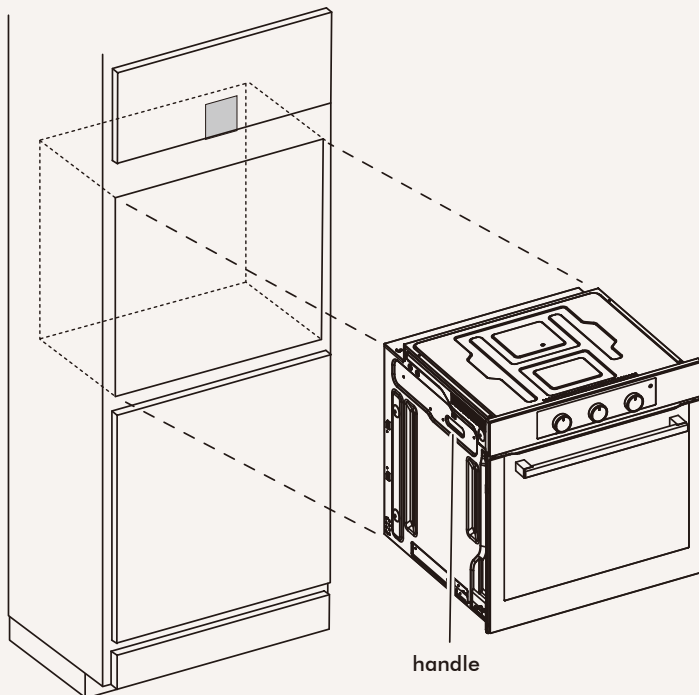
1. Using two or more people, lift the oven using the designated side carrying handles onto a table or platform even with the cutout opening.

NOTE: The surface must be able to support the following weight:

— 94.4 lb (42.8 kg)

2. Feed the flexible electrical supply conduit from the oven to the junction box.

FIG. 3.1
OVEN LIFTING POSITION



SUPPORT CHECK

Platform must be level and even with cabinet cutout opening.

DO NOT LIFT

Use only the designated side carrying handles; never lift by the door handle or front frame.

CONDUIT ROUTE

Feed flexible electrical supply conduit toward junction box.

IMPORTANT

Use care when moving the oven. Confirm the electrical conduit is not pinched, kinked, or damaged during placement.



INSTALLATION

STEP 3 — WIRE CONNECTIONS (DIRECT WIRE)

To properly install your oven, you must determine the type of electrical connection you will be using and follow the instructions provided for it here. Be sure your appliance is properly installed and grounded by a qualified technician.

BEFORE CONNECTING

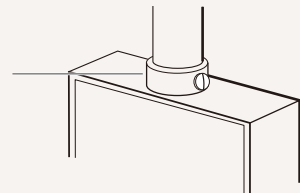
- This oven is manufactured with a neutral (white) power supply wire and a cabinet-connected green (or bare) ground wire twisted together.
- After making sure that the power has been turned off, connect the flexible conduit from the oven to the junction box using a UL Listed conduit connector.
- Your local codes and ordinances take precedence over these instructions.
- Complete electrical connections according to local codes and ordinances.

DIRECT WIRE

Qualified installer only. Power must be off.

CONDUIT CONNECTOR DETAIL

**UL or CSA Listed
Conduit Connector**



DIRECT WIRE SEQUENCE

1. Disconnect power.
2. Remove junction box cover.
3. Install a UL Listed or CSA Listed conduit connector to the junction box.
4. Route the flexible electrical supply conduit from the oven to the junction box through a UL Listed or CSA approved conduit connector.
5. Tighten screws on conduit connector.



WARNING

ELECTRICAL SHOCK HAZARD

- Disconnect power before servicing.
- Improper connection of aluminum house wiring and copper appliance leads can result in an electrical hazard or fire. If the home has aluminum wiring, only use connectors designed and UL Listed for joining copper to aluminum and precisely follow the manufacturer's recommended procedure. Aluminum-to-Copper connections must conform with local codes.
- Use 14 gauge copper or aluminum wire.
- Electrically ground oven.
- Failure to do so can result in death, fire or electrical shock.

NOTE

Local code requirements take precedence over these instructions. Verify all electrical work with a qualified installer.



INSTALLATION

STEP 4 — WIRE CONNECTIONS • 3-WIRE CONNECTION (GROUNDED NEUTRAL) — U.S.A. ONLY



WARNING

ELECTRICAL SHOCK HAZARD

- Grounding through the neutral conductor is prohibited for new branch-circuit installations (1996 NEC); mobile homes; and recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor. For installations where grounding through the neutral conductor is prohibited, see the Ungrounded Neutral graphic.
- Use grounding terminal or lead to ground unit.
- Connect neutral terminal or lead to branch circuit neutral in usual manner.
- Failure to do so could result in death, fire or electric shock.

