

BLANCO

Instructions for the Use and Care and Installation of

FD9045WX

Multi-fuel Freestanding Fan forced Cookers

Dear Customer

Thank you for choosing our product.

Please read this hand book carefully before installing and using it, as you will find the correct indications for the best installation, use and care of the product. 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 Service Centre is at your disposal to answer all your questions and to listen to all your suggestions.

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

Blanco is committed to providing increasingly efficient products that are easy to use, respect the environment and are attractive and reliable.

BLANCO

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General Warnings

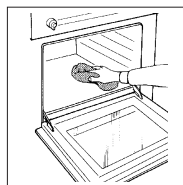
- Very important: keep this instruction booklet with the appliance in case you pass it on to someone else.
- **This appliance is designed for non professional use by private individuals at home. It must be used by adults, do not allow children to play with it. The front accessible parts of the equipment could overheat during use.**
- This appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Don't touch the heating elements inside the oven.
- When the grill is on all the accessible elements are hot, hence, keep children away from these elements.
- This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS 5601/AG 601 - Gas Installations and any other statutory regulations.
- Before switching the appliance on check that it is correctly regulated for the type of gas available (refer to page 11 and 12).
- Do not use the steams jets for cleaning.
- Before maintenance or cleaning disconnect the appliance from the mains and wait for it to cool down.
- When the burners are lit check that the flame is always regular. Before removing the saucepans turn the burners off.
- Servicing should be carried out only by authorised personnel.

General Warnings

- The use of a gas appliance produces heat and humidity in the room where it is installed. Make sure that the room is well ventilated, keeping the natural ventilation outlets open or installing a ventilation hood with drain duct.
- If a gas appliance is used for a long time it may require extra ventilation (opening a window or increase of the forced exhaust of rangehood).
- Be careful not to place saucepans with unstable or deformed bottoms on the burners to avoid accidents by overturning or spilling of liquid.
- If a burner is turned off accidentally turn off the control knob and try to light it again after waiting at least a minute.

Before using the oven for the first time, we suggest to:

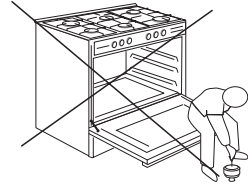
- remove the special film covering the oven door glass (when provided)
- heat the empty oven at max. temperature for 45 minutes (to remove unpleasant smell and smoke caused by working residues and by the thermal insulation)
- carefully clean inside the oven with soapy water and rinse it .



- For any repairs always contact an authorised Service Centre and ask for original spare parts. Repairs by untrained people will void your warranty on this product.
- Keep packaging out of reach of children at all times.

General Warnings

- Always use oven gloves to remove and replace food in the oven. Ensure that you support the grill pan when removing it from the oven.
- Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE.
- THIS PRODUCT IS NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES.



Warning:

Never use the food-warmer drawer set at the bottom of the range to store inflammable substances or matters that cannot withstand heat such as: wood, paper, spray cans, rags, etc.

This electric appliance complies with the following directives:

- 2004/108/EEC (electromagnetic compatibility)
- 89/109/EEC (foodstuffs)
- 2006/95/EEC (low voltage)
- 2009/142/CE ex 90/396/CE (gas fittings)

General Warnings

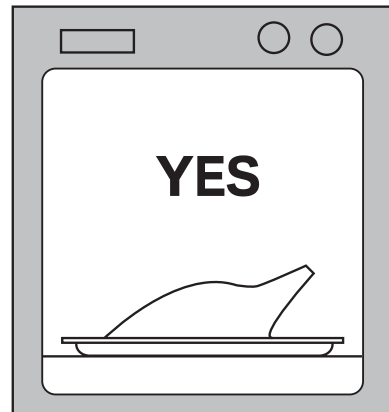
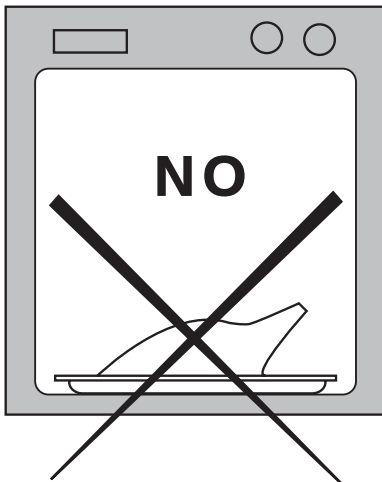
IMPORTANT NOTICE TO THE USER

The base element is concealed beneath the bottom of the oven to make the oven easier to clean and contribute to better access into the oven.

Because the element is concealed beneath the oven the following rules will need to be observed during cooking to ensure optimum performance from the oven.

