

BLANCO



Performance First

Instructions for the Use and Care and Installation of

BFS120



Multi-fuel Freestanding Multifunction Cookers

Dear Customer

Thank you for choosing our product

This appliances is easy to use; read this hand book carefully before installing and using it, however 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. Blanco now has a range of laundry products.

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

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

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General Warnings

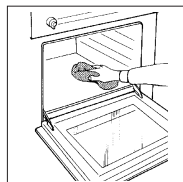
- Very important: keep this instruction booklet with the appliance in case you pass it on to someone else.
- **This appliance is designed for non professional use by private individuals at home. It must be used by conscious adults, do not allow children to play with it. The front accessible parts of 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 5601-2004 - Gas Installations and any other statutory regulations.
- Before switching the appliance on check that it is correctly regulated for the type of gas available (see relevant section).
- Do not use jet of steam 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).
- Never line the oven with aluminium sheets as the slots preset for keeping fast the thermic exchange may clog, thus damaging the enamel.
- Be careful not to place saucepans with unstable or deformed bottoms on the burners to avoid accidents by overturning or spilling over 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, we suggest to:

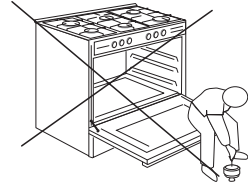
- remove the special film covering the oven door glass (when provided)
- heat the empty oven at max. temperature for 45 minutes (to remove unpleasant smell and smoke caused by working residues and by the thermal insulation)
- carefully clean inside the oven with soapy water and rinse it .



- For any repairs always contact an authorised Technical Customer Service Centre and ask for original spare parts. Repairs by untrained people can lead to damage.
- 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.
- WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER



Warning:

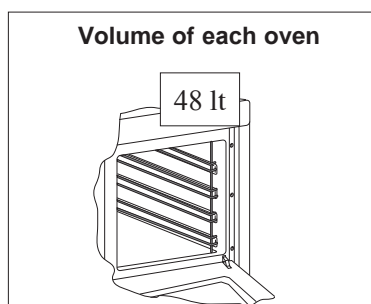
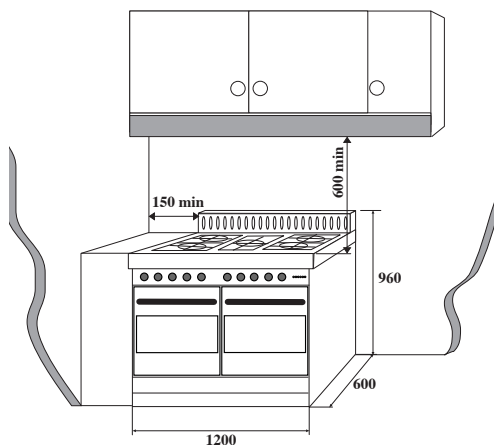
Never use the food-warmer drawer set at the bottom of the range to store inflammable substances or matters that cannot withstand heat such as: wood, paper, spray cans, rags, etc.

This electric appliance complies with the following directives:

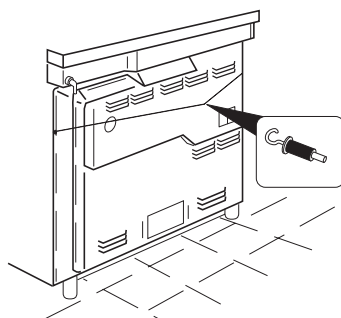
- 89/336/EEC (electromagnetic compatibility)
- 89/109/EEC (foodstuffs)
- 73/23/EEC + 93/68/EEC (low voltage)
- 90/396/EEC (gas fittings)

Instructions for Installation

DIMENSIONS AND INSTALLATION FEATURES



The cooker is supplied with an anti-tilting chain to prevent the appliance from tilting forward and accidental damage to the gas pipe. Take the expansion with hook and make an adequate hole in the wall behind, at the same height as the chain fixing area. Insert the plug into the hole and then screw in the hook until it is firmly fixed to the wall. Fix the chain to the hook. Adjust to level of the cooker inserting the feet provided



Instructions for Installation

Equipment type: free standing (class 1)
Insulation class: class 1

THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITIES FOR DAMAGES TO THINGS OR INJURIES TO PERSONS OR ANIMALS DERIVING FROM INCORRECT INSTALLATION OR USE OF THE EQUIPMENT.