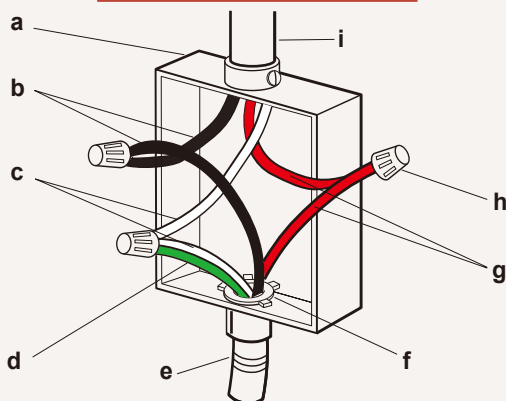
3-WIRE CABLE FROM HOME POWER SUPPLY

IMPORTANT

Use the 3-wire cable from home power supply where local codes permit a 3-wire connection.

1. Disconnect power.
2. Connect the two Black Wires [b] together using a UL Listed Wire Connector [h].
3. Connect the two Neutral Wires (white) [c] and the Ground Wire (Green or Bare) [d] (of the oven cable) using a UL Listed Wire Connector [h].
4. Connect the two Red Wires [g] together using a UL Listed Wire Connector [h].
5. Install junction box cover.

GROUNDED NEUTRAL



CONNECTION LEGEND

- a. Junction Box
- b. Black Wires
- c. Neutral Wires (White)
- d. Ground Wire (Green or Bare)
- e. Cable from Oven
- f. UL Listed Conduit Connector
- g. Red Wires
- h. UL Listed Wire Connectors
- i. House Electrical Supply

WIRE COLORS SHOWN FOR REFERENCE: BLACK / WHITE NEUTRAL / RED / GREEN GROUND

INSTALLATION

STEP 4 — WIRE CONNECTIONS • 4-WIRE (UNGROUNDING NEUTRAL) — U.S.A. AND CANADA

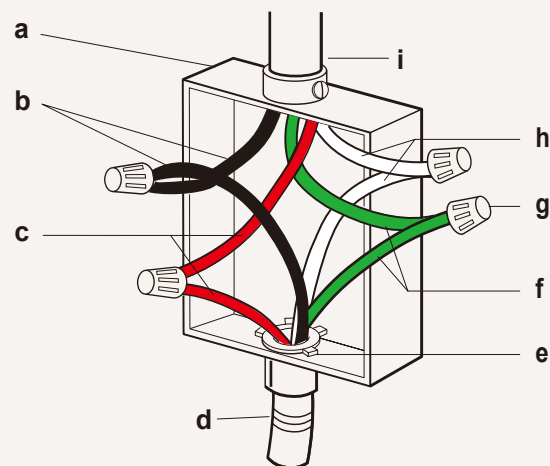
IMPORTANT

Use the 4-wire cable from home power supply in the U.S. where local codes do not allow grounding through neutral, new branch-circuit installations (1996 NEC), mobile homes, recreational vehicles, new construction, and in Canada.

CONNECTION SEQUENCE

1. Disconnect power.
2. Connect the two Black Wires [b] together using a UL Listed Wire Connector [g].
3. Connect the two Red Wires [c] together using a UL Listed Wire Connector [g].
4. Untwist white wire from green (or bare) ground wire coming from the oven.
5. Connect the two Neutral Wires (white) [h] together using a UL Listed Wire Connector [g].
6. Connect the Ground Wire (Green or Bare) [f] from the oven cable to the ground wire (green or bare) in the junction box using a UL Listed Wire Connector [g].
7. Install junction box cover.

UNGROUNDING NEUTRAL



- a. Junction Box
- b. Black Wires
- c. Red Wires
- d. Cable from Oven
- e. UL Listed or CSA Conduit Connector
- f. Ground Wire (Green or Bare)
- g. UL Listed Wire Connectors
- h. Neutral Wires (White)
- i. House Electrical Supply

! CAUTION

Disconnect power before servicing. Failure to do so can result in death, fire or electrical shock.

