

BLANCO

**Instruction Manual for
Built In Oven BOSE608PX**

Dear Customer,

Thank you for buying a **BLANCO Oven**.

Before we continue telling you about this oven, we cordially invite you to become part of the Blanco family by subscribing online. Please visit our website where you can easily register for product/cooking demonstrations, and request Blanco's gourmet recipes. Go to www.blanco-australia.com and fill in the subscription details in the contact us/showrooms section.

You will find that the clean lines and modern look of your **Blanco oven** blends in perfectly with your kitchen décor. It is easy to use and performs to a high standard.

Blanco also makes a range of products that will enhance your kitchen such as cooktops, rangehoods, dishwashers, microwaves, sinks and taps. There are models to complement your new **Blanco oven**.

Of course, we make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer all your questions and to listen to all your suggestions.

Please complete the warranty card and keep your receipt as proof of purchase. Retain all documents relating to the purchase of this product.

Blanco is committed to providing increasingly efficient products that are easy to use.

Read these instructions carefully before using your oven and keep them in a safe place.

If you follow the instructions, your oven will provide you with many years of good service.

TABLE OF CONTENTS

SECTION	PAGE NO.
Important Safety Instructions	1
Appliance Details	2
Electrical Connections	2-3
Transportation	3
Installation	4-5
Operating Instructions	6-10
Cleaning	11
Troubleshooting	11
Recommended Cooking Times	12
Cooking Guides	13-14

DISPOSAL INFORMATION

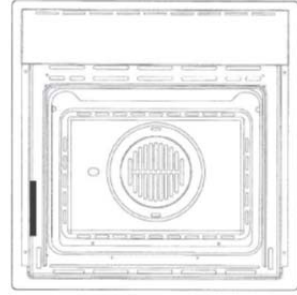
- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT: Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton.

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
2. After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage (such as cracked glass), never attempt to use the appliance and immediately contact your Authorized Service Centre. As packaging materials can be dangerous to children, they need to be collected immediately and put out of reach.
3. In certain circumstances electrical appliances may be a safety hazard. Check the conformity of voltage and power settings, which are specified on the information plate attached to the appliance and/or packaging, with the usage conditions available.
4. Do not place heavy objects in or on these appliances, or use for storage, or let children play or swing from the door. These appliances are designed for cooking food only or outdoors and must be fully built in. Do not use the appliances until fully installed.
5. This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance will void the warranty. It should not be used in a marine environment or outdoors.
6. For single phase installation (220-240V), the minimum cross sectional area is 2.5 mm².
7. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, its service centre or similarly qualified persons in order to prevent a hazard.
8. The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance can be performed. **WARNING** – Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
9. The appliance is not intended to be operated by means of an external timer or separate remote control system.
10. Electrical connection must be made as per local wiring rules and regulations. Do not disconnect the appliance with wet hands or bare feet, and do not disconnect the power cord with extreme force. If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
11. Always grasp the oven door in the centre of the handle as the areas around the door edges may be hot due to the escape of hot air. Do not lift or move the appliance by pulling the handle.
12. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking in this appliance.
13. Do not store or use flammable materials or aerosols near the oven. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
14. Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
15. The trays/wire grills can incline when pulled out. Take care that hot liquids do not spill over.
16. **WARNING** – Accessible parts will become hot when in use. Young children should be kept away. Do not touch any components during this time, as they may be hot and can cause burns. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Use heat resistant cooking gloves where-ever possible when moving food and cooking utensils in and out of the oven.
17. Cleaning may only be commenced on the appliance once it has cooled down (best slightly warm). The appliance should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process. Do not use a steam jet or any other high pressure cleaning equipment to clean the appliance. Follow oven cleaner directions if these are being used.
18. Wash all accessories in hot soapy water or in a dishwasher, wipe dry with a paper or cloth towel. If you use your oven for an extended period of time, condensation may form. Dry it using a soft dry cloth.
19. When the appliance is not being used, the knobs must be kept in the 'OFF' position.
20. Where this appliance is installed in a caravan, it shall NOT be used as a space heater.
21. Do not modify this appliance.
22. **WARNING** - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as it can scratch the surface, which may result in the glass shattering. Clean the glass door using warm damp cloth and dry it with a soft cloth.
23. All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 80°C above the ambient temperature of the room it is located in, whilst in use. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures outside the guidelines given above. Any damage caused by the appliance being installed without adhering to the temperature limits set out above will be the liability of the owner.
24. This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.
25. The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
26. The values indicated on the printed documents found on the product are values obtained in a laboratory environment according to relevant standards. These values may vary according to the usage and environmental conditions of the product.
27. This oven must not be installed behind a decorative door in order to avoid heating.

APPLIANCE DETAILS



ELECTRICAL DETAILS:

OVEN:

Rated Voltage: 220 to 240 Vac 50 Hz

Max Rated Inputs: BOSE608PX- 3350W

Power ratings	Top Elements	Bottom Element	Rear Element	Rotisserie Motor	Lamp	Internal Fan	Cooling Fan
230-240V	1200+1000W	1100W	2300W	4W	25W	25W	25W

This information can be found on the rating plate (data label) affixed to the inside of the door jamb.

SIZES:

Relevant Sizes:	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)
External Oven size	594	556	594

ELECTRICAL CONNECTIONS



LOCAL AUTHORITY REQUIREMENTS

Installation is only permitted by a licensed electrician, and carried out according to instructions provided by the manufacturer. Incorrect installation might cause harm and damage which the manufacturer accepts no responsibility.

ELECTRICAL INSTALLATION FOR THE LICENSED ELECTRICIAN

This oven must be connected to a 220-240V 50Hz power supply. It is earthed via the cord.

Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be suitable for the oven's power rating (also indicated on the appliance identification plate);

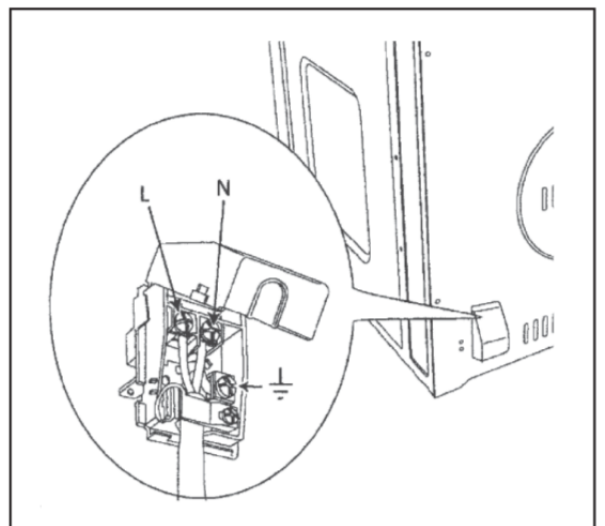
The switched outlet must be connected to a suitable earth wiring, in conformity to current safety regulations. It should not be located above the appliance and no more than 1.25m away from it. The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.

After having installed the appliance, the switched outlet must always be in an accessible position.

NOTE: For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire. A circuit breaker with a contact opening of at least 3mm must be installed inside the supply circuit.

The mains terminal block is located on the back of the oven and the terminals are accessible by opening the terminal block cover. Note: The terminal cover should not be opened when the mains power is still connected to the appliance and never by an unauthorized person.

The electrical safety of this appliance can only be guaranteed if the oven is correctly and efficiently earthed. The manufacturer declines all responsibility for damage resulting from an installation which has not been earthed correctly.



