

BLANCO

 Performance First

INSTRUCTION MANUAL

BODE26*

Dear Customer

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 cook tops, rangehoods, dishwashers, microwaves, sinks and taps. There are models to complement your new Blanco oven. Blanco now has a range of laundry products to choose from.

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.

BLANCO

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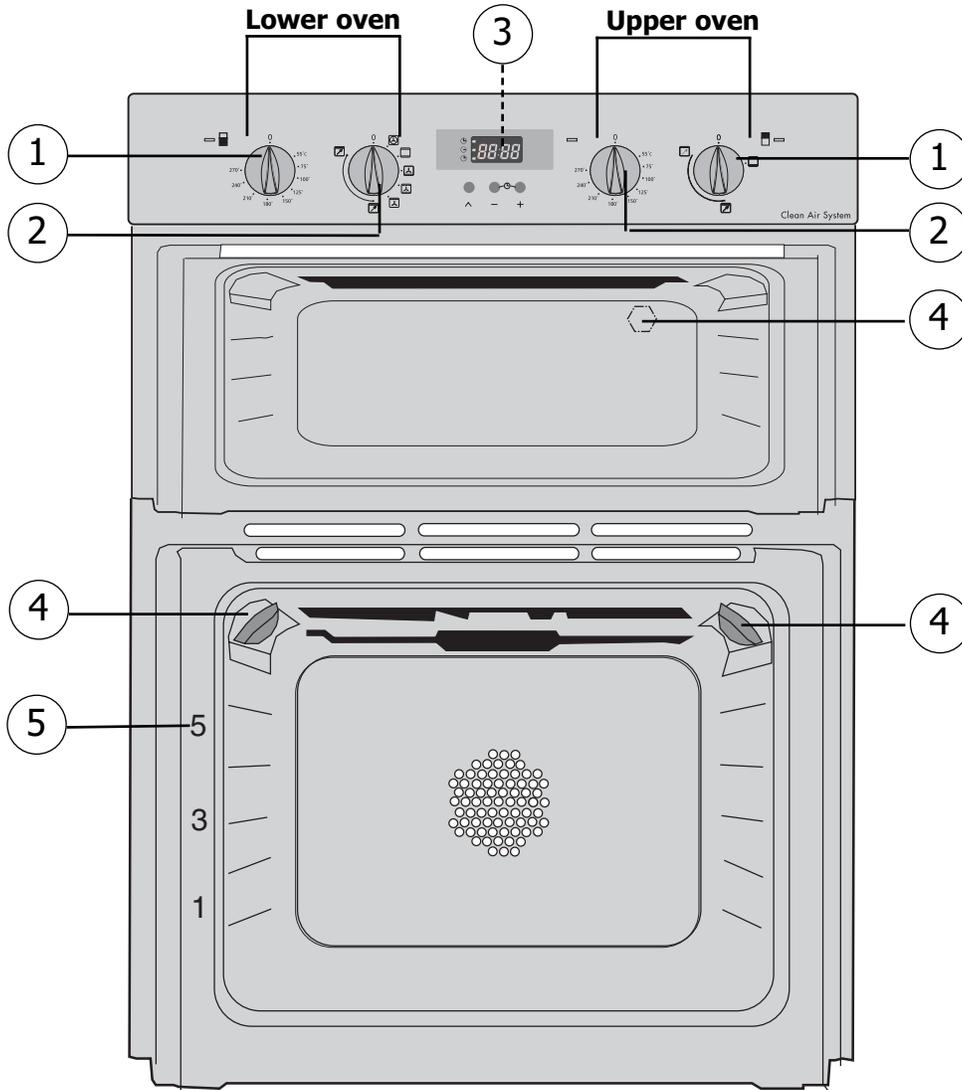
Throughout this manual,



indicates safety recommendations,

indicates advice to help you make the best use of your oven

Your oven



OVEN FEATURES

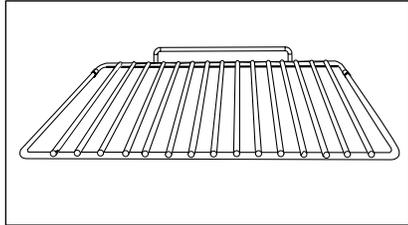
- ① Temperature control
- ② Feature selector
- ③ Programmable clock(Lower)
- ④ Lights
- ⑤ Rail positions