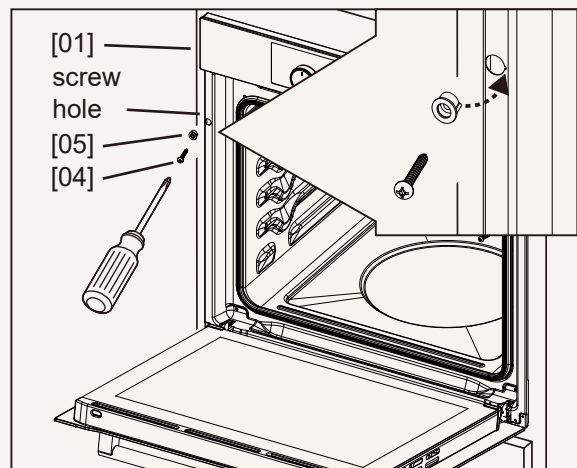


INSTALLATION

STEP 5 — SECURE THE OVEN

1. Slide the Wall Oven [01] completely into the cabinet until the back surface of the front frame touches the front wall of the cabinet or the front surface flush with the wall. Center the oven within the cabinet cutout.
NOTE: Push against seal area of the oven front frame when pushing the oven into the cabinet. Do not push against the outside edges.
2. There are two holes, one on each side of the front frame that surrounds the oven cavity. Insert the Plugs [05] to the holes of the oven as figure shows. The side protrusion of the plug should align with the slot groove of the hole. Mark on the frame through the hole of the plugs. Then remove the Plugs [05].
3. Drill 1/8 in. (3.18 mm) pilot holes at the marked location, and into the front wall of the cabinet.
4. Insert the plugs [05] into the oven mounting holes as shown. Secure the Wall Oven [01] to the cabinet with #8 x 1 in. [02] Screws (provided). Do not overtighten screws.
5. Slide the oven rack into the Wall Oven [01].

MOUNTING DETAIL



FIELD VERIFY

Do not overtighten mounting screws.

INSTALLATION

STEP 6 — COMPLETE INSTALLATION

1. Check that all parts are now installed. If there is an extra part, go back through the steps to see which step was skipped.
2. Dispose of or recycle all packaging materials.
3. Reconnect power to the oven.
4. Check operation of oven:
 - Turn on power.
 - Turn the knob to BROIL.
 - Set the temperature.
 - Set the time to start.

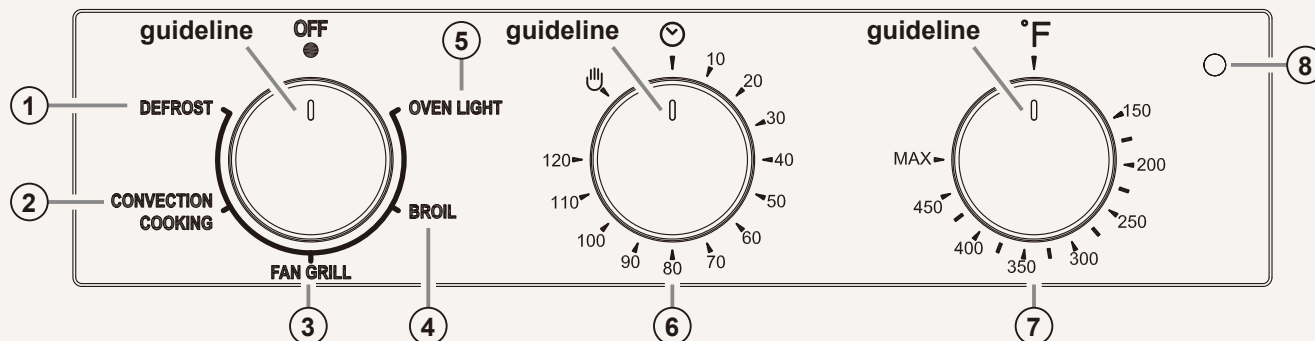
NOTE: If the oven does not operate, check the following:

- Household fuse is intact and tight; or circuit breaker has not tripped.
 - Electrical supply is connected.
 - See the "Troubleshooting" section.
5. When oven has been on for 5 minutes, feel for heat. If you do not feel heat, turn off the oven and contact a qualified technician.
 6. Turn all the knobs back until the guidelines point upward to turn off the oven.



CONTROL PANEL

Knob and icon definitions.



KNOB AND ICON DEFINITIONS

1. **DEFROST:** Turn the left knob until the guideline points "DEFROST" to select the defrost function.
2. **CONVECTION COOKING:** Turn the left knob until the guideline points "CONVECTION COOKING" to select the convection cooking function.
3. **FAN GRILL:** Turn the left knob until the guideline points "FAN GRILL" to select the fan grill function.
4. **BROIL:** Turn the left knob until the guideline points "BROIL" to select the broil function.
5. **OVEN LIGHT:** Turn the left knob until the guideline points "OVEN LIGHT" to turn on the light.
6. **TIME KNOB:** Turn the middle knob clockwise to set the time up to 120 minutes for cooking. Turn the knob to move the guideline to the time you need. Turn it counterclockwise until the guideline points to  to maintain the cooking.
7. **TEMPERATURE KNOB:** Turn the right knob clockwise to set the cooking temperature.
8. **Indicator:** The light will be on during cooking.



COOKWARE

Material, finish, and size affect baking performance.