ELECTRICAL CONNECTION

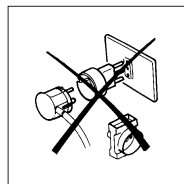
The appliances are provided with a three-pole feeding cable and work with alternate voltage indicated on the "rating plate of the product" reported at the end of the instruction manual and on the product. The grounding conductor of the cable is marked with the colours yellow/green.

CONNECTION OF THE FEEDING CABLE TO THE MAINS

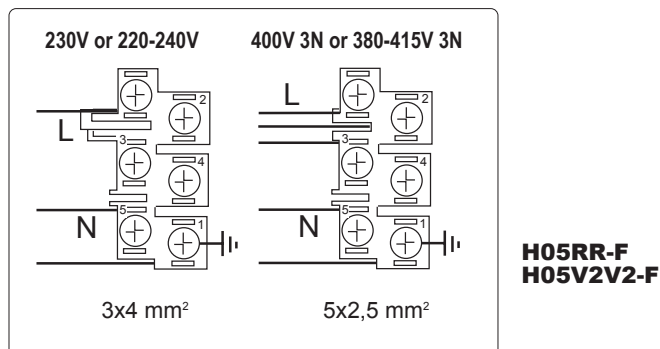
Connect the feeding cable to a plug suitable for the load indicated on the rating plate of the product. In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with minimum opening between contacts of 3 mm (the grounding 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.



Instructions for Installation



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 for each oven

Input voltage	230-240	50 Hz
Oven light	25	W
Upper heating element	800	W
Bottom heating element	1000	W
Grill heating element	1800	W
Circular heating element	2100	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 5601-2004 - Gas Installations and any other statutory regulations.

Ventilation

Ventilation must be in accordance with AS 5601-2004 - 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.

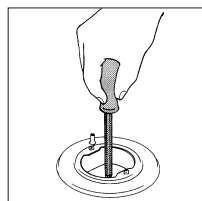
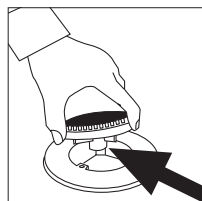
Once the appliance has been installed, make sure that the gas pipe is neither squashed or damaged by moving parts.

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

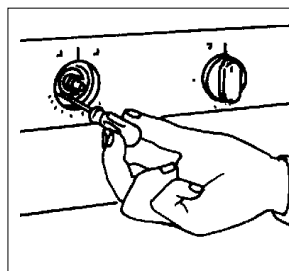
Instructions for Installation

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.

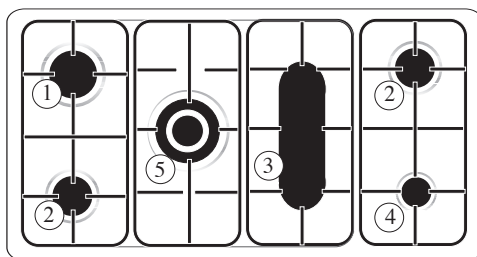
IN CASE THE APPLIANCE FAILS TO OPERATE CORRECTLY, CONTACT THE AUTHORISED SERVICE PROVIDER IN YOUR AREA.