SPECIFICATION

ELECTRICAL FEATURES

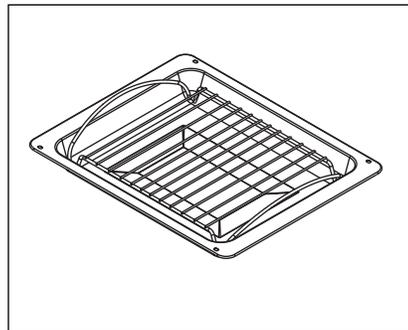
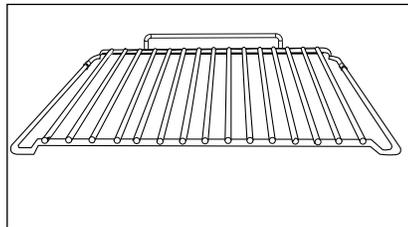
| | Lower oven | Upper oven |
|---------------|---------------|------------|
| Input voltage | 230-240V 50Hz | |
| Upper Element | 800/1800W | 1000/1650W |
| Fan Element | 2000W | |
| Lower Element | 1200W | 1200W |
| Lights | 15W | 15W |
| Oven fan | 30W | |
| Cooling fan | 20W | 20W |
| Max. power | 5335W | |

Accessories



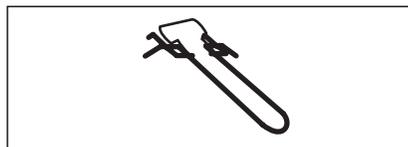
Anti-tip safety shelf

Food can either be placed on the shelf in a dish or cake tin for cooking or browning.



Grill Tray With **special grid** for grilling

The tray can be used for collecting juices when cooking with the grill element by itself or with the oven set to fan grill. It is particularly useful as a roasting tray for meat and vegetables. Never cook with the grill tray sitting on the bottom of the oven.



Handle for grill tray

Safety recommendations

ELECTRIC OVEN

Read the following carefully to avoid an electric shock or fire

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings. These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

Safety Warnings.

- The 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.
- **WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.**
- Do not use a steam cleaner to clean a hob, oven or range.
- Do not spray aerosols in the vicinity of the appliance when it is in operation.
- Do not store flammable materials in or under the appliance, eg aerosols.
- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- Always turn the grill off immediately after use as fat left there may catch fire.
- Do not cover the insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat left there may catch fire.
- Do not leave the grill on unattended.
- To avoid a fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- An authorised person must install this appliance.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- Only authorised personnel should carry out servicing.
- Always ensure the appliance is switched off before cleaning or replacing parts.

Safety recommendations

- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

HEADING GENERAL WARNINGS.

Using for the first time:

Before you use your oven for the first time, leave it empty and, with the door closed, turn it on to maximum temperature and let it heat up for 15 minutes. During this time there may be some smell from the mineral wool that insulates the oven and there could be some smoke. This is perfectly normal.

Normal use:

- Always close the door properly. The oven is fitted with a seal designed to work with a closed door.
- During the automatic cleaning cycle, the outer door window could become hotter than normal. Please keep children away from the oven.
- Always ensure the appliance is switched off before cleaning or replacing parts.
 - If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.
 - During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **For your safety your oven is equipped with an AUTOMATIC STOP** should you inadvertently forget to turn off your oven. After 10 hours' operation, the **AS** (Automatic Stop) function is activated and your oven stops heating. **AS** is displayed in place of the time and a series of 2 successive beeps is sounded for a certain time.

Do not install the product if it is damaged.



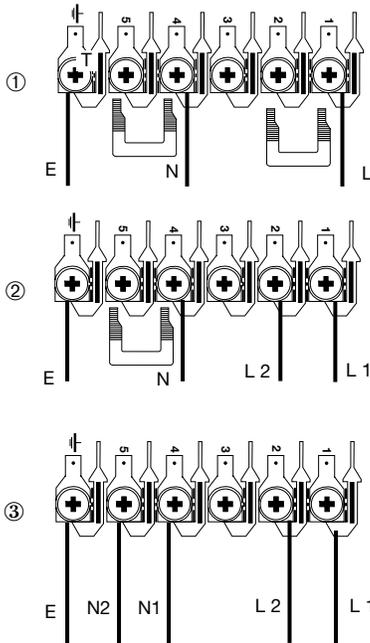
Ensure that the function selector is returned to 0 to re-use your oven.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.

How to install your oven

Electrical connections



The electrical connections are made before the oven is installed in its housing.

- Before connecting your oven, make sure you are using the correct size cable. The cross-section should be the same as the cable connected to the oven. The fuse for your installation must conform to the table shown opposite.

- Where the oven is connected using a separate plug and socket this must be accessible after the oven has been installed.

- Where the appliance is not connected to the mains electricity supply by a plug, an omnipolar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet requirements.

- The oven must be connected using a standard power cable for which the number of conductors is dependent upon the type of connection required and in conformity with the table shown below.

| | network voltage | connection | min. diameter of cable | fuse |
|---|-----------------|------------|------------------------|------|
| ① | 230V- 50Hz | 1 L + N | 4 mm ² | 32 A |
| ② | 400V 2N-50Hz | 2 L + N | 1,5 mm ² | 16 A |
| ③ | 230V 2-2N-50Hz | 2 L + N | 1,5 mm ² | 16 A |

Installation and /or Changing cables

- The supply cable (H05 RR-F, H05 RN-F or H05 W-F) must be long enough to allow the oven to rest on the floor in front of its housing.