- Dark, coated and dull pans absorb heat more readily than light, shiny pans. Pans that absorb heat more readily can result in a browner, crisper, and thicker crust. If using dark and coated cookware check food earlier than minimum cook time. If undesirable results are obtained with this type of cookware consider reducing oven temperature by 25 °F (15 °C) next time.
- Shiny pans can produce more evenly cooked baked goods such as cakes and cookies.
- Glass and ceramic pans heat slowly but retain heat well. These types of pans work well for dishes such as pies and custards. Reduce oven temperature 25 °F (15 °C) when cooking in glass.
- Air-insulated pans heat slowly and can reduce bottom browning.
- Keep cookware clean to promote even heating.
- Do not cook with the empty broiler pan in the oven, as this could affect cooking performance.
- Store the broil pan outside of the oven.

ALUMINUM FOIL AND OVEN LINERS

! CAUTION

Do not use any type of foil or oven liner to cover the oven bottom. These items can trap heat or melt, resulting in damage to the product and risk of shock, smoke or fire. Damage from improper use of these items is not covered by the product warranty.

Foil may be used to catch spills by placing a sheet on a lower rack, several inches below the food. Do not use more foil than necessary and never entirely cover an oven rack with aluminum foil. Keep foil at least 1-1/2 in. from oven walls to prevent poor heat circulation.

OVEN USE

Combines traditional oven modes with fan-assisted convection modes.

IMPORTANT To maintain oven temperature, limit door openings during cooking.

BEFORE USING THE OVEN

1. Empty the oven inside and close the door. Turn the left knob and move the guideline to "FAN GRILL" to select the fan grill function.
2. Turn the middle knob and move the guideline to "30" to set the fan grill time to 30 minutes.
3. Turn the right knob and move the guideline to "MAX" to set the maximum temperature.
4. Allow the oven to operate. The oven will stop 30 minutes later.

NOTE: Any odor that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

GENERAL

IMPORTANT Do not place anything, including dishes, foil and oven trays, on the bottom of the oven when it is in operation to avoid damaging the enamel.

PREHEATING THE OVEN

- Preheat the oven when using Convection Cooking.
- Selecting a higher temperature does not shorten the preheat time.
- Preheating is necessary for good results when baking cakes, cookies, pastry and breads.
- Preheating will help to sear roasts and seal in meat juices.
- Place oven racks in their proper position before preheating.

PREHEATING THE OVEN — HOW TO OPERATE

1. Place oven racks in their proper position before preheating. Do not place any food into the oven first.
2. Turn the left knob until the guideline points "BROIL/FAN GRILL/CONVECTION COOKING" to select one of the cooking functions.
3. Turn the middle knob clockwise to move the guideline to "10" or higher number.
4. Turn the right knob clockwise to set the cooking temperature in the middle between 150 °F (65.6 °C) and 200 °F (93.3 °C). The indicator on the upper right corner is on.
5. Turn all the knobs back until the guideline points upward to end the preheating when the indicator is off.



OVEN USE

Operational suggestions • Oven racks • Cooling fan • Oven door • Oven vents

OPERATIONAL SUGGESTIONS

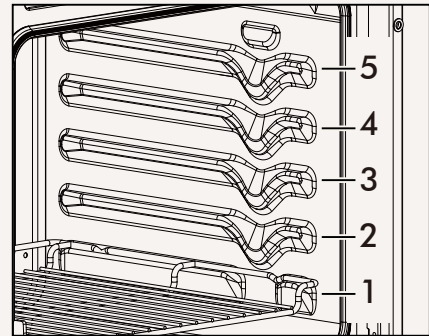
- Do not set pans on the open oven door.
- Use the interior oven lights to view the food through the oven door window rather than opening the door frequently.

OVEN RACKS

IMPORTANT

To avoid permanent damage to the porcelain finish, place food or bakeware on an oven rack. Do not place food or bakeware directly onto the oven door or oven bottom.

- Your oven has five rack positions. Adjusting rack position is one way to impact cooking results. For example, if you would prefer darker tops on cakes, muffins, or cookies, try moving food one rack position higher. If you find foods are too brown on top try moving them down next time.
- When baking with multiple pans and on multiple racks, ensure there is at least 1½ in. between pans to allow sufficient space for air to flow.
- Position racks before turning on the oven to avoid possible burns.
- Make sure the oven racks are level.



COOLING FAN

Activates during any cooking to cool inner components and outer door surfaces. This air is exhausted through the vent located above the oven door. It continues to run until components have cooled sufficiently.

OVEN DOOR — TO AVOID GLASS BREAKAGE

- Do not close the oven door if the racks are not fully inserted into the oven cavity or if bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

OVEN VENTS

- Blocking or covering the oven vent will cause poor air circulation, affecting cooking, cleaning and cooling results.
- The upper oven vent allows fresh air to enter the cooling system.

NOTE

When cooking at high altitude, cooking times may be extended.