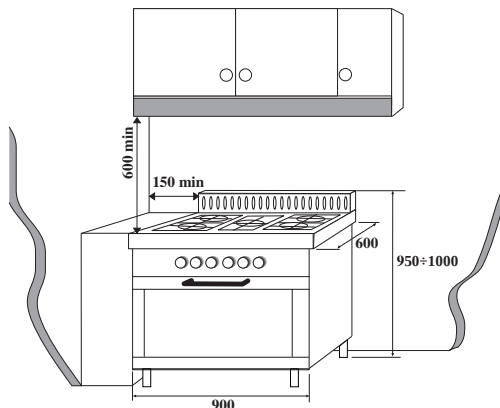
DO NOT PLACE ALUMINIUM FOIL OR METAL OBJECTS ON THE BASE OF THE OVEN DURING COOKING.

Foil or dishes must never be placed on the base of the oven during cooking as the concentration of the direct and reflected heat will damage the enamel surface. Provisions of the warranty do not cover damage resulting from such use.



Instructions for Installation

DIMENSIONS AND INSTALLATION FEATURES



Nominal volume of the oven



104 lt

TO FIT THE STABILISING CHAINS

In order to prevent tipping of the appliance it is equipped with 2 chains for stabilising means and must be installed and is required for safety reasons.

After the connection to gas and electrical supply is completed and oven is located in its final position. The following **MUST** be done:

The 2 chains are fitted in the upper part of the rear right and the rear left side. These two chains enable the cooker to be fixed to the wall

1. The anchor used to attach the chains to the rear wall must be of a type suitable for the purpose
2. If the appliance is installed between two cupboards, drill a hole big enough on each side of the cupboards, to allow the chains to pass through the holes and anchor the chains within each cupboards
3. If the appliance is installed next to drawers, remove the drawers, then carry out the procedure described in point 2. Ensure the anchor does not interfere with the operation of the drawers. If the cooker is to be installed next to an appliance, such as a dishwasher, temporarily remove the appliance for access to fit the stabilising chains.
4. Make sure the fixing to the wall is as close as possible to the chain anchor point on the cooker and that the chains are taught to effectively prevent the appliance from tilting.



Important: For a unique situation where the stabilising chains cannot be fitted, please contact Blanco Technical Department for advice.

When the oven is moved for servicing – THE CHAINS MUST BE RE-ATTACHED by the Technician.

THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITIES FOR DAMAGES TO PROPERTY OR INJURIES TO PERSONS OR ANIMALS DERIVING FROM INCORRECT INSTALLATION OR USE OF THE EQUIPMENT SET OUT IN THE MANUAL.

Instructions for Installation

ELECTRICAL CONNECTION

The appliance is fitted with an Australian approved 15 Amp flexible cord and plug which must be connected to a correctly earthed socket outlet.

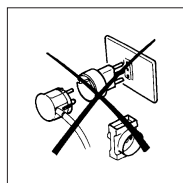
The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

CONNECTION OF THE FEEDING CABLE TO THE MAINS

Connect the feeding cable to a plug suitable for the load indicated on the rating plate of the product. In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with minimum opening between contacts of 3 mm (the grounding wire should not be interrupted by the switch).

Before connecting to the mains, make sure that:

- The electrical counter, the safety valve, the feeding line and the socket are adequate to withstand the maximum load required (see rating plate).
- The supply system is regularly grounded, according to the regulations in force.
- The socket or the omnipolar switch can easily be reached after the installation of the oven
- After carrying out the connection to the mains, check that the supplying cable does not come into contact with parts subject to heating.
- Never use reductions, shunts, adaptors which can cause overheating or burning.



The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

Electrical features

Oven light	2x25	W
Grill heating element	2600	W
Circular heating element	2600	W

Instructions for Installation

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS 5601/AG 601 - Gas Installations and any other statutory regulations.

Ventilation

Ventilation must be in accordance with AS5601/AG 601 - Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

Combustible Surfaces

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner. Zero clearance is permitted on side and rear adjoining surfaces below the hob.

Gas connection

The appliance must be connected to the gas supply or the cylinder according to the specifications of the standards and after checking that it is adjusted for the type of gas available.

The gas connection is male 1/2" BSP and is situated 55mm from the right and 565mm from the floor. There are two ways to carry out the connection to the main gas line:

- A. The Cooker can be connected with rigid pipe as specified in AS5601 table 3.1.
- B. The cooker can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, between 1 - 1.2m long and in accordance with AS5601 for a high level connection. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The fixed consumer piping outlet should be at approximately the same height as the cooker connection point, pointing downwards and approximately 150mm to the side of the cooker. The hose should be clear of the floor when the cooker is in the installed position. Fix one end of the chain on the screw next to the gas inlet connection and the other end should be anchored to the floor/wall so that the chain prevents strain on the hose connections when the cooker is pulled forward.

The appliance is factory set for Natural gas. The test point pressure should be adjusted to 1.00kPa with the Wok burner operating at maximum.

Instructions for Installation

The appliance is set up to operate with the gas specified on the gas type label placed on the back of the appliance.

When the type of gas available does not correspond to that for which the appliance is set up, replace the corresponding injectors (provided), being careful to put on the new data label (provided) and remove the old one.