With the oven sitting on the floor and disconnected:

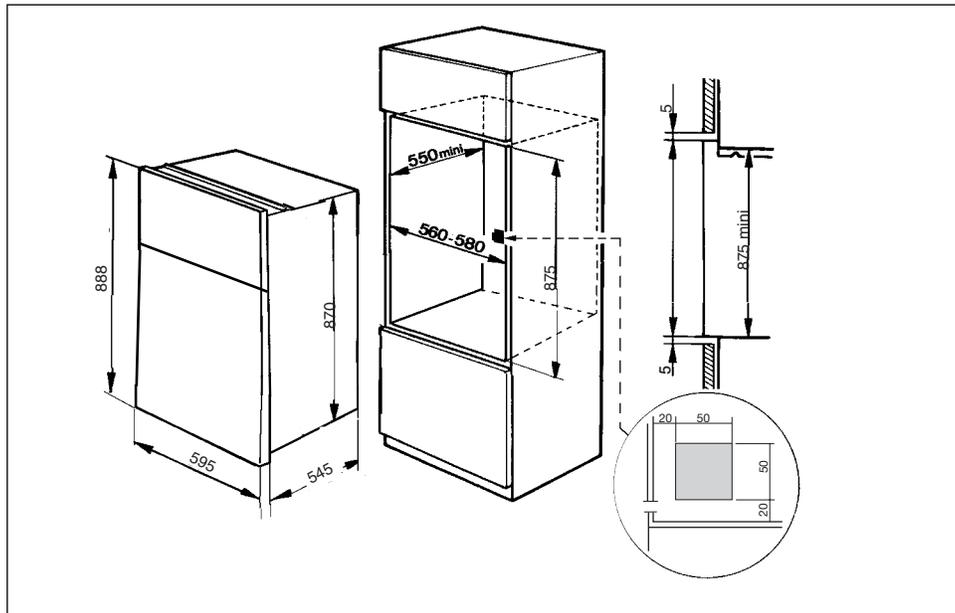
- Open the trapdoor at the bottom right hand side at the back of the oven by removing the 2 screws and swinging the door away.
- Remove the sheath from each wire in the new cable up to 12 mm.
- Twist the ends carefully together.
- Unscrew the terminal screws and remove the wires that need changing.
- Pass the new cable through the wire clamp to the right of the terminals.
- Connect the wires up in accordance with the markings on the terminals.
- Make sure all wires are trapped under the screws.
- The green and yellow wire (earth) going to the one marked .
- Tighten the screws and check, by tugging on each wire, that they are firmly connected.
- Tighten the clamp to hold the cable.
- Close the trapdoor using the two screws.



We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.

How to install your oven

Dimensions for installation use



Your oven works at its best and produces excellent results when cooking and cleaning itself, if its air circulation is not compromised:

- The oven must be centred in the unit so that there is a minimum distance of 5 mm between it and the surrounding unit.
- The housing unit or its outer surface must be capable of withstanding 90 degrees C.
- To ensure the oven rests firmly in the housing, screw it to the housing unit using the holes on the side uprights provided (see diagram).

To do this:

- 1)** Remove the rubber stoppers masking the fixing holes.
- 2)** To prevent the housing unit splintering, drill two holes 3 mm in diameter in the wall of the housing unit opposite the fixing holes.
- 3)** Attach the oven using the two screws.
- 4)** Conceal the hole using the rubber stoppers. (These also help to cushion the closing of the oven door).

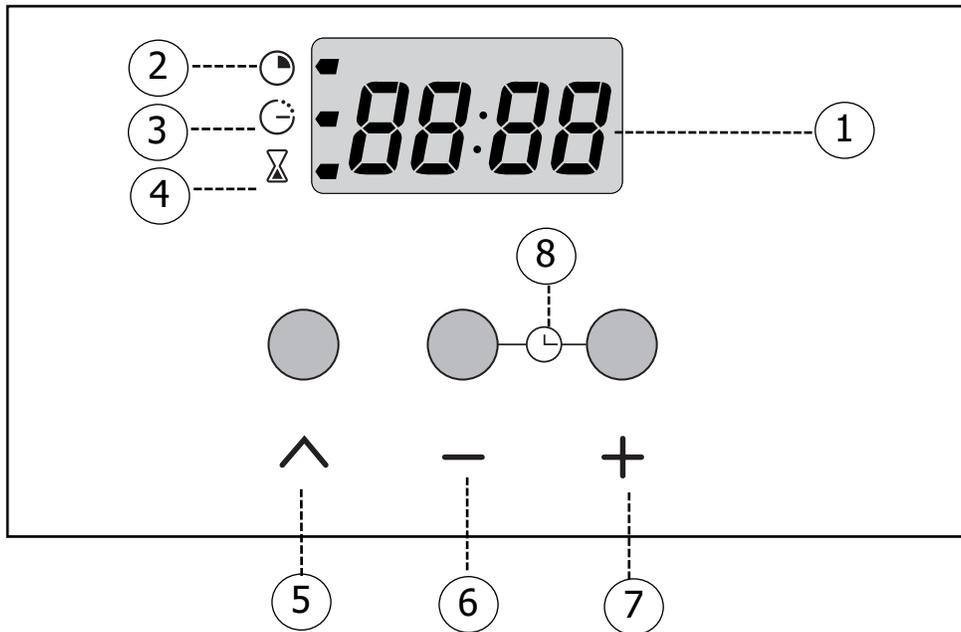
(*) If the housing unit is open at the back, the gap must not be more than 70 mm.