COOKING MODES

Broil

BROIL

- Broiling uses direct radiant heat to cook food. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures. The fan will not work in this mode.
- The extremely high and direct temperature of the heating element makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender.
- The "Broil" mode is also highly recommended for dishes that require a high temperature on the surface like beef steaks, veal, rib steak, filets, and hamburgers.
- Use caution when broiling on upper rack positions as placing food closer to the broil element increases smoking, spattering, and the possibility of fats igniting. For best performance center food below the broil heating element. Broiling on rack position 5 is not recommended.
- For best results, use a two-piece broiler pan with a grid (not provided). It is designed to drain juices and help avoid spatter and smoke.
- Turn meats once halfway through the cooking time.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Do not fully pull out the oven rack for turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

HOW TO OPERATE

1. Place the pan with food on the racks of the oven and close the door.
2. Turn the left knob until the guideline points "BROIL" to select the broil function.
3. Turn the middle knob clockwise to move the guideline to the time you need.
NOTE: When the timer is set to continuous operation, the oven must be turned off manually.
4. Turn the right knob clockwise to set the cooking temperature between 150 °F (65.6 °C) and Max(482 °F). The top central heating element will start heating. The indicator on the upper right corner is on.
NOTE: Once the temperature inside the oven reaches to the preset, the indicator will turn off. To quit broiling before the end of the countdown, turn all the knobs back until the guidelines point upward.



COOKING MODES

Fan Grill • Convection Cooking

FAN GRILL

- "Fan Grill" offers you the benefits of traditional baking and grilling. The heating element turns on and off to maintain the set temperature while the fan circulates the heated air.
- This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating element through forced circulation of the air throughout the oven. It helps prevent food from burning on the surface, allowing the heat to penetrate right into the food.
- Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, quail, and pork chops. Gives you a result that is similar to rotisserie-cooked meat.
- The "Fan Grill" mode is also ideal for cooking fish steaks like swordfish and stuffed cuttlefish. Put your food on the 2nd or 3rd oven rack from the bottom. Put the grill dish on the lowest shelf position to catch any spills.
- When using "Fan Grill" it is not necessary to turn the food over during the cooking cycle.

FAN GRILL — HOW TO OPERATE

1. Place the pan with food on the racks of the oven and close the door.
2. Turn the left knob until the guideline points "FAN GRILL" to select the fan grill function.
3. Turn the middle knob clockwise to move the guideline to the time you need.
NOTE: When the timer is set to continuous operation, the oven must be turned off manually.
4. Turn the right knob clockwise to set the cooking temperature between 150 °F (65.6 °C) and 400 °F (204.4 °C). The top central heating element will start heating. The fan starts to circulate the air. The indicator on the upper right corner is on.
NOTE: Once the temperature inside the oven reaches to the preset, the indicator will turn off. To quit grilling before the end of the countdown, turn all the knobs back until the guidelines point upward.

CONVECTION COOKING

- During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside.
- This mode is ideal for baking and cooking delicate foods-especially cakes that need to rise, and for the preparation of certain tartlets on 3 shelves at the same time. Here are a few examples: cream puffs, sweet and savory biscuits, savoury puffs, Swiss rolls and small portions of vegetables au gratin, etc.
- For best results, foods should be cooked uncovered, in low-sided pans to take advantage of the forced air circulation. Use shiny aluminum pans for best results unless otherwise specified.
- Heatproof glass or ceramic can be used.
- Dark metal pans may be used. Note that food may brown faster when using dark metal bakeware.
- When baking four cake layers at the same time, stagger pans so that one pan is not directly above another. For best results, place cakes on front of upper rack and back of lower rack. Allow 1 in. – 1 ½ in. (2.5 – 4 cm) air space around pans.



COOKING MODES

Convection Cooking • Defrost

CONVECTION COOKING — HOW TO OPERATE

1. Preheat the oven by following the instructions on page 21.
2. Place the pan with food on the racks of the oven and close the door.
3. Turn the left knob until the guideline points "CONVECTION COOKING" to select the convection cooking function.
4. Turn the middle knob clockwise to move the guideline to the time you need.
NOTE: When the timer is set to continuous operation, the oven must be turned off manually.
5. Turn the right knob clockwise to set the cooking temperature between 150 °F (65.6 °C) and 475 °F (246 °C). The back heating element will start heating. The fan starts to circulate the air. The indicator on the upper right corner is on.
NOTE: Once the temperature inside the oven reaches to the preset, the indicator will turn off. To quit cooking before the end of the countdown, turn all the knobs back until the guidelines point upward.

DEFROST

- The fan located at the back of the oven makes the air to circulate at room temperature around the food.
- This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as ice cream cakes, cream or custard desserts, fruit cakes.
- By using the fan, the defrosting time is approximately halved.