OVEN LAMP REPLACEMENT

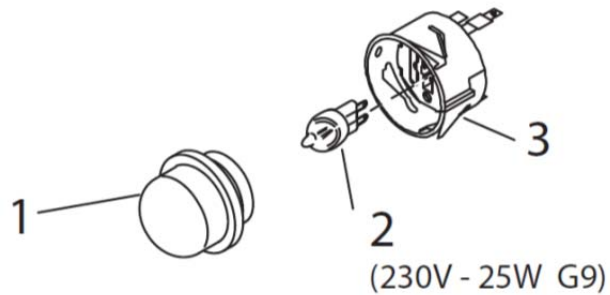
- The appliance must first be disconnected from the power outlet or turned off at your isolation switch.
- Unscrew the glass cover attached to the lamp holder; anti-clockwise.
- Remove the lamp and replace it with another high-temperature lamp with the following characteristics:

Type: G9

Voltage: 230V

Wattage: 25W

Temperature rating: 300°C



- Remount the glass cover and reconnect the appliance to the power supply

NOTE: Should you experience any difficulty please contact your nearest after-sales service centre.

TRANSPORTATION

Keep the original carton of the product and use this packaging if the item needs to be transported. Follow the transport signs on the carton.

Place a paper between the upper cover and cooking panel, cover the upper cover, than tape to the side surfaces of oven.

Tape cardboard or paper onto the inside face of the glass as it will be prone to damage from the trays. Use cardboard covers for the wire grill and trays in your oven. Also tape the oven's covers to the side walls.

If the original carton is unavailable, take measures to protect the external surfaces (glass and painted surfaces) of oven against possible blows, as well as the above.

INSTALLATION



The adjacent furniture must be able to withstand a minimum temperature of 100°C. The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

PREPARATION FOR INSTALLATION AND USE

Manufactured with best quality parts and materials, this modern, functional and practical oven will meet your needs in all respects. Make sure to read the manual to obtain successful results so as not to experience any problems in the future. The information given below contains rules that are necessary for correct positioning and service operations. They should be read without fail, especially by the technician who will position the appliance. Remove the side handles before fixing the appliance in place.

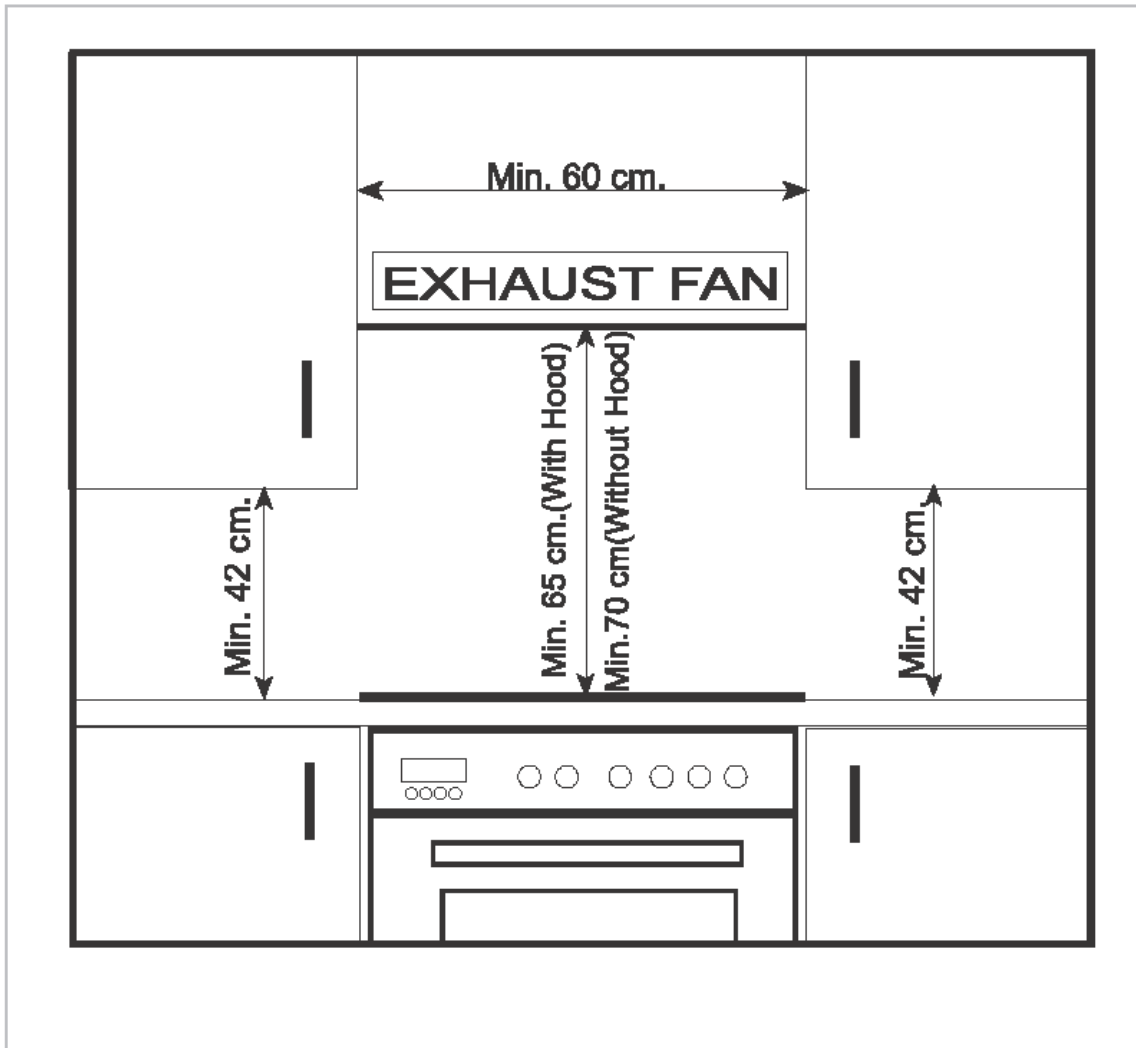
CHOOSING A PLACE FOR THE APPLIANCE

There are several points to pay attention to when choosing a place for your oven. Make sure to take into account our recommendations below in order to prevent any problems and dangerous situations, which might occur later.

When choosing a place for the oven, attention should be paid that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which quickly catch fire.

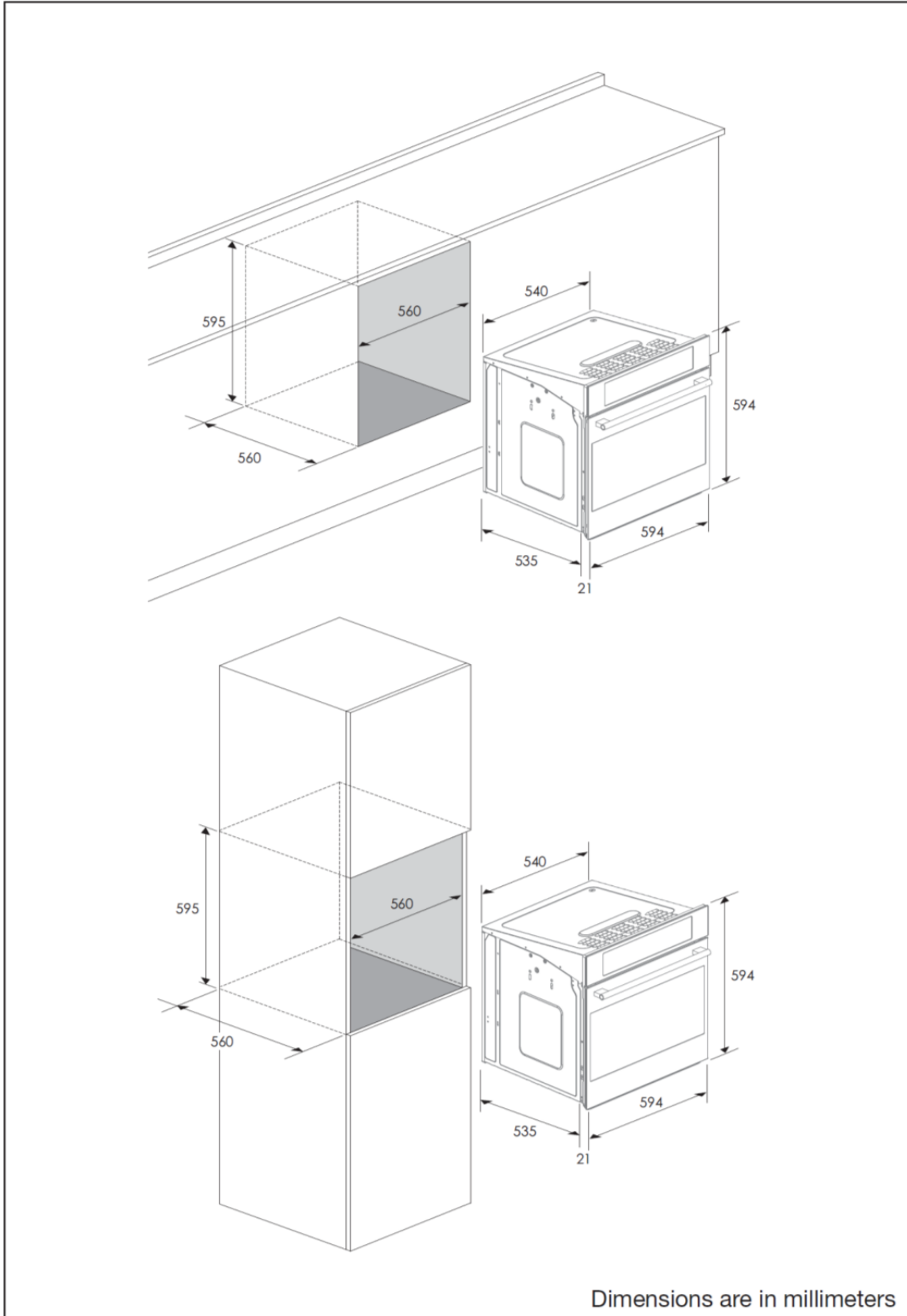
Furniture surrounding the oven or cooktop must be made of materials resistant to temperatures at least 80 C°.