If you are unsure about fitting this oven yourself please use a qualified electrician.

How to use your lower oven

1. The oven programmer



PROGRAMME SETTINGS

- ① **Clock and cooking time display**
- ② **Cooking time symbol**
- ③ **End of cooking time symbol**
- ④ **Separate timer**
- ⑤ **Button for setting timed programmes**
- ⑥ ⑦ **Buttons for adjusting the time**
- ⑧ **Reset clock (press both buttons together)**

How to use your lower oven

2. How to set the clock

a) **W**hen the oven is first switched on at the mains

- The display blinks.
- Press on the + and - buttons until the correct time is shown (Keeping a finger on the button, rather than tapping it, is quicker)

- Press button \wedge to confirm the time.

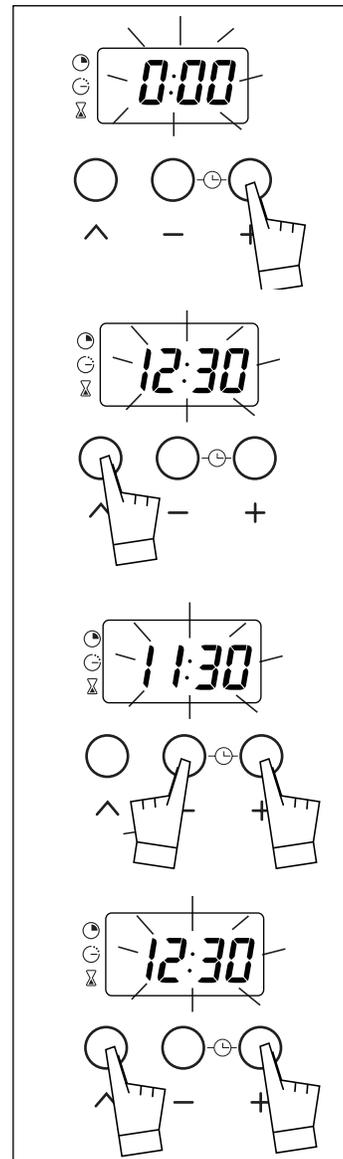
The example shows 12.30

b) **A**ltering the clock

- Press on both + and - buttons together for a few seconds until the display blinks.

- Adjust the time using the + and - buttons.

- Confirm the time by pressing \wedge .



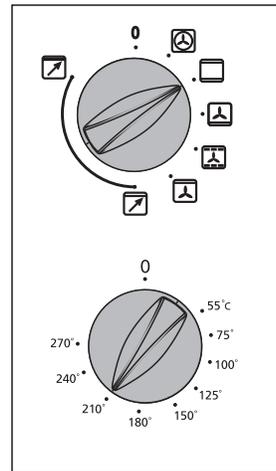
If you forget to confirm the time by pressing button \wedge , the oven will do it automatically after a few seconds.

How to use your lower oven

3. How to cook straightaway

The timer display only shows the time of day. It should not be blinking.

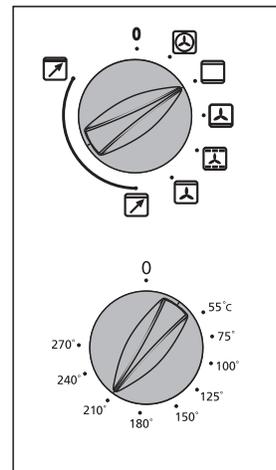
- Choose how you want to cook your food:
Turn the dial until it is indicating your choice.
The example chosen is "□".
- Choose the temperature you want to cook at:
Turn the dial (thermostat) to the temperature recommended for the food you are cooking.
The example shows 210°.
- When you have done both these the oven heats up and the temperature light glows



4. How to programme the cooking

The timer display only shows the time of day. It should not be blinking.

- Choose how you want to cook your food:
Turn the dial until it is indicating your choice.
The example chosen is "□".
- Choose the temperature you want to cook at:
Turn the dial (thermostat) to the temperature recommended for the food you are cooking.
The example shows 210°.
- When you have done both these the oven heats up and the temperature light glows



How to use your lower oven

- Choose how long you want the food to cook.

Press once on the  button.