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	Fish / BBQ	0,55	10,8	0,89	11,0	1,50
4	Auxiliary	0,29	3,8	0,53	3,8	0,88
5	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_g) at 15°C and 1013.26 mbar

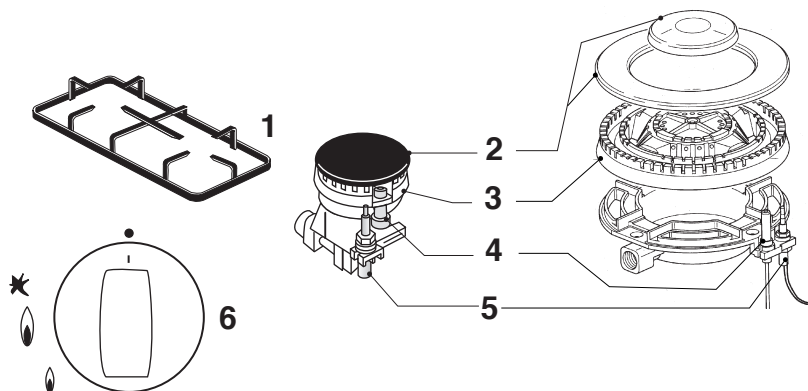


BFS120X

Instructions for Use

(gas cooking top side)

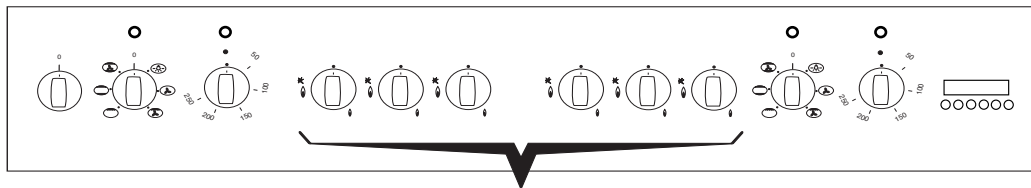
Description of the main parts of the appliance



- 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 cooking top side)

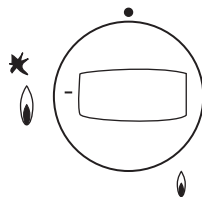


The control panel houses the knobs for operation of the gas burner.

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 the device keeps 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

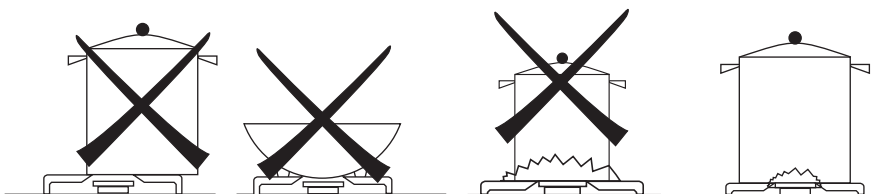
(gas cooking top side)

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
Fish /BBQ	310 x 140	460 x 230
Rapid	150	260
Wok	210	270

Instructions for Use

(oven side)

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.



The lamp of the oven is on, with no heating elements operated (electrical resistances). During oven operation the lamp will always remain on

FAN FORCED



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.

FAN GRILL



Use of the Grill Element and Fan. 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 - 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.

TRADITIONAL COOKING



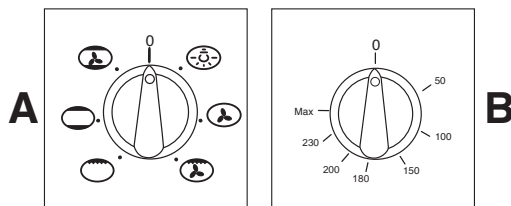
The heat is provided from the top and bottom element. The oven must be preheated before the foods are placed inside. Static cooking provides optimum results with: cakes, pizzas, bread and for gentle slow cooking of casseroles. Characteristics of static cooking: heat provided from above and below, cooking is possible only on middle shelf and should be centrally located in the oven.

FAN ASSIST



The heat is provided by the top and bottom element with the fan circulating the heat. Position food in the middle of the oven. Base element gives good browning underneath with a little extra browning from the top eg: apple pies, pizza, meat pies.

The oven door must be closed for all cooking methods



Instructions for Use

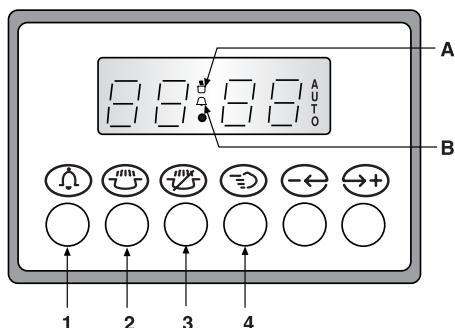
(oven side)

ELECTRONIC PROGRAMMER

Setting up the actual hour

Once the electronic connection is complete and power is applied, the display blinks and shows 0.00.