Required changes to wall cabinets and exhaust fans above a built-in cooktop as well as minimum heights from the oven board are shown below. Accordingly, the lowest point of a range hood should be at a minimum height of 65 cm from the cooktop. Refer to the range hood instructions for specific details before installation.

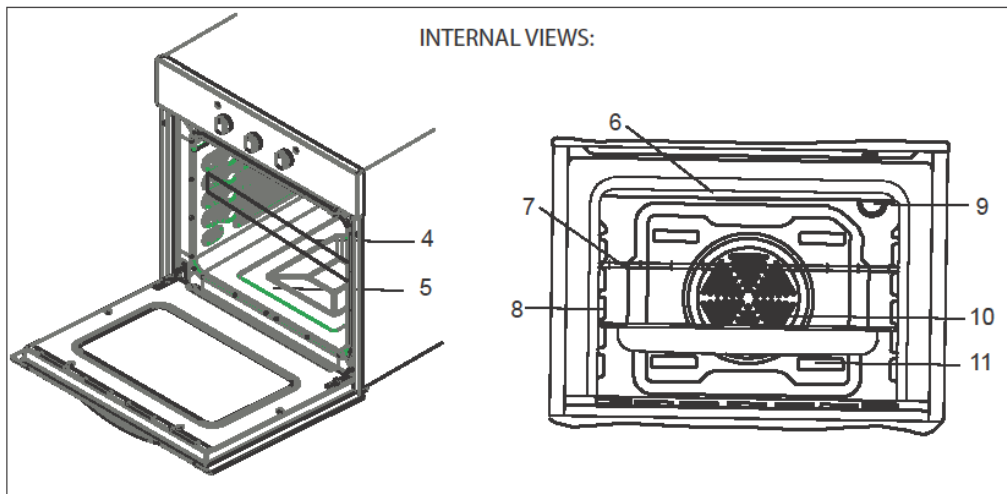
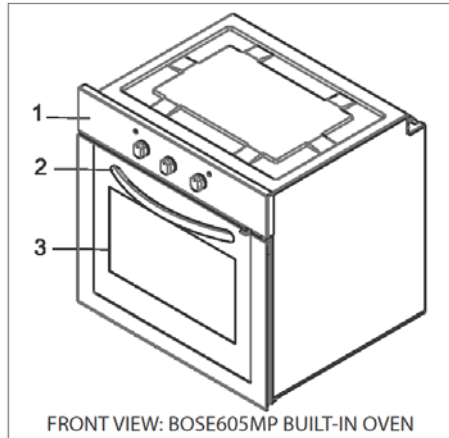


INSTALLATION OF BUILT IN OVEN

Insert the oven into cabinet partly by pushing it forward. Open the oven door and insert 2 screws into the holes on the oven frame. While the product frame touches the wooden surface of the cabinet, tighten the screws. If installed into a column, leave a minimum gap of 200cm² behind the appliance for air circulation. The dimensions and material of the cabinet in which the oven will be installed must be correct and resistant to increases in temperature. In a correct installation, contact with electrical or insulated parts must be prevented. Insulating parts need to be fitted in a way to ensure that they cannot be removed by using any kind of tool. Installing the appliance in the close vicinity of a refrigerator or a deep-freezer is not recommended as the performance of the above-mentioned appliances will be negatively affected due to emanating heat. After removing your oven from its packaging, be sure that the oven is not damaged. If you suspect any damage to the appliance, do not use it; immediately contact an authorised Service Centre.



OPERATING INSTRUCTIONS



- 01. Control Panel.
- 02. Handle.
- 03. Oven Door.
- 04. Tray (with inner grill & removable handle).
- 05. Bottom Heating Element (under plate).
- 06. Top Heating Element (above plate).
- 07. Anti-tip shelves (2).
- 08. Side racks.
- 09. Oven Light.
- 10. Fan (behind plate).
- 11. Air Outlet Shutters.

When you first run your oven a certain smell will be emanated arising from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 30 minutes. At the same time you need to properly ventilate the environment in which the oven is installed. In order to cook in your oven, the oven function controls need to be set, the temperature adjusted and the oven timer, if being used, needs to be programmed. Otherwise, the oven will not operate.

Unplug your appliance when it is not in use.

Protect your appliance from atmospheric effects; do not leave it under the effects of the sun, rain, dust etc.