The clock shows 0:00 and the cooking time symbol blinks. You can now instruct the oven how long to cook for.

Press the + and - buttons until your chosen time is shown.

The example shows 30 minutes.

The count-down starts as soon as you stop pressing the + and - buttons.

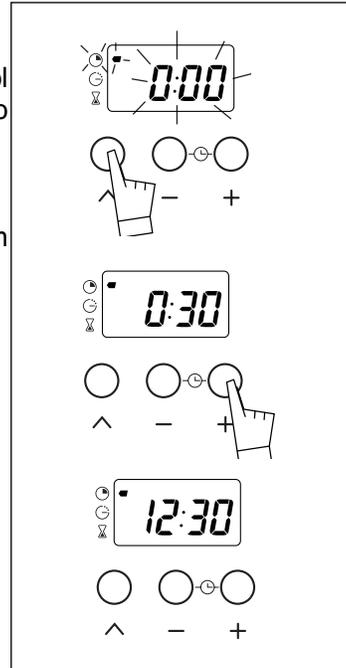
- The oven heats up and the temperature light glows

The cooking time symbol glows steadily and the time of day is displayed again.

When the cooking time is over (the pre-programmed time ends),

- The oven switches off,
- The cooking time symbol goes out,
- The display shows 0:00
- The oven gives a series of beeps for several minutes.

To stop the bleeper, press any button on the oven front. The time is displayed again.



How to use your lower oven

b) How to delay the start for a timed cooking period

- For this operation, you choose the length of cooking time and when you want the food to be ready. The oven itself works out when to start cooking. Set the temperature and select the cooking method.

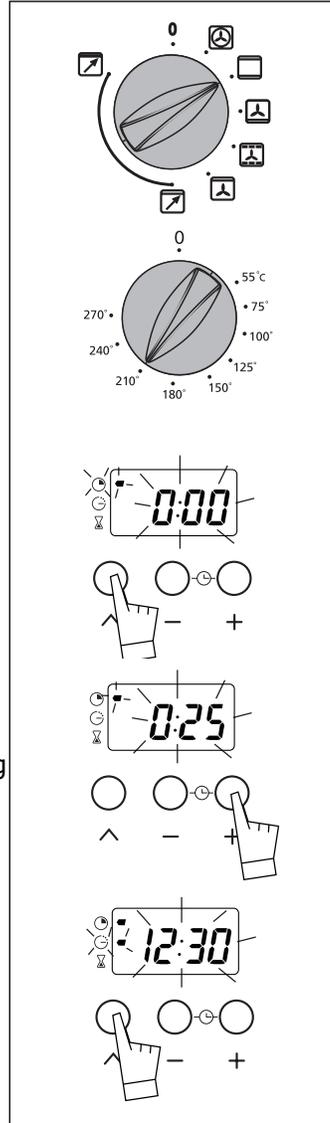
The example shows "  ",

and the temperature is 210°.

- Now press once on the  button. The display shows 0:00 and the cooking time symbol blinks.

- Press the + and - buttons to enter the length of time the food is to cook for.
The example shown is 25 minutes
As soon as you press the + button the blinking stops.

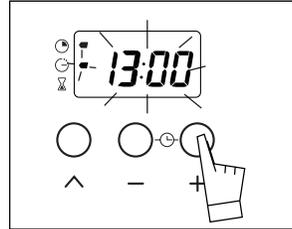
- Now press the  button until the timer display starts blinking again. At the same time, you will notice the end of cooking symbol blinks too.



How to use your lower oven

- You can now enter the time you want the cooking to finish using the + and - buttons.

The example shows cooking to stop at 1 pm (13:00)



If you forget to enter a time straightaway, the oven automatically assumes one.

The oven works out when to switch on so that the food finishes cooking at the time selected.

When the oven switches on, the end of cooking symbol will go out and the cooking time symbol will come on.

At the chosen time for the cooking to stop,

- The oven switches off,
- The cooking time symbol goes out,
- The display shows 0:00
- The oven gives a series of beep for several minutes.

To stop the beeping, press any of the buttons on the panel. The time of day will then be displayed again.



Warning! At this point you must switch the temperature and method controls off; otherwise the oven will start warming up again.



After you have programmed in the times you can still:

- Change the length of cooking time
 - Check how much time is left for the food to cook
- by pressing <<^>>
- Cancel the programme by keeping your finger on the <<^>> button until you hear a beep.

How to use your lower oven

5. How to use the timer

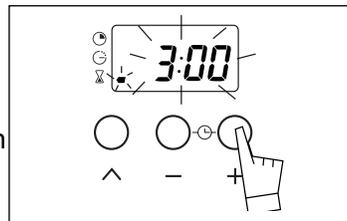
Your oven is fitted with a separate minute timer. **It is not connected to the oven's programmes.** You can use it just like a kitchen timer.

- Press the  button several times until the timer symbol and the display time blink  .