To perform these operations the qualified installer will follow the indications given in the "Adaptation to the various types of gas" section. For safer operation make sure that the supply pressure respects the values given in the "Table of burner and injector characteristics".

If installing for use with propane gas, ensure an AGA Approved gas regulator suitable for a supply pressure of 2.75kPa is part of the gas tank supply and the test point pressure is adjusted to 2.75kPa.

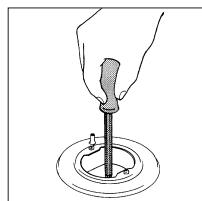
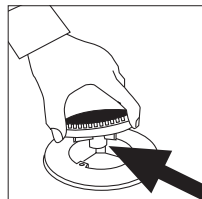
Once the appliance has been installed, make sure that the gas pipe is neither squashed or damaged by moving parts.

Before Leaving - Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and separately to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and separately. When satisfied with the operation of the cooker, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

Adaptation to different types of gas

To adapt the appliance to a gas different from that for which it was set up (see gas type label inside the warming compartment door) proceed as follows:

- remove the grids
- remove the burners caps and burner heads
- with a 7 mm socket spanner unscrew and remove the injectors.
- replace the injectors with those supplied corresponding to the gas available (see burner and injector characteristics Table)
- replace the various parts proceeding in reverse.



When converting from Natural Gas to Propane ensure that the NG regulator is removed and replaced with the Test Point

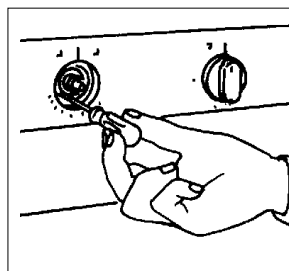
Instructions for Installation

Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply and the test point pressure should be adjusted to 2.75kPa. Replace the old data plate with one that is suitable for the type of gas for which the appliance has been converted.

Setting the minimum flame

The flame on the small output is regulated in the factory. When the injectors have been replaced or there are special mains pressure conditions, it may be necessary to regulate the minimum again. The operations necessary to perform this operation are the following:

- light the burner
- turn the knob to the minimum position
- take out the knob (and gasket if there is one)
- using a suitably sized screwdriver turn the regulation screw inside or by the side (for safety valve version) of the tap shaft until a small regular flame is obtained
- put the knob back on and turn it quickly from the maximum position to the minimum position, checking that the flame does not go out
- for burners with safety valve make sure that the regulation obtained is sufficient to maintain heating of the thermocouple. If it is not, increase the minimum.



THE BURNERS REQUIRE NO REGULATION OF THE PRIMARY AIR.

ABNORMAL OPERATION

ANY OF THE FOLLOWING ARE CONSIDERED TO BE ABNORMAL OPERATION AND MAY REQUIRE SERVICING:

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by oven door.
- Gas valves, which are difficult to turn.

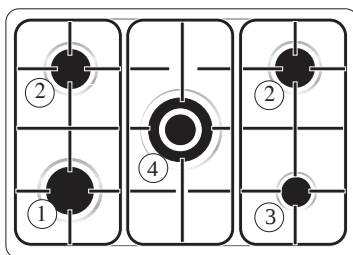
IN CASE THE APPLIANCE FAILS TO OPERATE CORRECTLY, CONTACT THE AUTHORISED SERVICE CENTRE IN YOUR AREA.

Instructions for Installation

Burner and injector characteristic table

n°	Burner	By pass mm	Consumption (*)			
			Propane		Natural gas	
			Output MJ/h	Main Injector mm	Output MJ/h	Main Injector mm
1	Rapid	0.44	10.8	0.89	11.0	1.50
2	Semi-rapid	0.34	6.3	0.68	6.9	1.16
3	Auxiliary	0.29	3.8	0.53	3.8	0.88
4	Wok	0.64	12.9	1.00	15.0	1.75
Test point pressure			2.75 kPa		1.0 kPa	

(*) = With dry gas and with greater calorific power (H_s) at 15°C and 1013.26 mbar

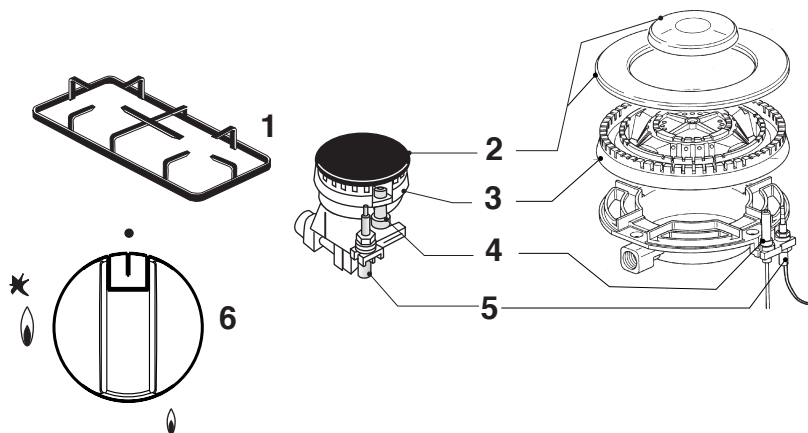


FD9045WX

Instructions for Use

(gas cooktop)