ENERGY SAVING

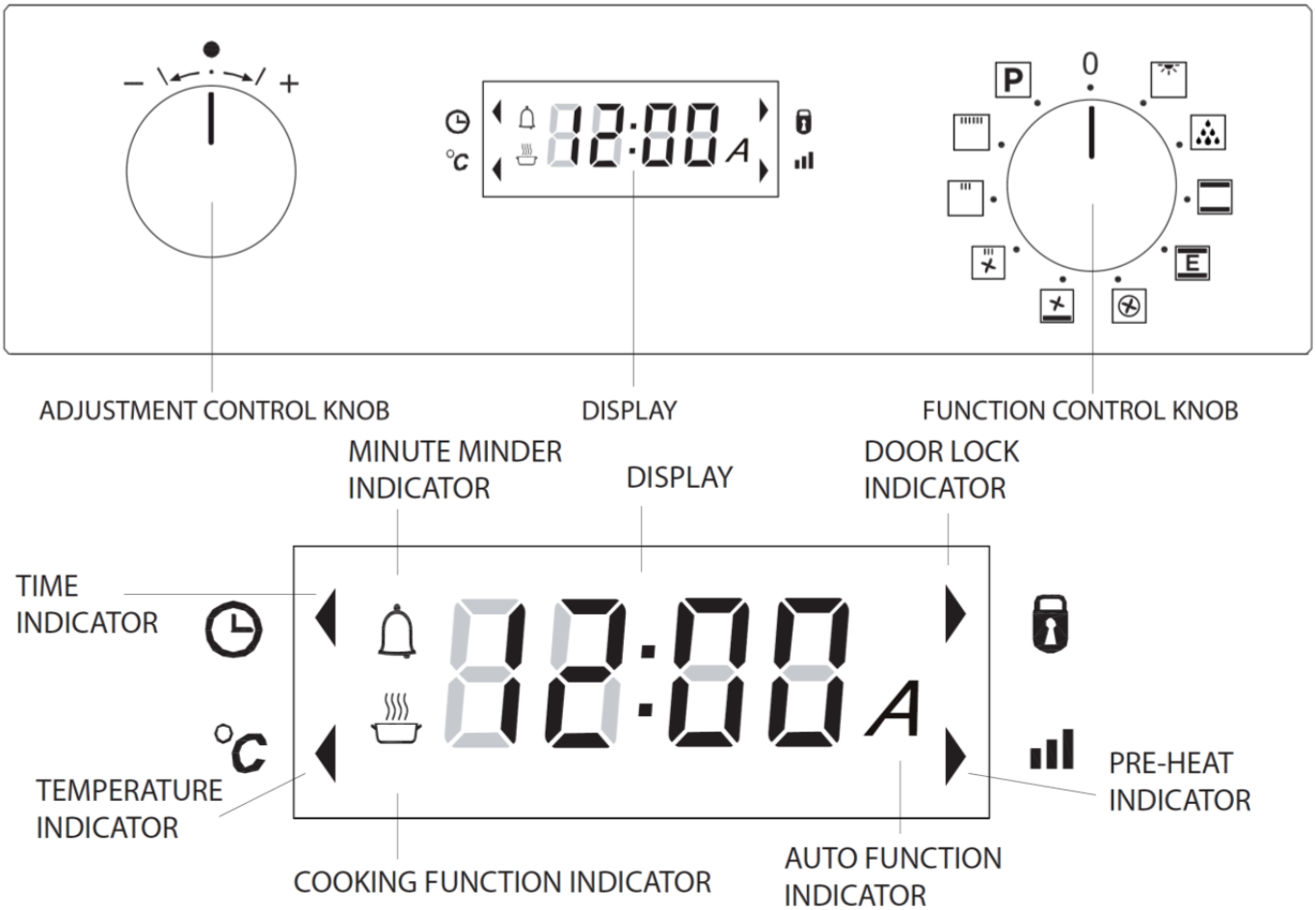
Choose cookware of an appropriate size.

Using a lid will reduce cooking times.

Minimize the amount of liquid or fat to reduce cooking times.

Oven door should not be opened often during cooking period.

CONTROLS



OVEN FUNCTION CONTROL KNOB

The oven function control knob is used to select the different functions. Each is explained in detail further in the manual. To select a function, turn the control knob to the desired oven function. When a function is first selected the display will show “on” for 2 seconds before changing to the current time (Light function), “def” for the Defrost Conventional fan or pre-set temperature (other cooking functions).

OVEN ADJUSTMENT CONTROL KNOB

The oven adjustment control knob is used to make any changes to settings such as temperature and time. Rotating the control knob anticlockwise reduces the value, rotating clockwise increases the value, and pressing the control knob in selects the value.

Pressing the Adjustment control knob can also be used to cycle through the different display/timer functions in the following sequence:

Function (“def” or current temperature setting if function selected, otherwise this is skipped).

Minute Minder current setting.

The cooking time duration (“dur”) if set.

The cooking end time (“end”) if set.

Time adjustment (current time flashing).

Current time.

OVEN DISPLAY

The oven display shows information such as set temperature and timer functions (which are adjusted using the adjustment control knob).

POWER CONNECTION

When the power is first connected, the door latch mechanism runs a self-test (locking and unlocking) for ~30 seconds. Do not try to open the door while this is running.

DOOR LOCK

This is a safety feature which can be used to stop children from opening the door while the oven is in operation. The door must be left closed while the door lock is activating or deactivating. To manually activate or deactivate the door lock (not while the pyrolysis function is active), press and hold the Adjustment control knob in for six seconds. The Door Lock indicator will start to flash and the door latch will start to move internally. When the door lock is fully in position, the Door Lock indicator will stop flashing (if it stays on, the door lock is active, if off, the door lock is inactive). This does not require an oven function to be on to be used, and does not affect any other function.

SETTING TIME OF DAY

When the power is first connected, the display will flash the default time (12:00). To adjust the time, first rotate the Function control knob to Off (0). If the display is not already flashing, rotate the Adjustment control knob either left or right so the display flashes. rotate the Adjustment control knob again so that only the hours are flashing, and then adjust by rotating the Adjustment control knob left or right. Leave for 5 seconds until the minutes start to flash, and adjust in the same way. Leave for 5 seconds and the whole display will flash for 10 seconds and then stop, locking in the new time.

SETTING ALARM VOLUME

Adjust the Oven Function control knob to the Light function. Rotate the Adjustment control knob to adjust the alarm volume (cycle through 3 different volumes). Note: The alarm sounds only work between 8.00 & 22.00.

MANUAL COOKING

To use the oven without any timer functions, first start by adjusting the Function control knob to the desired oven cooking function. The display will briefly show "on". Light and Defrost Conventional Fan will start up automatically. For the other cooking functions, the default temperature will be shown (the temperature indicator will also be lit). If this is acceptable, no changes need to be made. If a different temperature is desired, rotate the Adjustment control knob left (reduce) or right (increase) until the desired temperature is reached. While the internal temperature is increasing, the Pre-heat indicator will flash. Once the correct temperature is reached, the Pre-heat indicator will stop flashing and a short sequence of 3 beeps x 5 will sound, indicating that the preheat process has finished. The food can now be placed in the oven. The oven will continue to cook (a maximum of 12 hours) until the Function control knob is rotated to off (0). When a function is chosen that uses a cooking element (not the Light and Defrost Conventional Fan functions) the Cooking Function indicator will light up. This will turn off when the oven has finished cooking.

MINUTE MINDER

The Minute Minder is a timer set to run for a certain time (pre-set 30 minutes, max 240 minutes) and then sound an alarm. The Minute Minder has no effect on any oven function.

Press the Adjustment control knob until the Minute Minder indicator turns on (displaying the current Minute Minder setting). Rotate the Adjustment control knob to either side so that the current Minute Minder time is flashing. Adjust this time by rotating the Adjustment control knob left (reduce) or right (increase) until the desired time is displayed. Four seconds after the last adjustment, the current Minute Minder time will stop flashing (time has been set), and the Minute Minder will start to count down. The display can be adjusted now to another timer function or to show the current time.

Once the Minute Minder has finished, an alarm will sound (a double beep every 3 seconds) and the Minute Minder indicator will flash. Rotate the Adjustment control knob to either side, and the alarm will turn off. The Minute Minder indicator will turn off.

OVEN TIMER FUNCTIONS

The oven timer functions are used to start or stop the oven functions at pre-set times. This works with all functions except the pyrolysis cleaning function, and the functions can be changed while a timer function is active.