Press keys (1) and (2) at the same time, then press keys (-) and (+) to set up the actual hour within 4 seconds; the oven remains in manual operation and no programming is necessary.



General remarks:

- Between 10.00 p.m. and 6.00 a.m. the display intensity dimmers automatically.
- If not deactivated as per the following instructions, the acoustic signal is cut off after 2 minutes.
- Any programming described hereunder is activated after approx. 4 seconds from its setting up.
- 23 hours and 59 minutes is the maximum time allowed for programming the oven.
- When the voltage lacks, all the programmed settings are erased. When the voltage returns, the display blinks and shows 0.00. Set up the actual hour and the programme again to reset the equipment operation.

Acoustic minute-counter

To use it as a simple acoustic signal, press key (1), and programme the required time by pressing keys (-) and (+) within 4 seconds. The actual hour appears, and symbol (B) is activated. Press any one of the keys from (1) to (4) to deactivate the acoustic signal. Also symbol (B) is deactivated.

Setting up the end of cooking

To start the cooking immediately and to automatically set up the time, proceed as follows:

- Select the function and the temperature required by the function selector and the thermostat
- Press key (2), and set the cooking time using keys (-) and (+) within 4 seconds.

The actual hour reappears and pilot lights (A) and (A U T O) remains on. Press key (2) to control the remaining cooking time, or repeat the same procedure to change the cooking time. Set the cooking time to 0.00 to erase the programming that has been set up. Press key (4) to reset the manual function when the actual time reappears. Once the cooking time is over, the acoustic signal set off and the oven is

Instructions for Use

(oven side)

automatically turned off. Press any one of the keys from (1) to (4) to turn off the acoustic signal. Press key (4) to reset the programming device on the manual function.

Setting up the start and the end of cooking

For programming both the start and the cooking time, work as follows:

- Select the function and the required temperature using the function selector and the thermostat.
- Press key (2), and set the required cooking time using keys (-) and (+) within 4 seconds.
- Press key (3) and set the end of the cooking time in the same way.

The actual hour reappears and the pilot light (AUTO) remains on. Also the pilot light (A) will come on. Set to 0.00 the cooking time to erase the programming that was set. Press key (4) to reset the manual function when the actual hour reappears. Once the cooking time is over, the acoustic signal set off and the oven is automatically put off. Press any one of the keys from (1) to (4) to cut off the acoustic signal. Press key (4) to return the programming device in manual function.

Minute minder

When this device is used as a simple minute minder, press key (1) and programme the required time by pressing keys (-) and (+) within the next 4 seconds: the actual time reappears and the symbol (B) is activated. Press one of the keys from 1 to 4 to disconnect the acoustic signaller. Also symbol (B) is deactivated.

Manual Operation

The oven may be used manually without any programming. Press key (4) for the manual operation ("AUTO" pilot light off).

SAFETY LOCK FOR CHILDREN

The programmer is provided with a safety lock which stops the cooking programming and consequently the oven operation;

Lock running:

- press both switches (1) (2) at same time for about 8 seconds
- the display shows "ON"; release the switches
- press switch (+); the display shows "OF" and the symbol "..key.."

Now the safety lock starts running and after about 5 seconds the display shows the current time and the symbol "..key..".

Instructions for Use



(oven side)

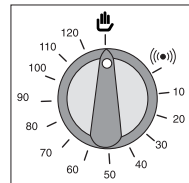
Lock deactivation:

- press both switches (1) (2) at same time for about 8 seconds
- the display shows "OF"; release the switches
- press switch (+); the display shows "ON"

Now the safety lock is deactivated and after about 5 seconds the display shows the current time.