DEFROST — HOW TO OPERATE

1. Place the pan with food on the racks of the oven and close the door.
2. Turn the left knob until the guideline points "DEFROST" to select the defrost function.
3. Turn the middle knob clockwise to move the guideline to the time you need.
NOTE: When the timer is set to continuous operation, the oven must be turned off manually.
4. The fan starts to circulate the air.
NOTE: To quit defrosting before the end of the countdown, turn all the knobs back until the guidelines point upward.

COOKING CHARTS

Food service temperature guidelines • USDA / FSIS

Recommended minimum internal temperatures for food safety, per the USDA Food Safety & Inspection Service (FSIS).

TEMPERATURE	APPLIES TO
140°F (60°C)	Ham, precooked (to reheat). Reheat cooked hams packaged in USDA-inspected plants to 140 °F (60°C) and all others to 165 °F (74°C).
145°F (63°C)	Fresh beef, veal, lamb (medium rare), allow to rest for at least 3 minutes
160°F (71°C)	Ground meat & meat mixtures (beef, pork, veal, lamb) • Fresh beef, veal, lamb (medium) • Fresh pork (medium) • Fresh ham (raw) • Egg dishes
165°F (74°C)	Stuffing (cooked alone or in bird) • Leftovers and casseroles • Ground meat & mixtures (turkey, chicken)
170°F (77°C)	Fresh beef, veal, lamb (well done) • Poultry breast • Fresh pork (well done)
180°F (82°C)	Chicken and turkey (whole) • Poultry (thighs and wings) • Duck and goose

NOTE

Eggs cooked alone: cook until the yolk and white are firm.

MEAT THERMOMETER

Use a meat thermometer to determine whether meat, poultry and fish are cooked to the desired degree of doneness. The internal temperature, not appearance, should be used to determine doneness.



OVEN CARE

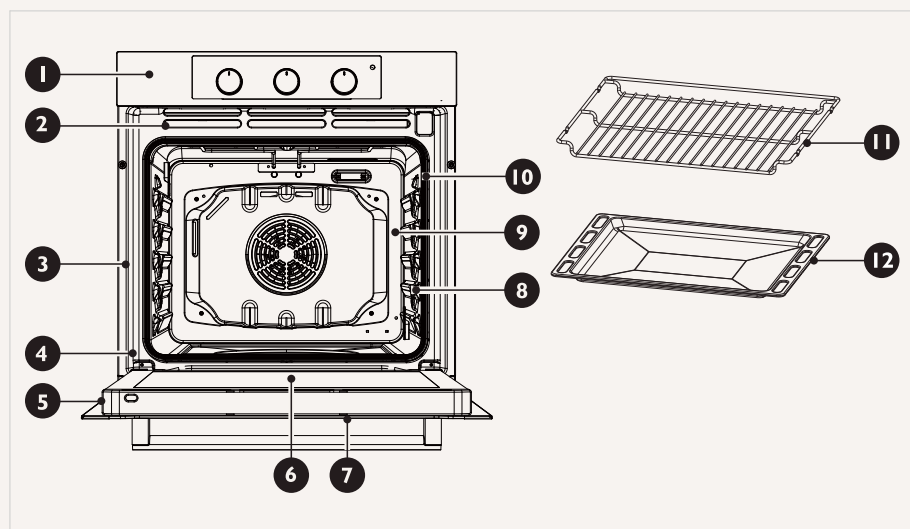
General cleaning • Using the cleaning chart

IMPORTANT

Before cleaning, make sure all controls are off and the oven is cool. Always follow the instructions printed on the label of the cleaning products.

USING THE CLEANING CHART

1. Locate the number of the part to be cleaned on the parts chart.
2. Match the letter with the cleaning method on the methods chart.



PARTS CHART

1	Control Panel	C, G
2	Door Cooling Vent	D
3	Side Trim	D
4	Bottom Trim	D
5	Door Frame	D
6	Interior Door Windows	F
7	Door Front	C, G
8	Oven Front Frame	E
9	Oven Cavity	E
10	Door Gasket	B
11	Oven Rack	A
12	Broiler Pan	E

OVEN FINISHES / CLEANING METHODS

The entire oven can be safely cleaned with a soapy sponge, rinsed and dried. If stubborn soil remains, follow the recommended cleaning methods. Always use the mildest cleaner that will do the job. Rub metal finishes in the direction of the grain. Use clean, soft cloths, sponges or paper towels. Rinse thoroughly with a minimum of water so it does not drip into door slots. Dry to avoid water marks.

OVEN CARE

Cleaning methods reference

The cleaners listed below indicate types of products to use and are not being endorsed. Use all products according to package directions.