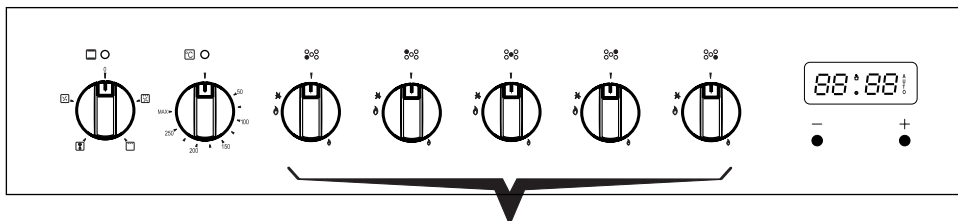
Description of the main parts of the appliance



- 1 = grid
 - 2 = burner cap
 - 3 = burner head
 - 4 = spark plug
 - 5 = safety valve (for models equipped with a safety valve)
 - 6 = knob for burner ignition and adjustment
-

Instructions for Use

(gas cooktop)

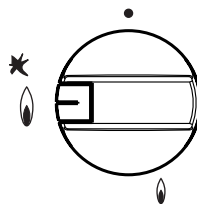


The control panel houses the knobs for operation of the gas burner.

IGNITION AND OPERATION OF THE BURNERS

In order to ignite a burner, it is necessary to depress the knob while rotating it anti-clockwise, till the index is aligned with the position corresponding to the maximum gas delivery (i.e. the large flame symbol). As far as the models equipped with a safety valve are concerned, once the flame is lit hold the knob depressed for about 3-4 seconds till the device keeps the burner automatically lit. If the burner fails to ignite wait one minute for the gas to dissipate before attempting to reignite. At this moment it is possible to adjust the flame intensity by rotating the knob anticlockwise from such maximum position to the minimum one (i.e. the small flame symbol).

In order to turn the burner off, rotate the knob clockwise bringing the index back to the position corresponding to the closure symbol (●).



RECOMMENDATIONS

In case of electric power failure, it is necessary to carry out the above-described operations by putting a gas lighter or a flame near the burner (in such an event, pay the utmost attention not to burn yourself).

The safety valve (for models where such item is provided) intervenes in case of accidental flame failure, blocking the gas delivery (e.g.: air draughts, spillage of liquids, etc.).

In any case, the ignition device must not be actuated for longer than 15 seconds. Should the ignition manoeuvre fail, or should the burner be accidentally turned off, immediately close the actuation knob and repeat the ignition after one minute at least.

Once the ignition has taken place, adjust the flame according to your needs.

Instructions for Use

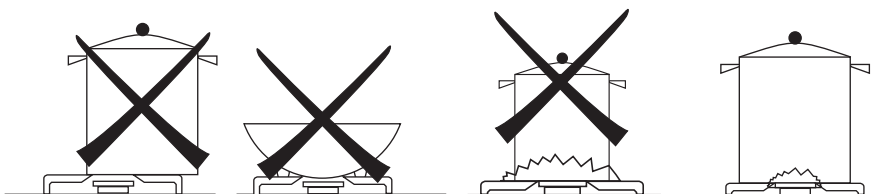
(gas cooktop)

Advice on the use of gas burners

For lower gas consumption and a better yield, use saucepans with diameter suitable for the burners, avoiding the flame coming up round the side of the saucepan (see the Container Table). Use only flat-bottomed pans.

As soon as a liquid starts to boil, turn the flame down to a level sufficient to maintain boiling.

During cooking, when using fats and oils, be very careful because if they overheat they could catch fire.



Container table (use flat-bottomed saucepans)

Burners	ø min Saucepan (mm)	ø max Saucepan (mm)
Auxiliary	90	160
Semi - Rapid	130	180
Rapid	150	260
Wok	210	270

Instructions for Use

(oven)

The selector A and thermostat B control is used to select the various oven functions and to choose the cooking temperatures best corresponding to the food to be cooked. During oven operation the lamp will always remain on.



FAN GRILL

Grill Element and Fan. Set the temperature control to the desired temperature. Use for grilling meats, vegetables and poultry.

Preheat oven, place food on grill rack in baking tray and place in the middle of the oven. Other foods may be cooked underneath whilst grilling. □ □

The oven door must be closed for all cooking methods.



GRILL

Grill element operated. Set the temperature control to the desired temperature.

Use for toasting and melting cheese or browning. No longer than 5 minutes □ □ cooking time. To operate, select Full Grill Function along with the temperature.



DEFROSTING

The oven-fan is operated; by stirring the cold air inside the oven, it aids a quick defrosting of frozen products. No heating elements are operated.