- Select the time (minutes and seconds) you want by pressing the + and - buttons. The seconds are counted in 30-second intervals.

Keeping your finger on the button is quicker than tapping it.



The countdown starts almost straight after the time chosen appears in the display.

At the end of the period a series of pips sounds and the display shows 0:00. To stop the pips, press any button.



You can alter or switch the timer off at any time.

Troubleshooting

If you're not sure that your oven is working properly, it doesn't necessarily mean that there's a problem. ***In all cases, check the following points:***

| If you realize that.. | Possible causes | What should you do? |
|---|---|--|
| The oven isn't heating. | <ul style="list-style-type: none"> • The oven isn't connected to the power supply. • The fuse has blown. • The temperature selected is too low. | <ul style="list-style-type: none"> - Connect to power supply. - Contact the After-Sales Service. - Increase the temperature selected. |
| The light inside the oven isn't working. | <ul style="list-style-type: none"> • The lamp is unusable. • The oven isn't connected to the power supply or the fuse has blown. | <ul style="list-style-type: none"> - Change the bulb. - Connect to power supply or contact the After-Sales Service if fuse has blown. |
| The cooling fan keeps working after the oven is turned off. | <ul style="list-style-type: none"> • The fan can keep working for up to an hour after the oven switches off if it is over 125°C. • If it has not stopped after 1 hour | <ul style="list-style-type: none"> - Open the door to help the oven cool down more quickly. - Contact the After-Sales Service. |

Lower oven cooking modes

| Symbol | Feature | Description |
|---|--|--|
|  | <p>Fan forced A heater element at the back of the oven and the fan help cook the food.</p> | <p>▶ No pre-heating necessary except for food with a relatively short cooking time (e.g. small biscuits on several shelves).</p> |
|  | <p>Traditional oven Food is cooked by a top and bottom element. No fan.</p> | <p>▶ Pre-heating needed to reach the required temperature.</p> |
|  | <p>Bottom element = fan The bottom element heats up and the fan move the hot air around to cook the food.</p> | <p>▶ Food is cooked from underneath. Place the wire shelf on the lower rail</p> |
|  | <p>Warming (keeping) Top and bottom element at a control temperature.</p> | <p>▶ Stays warm</p> |
|  | <p>Fan grill Cooking is done alternately by the top element and by the fan.</p> | <p>▶ No need to pre-heat. Suitable for poultry and succulent joints that have a spit-roasted appearance.</p> |
|  | <p>Grill Only the top element heats up. The fan is not used.</p> | <p>▶ Warm up for 5 minutes. Slide the grill pan onto the rail beneath the grill.</p> |

Lower oven cooking modes

Recommendations

- ▶ Recommended to prevent meat drying out, and for cooking vegetables and fish and food placed on up to 3 shelves.
-

- ▶ Recommended for **food requiring slow, careful cooking** such as game and braising joints. Ideal for sealing red meat joints and simmering **lidded casseroles** whose contents have been partially cooked on the hob first.
-

- ▶ Recommended for dishes with a lot of liquid (quiches and fruit pies) as the pastry base is cooked through. Use also for food that rises (bread and cakes) and uncovered soufflés.
-

- ▶ Recommended for leaving breads to rise (keeping temperature below 40°C), keeping dishes warm and thawing food.
-

- ▶ For sealing and thoroughly cooking **lamb chops**, and sausages etc...
-

- ▶ Recommended for making toast or grilling cheese on toast.

Changing a Light Bulb

- The light bulb is housed in the ceiling of your oven.



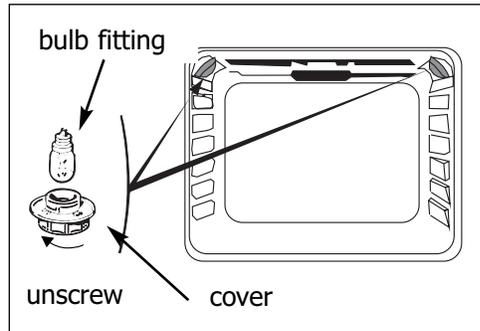
Warning! Switch off the power at the main switch before attempting to change the bulb. Leave the oven to cool if necessary.

- Unscrew the protective shade (see diagram).
- Unscrew the bulb in the same direction.

The bulb used is a:

- 15 W
- 220-240 V
- 300°C
- E 14 screw-fitting bulb

- Change the bulb, replace the shade and switch your oven back on at the mains.



It is easier to unscrew the shade and bulb if you wear a rubber glove.

The Clean Air System

Your oven is equipped with "the Clean Air System", which has a built in catalyser in the oven.

It filters the fumes and oxidises greases into water and carbon dioxide.

This ensures the removal of unwanted cooking aromas and circulation of fresh air in the oven at all times.

Care of Catalytic Liners

This model includes a catalytic liner at the rear of the oven cavity.

Splashes of food and fats from cooking will collect on the catalytic liner.