CODE	FINISH	METHOD
A	Chrome Plated	Wash with hot sudsy water. Rinse thoroughly and dry. Or gently rub with Soft Scrub®, Bon-Ami®, Comet®, Ajax®, Brillo® or S.O.S.® pads as directed. Easy Off® or Dow® Oven Cleaners (cold oven formula) can be used but may cause darkening and discoloration.
B	Silicone	Baking soda and vinegar.
C	Glass	Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
D	Painted	Spray Windex® or Glass Plus® onto a cloth first, then wipe to clean. Use Fantastik® or Formula 409® to remove grease spatters.
E	Porcelain	Immediately wipe up acidic spills like fruit juice, milk and tomatoes with a dry towel. Do not use a moistened sponge/towel on hot porcelain. When cool, clean with hot sudsy water or apply Bon-Ami® or Soft Scrub® to a damp sponge. Rinse and dry. For stubborn stains, gently use Brillo® or S.O.S.® pads. It is normal for porcelain to craze (fine lines) with age.
F	Reflective Glass	Clean with hot sudsy water and sponge or plastic scrubber. Rub stubborn stains with vinegar, Windex®, ammonia or Bon-Ami®. DO NOT USE HARSH ABRASIVES.
G	Stainless	Always wipe or rub with grain. Clean with a soapy sponge then rinse and dry. Or wipe with Fantastik® or Formula 409® sprayed onto a paper towel. Protect and polish with Stainless Steel Magic® and a soft cloth. Remove water spots with a cloth dampened with white vinegar. Use Zud®, Cameo®, Bar Keeper's Friend® or Revere Ware Stainless Steel Cleaner® to remove heat discoloration.

OVEN CARE

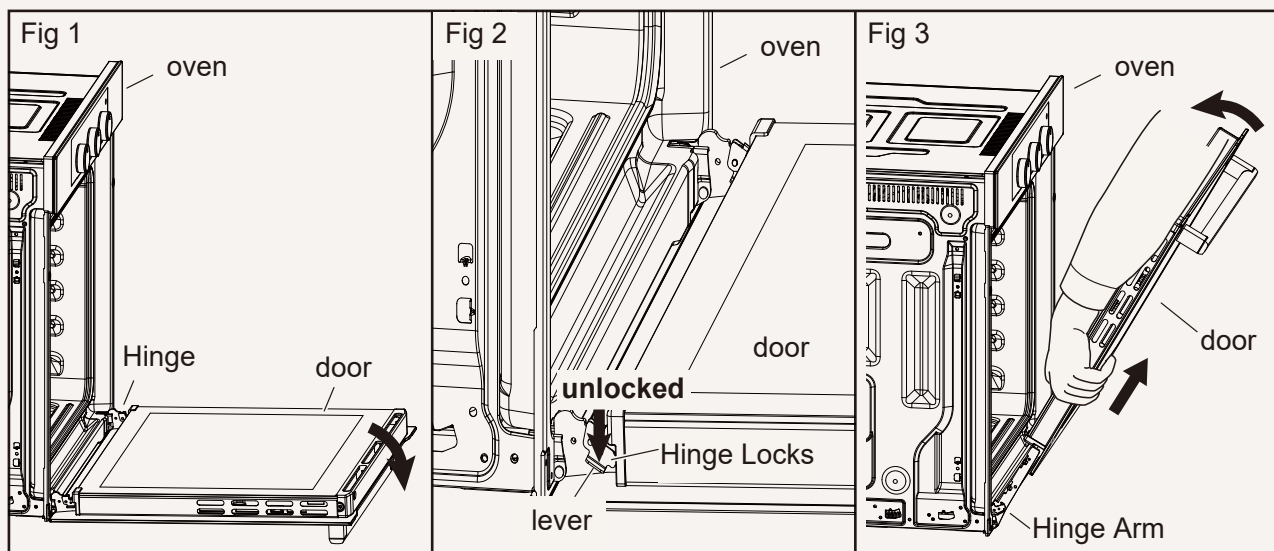
Oven door • Removal and replacement

NOTE

Door removal is not a requirement for installation of the product but is an added convenience.

TO REMOVE THE DOOR

1. Open the door as far as it will go. (Refer to Fig 1)
2. Push the lever of the Hinge Locks on each side to unlock. (Refer to Fig 2)
3. Place hands on both sides of the door and slight close the oven door as figure shows. **DO NOT LIFT THE DOOR BY THE HANDLE!** (Refer to Fig 3)
4. Lift the door up and out from the Hinge Arms. (Refer to Fig 3)
NOTE: The oven door is heavy. Be sure you have a firm grip before lifting the oven door off the hinges. Use caution once the door is removed. Do not lay the door on its handle. This could cause dents or scratches.
5. Place the door in a protected location.