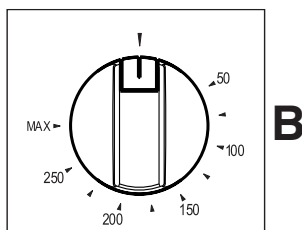
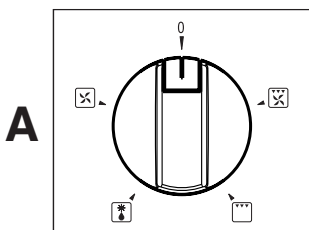


FAN FORCED COOKING

Back heating element and the oven-fan operated; temperature adjustable from 50°C to MAX on the thermostat.

The circular heating element and fan come into operation and the heat is spread evenly to all shelf positions. Various types of food can be cooked on different shelves, naturally with the appropriate cooking times. The oven must be preheated before the foods are placed inside. Fan mode provides optimum results with: cakes (soft and thick), large quantities of foods and cooking various dishes simultaneously. To operate, select Fan Forced function along with the temperature.

The oven door must be closed for all cooking methods



Instructions for Use

(oven)

COMPONENT OPERATION

PROGRAMMING THE OVEN

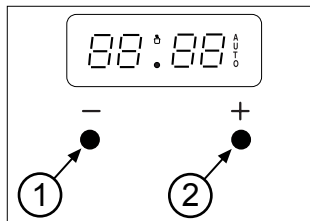
Setting the Clock.

Once the power has been connected, the display 0.00 and the Auto indicator will flash alternately.

Press both keys (1) and (2) at the same time and release.

Within 4 seconds, set the clock by pressing either button (1) or (2) until the correct time is set.

The oven is now in manual mode and the manual indicator  will be displayed. The oven can now be used without any further programming.



Setting End of Cooking Time

Step 1

- Select the oven mode and the temperature required using the function and the thermostat switches.

Step 2

- Auto mode is activated when you press (1) or (2).
- The press button (1) or (2) to set and adjust the cooking time.
- The display will show briefly the time entered and then revert back to the clock display.
- The oven is now in auto mode and the Auto indicator is displayed.
- If through the cooking time you would like to see how long is left, press either buttons (1) or (2) once (and briefly) and the remaining time will be displayed momentarily.
- At the end of cooking time an acoustic signal is activated, the oven will turn off and the auto indicator will flash. You will need to either:
 - o **Option 1** - Turn off oven function and temperature switches. Push buttons (1) or (2) once to cancel the acoustic signal. Push button (1) or (2) once again to put the oven back to manual mode.
 - o **Option 2** – if you wish to continue cooking at this point you need to put the oven back into manual. First of all stop the acoustic signal by pressing either button (1) or (2). Then press button (1) or (2) again to return to manual mode. Remember to turn off the oven function and temperature switches when you have finished cooking.
- **Note!** The acoustic signal will cut out automatically after 2 minutes if it hasn't been cancelled as above. If this happens then you will also need

Instructions for Use

(oven)

to:

- o Turn off oven function and temperature switches.
- o Push buttons (1) or (2) once to put the oven back to manual mode.

SAFETY LOCK FOR CHILDREN

The program is provided with a safety lock that locks the operation of the oven.

Activate the lock.

- Press both switches (1) and (2) at same time for about 10 seconds, the display shows "ON"; release the switches simultaneously and immediately.
- Press button switch (2) and the display will show  the key symbol.
- Now the safety lock is activated. The display shows the current time and every 30seconds the key symbol will appear for approximately 3 seconds.

Deactivate the Lock.

- Press both switches (1) and (2) at same time for about 10 seconds and the display shows "OF"
- Then press button (2) and "On" will be displayed; release the switch.
- The safety lock is deactivated and the display will show the current time.

General remarks.

- The maximum programming time is 23 hours, 59 minutes.
- If there has been a voltage cut out it will be necessary to reset the clock.

PILOT LIGHT OF THE THERMOSTAT



It comes on any time the thermostat settles the cooking temperature inside the oven and it is switched off when the oven reaches the preset temperature.

PILOT LIGHT FOR THE OPERATION



It signals that the appliance is powered and stays on in all working positions.

SAFETY THERMOSTAT

It cuts out the electric supply for preventing possible overheatings when the appliance is not correctly used. In this case, wait for the oven to cool down before using it again. On the other hand, if a fault is present on the appliance's components, we advise calling the Technical Assistance Service.

COOLING MOTOR

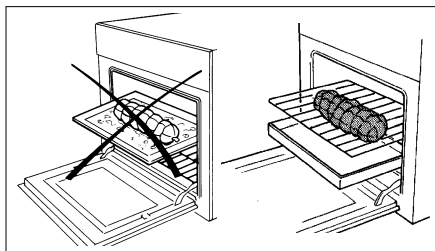
The equipment comes with a motor for cooling the inside elements. This motor starts automatically when using the oven.