After cooking a dish with high fat content or when you can see grease spots on the liners, it is recommended that you :

- * Remove baking dishes and oven racks
- * Wipe out the bottom of the oven and clean the door
- * Turn oven to 220°C for approximately 20 minutes
- * When oven is cool, wipe out bottom of the oven

Manual cleaning of the catalytic liner is not recommended. Damage will occur if soap impregnated steel wood pads, aerosol cleaners and any other abrasives are used.

General Cleaning

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 remove the deposits by means of a sponge or a cloth damp with warm soapy water. Never use abrasive cloths or sponges that could irreparably damage the enamel. On white ovens the rail and knobs have to be cleaned each time because they may become yellow due to the emissions of fat vapours. In case of persistent stains, use non-abrasive cleaning agents or some warm water and vinegar. Clean the door glass with warm water only, avoiding the use of rough cloths.

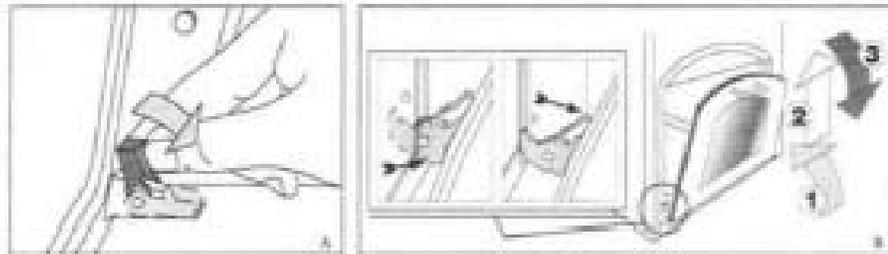
Cleaning the Oven Door

Unhooking the Doors

Set the door of the oven wide open.

Lift the hinge jumpers by your thumb and index fingers, then turn them fully outwards to the end of stroke (fig. A).

Move the door towards the closure position so that the jumpers come into contact with the oven frame. In this position the hinges movement is stopped. By fully closing the door, the hinges are unhooked from the locating slots so that the door may be lifted up and away (Sequence: 1, 2, 3 of fig. B).



Insert the door by hooking the hinges to the connection slots set on the oven front frame. Fully open the door after insertion and return the jumpers to their original position. Close the door and check its correct operation.

The Oven Grill

The Grill on the oven can be lowered to a tilting angle for easy access and cleaning of the oven top.

Pull the grill gently forward to lower the grill. The top can now be cleaned.

Push the grill back to its original position after cleaning

Warning: Never turn on the oven when the grill has not been returned to its original position.

Manual cleaning of the catalytic liner is not recommended damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used.

Never use any abrasive cleaning materials.

How to use your upper oven

The walls of the upper oven are covered with normal enamel, the oven is best used :

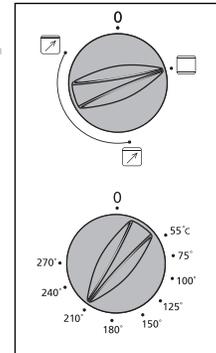
- With a thermostat setting of 50 to 250 for dishes which cause little or no spitting or soiling, such as small and large cakes, etc.
- For grilling dishes that don't make any grease splashes (toasted sandwiches, etc.).
- For browning dishes (pasta, caramel creams, etc.).

1. How to cook straightaway

The timer display only shows the time of day. It should not be blinking.

- Choose the cooking method:
Turn the dial until it is indicating your choice.
Example: position "☐".
- Choose the cooking temperature
Turn the dial to the temperature recommended for the food you are cooking.
Example: 210 temperature mark.

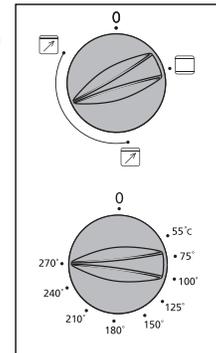
When you have done both these the oven heats up and the temperature light glows.



2. Cooking using the grill

- Turn the function selector and set it to one of the "grill" settings (double grill, single grill) ☐.
- Turn the thermostat knob to 270 degrees.
- You can switch off the cooking cycle by turning the function selector back to the "0" position.

Grilling should only be carried out with the door closed.



3. Upper oven cooking modes

| Symbol | Feature | Description | Recommendations |
|--------|--|--|---|
| | Conventional oven The food is cooked by top and bottom elements. | Pre-heating is sometimes necessary to reach the required temperature. | Recommended to keep white meat, fish and vegetables juicy and succulent. |
| | Adjustable grill Cooking is carried out by the upper element. | The double grill covers the full surface of the oven shelf. The single grill is equally efficient, but covers a smaller area. | Recommended for grilling cutlets, sausages, slices of bread and Mediterranean prawns placed on the oven shelf. |

Changing a bulb

- The light bulb is housed in the ceiling of your oven.

