

BLANCO

**Instruction Manual for
Electric Oven**

BOSE604X

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Dear Customer,

Thank you for buying a BLANCO Oven.

Before we continue telling you about this appliance, 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 appliance 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, range hoods, 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.

Safety Instructions



Carefully read the instructions before installing and using the equipment. The manufacturer is not liable for improper installation and use of the equipment that may cause injuries and damage. Always keep the instructions at hand, so they can be easily referred to during use. This appliance complies with current safety standards. Improper use of the appliance may put the user at risk.

Safety of children and vulnerable adults

WARNING!

- 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 Authorised Service Centre. As packaging materials can be dangerous to children, they need to be collected immediately and put out of reach.
- 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.
- Keep children and pets away from the appliance during operation or when cooling.
- Cleaning and maintenance should not be done by children without supervision.

GENERAL SAFETY

- In certain circumstances electrical appliances may be a danger 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.
- Do not use the appliances until fully installed.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
-  **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential environments;
 - bed and breakfast type environments.
- The appliance is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

Safety Instructions

- Make sure you never catch the power cables of other electrical appliances in the hot door or the oven. The cable insulation may melt. **Danger of short-circuiting!**
- Do not lean or sit on the open oven door. This may damage the oven, especially in the hinge zone.
- The grills can bear a maximum load of 8 kg. To avoid damaging the oven, do not exceed this load.
- Do not store or warm synthetic containers or flammable objects near or inside the warming drawer. When you switch on the appliance such containers and objects may melt or catch fire. **Fire danger!**
- Do not use the appliance to heat up the air temperature in the kitchen. Where this appliance is installed in a caravan, it shall NOT be used as a space heater. The high temperatures reached may cause easily inflammable objects close to the appliance to catch fire.
- When you stop using the appliance at the end of its working life, disconnect it from the power supply and render the electrical cable unusable so that the appliance is not a danger if, for example, children use it for playing.

INSTALLATION

- 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.
- The electric connection must be made via an omnipolar switch, which is suitable for the intensity to be tolerated and which has a minimum gap of 3mm between its contacts, which will ensure disconnection in case of emergency or when cleaning the warming drawer. If the supplied plug is used for the electric connection, then it must be accessible after installation.
- The connection should include correct earthing, in compliance with current norms.
-  **WARNING!** Before connecting the appliance compare the power data (voltage and frequency) indicated on the rating label with those of the power supply in question. If this data does not match there may be problems. In case of doubt, contact an electrician.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- 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.
- All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 100°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.
- 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.

Safety Instructions

- This appliance is supplied with a 10 amp plug. To install the oven, a special socket is required to be installed by a licensed electrician (if it does not already exist at the point of installation).