END-OF-COOKING TIMER

The end-of-cooking timer, adjustable from 0 to 120 minutes, is used to program the cooking end and to switch off the oven. To use it, rotate first the knob clockwise by one click onto position ; then, wind up the ringer by further rotating the knob by a nearly complete rotation; finally, turning it backwards, set the desired time. Once the preset time has elapsed, the acoustic signal starts up and the oven is automatically switched off. To switch the oven to the manual operation, thus excluding the timer, turn the knob to its initial position by rotating it counterclockwise by one click until the symbol  of the control board matches the reference on the knob.



PILOT LIGHT OF THE THERMOSTAT (°C)

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 that the oven cools 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

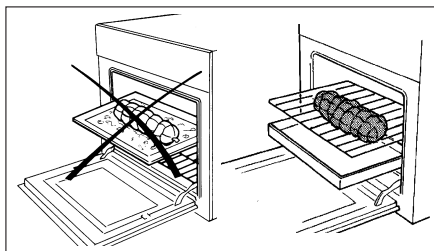
The equipment comes with motors for cooling the inside elements. This motors start automatically when using the oven.

Instructions for Cooking

OVEN COOKINGS

For a perfect 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. Use instead high-edged containers, preferably terracotta containers, put on the grate at about half the height of the oven. The

table shows some examples of how to set the thermostat and the cooking time. The cooking times vary according to the type of food, its homogeneity and volume. We are sure that, after a few endeavours, the experience will suggest possible variations to the values shown on the table.



Practical hints to save energy

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

General Advice

The oven offers various kinds of heating:

- the traditional heating for the cooking of special roasts
- the fan forced heating for the cooking of cakes, biscuits and similar.

If the fan forced cooking is chosen, it is recommended to take advantage of it for cooking of roasts on more shelves or for the preparation of complete menus, with time and energy economy.

Fan Cooking



A continuous circulation of warm air is created, which allows food to be placed and cooked on different shelves at the same time. The oven will reach the preset temperature in a very short time.

Traditional cooking



It is especially suitable for the cooking of meats/poultry that requires long, slow cooking as well as for the cooking of bread and sponge cakes.

It is advisable to insert the food to be cooked into the oven when this is reached the cooking temperature, that is to say when the pilot light of the thermostat extinguishes.

Instructions for Cooking

GRILL COOKINGS



Delete, pre-heat the oven for about 5 minutes. During grill operation the heat comes from above; it is based on the infrared radiation and is fit for low thickness meat and for toasts. The meat and the fish to be grilled are to be slightly oiled and always placed on the grate; this is to be arranged on the nearest or on the farthest guide from the grill element, according to the thickness of the meat to be cooked. The table shows some examples of cooking times and food positions. The cooking times vary according to the type of food, its homogeneity and volume.

COOKING PASTRY

The air circulation of the oven assures an instantaneous and uniform heat distribution. The pre-warmed of the oven is no longer necessary. However for specially delicate pastry the oven can be pre-warmed. More trays can be inserted into the oven together with the pastries, taking care not to use the first grid starting from above.

GRATINATING



By this term is meant the surface alteration of food, often pre-cooked, when, after being introduced into the oven, it takes a golden-brown and crisp aspect. "Gnocchi alla romana", polenta pasticciata", rice, lasagnas, noodles and vegetables dressed with bechamel are typical preparation for this type of cooking.

COOKING TIMES

The table shows some examples for the adjustment of the thermostat and of the cooking time. The cooking times can vary according to the type of food, and volume. We are sure that, after a few endeavours, the experience will suggest possible variations to the values shown on the table.

REMARK:

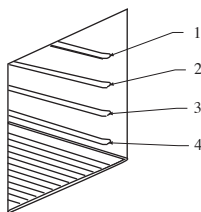
- **The times indicated in the table refer to the cooking of one portion only; for more than one portion, the cooking times should be increased by 5 - 10 minutes.**

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 Sponge cakes	2 (3/4) 2 (2/3/4)	200-230 185-200	20-30 35-45
Fish Fillets or slices	2 (2/3)	180-200	15-20
Meat Veal Pork Chicken Turkey Beef Lamb	2 (2/3/4) 2 (2/3/4) 2 (2/3/4) 2 (2/3/4) 2 (2/3/4) 2 (2/3/4)	175-190 175-200 175-200 175-200 175-200 180-200	60-70 70-90 80-90 90-120 70-90 85-100
Bread and pizza Pizza Muffins Bread	2 (2/3) 2 (2/3/4) 3 (2/3/4)	200-230 175 180-200	15-25 20-30 40-50
Bakes Vegetable bake	2 (2/3)	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.

