

BLANCO

INSTRUCTION MANUAL

Oven

BODE 62X

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.

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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IMPORTANT SAFETY INSTRUCTIONS - READ CAREFULLY AND RETAIN FOR FUTURE USE.



Important

When you receive the appliance, unpack it or have it unpacked immediately. Give it an overall inspection. Make note of any concerns or reservations on the delivery slip and make sure to keep a copy of this form. Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives the user guide. Please become familiar with these recommendations before installing and using your oven. They were written for your safety and the safety of others.

WARNING:

- The Appliance is not intended for use by persons (including Children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised instruction concerning use of the appliance by a responsible person for their safety. Cleaning and maintenance operations must not be carried out by children without supervision.
- Children must be supervised to prevent them from playing with the appliance.

WARNING:

- The appliance and the accessible parts of it will become hot during use. Be careful not to touch the heated elements. Children must not be allowed to touch the appliance, unless they are supervised continually.

Use

- Before using your oven for the first time, heat it while empty for approximately 15 minutes. You should ensure you heat each element in the oven before use. Make sure that the room is sufficiently ventilated. You may notice a particular odour, or a small release of smoke. All of this is normal.
- Your appliance is intended for standard household use. Do not use it for commercial or industrial purposes or for any other purpo-

se than that for which it was designed.

- This oven was designed for use by private individuals in their homes. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.
- Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.
- Never pull your appliance by the door handle.
- When placing dishes inside or removing them from the oven, do not place your hands close to the upper heating elements and use heat-protective kitchen gloves.
- At the end of cooking, do not pick up oven or grill items (grid, rotisserie,...) with your bare hands.
- Never place aluminium foil directly in contact with the floor of the oven (see the chapter on oven description), as accumulated heat may cause deterioration of the enamel.
- Do not place heavy weights on the open oven door, and make sure that children are able neither to climb nor sit on it.
- Do not use your oven as a larder or to store any items after use.
- After using your oven, make sure that all the controls are in their stop position.
- In addition to the accessories supplied with your oven, only use dishes capable of withstanding high temperatures (follow the manufacturer's instructions).

Maintenance and cleaning

- Do not use a steam cleaner.
- For any cleaning operation inside the oven cavity, the oven must be switched off.
- Before removing the back, ensure that the appliance is powered down. After cleaning, the back should be replaced in accordance with the instructions.
- To clean both the electronic programmer window and the oven door, use a window washing product applied to a soft cloth.
- Do not use abrasive creams or scouring sponges.

**Warning:**

Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down. To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

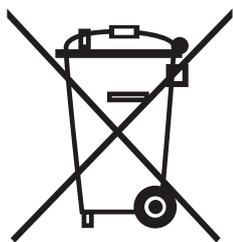
**Warning :**

Installation should only be performed by qualified installers and technicians.

**Warning :**

The electrical plug must remain accessible after installation. It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a switch on the fixed wiring system in accordance with installation rules. If the power cable is damaged, it must be replaced by a cable or a special kit available from the manufacturer or its After-Sales Service Department.

- **PACKAGING**

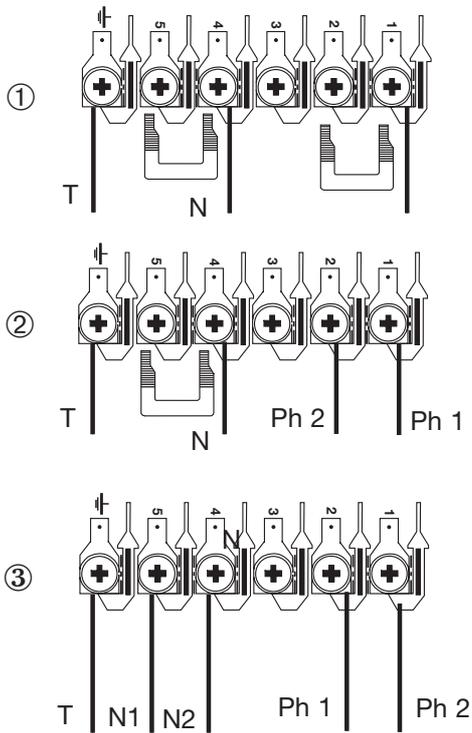


– This appliance's packing materials are recyclable. Recycle them by depositing them in local authority containers provided for this purpose.

— Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances must not be mixed with

other waste.

• 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.

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

- When 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	2,5 mm ²	16 A

• **1st CONNECTION OR CHANGE OF THE POWER CABLE**

- The power cable (H05 RR-F, H05 RN-F or H05 VV-F) must be of sufficient length to be connected to the build-in oven while it sits on the floor in front of the cabinet. To do this the appliance must be disconnected from the electrical network:
- Open the inspection flap located at the lower right of the back cover by unscrewing the two screws, then pivot the inspection flap.
- Strip 12 mm along each wire of the new power cable.
- Carefully twist the strands together.
- Loosen the screws from the terminal board and remove the power cord to be replaced.
- Insert the power cable through the side of the cover into the cable clip located to the right of the terminal board.
- T – All the strands of the electrical wires must be secured tightly under the screws.
- The phase wire on the L terminal.
- The green-yellow coloured according table earth wire should be connected to the terminal .
- The neutral wire (blue) on the N terminal.
- Connect the wires according table (on previous page).
- Screw down tightly the screws on the terminal board and check the connection by pulling on each wire.
- Attach the cable with the cable clip located to the right of the terminal board.
- Close the inspection flap using the two screws.