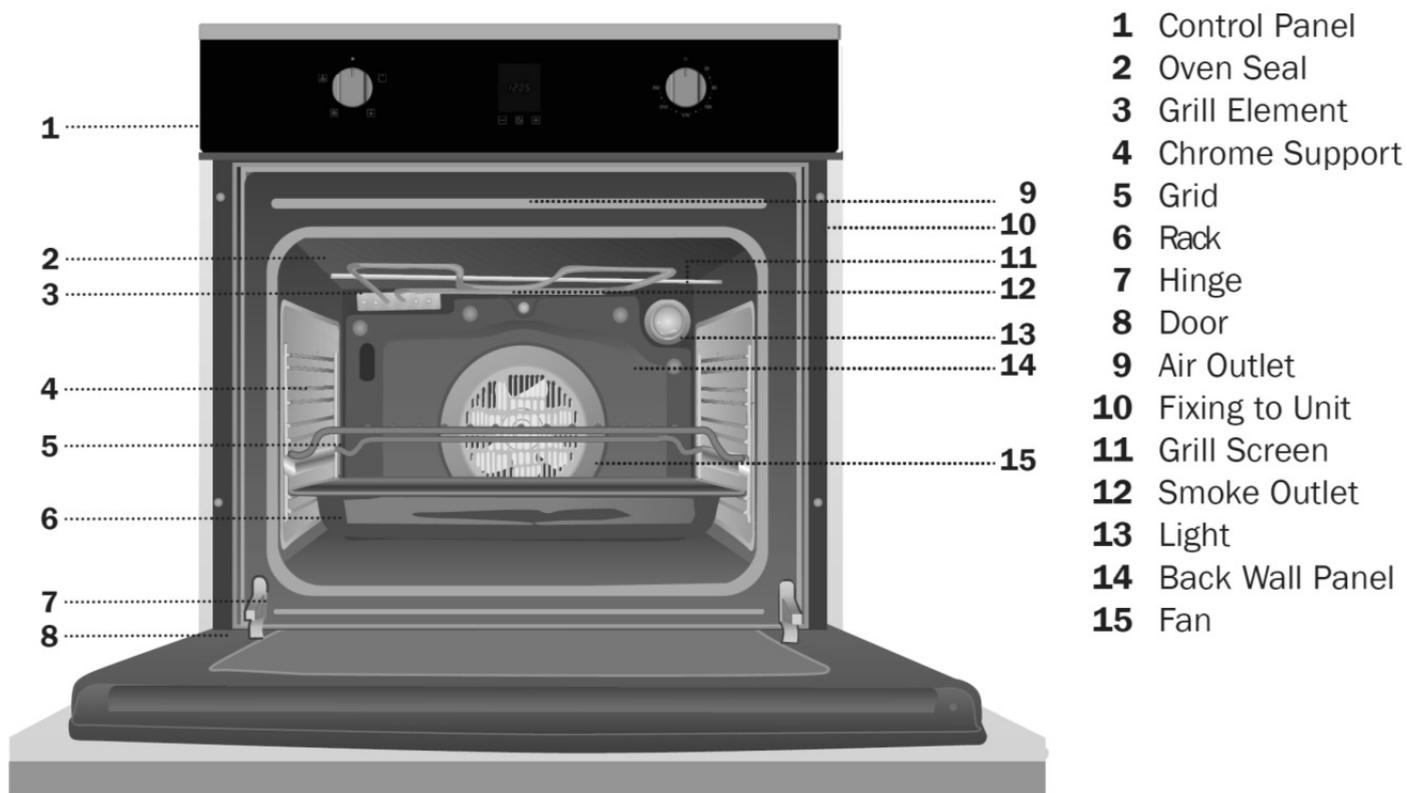
CLEANING

- The appliance should be cleaned regularly and any food deposits removed.
- Failure to maintain the appliance in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Do not use high pressure or steam jet cleaning devices to clean the appliance. The steam may affect electrical components and cause a short circuit. The steam pressure may also cause damage to the appliance's surface and components in the long term.
- Please follow the instructions regarding cleaning in the section "Oven Cleaning and Maintenance".
- 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 45 minutes without food. At the same time you need to properly ventilate the environment in which the oven is installed.