There are three timer function options:

- a) Cooking for a set length of time (duration).
 - b) Cooking until a set time (stop time).
 - c) Cooking until a set time for a set length of time (delayed start).
- a) For accurate cooking times, first start the oven up as per the Manual Cooking section (setting the oven function, temperature and preheating). Once done, add the food and set the timer function. Press the Adjustment control knob until “dur” is displayed. Rotate the Adjustment control knob once so the pre-set cooking time (30 minutes) is displayed (flashing). Adjust the time if necessary (0-240 minutes). Four seconds after the last adjustment, the display will alternate between “dur” and the set cooking time, and the Auto Function indicator “A” will flash for 10 seconds and then the display will revert to the current time and the Auto Function indicator will stay lit. The oven will continue to cook until the timer finishes. When the timer finishes, the oven function will turn off, the Auto Function indicator and Cooking Function indicator will flash, and an alarm (double beep) will sound. Turn the Function control knob to off to stop the alarm (you can also stop the alarm by rotating the Adjustment control knob, but that will restart the oven function).
- b) For accurate cooking times, first start the oven up as per the Manual Cooking section (setting the oven function, temperature and preheating). Once done, add the food and set the timer function. Press the Adjustment control knob until “end” is displayed. After four seconds, the display will start to flash, alternating between “end” and the current end time (which initially is the current time) with the Auto Function indicator “A”. Rotate the Adjustment control knob once, and the hour display will flash. Adjust this time by rotating the Adjustment control knob left (reduce) or right (increase) until the desired end hour is displayed. Four seconds after the last adjustment, the minute display will start flashing. Adjust this value in the same way. Four seconds after the last adjustment, the new end time (with “A”) will alternate with “end” for 10 seconds, and then the display will revert to the current time and the Auto Function indicator will stay lit. The oven will continue to cook until the end time is reached. When this happens, the oven function will turn off, the Auto Function indicator and Cooking Function indicator will flash, and an alarm (double beep) will sound. Turn the Function control knob to off to stop the alarm (you can also stop the alarm by rotating the Adjustment control knob, but that will restart the oven function).
- c) This timer function is a combination of the first two functions. Note that as this timer function has the cooking starting time delayed until sometime in the future, no preheating is possible. Do not leave food in the oven for extended times unless it is safe to do so.
After the food has been placed in the oven and a function set, follow the steps to set the timer up to cook for a set length of time (a). Once this is finished, set a cooking end time (b) The cooking starting time will be cooking end time – cooking length of time. When completed, the oven function will turn off and the display will show the current time. Note that the Auto Function indicator “A” will stay on, indicating that there is a timer function set. When the cooking start time is reached, the oven function will start. When the cooking end time is reached, the oven function will turn off, the Auto Function indicator and Cooking Function indicator will flash, and an alarm (double beep) will sound. Turn the Function control knob to off to stop the alarm (you can also stop the alarm by rotating the Adjustment control knob, but that will restart the oven function).

OVEN FUNCTION CONTROL CHART

	<p>LIGHT THE INTERNAL LIGHT WILL SWITCH ON.</p>
	<p>DEFROST CONVENTIONAL FAN THE FAN WILL SWITCH ON ALONG WITH THE OVEN LIGHTS TO PERFORM THE DEFROST FUNCTION.</p>
	<p>TOP AND LOWER ELEMENTS THE LOWER & UPPER HEATING ELEMENTS WILL SWITCH ON, ALONG WITH THE OVEN LIGHTS AND THE OVEN'S THERMOSTAT. PRE-SET/MAX/MIN TEMP=210/250/50°C.</p>
	<p>ECO TRADITIONAL WITH TOP AND LOWER ELEMENTS THE LOWER & UPPER HEATING ELEMENTS WILL SWITCH ON, ALONG WITH THE OVEN LIGHTS AND THE OVEN'S THERMOSTAT. PRE-SET/MAX/MIN TEMP=210/250/50°C.</p>
	<p>FAN ELEMENT THE REAR HEATING ELEMENT AND FAN WILL SWITCH ON, ALONG WITH THE OVEN LIGHTS AND THE OVEN'S THERMOSTAT. PRE-SET/MAX/MIN TEMP=190/250/50°C.</p>
	<p>CONVENTIONAL FAN WITH LOWER ELEMENT THE LOWER HEATING ELEMENT, AND FAN WILL SWITCH ON, ALONG WITH THE OVEN LIGHTS AND THE OVEN'S THERMOSTAT. PRE-SET/MAX/MIN TEMP=190/250/50°C.</p>
	<p>CONVENTIONAL FAN & HALF GRILL THE HALF GRILL HEATING ELEMENT AND FAN WILL SWITCH ON, ALONG WITH THE OVEN LIGHTS AND THE OVEN'S THERMOSTAT. PRE-SET/MAX/MIN TEMP=230/250/50°C.</p>
	<p>HALF GRILL THE HALF GRILL HEATING ELEMENT WILL SWITCH ON, ALONG WITH THE OVEN LIGHTS AND THE OVEN'S THERMOSTAT. PRE-SET/MAX/MIN TEMP=230/250/50°C</p>
	<p>FULL GRILL THE HALF GRILL AND UPPER HEATING ELEMENTS WILL SWITCH ON, ALONG WITH THE OVEN LIGHTS AND THE OVEN'S THERMOSTAT. PRE-SET/MAX/MIN TEMP=230/250/50°C</p>
	<p>PYROLYSIS THE SELF CLEANING MODE. THE INSIDE OF THE OVEN HEATS UP TO 475C TO BURN OFF OIL AND GREASE. DOOR LOCKS WHILE CLEANING.</p>

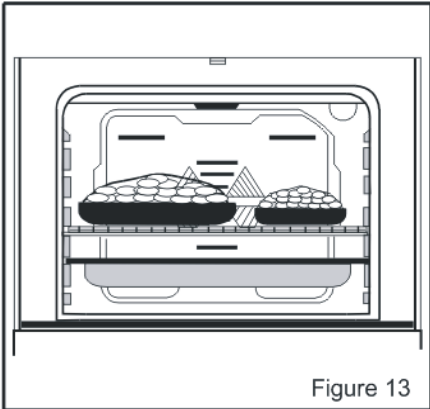
Note: Oven shelves are numbered from 5 at the top down to 1 at the bottom when referring to the food cooking chart.

During heated oven functions a cooling fan in the top of the oven will operate in order to cool down the oven door and kitchen cabinet as well as reducing condensation in the oven. There will then be a slight release of warm air from the top of the closed oven door. This is not a leak in heat from the oven cavity.

OVEN FUNCTION CONTROLS



Defrost Conventional Fan Function:



You can start the defrost operation by putting the frozen food into oven and bringing the Function control knob to the indicated mark. This function will not cook/bake the food; it only helps to defrost it within a short time.

Put the food to be defrosted on the wire rack that you will place on the central rack support (diagram opposite). To collect the water that accumulates due to the melting ice, insert an oven tray onto a lower rack. This function is perfect for finishing off the defrost process for frozen food that has been in the refrigerator from the evening before and may not be completely thawed out.



Top and Lower Elements Cooking Function

This function, Top and Lower Elements Cooking, allows heat to radiate evenly from the lower and upper elements into the oven ensuring even cooking of both sides of the food. Adjust the Function control knob so it indicates the Top and Lower Elements Cooking function symbol. Adjust the temperature using the Adjustment control knob to a temperature recommended on the cooking table for the cooking operation you wish to perform. Preheating of the oven for about 10 minutes is recommended. Place food in a suitable container, then place into oven and cook for the recommended time. This function is preferred for making cakes (cupcakes, other cakes and sponges), biscuits, pastry, baked pasta (e.g. lasagne), casseroles and moist dishes, roasts and oven chips.

After cooking, turn off the Function control knob and cancel the timer program if in use. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Eco Traditional with Top and Lower Elements Cooking Function

This function, Eco Traditional with Top and Lower Elements Cooking, allows heat to radiate evenly from the lower and upper elements into the oven ensuring even cooking of both sides of the food, and is based on the Top and Lower Elements Cooking function. Adjust the Function control knob so it indicates the Eco Traditional Top and Lower Elements Cooking function symbol. Adjust the temperature using the Adjustment control knob to a temperature recommended on the cooking table for the cooking operation you wish to perform. Preheating of the oven for about 10 minutes is recommended. Place food in a suitable container, then place into oven and cook for the recommended time. This function is preferred for making similar dishes as the Top and Lower Elements Cooking function, but with smaller portions, as the cooking time tends to be longer.

After cooking, turn off the Function control knob and cancel the timer program if in use. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Fan Element Function:

This is the function where the air heated from the rear heating element is circulated into the oven by the rear fan.