OVEN CARE

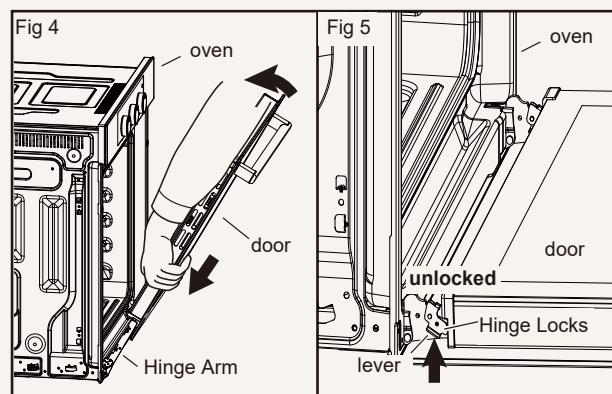
Door replacement • Oven light replacement

NOTE

The oven door is heavy. You may need help lifting the door high enough to slide it into the slots. Do not lift the door by the handle.

REPLACING THE OVEN DOOR

1. Lift the oven door by grasping each side and reinstall it onto the hinge arms. (Refer to Fig 4)
2. Push the door toward the hinge arms until it stops. (Refer to Fig 4)
3. Gently push the door downward and push the lever upward until stop.
4. Lift up the door and pull it up to verify the security of the door. Repeat removing and installing the door if it can be moved from the Hinge Arm.
5. Close the oven door.



OVEN LIGHT REPLACEMENT



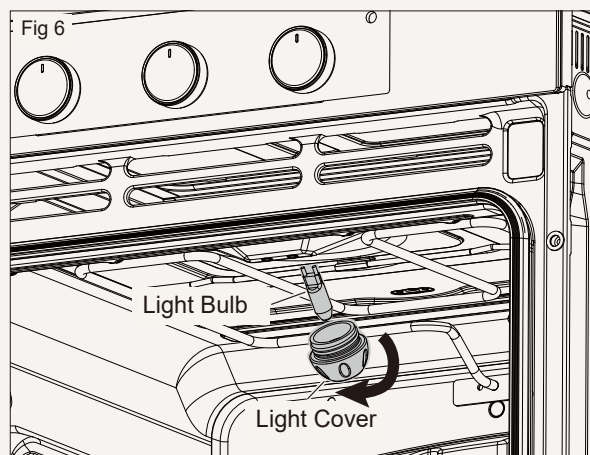
WARNING

ELECTRICAL SHOCK HAZARD

- Make sure the oven and lights are cool and power is off before replacing the light bulb(s).
- The lenses must be in place when using the oven. The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage.
- Failure to do so could result in death, electric shock, cuts or burns.

The oven light is a standard 25-watt (G9) appliance bulb. Before replacing the bulb, make sure the oven is cool and power is off.

1. Remove the Light Cover by turning it clockwise. (Refer to Fig 6)
 2. Unplug the Light Bulb from the light socket and install a new one. (Refer to Fig 6)
- NOTE:** To avoid damage or decreasing the life of the light bulb, do not touch it with bare fingers. Wear cotton gloves or use a tissue when replacing it.
3. Reinstall the light cover back and tighten it.
 4. Reconnect power to the oven again.





TROUBLESHOOTING

For operational difficulties, refer to the tables in this section. If further assistance is needed, call Brunstag Customer Support at 305-614-4070. Have the product serial number, purchase date, and any diagnostic codes from the control panel ready when you call.

SYMPTOM	POSSIBLE CAUSE	RECOMMENDED ACTION
Oven is not heating.	1. No power to the oven. 2. Oven Mode or temperature are not selected.	1. Check the power supply to the oven. If condition persists, call a qualified electrician. 2. Turn the knobs to select the oven mode and temperature.
Oven light is not working properly.	Light bulb is loose or burned out.	Replace or reinsert the light bulb if loose or defective. Touching the bulb with fingers may cause it to burnout.
Cooling fan continues to run after oven is off.	The oven temperature is still high.	No actions are needed. The fan will turn off automatically when the oven has cooled sufficiently.
Oven is not cooking evenly.	1. Oven rack is not in correct position. 2. Cooking temperature is too high.	1. Adjust the rack position. 2. Lower the cooking temperature.
Cannot remove the cover of the light.	The cover is dirty.	There may be a soil build-up around the cover. Wipe the cover with a clean, dry towel prior to attempting to remove it.
Excessive moisture.	Oven was not properly preheated.	Use one of the cooking modes to preheat the oven and remove excess moisture.
Porcelain surface chips.	Oven racks removed and replaced incorrectly.	When oven racks are removed and replaced, always tilt racks upward and do not force them to avoid chipping the porcelain.

For further assistance, call Brunstag Customer Support at 305-614-4070.

www.BRUNSTAG.com

SCAN HERE to access all Brunstag manuals, guides, specs, and other resources.





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