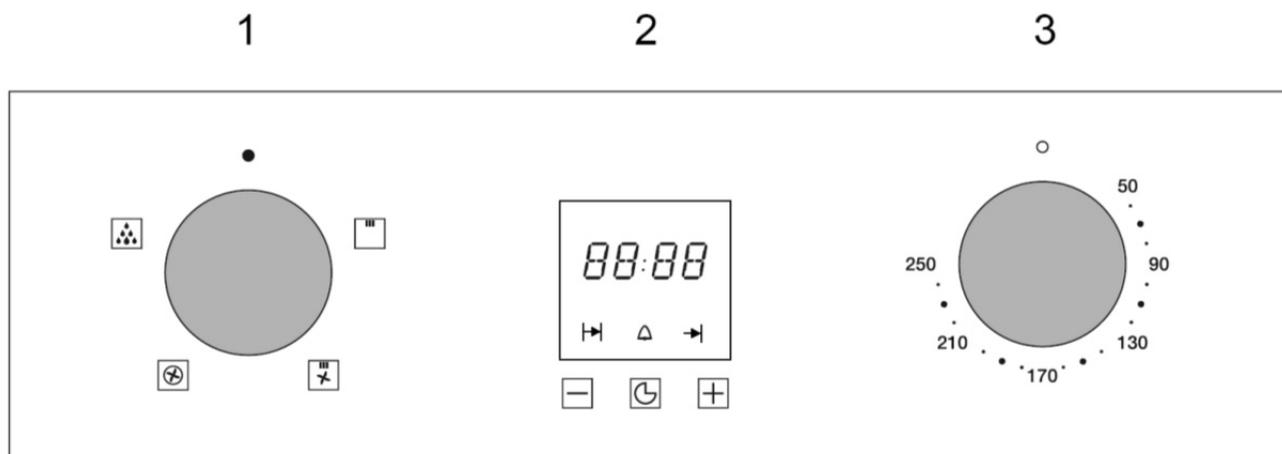
REPAIRS

- Disconnect the appliance from the power supply before carrying out any maintenance operation.
-  **WARNING!** The appliance must be disconnected from the electrical current when installation and repair work is being done. To disconnect the appliance from the current, one of the following conditions must apply:
 - The switchboard fuses / circuit breakers must be disconnected.
 - The plug should be removed from the socket. To remove the plug from the socket do not pull on the electric cable but rather pull out the plug itself directly.
-  **WARNING!** Repairs and maintenance, especially of parts carrying electrical current, must only be done by technicians authorised by the manufacturer. The manufacturer and retailers do not accept responsibility for any damaged caused to people, animals or property as a result of repairs and maintenance carried out by non-authorised personnel.

Description of your oven



The oven shelf positions are numbered 1 – 5 from the bottom up to the top.

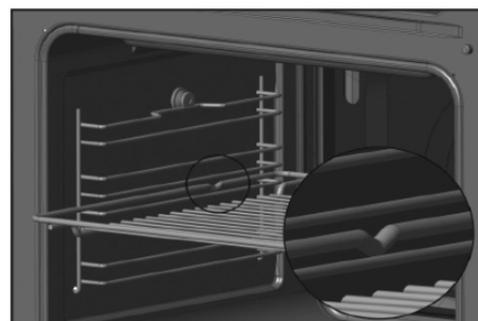


1. Function Select knob
2. Display and clock sensors
3. Thermostat Control knob

Below the digital display there are 3 control sensors.

When removing the rack, pull partial out until the stop is felt. Angle slightly upwards & pull forward until the rack is over the stop. The rack can now be fully removed. Replacement of the rack is the same but in reverse.

NOTE: Before using for the first time, run the empty oven for 45 minutes on the Fan Force function to burn off any oils used during manufacture. Do this in a well ventellated room.



Description of oven functions

Description of Functions

Symbol	Function	Foods / Function
	Grill	Grilling food.
	Grill + Fan	Grilling meat and fish. Grilling poultry. Potatoes – deep frozen defrosting and roasting.
	Fan Force	Grilling poultry.
	Defrost	Defrost frozen food.

NOTE: All temperatures are in degrees centigrade.

Just above the digital display is the heating symbol, which will be lit when elements are in operation, and will turn off when the set temperature is reached.

Basic settings

Setting the clock

After your oven is first plugged in or after a power failure, the clock display will flash to indicate that the time shown is not correct.

The oven will not operate until the clock is set.

While the clock display is flashing, press the Time Set button once, and then use the + & - buttons to adjust the clock time. Press the Time Set button to confirm the new clock time (the alarm will sound twice). The display will stop flashing and the oven is ready for manual cooking (no timers needed).

If the time needs to be changed at any point, press the + or – button until the display starts to flash and complete as above.

Child Lock

The Child Lock is used to stop sensors from being adjusted. Press the + & - buttons together for 3-4 seconds and the sensors will be disabled (the word SAFE will be displayed for a few seconds).

To remove the Child Lock, press the 2 buttons together again.