Adjust the Function control knob so it indicates the Fan Element Function symbol. Great for when multiple dishes are cooked at the same time (as mixing of flavours is minimised, 3 maximum) and best with smaller portions. Adjust the temperature using the Adjustment control knob to a temperature recommended on the cooking table for the cooking operation you wish to perform. Preheating of the oven for about 10 minutes is recommended.

If you are going to cook using two trays at the same time, while adjusting the cooking temperature, select the temperature that is the lowest among the levels suitable for your food of choice, as shown on the table. Cooking with two trays requires additional cooking time compared to cooking with one tray. Usually, the food on each tray does not finish at the same time so you may need to take the tray of cooked food out of the oven, and continue the cooking operation for the remaining tray.

After cooking, turn off the Function control knob and cancel the timer program if in use. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Conventional Fan with Lower Element Function:

This function heats from the bottom of the oven and the heated air is circulated by the fan. Adjust the Function control knob so it indicates the Conventional Fan with Lower Element Cooking function symbol. Adjust the temperature using the Adjustment control knob to a temperature recommended on the cooking table for the cooking operation you wish to perform. Preheating of the oven for about 10 minutes is recommended. Place food in a suitable container, then place into oven and cook for the recommended time. This function will cook food in a slower more delicate process and is recommended for finishing off the cooking of food (in baking dishes or trays) which is already superficially well-cooked and golden on the top but still soft inside. This is an ideal function for delicate cooking such as quiches, cheesecakes and custards where limited top browning of the food is required.

After cooking, turn off the Function control knob and cancel the timer program if in use. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Conventional Fan & Half Grill Function:

This function will ensure complete, fast and all over grilling by working the fan and the grill element at the same time. Adjust the Function control knob so it indicates the Conventional Fan & Half Grill Cooking function symbol. Adjust the temperature using the Adjustment control knob to a temperature recommended on the cooking table for the cooking operation you wish to perform. Preheating of the oven for about 10 minutes is recommended. Place food in a suitable container, then place into oven (generally at the upper shelf positions) and cook for the recommended time. Placing the food on a rack with a tray underneath helps collect any fats that drip out of the food. Keep the oven door closed when grilling. This function is ideal for cooking food to achieve a crispy skin (such as chicken thigh or breast with the skin on) and lightly browning meat such as lamb and seafood.

After cooking, turn off the Function control knob and cancel the timer program if in use. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Half Grill Function:

This function is used for grilling. Adjust the Function control knob so it indicates the Half Grill Cooking function symbol. Adjust the temperature using the Adjustment control knob to a temperature recommended on the cooking table for the cooking operation you wish to perform. Preheating of the oven for about 10 minutes is recommended. Place food in a suitable container, then place into oven (generally at the upper shelf positions) and cook for the recommended time. Placing the food on a rack with a tray underneath helps collect any fats that drip out of the food. Keep the oven door closed when grilling. This function is ideal for toasting bread, cheese melts and melting cheese topped dishes or finishing off a dish to lightly brown on the surface. Also used for herb and garlic bread.

After cooking, turn off the Function control knob and cancel the timer program if in use. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven.



Full Grill Function:

This function is used for faster grilling than the Half Grill function, as it uses both elements at the top of the oven. Adjust the Function control knob so it indicates the Full Grill Cooking function symbol. Adjust the temperature using the Adjustment control knob to a temperature recommended on the cooking table for the cooking operation you wish to perform. Preheating of the oven for about 10 minutes is recommended.

Place food in a suitable container, then place into oven (generally at the upper shelf positions) and cook for the recommended time. Placing the food on a rack with a tray underneath helps collect any fats that drip out of the food. Keep the oven door closed when grilling. The higher grill temperature and function is ideal for cooking and browning meat (such as lamb or pork chops and cutlets), chicken and seafood (such as fish fillets, cutlets, tuna steaks or Atlantic salmon). This setting is also good for browning fruit crumbles or crumb topped dishes.

After cooking, turn off the Function control knob and cancel the timer program if in use. Take the cooked food out of the oven and place it on a safe heatproof surface. As the oven will be hot, work with caution and keep children away from the cooling oven



Pyrolysis Cleaning Function:

This function is used for cleaning the inside of the oven by heating the inside of the oven to very high temperatures (~475°C). Note that not every section of the internal cavity will be cleaned and some areas may still need further cleaning. This cleaning function runs for 1-3 hours (1.5 hours is the standard time). While the cleaning function is running, the door is automatically locked to prevent accidental burns. The function is fully explained in the cleaning section of this manual. Note that the oven light remains off during this cleaning function. Note that all oven accessories (including the side shelf supports and telescopic runners) must be removed before running this cleaning function. Failure to do so will cause damage to the parts which is NOT covered by your warranty.

ACCESSORIES

It is recommended that you use the containers indicated depending on the food you will cook in your oven. You can also use glass containers, cake pans and special oven trays suitable for use in your oven (available in kitchenware shops). Pay attention to the information given by the supplier for use of this cookware. The information given below should be implemented for enamelled containers. This appliance is supplied with two wire shelves and one baking tray with grill insert. The removable wire handle can be used to insert and remove the baking tray.

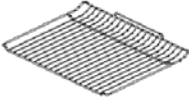
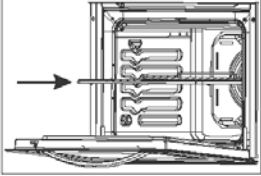
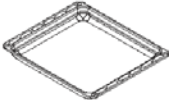
If the food to be cooked does not completely cover the oven tray, if the food is taken out of the deep-freezer or if the tray is used to collect the dripping juices of the foods during the grill operation, deformation might be observed on the tray over time due to high temperatures forming during the cooking/baking operation. This is a normal, physical state that results during the heat transfer. Do not leave a glass tray or container in a cold environment immediately after cooking in them. Do not place them on cold and wet surfaces. Ensure that they slowly cool off by placing them on a dry piece of cloth or wooden board, otherwise, the glass tray or container might break. If you are going to use your oven to grill, we recommend using the grill rack on the tray, supplied together with your product. This way, splattering and dripping oils will not make the oven interior dirty. If you are going to use the large wire oven rack/grill, insert a tray into one of the lower racks to collect fat or oil. To make cleaning easier, add some water into this tray. In a grilling operation, use the shelf in position 4 or 5.

ANTI-TIP SHELVES AND TRAYS

Each anti-tip shelf and tray comes with a built-in safety feature to help minimise them being accidentally pulled fully out. This comes in the way as a “step”, positioned part-way in from the rear of the anti-tip shelf or tray.

To fit them into the oven, push the anti-tip shelf or tray part way into the oven until the step “catches”, then angle the part over the step & fully insert. To remove, repeat the process in reverse.

WARNING: Accessible parts may become hot when the grill is in use. Children should be kept away.

Anti-tip Shelves	
	Anti-tip shelf is used to grill or to place different cookware on it. WARNING - Fit the anti-tip shelf into the rack position at an angle, push in and level out. Push to the end of the cavity.
	
Baking Tray	
	Baking tray is used to cook stews. To locate the tray correctly in the cavity, put it to any rack and push it up to the end.

USING THE TELESCOPIC RUNNERS

The telescopic runners allow you to fit a supplied tray or shelf, and pull it fully forward. The telescopic runners come in pairs (a left and a right) with the front a flat bar at the front.

To fit the telescopic runners, remove the side shelf support and place on a table (telescopic runner to the bottom) with the flat plate to the front. Use a small screwdriver to unclip the telescopic runner from a side shelf wire and push the runner back over another wire (only the top ones of each pair). Fit the side shelf supports back in position. Extend the runner fully out and place the tray or shelf on top (between the flat plate and the round stopper at the rear). Push fully in before closing the oven door.

CLEANING



NOTE: Cleaning and maintenance operations must only be carried out when the oven is cool.

The appliance should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process.