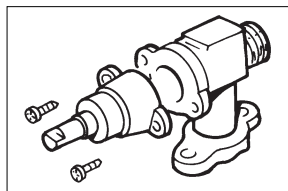
For persistent stains use normal non-abrasive detergents, specific products commonly available on the market or a little hot vinegar. Clean the glass parts with hot water, avoiding the use of rough cloths.

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.

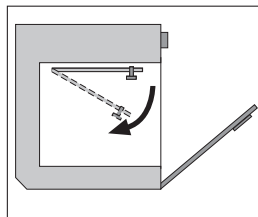
ALWAYS CLEAN THE APPLIANCE IMMEDIATELY AFTER ANY FOOD SPILLAGE.

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

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 cooling.
- 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.

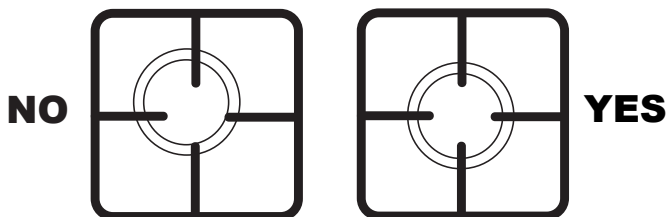


NEVER USE THE OVEN WITH THE GRILL ELEMENT HANGING DOWN!

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.

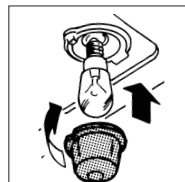
THE GRIDS OF THE COOKING PLANE ARE EQUIPPED WITH SUITABLE RUBBER PADS, WHOSE PURPOSE IS BOTH PROVIDING BETTER STABILITY AND AVOIDING SCRATCHES ON THE PLANE SURFACES DURING USAGE.

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.



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.

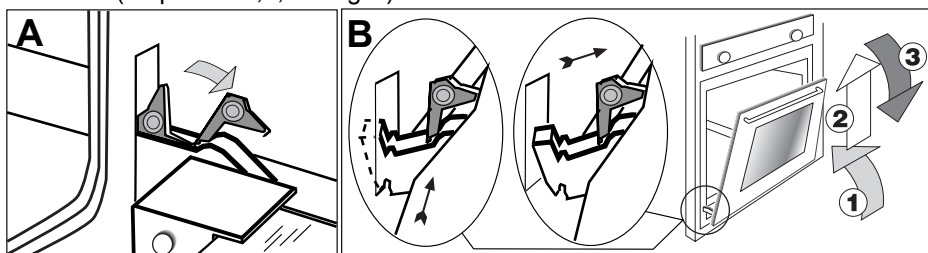


Maintenance and Cleaning

Cleaning the ovens doors

ATTENTION: for your safety, before getting off the glasses you should remove the oven door.

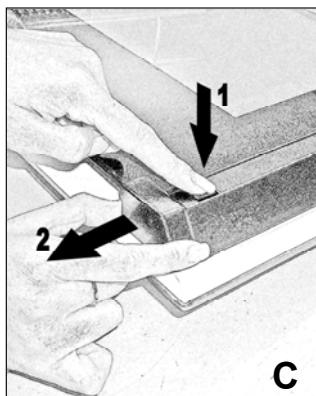
1. Set the oven's door wide open.
2. Lift the hinge jumpers by your thumb and index fingers, then turn them fully outwards to the end of stroke (Fig.A).
3. Turn the door towards the closure position and lay it on the jumpers: in this way the hinge's spring results as blocked. By fully closing the door the hinges are unhooked from the connection slits which are integral with the oven's muffle (sequence 1,2,3 of fig.B).