Note: If there is no cooking function set when the Child Lock is started, a function cannot be started, but if a cooking function is set when the Child Lock is started, then the thermostat setting and cooking functions can still be adjusted but timer settings cannot be adjusted.

Basic Functions

Defrost function

Adjust the Function Select knob to the Defrost function symbol. As no elements are used with this function, do not adjust the thermostat control. Put the food to be defrosted on either rack and fit it into the centre shelf (3). To collect the water that accumulates due to the melting ice, insert the baking dish onto a lower position.

Grill function

Adjust the Function Select knob to the Grill function symbol and the Thermostat Control knob to the temperature required. After a preheating period of 10 minutes, put your food into the oven. For grilling, put the food on the small rack and sit into the baking dish. Place the baking dish on the highest shelf (5). Placing the rack within the baking dish provided will ensure that any marinade, fat or oil dropping from the food will be collected. When grilling, the oven door should be closed. Take care as food can burn easily if left too long in the oven.

Grill + Fan function

Adjust the Function Select knob to the Grill + Fan function symbol and the Thermostat Control knob to the temperature required. After a preheating period of 10 minutes, put your food into the oven. For grilling, put the food on the small rack and sit into the baking dish. Place the baking dish on the highest shelf (5). Placing the rack within the baking dish provided will ensure that any marinade, fat or oil dropping from the food will be collected. It is also possible to put the rack in position 5 and the baking dish in position 4. When grilling, the oven door should be closed. Take care as food can burn easily if left too long in the oven.

Fan Force function

Adjust the Function Select knob to the Fan Force function symbol and the Thermostat Control knob to the temperature required. After a preheating period of 10 minutes, put your food into the oven. Fan Force cooking is great when food in the baking dish and on the rack are cooked at the same time, as the heat is distributed more evenly. Generally, food on the rack is cooked in position 3, while the baking dish is placed in the bottom position (1).

Special Functions

Minute Minder

The Minute Minder is an alarm that can be set up as a reminder, but does not affect any of the cooking functions. With out without a cooking function running, press the + or – button until the Minute Minder symbol (bell) starts to flash. Press the centre button (clock), and 00:00 will be displayed (the current Minute Minder value). Press the + & - buttons until the correct value is displayed (hours & minutes), then press the centre button again to set (0-23.59). The Display will show the countdown and the Minute Minder symbol will flash. When the value reached 00:00, an alarm will sound. Press any button to stop the alarm and the display will revert to the current time. The value can be adjusted at any time in the same manner. To cancel, adjust the time to 0.

Cooking Duration

Setting a Cooking Duration will allow the cooking function to run for a set length of time and then turn off. Set up a cooking function as required. Press the + or – button until the Cooking Duration symbol (arrow with 2 lines) starts to flash. Press the centre button (clock), and 00:00 will be displayed (the current Cooking Duration value). Press the + & - buttons until the correct value is displayed (hours & minutes), then press the centre button again to set (0-23.59). The Display will show the countdown and the Cooking Duration symbol will flash. When the value reaches 00:00, an alarm will sound for 1 minute and the cooking function will stop. Press any button to stop the alarm and the display will revert to the current time. Turn off the cooking function and set the thermostat control to 0. The value can be adjusted at any time in the same manner. To cancel, adjust the time to 0. The cooking function and thermostat setting can be adjusted at any time without affecting the Cooking Duration.

Cooking End Time

Setting a Cooking End time will allow the cooking function to run until a particular time and then turn off. Set up a cooking function as required. Press the + or – button until the Cooking End Time symbol (arrow with 1 line) starts to flash. Press the centre button (clock), and the current time will be displayed. Press the + & - buttons until the cooking end time is displayed (hours & minutes), then press the centre button again to set. Note that the Cooking End Time can be set for 23 hours and 59 minutes in the future, but this should only be used if there is no chance of food spoilage. The Display will show the countdown and the Cooking End Time symbol will flash. When the time has been reached, an alarm will sound and the cooking function will stop. Press any button to stop the alarm and the display will revert to the current time. Turn off the cooking function and set the thermostat control to 0. The value can be adjusted at any time in the same manner. To cancel, adjust the time to 0. The cooking function and thermostat setting can be adjusted at any time without affecting the Cooking End Time.