Cleaning the oven exterior:

Before starting to clean your oven, be sure that all control buttons are off and your appliance has cooled off. Unplug the appliance.

Do not use cleaning materials containing particles that might scratch the enamelled and painted parts of your oven. Use cream cleaners or liquid cleaners, which do not contain particles. As these cleaners may damage the surfaces, do not use caustic creams, abrasive cleaning powders, rough wire wool or hard tools. In the event of any excess liquids spilling over your oven surface during cleaning, clean up immediately so as to prevent possible damage to the enamel or metal surface. Do not use steam cleaners for cleaning the oven.

Cleaning the interior of the oven:

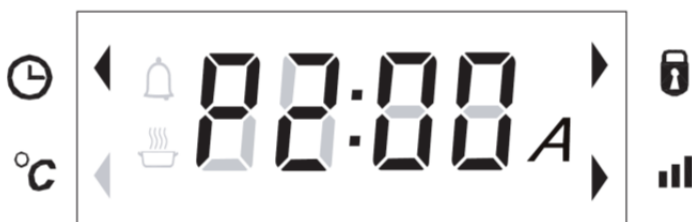
If manually cleaning the interior of the oven, make sure to unplug the oven before starting to clean it. You will obtain best results if you clean the oven interior while the oven is slightly warm (the oven should not be operating). Wipe your oven with a soft piece of cloth (e.g. dish cloth) dampened with warm soapy water after each use, rinse cloth in warm water then wipe oven again and then finish by wiping with a dry cloth. For a complete cleaning process, use dry and powder type oven cleaners, following the oven cleaning product's instructions.

To clean the sides of the oven, first remove the wire shelf guides from the sides of the oven. Press the wire at the stopper down and leave the guide upwards. Pull the whole assembly down from the holes at the top of the oven side and unhook the guide. To replace after cleaning, reverse the process.

Cleaning the interior of the oven using the pyrolysis function:

Remove all cooking accessories from the oven interior (including the side shelf supports) and close the oven door. Make sure the room is well ventilated (open windows etc) and take care any smoke created will not affect smoke detectors.

Close the oven door and turn the Function control knob to the Pyrolysis cleaning function. After displaying "on" for two seconds, the pre-set time of 1 hour, 30 minutes will be displayed (a "P" in front of the time designates it as a pyrolysis function), the Auto Function indicator "A" will turn on, and the door lock will become active. To adjust the time, press the Adjustment control knob until the time is displayed and then adjust as per the other functions. Note that the temperature is set to 475°C and cannot be adjusted. Note that the Pyrolysis cleaning function can also be used in conjunction with the delayed start cooking function.



Once set, the oven will heat up to 475°C to burn off oil and other residue from the inside of the oven. Once finished, the cleaning function will turn off and the inside of the oven will start to cool down (the door lock will stay on until the oven has cooled). To start another oven function, turn the Function control knob to off, and then adjust to the new function. If the function needs to be stopped early, turn the Function control knob to off and wait for the door lock to deactivate.

Once the pyrolysis function has finished, wipe the inside of the oven down with a damp cloth (take care that the oven is not too hot and wear protective gloves). The shelves, shelf supports and tray can be cleaned with hot water and detergent; the telescopic runner should be wiped down with a damp cloth (try not to remove any of the internal grease). Replace the oven accessories.

TROUBLESHOOTING

If the oven does not operate:

- The oven may be unplugged from the power source or switched off at the power source.
- The household fuse has blown or household power supply is off.
- The Timer (if available) may not set correctly.

If the oven does not heat:

- The heat may not be set correctly with the oven's temperature setting.

If the interior lighting lamp does not light:

- The lamps are defective. If they are defective, you can change them following the instructions within this manual.

Cooking (if lower-upper part does not cook equally):

- Control the shelf locations, cooking period and heat values according to the manual.

Unit smoking when first used:

- This is a result of protective oils being removed and is to be expected with a first use.

Clock Flashing on Display

- Power failure or interruption

Error Codes on Display

If an abnormal condition is detected for more than one, a failure occurs, disabling any cooking function, setting off an alarm and displaying an error code in the display. If switching the power off and on does not reset the error, please call your Authorised Service Centre.

ERROR CODE	DESCRIPTION
E1	Temperature sensor broken.
E2	Temperature sensor shorted out.
E4	Temperature sensor circuit failure.
E8	Door latch time-out.
E16	Not used.
E32	Not used.
E64	Mode selector disconnected & cannot be reset.
OTHER	Sum of any combination of the above.

If you have any further problems with your product, please call your Authorised Service Centre.

RECOMMENDED COOKING TIMES

FOOD	TOP AND LOWER ELEMENTS			FAN ELEMENT		
	<i>Thermostat pos. (°c)</i>	<i>Rack pos.</i>	<i>Cooking Period (min)</i>	<i>Thermostat pos (°c)</i>	<i>Rack pos.</i>	<i>Cooking Period (min)</i>
Scones Plain or fruit	220	1-2	10-15	210	2-3	10-15
Cake - Butter cake (deep)	180	1-2	40	170	2-3	40
Cake - Sponge	180	1-2	25-30	170	2-3	25-30
Cake – Cup cakes	180	1-2	10-15	170	2-3	10-15
Cookies – Choc chip	180	1-2	15-20	170	2-3	15-20
Biscuits - Anzac	180	2-3	15-20	170	2-3	15-20
Brownie	180	2-3	30-40	170	2-3	30-40
Banana Loaf	180	2-3	40-50	170	2-3	40-50
Pavlova	110	2-3	90	100	2-3	90
Meringues - Hard	110	2-3	90	100	2-3	90
Pastry (pre-rolled frozen)	190-200	2-3	20-30	180-190	2-3	20-30
Pastry - Savoury homemade	180-200	2-3	20-30	170-190	2-3	20-30
Pastry –Sweet homemade	180-190	2-3	20-30	170-180	2-3	20-30
Pizza - home made	220	2-3	10-15	220	1	10-15
Chips - Oven baked	220	2-3	30-40	210	1	30-40

FOOD	TOP AND LOWER ELEMENTS			FAN ELEMENT		
	<i>Thermostat pos. (°c)</i>	<i>Rack pos.</i>	<i>Cooking Period (min)</i>	<i>Thermostat pos (°c)</i>	<i>Rack pos.</i>	<i>Cooking Period (min)</i>
Roast Pork	230 + 190	2-3	20 + 45/50 min per kilo	220 +180	2-3	20 + 45/50 min per kilo
Roast Chicken	190 - 200	2-3	50-60 min per kilo	180-190	2-3	50-60 min per kilo
Roast Beef - rare	190-200	2-3	15-20 mins per 500g	180-190	2-3	15-20 mins per 500g
Roast Beef - medium	190-200	2-3	25 mins per 500g	180-190	2-3	25 mins per 500g
Roast Beef - well done	190-200	2-3	30 mins per 500g	180-190	2-3	30 mins per 500g
Roast Lamb - medium	190-200	2-3	20 mins per 500g	180-190	2-3	20 mins per 500g
Roast Lamb - well done	190-200	2-3	30 mins per 500g	180-190	2-3	30 mins per 500g
Roast Turkey	180	2-3	40-45 mins per kilo	170	2-3	4-45 mins per 500g
Roast Duck	180-200	1-2	30-35 mins per 500g	170-190	2-3	30-35 mins per 500g
Roast Veal – well done	180	2-3	30 mins per 500g	170	2-3	30 mins per 500g
Baked whole fish	180	2-3	15-20 min per kilo	170	2-3	15-20 min per kilo
Casserole/ moist dishes	180	2-3	60-80 mins	170	2-3	60-80 mins
Roast Pumpkin	220	2-3	20-40 mins depends on size of pieces	200	2-3	20-40 mins depends on size of pieces

COOKING GUIDES

- For optimum cooking keep edges of baking dishes and pans at least 4cm from the sides of the oven. This allows free heat circulation and ensures even cooking.
- Where possible remove large cuts of meat 1kg or over from the fridge 1 hour prior to cooking. Allow, to stand covered and away from direct sun/heat. This process will take the “chill” of the fridge away from the food and assist in more even cooking.