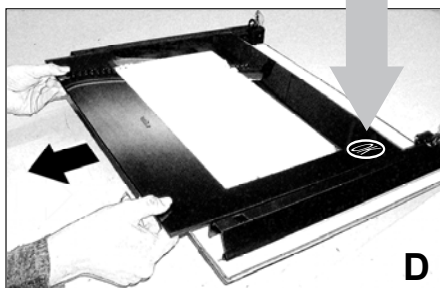
Re-assemble the door by carrying-out the aforesaid operations in the opposite order.

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 glasses. It is sufficient to remove the two upper blocks (picture C) to unthread the glasses (picture D). After the cleaning you should reassemble the glasses putting again the blocks and checking that all components have been fastened in a correct way. Only after having done it you can re-assemble the door onto the oven.



Please keep the (OK) symbol below on the right.



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:

Blanco Contact Information.

NEW SOUTH WALES

Head Office, Sales & Marketing Office

104 Vanessa Street
Kingsgrove NSW 2208
Telephone: 02 9503 2888
Facsimile: 02 9503 2810

NSW Showroom*

40 Ebley Street
Bondi Junction NSW 2022
Telephone: 02 9386 1190
Facsimile: 02 9386 1671

Agent and Sales Office.

Hi –Performance Marketing
7 Coleman Street
Mascot NSW 2020
Telephone: 02 88354937
Facsimile: 02 90048739

Service and Spare Parts

All General Whitegoods Service
Telephone: 02 8788 8666
Facsimile: 02 9756 1091

AUSTRALIAN CAPITAL TERRITORY

Service and Spare Parts

Detlevs Appliance & Electrical Care
1/88 Sheppard Street
Hume
ACT 2905
Telephone: 02 6280 1033
Facsimile: 02 6260 1035

VICTORIA

State Office and Showroom*

35 Centre Road
Scoresby VIC 3179
Telephone: 03 8756 7888
Facsimile: 03 8756 7907

Service and Spare Parts

Advantage Appliances
Telephone: 03 9874 4222
Facsimile: 03 9874 6917

QUEENSLAND

State Office and Showroom*

148 Robinson Road - East
Geebung
QLD 4034
Telephone: 07 3259 2555
Facsimile: 07 3265 6933

Endeavour Appliances

Telephone: 07 3872 7444
Facsimile: 07 3852 2465

Platinum Appliance Service.

Telephone: 07 38621154
Facsimile: 07 38621114

SOUTH AUSTRALIA & NORTHERN TERRITORY

Agent and Sales Office

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

Service and Spare Parts

Prestige Appliance Repair Centre
Telephone: 08 8352 2022
Facsimile: 08 8352 3044

WESTERN AUSTRALIA

Agent and sales Office

Elite Appliance Marketing Pty Ltd
Suite 4
14 Main Street
Osborne Park WA 6017
Telephone: 08 9201 0311
Facsimile: 08 9201 0366

Service and Spare Parts

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

TASMANIA

Agent and Sales Office

Mark Pearce Agencies
23 Tranmere Road
Howrah TAS 7018
Tel/Fax: 03 6247 9215

Service and Spare Parts

Electrical Equipment Service (Launceston)
Telephone: 03 6339 3873
Facsimile: 03 6339 4588

Baldocks Appliance Service (Hobart)

Telephone: 03 6234 5995
Facsimile: 03 6234 8134

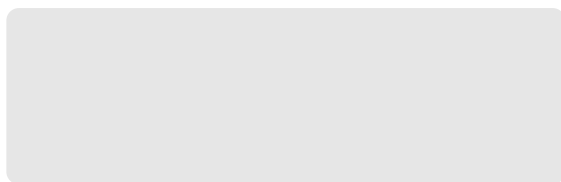
BLANCO CUSTOMER SERVICE 1300 739 033

Website: www.meaappliances.com.au

* Showrooms open six days a week

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Rating plate of the product



Dis. S506_599 -I-
Cod. 099248009901
Rev. 0 del 06/07