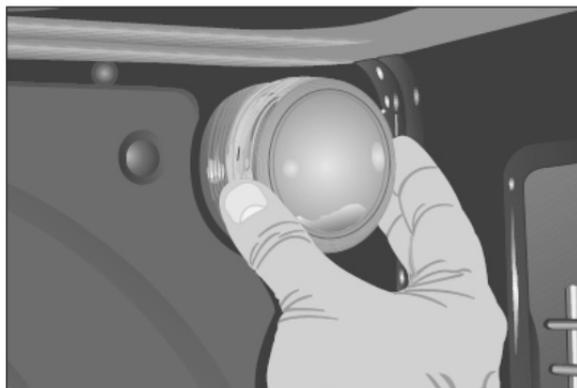
Automatic Cooking

Automatic cooking allows you to set up the end cooking time and cooking duration at the same time, which effectively is a delayed cooking start time. Set up a cooking function as required. First follow the instructions to set up the Cooking End Time. When completed, start setting up the Cooking Duration as per the instructions. Note that the cooking duration will initially show the difference between the cooking end time and the current time. Adjust this duration down to the desired length, and set. The oven function will turn off and the display will show the current time and both the Cooking Duration symbol and the Cooking End Time symbol. When the cooking duration = end cooking time-current time, the oven function will turn on, the Cooking End Time symbol will turn off, the Cooking Duration symbol will start to flash and the display will show the countdown as per the Cooking Duration. When the value reaches 00:00, an alarm will sound for 1 minute and the cooking function will stop. Press any button to stop the alarm and the display will revert to the current time. Turn off the cooking function and set the thermostat control to 0.

Oven cleaning and maintenance

Changing the light bulb

The light is situated on the top right hand corner of the rear panel. To get access to the light bulb, first unscrew the light cover (anticlockwise). Remove the bulb by unscrewing it (anticlockwise). Replace with a similar globe (E14: 230-240V, 25W, 300 °C).



Warning! Cleaning should be done with the oven power switched off. Take the plug out of the socket or switch off the oven's power circuit.

Do not use aggressive or abrasive cleaning products, scourers that scratch surfaces or sharp objects, since stains may appear.

Do not use high pressure or steam jet cleaning appliances.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Front surface

Normally you just need to clean the oven with a damp cloth. If it is very dirty, add a few drops of dishwashing liquid to the cleaning water. Afterwards, wipe the oven with a dry cloth.

Oven interior

To remove dirt that is hard to shift, use a non-aggressive cleaning product. **Do not use oven sprays or other aggressive or abrasive cleaning products.**

Always keep the door and the oven front very clean to ensure that the door opens and closes properly.

Make sure water does not enter the oven ventilation holes.

Accessories

Clean the accessories after each use. If they are very dirty, soak them first of all and then use a brush and sponge. The accessories can be washed in a dish washing machine.

Removing the door

Open the door fully. To lock the hinges in place, either rotate the bracket at the top of the hinge out of the way or fit a small pin into the hole through the hinge. Carefully pull the door away from the oven.

Replacement is in the opposite order.

The inner glass can be removed by carefully pulling the glass towards the top of the door, and then rotating out. Replacement is in the opposite order. Always place the door and door glass on flat, clean surfaces. Take care not to scratch the glass.

What should I do if the oven doesn't work?

WARNING! Any type of repair must only be done by a specialised technician. Any repair done by a person not authorised by the manufacturer is dangerous.