 **Warning! Switch off the power at the main switch before attempting to change the bulb. Leave the oven to cool if necessary.**

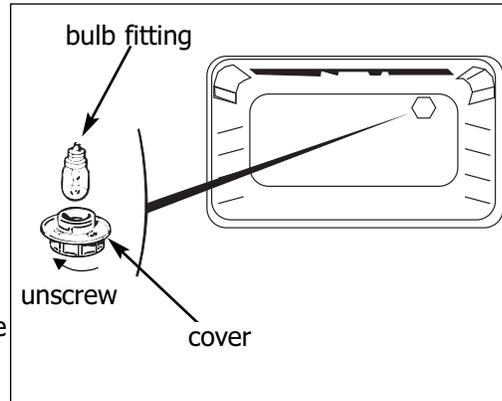
a) Unscrew the protective shade (see diagram).

b) Unscrew the bulb in the same direction.

A bulb is used:

- 15 W
- 220-240 V
- 300°C
- E 14 screw-fitting bulb

c) Change the bulb, replace the shade and switch your oven back on at the mains.



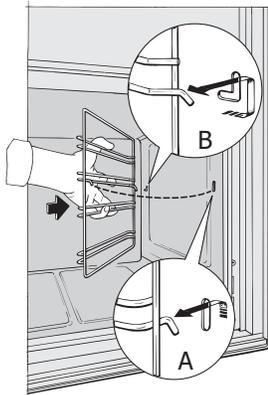
 **It is easier to unscrew the shade and bulb if you wear a rubber glove.**

Maintaining and cleaning your lower oven

Changing the catalytic panels (if purchased separately)

Always allow the oven to cool down before attempting to remove the panels. Check the cooking selector is at OFF.

Side panels (1)

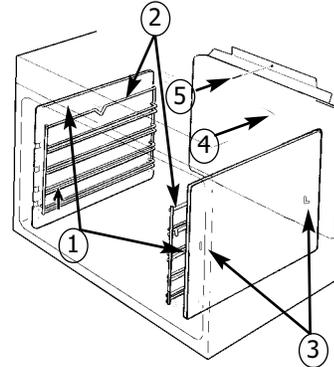


Undo the rail clip (2) at the front by lifting it up (*Diagram A*). Pull the rail unit toward you, lifting it slightly to unclip the rear catch (*Diagram B*). Pull it out of the 2 holes (3) of the catalytic panels and the oven casing. Remove the catalytic panel (1). Reverse operations to replace panel and rail unit.

Back panel (4)

Undo and remove the screw (5) at the top of the back panel. Tip the panel towards you so you can remove it

from the oven case. Reverse this operation to replace the panel.



Always check that the oven is off before you clean the inside.

Cleaning the inside the oven area

The oven features continuous cleaning (depending on the model) and comprises an oven chamber fitted with removable liners covered with a special enamel (catalytic enamel) to give it its self-cleaning properties. As they appear, the stains and soiling spread and get trapped in the microporosities of the enamel. These stains are oxidised on both sides and gradually disappear. Self-cleaning enamel is particularly suited to fatty foods but not to sugars. It is for this reason that the base liner (which tends to suffer more from sugar staining) is not coated with an enamel of this type.

We strongly recommend that you :

- Do not rub or scrub the surface using a metal brush or sharp items.
- Do not attempt to clean using commercial scouring products.
- When cooking grilled meat, the walls suffer major spattering from fat, but their temperature may not always be sufficient to completely remove this during the cooking cycle.

To overcome this problem leave the oven on for 20 to 30 minutes at the highest temperature possible after you have finished cooking.

If marks still remain, they will diminish over subsequent cooking cycles.

Blanco Contact Information.

NEW SOUTH WALES

Head Office, Sales & Marketing Office

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Agent and Sales Office.

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Mascot NSW 2020
Telephone: 02 88354937
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Service and Spare Parts

All General Whitegoods Service
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AUSTRALIAN CAPITAL TERRITORY

Service and Spare Parts

Detlevs Appliance & Electrical Care
1/88 Sheppard Street
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VICTORIA

State Office and Showroom*

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Service and Spare Parts

Advantage Appliances
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Facsimile: 03 9874 6917

QUEENSLAND

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148 Robinson Road - East
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Endeavour Appliances

Telephone: 07 3872 7444
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Platinum Appliance Service.

Telephone: 07 38621154
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SOUTH AUSTRALIA & NORTHERN TERRITORY

Agent and Sales Office

S C Lighting & Electrical Supplies
47 North Terrace
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Service and Spare Parts

Prestige Appliance Repair Centre
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Facsimile: 08 8352 3044

WESTERN AUSTRALIA

Agent and sales Office

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Osborne Park WA 6017
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Facsimile: 08 9201 0366

Service and Spare Parts

Metropolitan Appliance Repairs
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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.meappliances.com.au

* Showrooms open six days a week

BLANCO

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BLANCO

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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:

MEA0702

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, mis-adjustment 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.