Oven Shelf Location

Your Blanco oven has five positions or racks for the oven shelves to be positioned depending on your choice of cooking function and size of roasting dishes or containers. These are numbered from 1 (the lowest shelf position) to 5 (the highest shelf position). To obtain maximum space above and below the shelves, it is recommended that you position trays and dishes in the following way:

- When using only 1 shelf, generally use position/rack 2 or 3.
- When using 2 shelves, use position/rack 2 and 4.

Roasting Meat, Cooking Chicken and Fish

- Ideally, meat should be at least 1Kg or more when roasting in order to prevent it from drying out.
- When cooking white meat, poultry and fish, use temperature settings (180°C-220°C).
- For red meat that should be well done on the outside while tender and juicy on the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards and finish off.
- When larger cuts of meat, poultry or fish have finished cooking, ideally remove the food from oven and cover with foil and stand for 10-20 minutes (depending on size). This will help retain the juices when the meat is carved.
- When cooking large whole fish 1kg or larger it is recommended that the flesh be scored or slashed 2-3 times on either side to assist in more even cooking. To do this cut into the thick fish flesh behind the head through to the bone. These scored areas also allow you to check easily to see if the fish is cooked.
- It is a good idea to either measure the inside of your oven for width and either write this down in a book you may have with you when shopping or you can cut a piece of string the oven width this makes it easier to know if your fish will fit into the oven. Looks can be deceiving and the fish looks so much better whole with its head and tail. If it doesn't fit you will probably need to remove the head prior to baking.

Grilling

Cooking times may vary according to the nature of the foods, their homogeneity and their volume. When cooking a certain food for the first time, it is advisable to choose the lowest temperature and then increase temperature as required. Always leave the oven door closed and in general, do not exceed 190°C.

Cakes and Baking

Organize the oven shelves while the oven is cold and before preparing a recipe. When baking follow the directions in the recipe however if in doubt as a general rule the food (e.g. cake) is positioned on a shelf that will have the top of the cake surface as near to the centre of the oven as possible.

- Preheat oven before preparing the cake or baked items as some baked food does not like to sit waiting for the oven to reach the required temperature. For best results the baked food should go straight into the preheat oven at the correct temperature.
- Use kitchen baking paper to line cake tins and baking trays for cookies and roast vegetables such as pumpkin.
- When making cakes have eggs at room temperature.
- When making sponge cakes don't tap the beaters on the side of the bowl when the beating is complete as this will knock out precious air you have just spent time adding. Remove the beaters from the hand mixer and tap them over the edge of your open palm to knock any remaining cake mix into the bowl below.

Pavlova and Meringues

- Eggs should be at room temperature.
- Ensure that the bowl and beaters to be used are super clean and have no grease, oil or fat on them as this will retard the beating and peak forming process.
- It is a good idea to crack the eggs to be used one at a time over a small bowl to separate the egg yolks and whites that way if a yolk does break it will not end up in your main bowl of egg whites.
- When making pavlova or meringues don't tap the beaters on the side of the bowl when the beating is complete as this will knock out precious air you have just spent time adding. Remove the beaters from the hand mixer and tap them over the edge of your open palm to knock any remaining mix into the bowl below.
- Line baking trays with kitchen baking paper.
- When they are cooked, remove the tray from the oven and use a very flat spatula to loosen the food from the baking paper. Return the Pavlova or meringues to the oven and allow to stand overnight or until the oven is cold for best results.

Think about using the remaining egg yolks to make homemade mayonnaise.

**We appreciate your feedback.
Please review our products on [www. blanco-australia.com](http://www.blanco-australia.com)**

AUSTRALIAN & NEW ZEALAND PRODUCT WARRANTY STATEMENT OF STANDARD WARRANTY CONDITIONS

AUSTRALIAN CUSTOMERS

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

NEW ZEALAND CUSTOMERS

Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantee Act 1993.

OUR WARRANTY

This product is also covered by the manufacturer's warranty set out in this document (**Our Warranty**).

Our Warranty is for a period of **twenty four (24) months** from the date of purchase and for dishwasher & refrigeration appliances will have an additional **thirty six (36) months** after the first **twenty four (24) months** on the wash motor for dishwashers & on the Sealed System (**PARTS only** Compressor & condenser etc) for refrigeration appliances. The labour cost to replace these parts is the responsibility of the customer.

This is in addition to (and does not exclude, restrict or modify) any rights or remedies to which you may already be entitled under the Australian consumer Law or the New Zealand Consumer Guarantee Act 1993 relating to this product.

Our Warranty (which is subject to the conditions below) covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship. The product will be repaired or replaced at the option of Blanco, and all costs of installation, removal, cartage, freight travelling expenses and insurance are to be paid by the customer.

Our Warranty is subject to the following conditions:

1. That the purchaser contact Blanco prior to any product repair.
2. That the purchaser carefully follows all instructions provided with the product and complies with all relevant electrical & plumbing regulations in their State when installing the product.
3. That the purchaser carefully follows the instructions provided in the owner's handbook relating to the proper use and care of the product and does not use the product for any purpose other than the DOMESTIC use for which it has been designed. If the appliance is used in commercial applications or for rental purposes, **Our Warranty** is limited to a warranty of **Twelve (12) months** covering all parts with **Three (3) months** on any labour cost of service or repair.

SERVICE AREA

The provision of service under **Our Warranty** is limited by the boundary / territory area of the nearest service centre. Travelling cost incurred for service outside this area is not covered by Our Warranty and service will incur commercial cost to be paid by the customer regulated by the number of kilometres travelled beyond the service area. These costs will be disclosed to you for acceptance by you prior to your claim being processed.

Microwave ovens must be returned to your nearest Authorised Service Centre for repair as they are a carry in serviceable appliance.

WHAT IS COVERED: By Our Warranty

During the warranty period, Blanco or its authorised Service Centre will at no extra charge, if your appliance is readily accessible without the need of special equipment and subject to the terms and conditions of this warranty, repair or replace any parts which it considers defective.

WHAT IS NOT COVERED: By Our Warranty

1. Products installed damaged or incomplete or not in compliance with the relevant electrical & plumbing regulations in their State.
2. Normal wear and tear e.g. cleaning, light globes, filters etc.
3. Failure resulting from power surges and electrical storms.
4. Insect or vermin infestation.
5. Unauthorised repairs or use of non genuine Blanco parts.
6. Any failure caused by the product not being used in accordance with the instruction and the installation manual provided with the product.
7. Misuse or abuse, including failure to properly maintain or service.
8. The clearing of blockages in pumps and hoses.
9. Damage which occurs during delivery or installation.
10. Claims to product surface coating due to liquid or solid spill-overs, accidental damage or damage caused from cleaning products not recommended by Blanco.

HOW TO CLAIM OUR WARRANTY

You will need to contact Blanco in Australia or New Zealand by using the contact details below.

IN AUSTRALIA

Blanco is distributed by Shriro Australia Pty Ltd

Locked Bag 5002, Kingsgrove, NSW, 2208

Phone: 1300 795 572 Fax: 1800 686 413

Email: customercare@shriro.com.au

Web: <http://www.blanco-australia.com/>

IN NEW ZEALAND

Blanco is distributed by Monaco Corporation

(Member of Shriro Australia Pty Ltd)

PO Box 4399, Shortland St, Auckland, 1140

Phone: 09 415 6000 Fax: 09 415 7060

Email: service@shriro.com.au

Web: <http://www.blanco-australia.com/>

Note: Please complete the following details when you have unpacked the product and staple this card with the purchase invoice or sales docket.

Model No.....

Serial No.....

Date of Purchase.....

Retailer.....