You do not need to contact Technical Assistance to resolve the following questions:

- **The display is not showing!** Check if:
 - The time indication has been switched off (see section on Basic Settings).
- **Nothing happens when I press the keys!** Check if:
 - The Safety Block is active (see section on Basic Settings).
- **The oven does not work!** Check if:
 - The plug is correctly fitted in the socket.
 - The oven's power is switched on.
- **The food doesn't heat up or heats very slowly!** Check if:
 - You have selected the correct operating times and temperature setting.
 - The food you have put inside the oven is a larger amount or colder than you usually put in.

- **The appliance still makes a noise after the cooking process is finished!** This is not a problem.
 - The cooling fan keeps on working for some time. When the temperature has dropped sufficiently, the fan will switch itself off.
- **The oven switches on but the interior light does not go on!**
 - If all the functions work properly it is probable that the lamp has blown. You can keep on using the oven.

Specifications

- AC Voltage 220-240V ~ 50/60Hz
- Power required 1873 W
- Oven capacity 65L
- Weight 34 kg

Installation instructions

Before installation

Check that the input voltage indicated on the characteristics plate is the same as the voltage of the power outlet you are going to use.

Open the oven door and **take out all the accessories** and remove the packing material.

Warning! The front surface of the oven may be covered in a **protective film**. Before using the oven for the first time, carefully remove this film, starting on the inside.

Make sure that the oven is not damaged in any way. Check that the oven door closes correctly and that the interior of the door and the front of the oven opening are not damaged. **DO NOT USE THE OVEN** if the power cable or the plug is damaged, if the oven does not function correctly or if it has been damaged or dropped. If you find any damage contact our Customer Relations department.

Put the oven on a flat and stable surface. The oven must not be installed close to any sources of heat, radios or televisions.

During installation, make sure that the power cable does not come into contact with any moisture or objects with sharp

edges and the back of the oven. High temperatures can damage the cable.

Warning: after the oven is installed you must make sure you can access the plug.