Instructions for Cooking

It is necessary to pre-heat the oven to the preset cooking temperature. Only very fat meat can be placed into a cold oven. To minimise food splashes into the oven (which can sometimes produce smoke) deep baking dishes are recommended.

Practical hints to save energy

The oven can be switched off some minutes before the end of cooking. The residual temperature is enough to complete cooking. Open the oven door only when it is absolutely necessary. To check the cooking progress, look through the glass (the oven lamp is always on).



General Advice

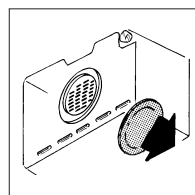
- If the fan forced cooking is chosen, you can put your roast meat (as an example) on various shelf positions. You can also cook multiple dishes in the oven at the same time to help save energy.

OVEN WITH PROTECTION FILTER OF THE FAN

During the cooking of fatty products, to avoid too much fat residue striking the fan, the filter should be placed in the oven before use. When cooking is finished and oven cools, remove the filter and wash it carefully. Install the filter by leaning it against the rear wall at the same level of the fan, then push the tang downwards. Reverse this operation to remove the filter.

ATTENTION:

The filter should be only used when cooking fatty foods. Better cooking results for non fatty foods will be achieved without the filter installed.



COOKING TIMES

- The times indicated in the table refer to the cooking of one food only. For more than one food, the cooking times should be increased by 5 - 10 minutes.

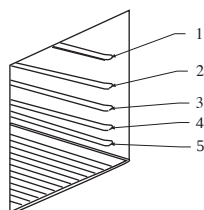
For beef, veal, pork and turkey roasts with bones or rolled, add about 20 minutes to the times shown in the table.

TABLE OF COOKING TIMES

The table below provides indicative shelf positions for use with your oven. Please note, the temperature and cooking times are indicative only. According to different cooking habits, it may be necessary to make further modifications. Add to the below-mentioned times about 15 minutes for preheating.

	Shelf position	Temperature (°C)	Time (Mins)
	Fan oven	Fan oven	
Sweets			
Pastry	2 (3/4/5)	200-230	20-30
Sponge cakes	2 (2/3/4/5)	185-200	35-45
Fish			
Fillets or slices	2 (2/3/4)	180-200	15-20
Meat			
Veal	2 (2/3/4/5)	175-190	60-70
Pork	2 (2/3/4/5)	175-200	70-90
Chicken	2 (2/3/4/5)	175-200	80-90
Turkey	2 (2/3/4/5)	175-200	90-120
Beef	2 (2/3/4/5)	175-200	70-90
Lamb	2 (2/3/4/5)	180-200	85-100
Bread and pizza			
Pizza	2 (2/3/4)	200-230	15-25
Muffins	2 (2/3/4/5)	175	20-30
Bread	3 (2/3/4/5)	180-200	40-50
Bakes			
Vegetable bake	2 (2/3/4)	175-185	30-40

FAN OVEN



SHELF POSITIONS

Maintenance and Cleaning

Do not use jet of steam for cleaning.

Before any operation disconnect the appliance electrically. Wash the enamelled parts with lukewarm water and detergent. Do not use abrasive products.

Wash the burner spreader frequently with boiling water and detergent being sure to remove any deposits which could block the flame outlet. Rinse the stainless steel parts well with water and dry them with a soft cloth.

To clean the hob use slightly damp sponges and wiping cloths: if too much water is used it could penetrate the internal parts and damage electrical parts.

The grids of the hob can be washed in the dishwasher.

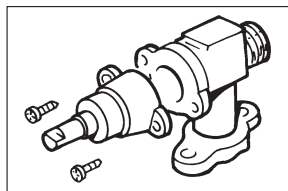
For persistent stains use normal non-abrasive detergents, specific products commonly available on the market or a little hot vinegar. Clean the glass parts with hot water, avoiding the use of rough cloths.

Do not use stainless steel pads or acids for cleaning.

To prevent lighting difficulties, carefully clean the lighting spark plugs regularly (ceramic and electrode).

Periodically, or if the knobs become difficult to turn, contact a qualified engineer to lubricate the taps.

Contact a qualified engineer to deal with any other problems which may arise during use.



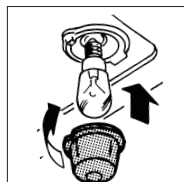
To keep the characteristics of brightness of the enamelled parts for a long time it is necessary to clean the oven after each cooking. Once the oven is cold, you will be able to easily remove the fat deposits by means of a sponge or a cloth damp with warm soapy water and eventually a detergent to be found on the market. Never use abrasive cloths or sponges, that could irreparably damage the enamel. On white ovens even the parts of the dash board such as handgrip and knob have to be cleaned each time because they may become yellow due to the emissions of fat vapours.

ALWAYS CLEAN THE APPLIANCE IMMEDIATELY AFTER ANY FOOD SPILLAGE.

TO MAINTAIN SAFE OPERATION, IT IS RECOMMENDED THAT THE PRODUCT BE INSPECTED EVERY FIVE YEARS BY AN AUTHORISED SERVICE PERSON.