After installation

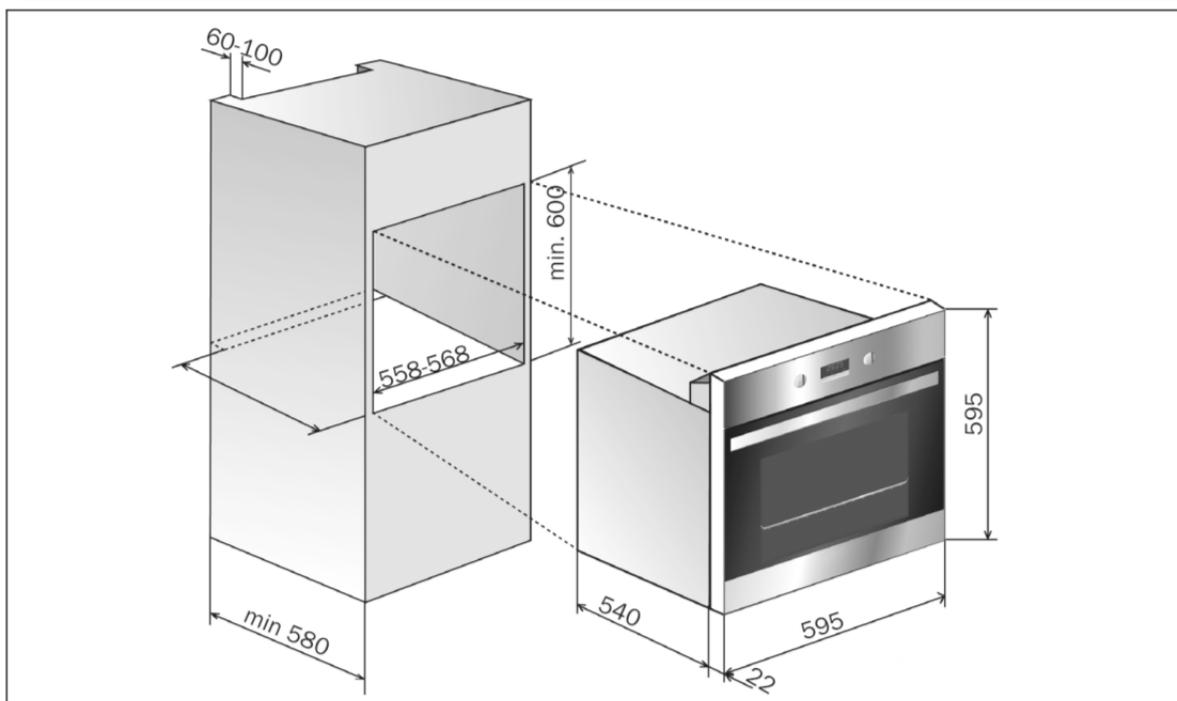
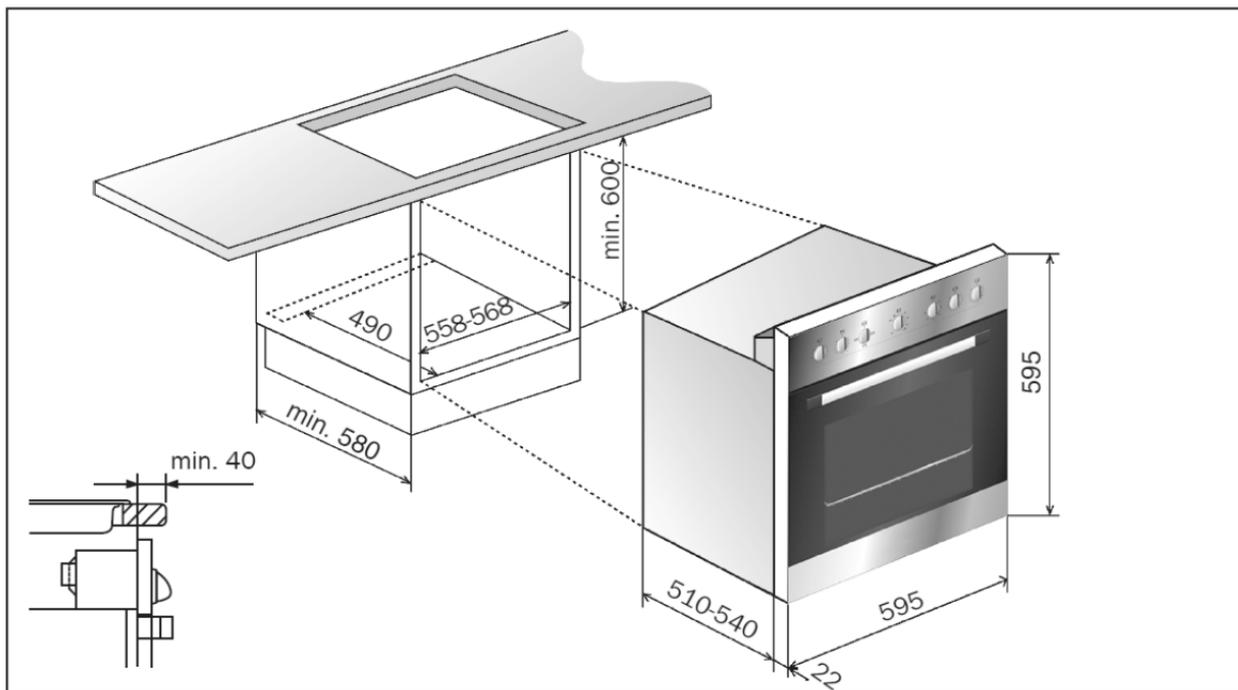
The oven is equipped with a power cable and a plug for single phase (household) current, 230-240V ~ 50Hz.

If the oven is to be installed on a permanent basis it must be installed by a qualified technician. In such a case, the oven should be connected to a circuit with an all-pole circuit breaker with a minimum separation of 3 mm between contacts.

WARNING: THE OVEN MUST BE EARTHED.

The manufacturer and retailers do not accept responsibility for any damage that may be caused to persons, animals or property if these installation instructions are not observed.

Installation dimensions



- Push oven completely into the cabinet and centre it.
- Open oven door and fasten the appliance to the cabinet using the four screws provided. Insert the screws through the front holes.

Recommended Cooking Times

STARTERS	Weight (kg)	Tray Position	Cooking Mode	Temp (°C)	Time (min)	Receptacle
Baked rice	0,35	Low	Fan Force	170-190	35-40	Shallow oven dish
Pie	1,5	Mid	Fan Force	160-180	30-35	Tray
Vegetable Pastry	1	Mid	Fan Force	170-190	35-40	Shallow oven dish
Vegetable Pie	1,5	Mid	Fan Force	170-190	50-55	Shallow oven dish
Baked potatoes	1	Mid	Fan Force	180-200	50-55	Tray
Pizza	0,65	Mid	Fan Force	170-190	15-20	Rack
Quiche	1,5	Mid	Fan Force	160-180	45-50	Quiche Mould
Stuffed tomatoes	0,75	Mid	Fan Force	160-180	10-15	Tray
Aubergines au gratin	1	High	Grill	200-220	15-20	Tray
Lasagne	1	Mid	Grill	180-200	25-30	Shallow dish
FISH	Weight (kg)	Tray Position	Cooking Mode	Temp (°C)	Time (min)	Receptacle
Red Bream	1,5	Mid	Fan Force	170-190	25-30	Tray
Fish Pastry	1	Mid	Fan Force	180-200	30-35	Casserole dish
Sea-bass	1	Mid	Fan Force	180-200	15-20	Tray
Hake	1,5	Mid	Fan Force	180-200	20-25	Tray
Fish Pie	1,5	Mid	Fan Force	180-200	50-55	Casserole dish
Salmon in greased paper	1	Mid	Fan Force	170-190	15-20	Tray
Trout	1	Mid	Fan Force	180-200	15-20	Tray
Fillet of Fish	0,5	High	Grill	170-190	15-20	Rack
Sardines	0,5	High	Grill	180-200	15-20	Rack
MEAT	Weight (kg)	Tray Position	Cooking Mode	Temp (°C)	Time (min)	Receptacle
Suckling Pig	2	Mid	Fan Force	180-200	80-85	Tray
Rabbit	1,5	Mid	Fan Force	170-190	45-50	Tray
Lamb	1,5	Mid	Fan Force	180-200	50-55	Tray
Joint of Meat	1,5	Mid	Fan Force	170-190	30-35	Casserole dish
Salted Pork Loin	1	Mid	Fan Force	170-190	30-35	Tray
Chicken	1,5	Mid	Fan Force	170-190	45-50	Tray
Roast-beef	1	Mid	Fan Force	180-200	35-40	Tray
Hamburgers	0,5	High	Grill	180-200	5-10	Rack
Sausages	0,5	High	Grill	180-200	15-20	Rack
CAKES AND DESSERTS	Weight (kg)	Tray Position	Cooking Mode	Temp (°C)	Time (min)	Receptacle
Sponge Cake	0,5	Mid	Fan Force	160-180	30-35	Cake Mould
Swiss Roll	0,3	Mid	Fan Force	160-180	10-15	Tray
Flan	0,5	Low	Fan Force	160-170	55-60	Bread Mould
Biscuits	0,5	Mid	Fan Force	150-170	15-20	Tray
Vol-au-vents	0,25	Mid	Fan Force	170-180	15-20	Tray
Cup Cakes	0,5	Mid	Fan Force	150-170	25-30	Tray
Baked Apples	1	Mid	Fan Force	170-190	30-35	Tray
Meringue	0,2	Mid	Fan Force	100-120	60-65	Tray
Baked bananas	0,5	Mid	Fan Force	160-180	15-20	Casserole dish
Puff-pastry biscuits	0,25	Mid	Fan Force	170-190	20-25	Tray
Plum-Cake	0,5	Mid	Fan Force	160-180	50-55	Cake Mould
Apple Pie	1	Mid	Fan Force	160-180	45-50	Tray

These cooking times are a general guide only.