Replacing the oven bulb

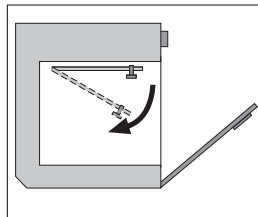
Once the oven has been electrically disconnected, unscrew the glass protection cap and the bulb, replacing it with another one suitable for high temperatures (300°C / E14). Reassemble the glass cap and reconnect the oven.



Maintenance and Cleaning

Ovens with facility to lower grill for cleaning purposes

- 1 Warning: ensure that all controls are in the “OFF” position and wait for the grill element to be cool.
- 2 Support the front of the grill element while you remove the knurled screw retaining the element.
- 3 Lower the front of the element carefully to the rest position.
- 4 When cleaning the oven take care to not apply any forces to the grill element
- 5 When the cleaning is complete, carefully remove any cleaning chemicals and water from the grill element.
- 6 Carefully raise the front of the element into position and secure with the knurled screw.

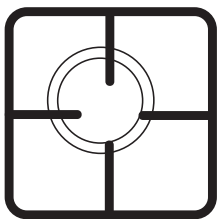


NEVER USE THE OVEN WITH THE GRILL ELEMENT HANGING DOWN!

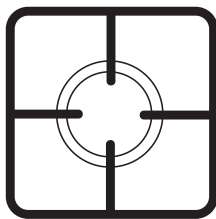
Important. In case of burners removal for cleaning purposes, we recommend to make sure that all parts are correctly positioned before igniting the burners again.

THE GRIDS OF THE COOKING PLANE ARE EQUIPPED WITH SUITABLE RUBBER PADS, WHOSE PURPOSE IS BOTH PROVIDING BETTER STABILITY AND AVOIDING SCRATCHES ON THE PLANE SURFACES DURING USAGE.

AFTER A POSSIBLE GRID REMOVAL FOR CLEANING AND/OR MAINTENANCE NEEDS, WE RECOMMEND TO VERIFY THE PRESENCE OF SUCH RUBBER PADS AND TO PUT THE GRIDS BACK IN THEIR STABLE AND CENTRED CORRECT POSITION.



NO



YES

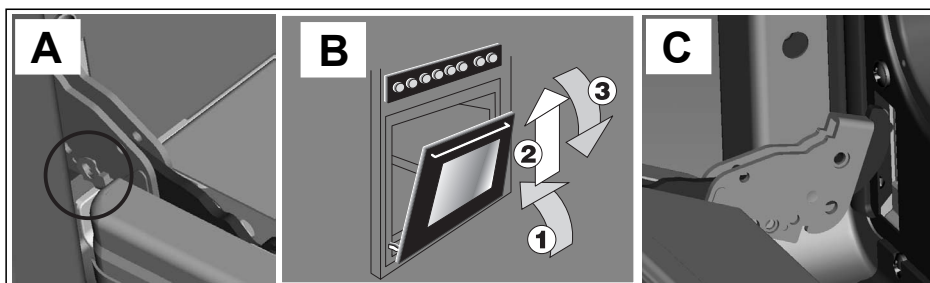
Maintenance and Cleaning

Cleaning the oven door

ATTENTION: for your safety, before removing any glass section you should firstly remove the oven door.

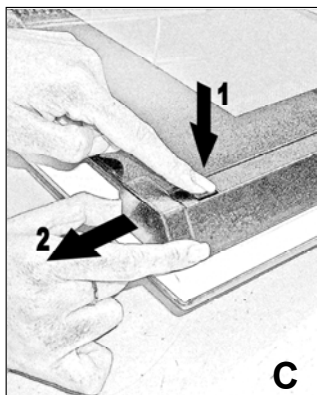
Dismounting the door

1. Open the oven door completely
 2. Lift up the U-bolts in the lower part of the hinges (fig. A). This way the springs of the hinges are blocked. By closing the door, following the sequence 1, 2 and 3 of figure B, it can be removed from the oven (fig.C).
- To remount the door, proceed with the operations described in reverse order.

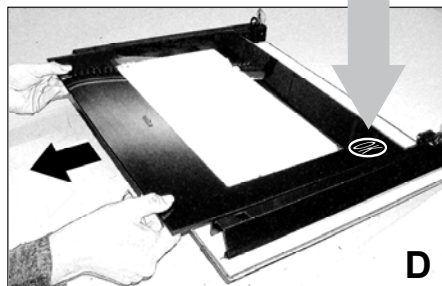


Disassembling of the door glasses

To facilitate the cleaning, after having removed the door from the oven, you can proceed with the disassembly of the glass. Release the two upper blocks (picture C) so that the glass can be removed (picture D). After the cleaning you should reassemble the glass, replace the blocks and lock into position. Check that all components have been assembled correctly and then you can re-assemble the door onto the oven.



Please keep the  symbol below on the right.



BLANCO CUSTOMER SERVICE

1300 739 033

www.meaappliances.com.au

SALES OFFICES AND SHOWROOMS

NEW SOUTH WALES.

Head Office, Sales and Marketing

104 Vanessa Street.
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Telephone: 02 9503 2888
Facsimile: 02 9503 2810

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Bondi Junction.
NSW 2022
Telephone: 02 9386 1190
Facsimile: 02 9386 1671

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Brisbane Showroom.

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Geebung.
QLD 4034.
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Facsimile: 07 3265 6933

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Scoresby.
VIC 3179
Telephone: 03 8756 7888
Facsimile: 03 8756 7907

South Australia Showroom (By Appointment only)

SC Lighting & Electrical Supplies
47 North Terrace
Hackney
SA 5069
Telephone: 08 8362 4599
Facsimile: 08 8362 4591

Western Australia Sales Office

2A/1 King Edward Road,
Osborne Park,
WA 6017
Telephone: 08 9446 5299
Facsimile: 08 9204 1219

*SHOWROOMS ARE OPEN 6 DAYS A WEEK.

SERVICE AND SPARE PARTS

QUEENSLAND.

Brisbane.

Endeavour Refrigeration and Appliance Service.
Telephone: 07 3137 3633
Facsimile: 07 3137 3663
www.endeavourservice.com.au

Gold Coast.

Roshad Appliance Service.
Telephone: 07 5535 7044
Facsimile: 07 5535 7407

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Paul Matters Electrical.
Telephone: 07 5449 7133
Facsimile: 07 5449 9045

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www.agw.com.au

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Facsimile: 02 6260 1035

VICTORIA.

Advantage Appliance Service
Telephone: 03 9874 4222
Facsimile: 03 9874 6917

SOUTH AUSTRALIA

Prestige Appliance
Telephone: 08 8352 2022
Facsimile: 08 8352 2044
www.prestigerepairs.com.au

WESTERN AUSTRALIA

Metropolitan Appliance Service
Telephone: 08 9330 1724
Facsimile: 08 9317 1296

STATEMENT OF STANDARD WARRANTY CONDITIONS

1. The Warranty only applies provided that the appliance has been used in accordance with the manufacturer's instructions and provided that the appliance has not been damaged by an accident, misuse, neglect or abuse of any person other than the manufacturer or BLANCO/Major Electrical Appliances ("MEA") or from faulty installation, misadjustment or tampering by unauthorised persons.
2. When a service inspection reveals the alleged fault or faults are caused by incorrect operation, contrary to the instruction manual, and otherwise the appliance is in good order and working condition, the purchaser shall be liable for a service fee charged by BLANCO/MEA or one of its' Service Providers.
3. If the appliance is used in Commercial Applications or for Rental purposes, a separate warranty of Twelve (12) months covering all parts with Three (3) months on the labour will apply.
4. Subject to the provisions of any applicable statute this Warranty applies to the original retail purchaser only and is not transferable.
5. Subject to the provisions of any applicable statute, at no time does BLANCO/MEA have liability for freight, transport or travel costs outside normal service areas.
6. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable statute.
7. Subject to any Warranties implied by statute, at no time will BLANCO/MEA or its' Service Providers be liable for any economic loss consequent upon the failure of the appliance
8. This Warranty is only valid for major appliances imported and distributed by BLANCO/MEA, purchased and used in Australia.

BLANCO COOKING PRODUCT WARRANTY

1. Subject to the "Statement of Standard Warranty Conditions" this product is covered by the following Warranty.

TWO (2) YEARS WARRANTY from date of purchase, covering all parts and labour.

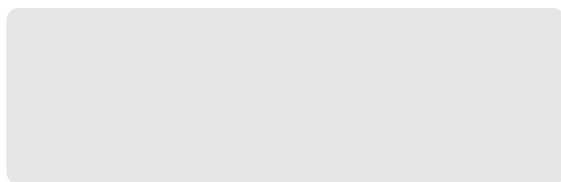
2. The appliance is warranted under normal single family domestic installation and use, as set out in the instruction manual, against manufacturing defects for the Warranty periods shown above.
3. Should service be required under this Warranty, the purchaser should contact an approved BLANCO Service Provider during their normal business hours
4. At no time does BLANCO/MEA have liability for any freight or transportation costs or for any damage during transit or for any consequence of failure of this appliance outside of the normal service area, unless such limitation of liability is prohibited by statute.
5. This Warranty excludes replacement of parts required due to normal wear and tear including light globes.
6. This Warranty only applies, provided the appliance has been used in accordance with the manufacturer's instructions and provided an accident, misuse, neglect or abuse has not damaged the appliance.
7. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable Statute.
8. Please complete the details below, which should be retained for future reference along with your proof of purchase

Date of Purchase:.....

Model No:.....

Serial No:

Rating plate of the product



Dis. L506_028 -I/C-
Cod. 099241009942
Rev. 0 del 05/10