Warning

We cannot be held responsible for any accident resulting from inexistent, defective or incorrect earthing. If the electrical installation in your residence requires any changes in order to hook up your appliance, contact a professional electrician.

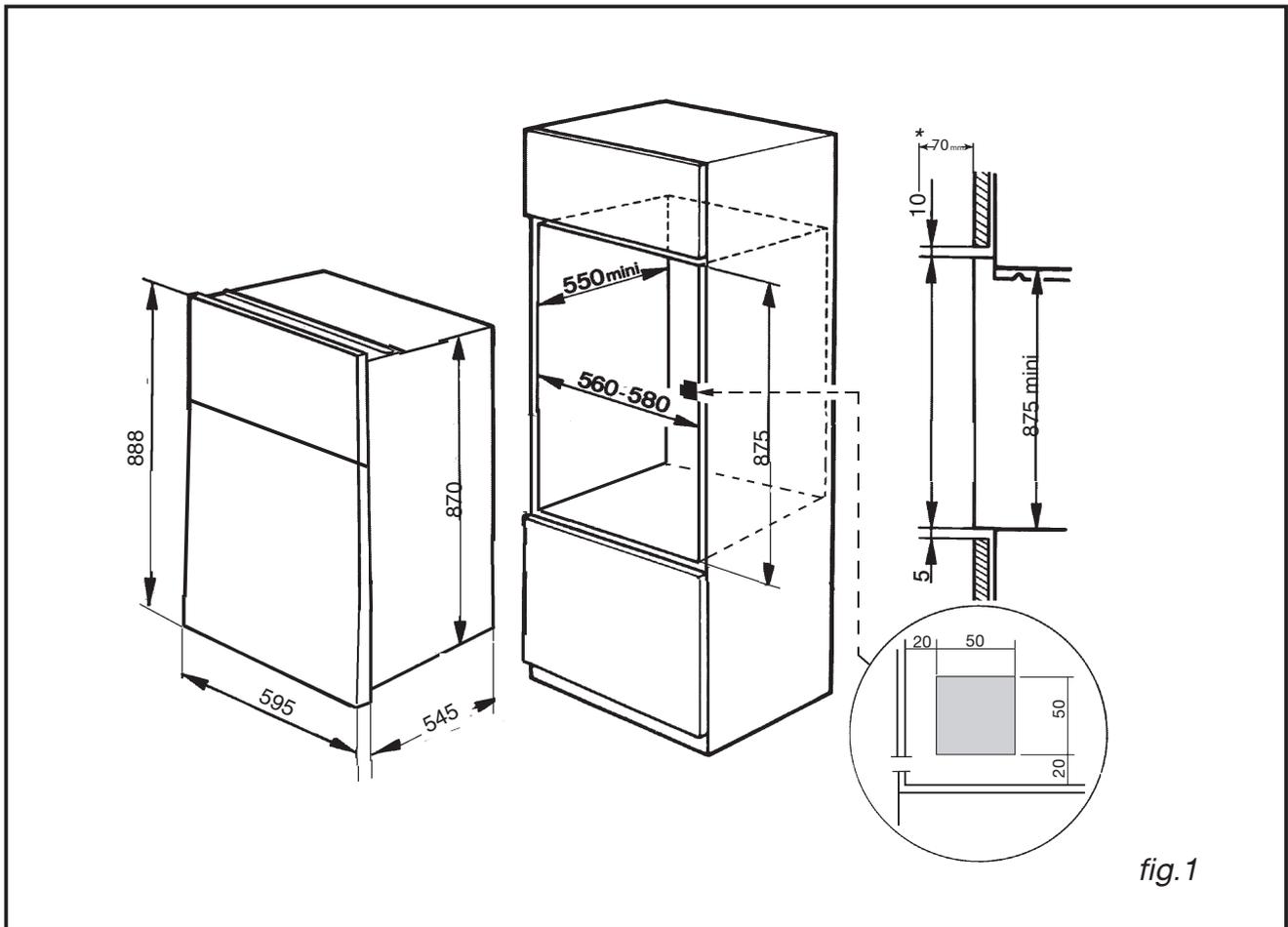
If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.

You must enable the appliance to be disconnected from the supply network after installation.

Disconnection can be enabled by ensuring that there is an accessible power plug or by incorporating a switch into the fixed wiring in compliance with the installation rules.

The oven is sold without a cable.

• ***DIMENSIONS FOR INSTALLATION USE***



• ***CHOICE OF LOCATION***

The above diagrams show the dimensions of a cabinet that will be able to hold your oven.

The oven can be installed in a cabinet column (open* or closed) that has the appropriate dimensions for built-in installation (see diagram opposite).

Your oven has optimised air circulation that allows it to achieve remarkable cooking and cleaning results if the following guidelines are followed:

- Centre the oven in the unit so as to ensure a minimum distance of 10 mm between the appliance and the surrounding unit.
- The material of the unit supporting the appliance must be heat-resistant (or covered with a heat-resistant material).
- For greater stability, attach the oven to the unit with 2 screws through the holes provided on the side panels. (fig.1).

- **BUILD-IN**

To do this:

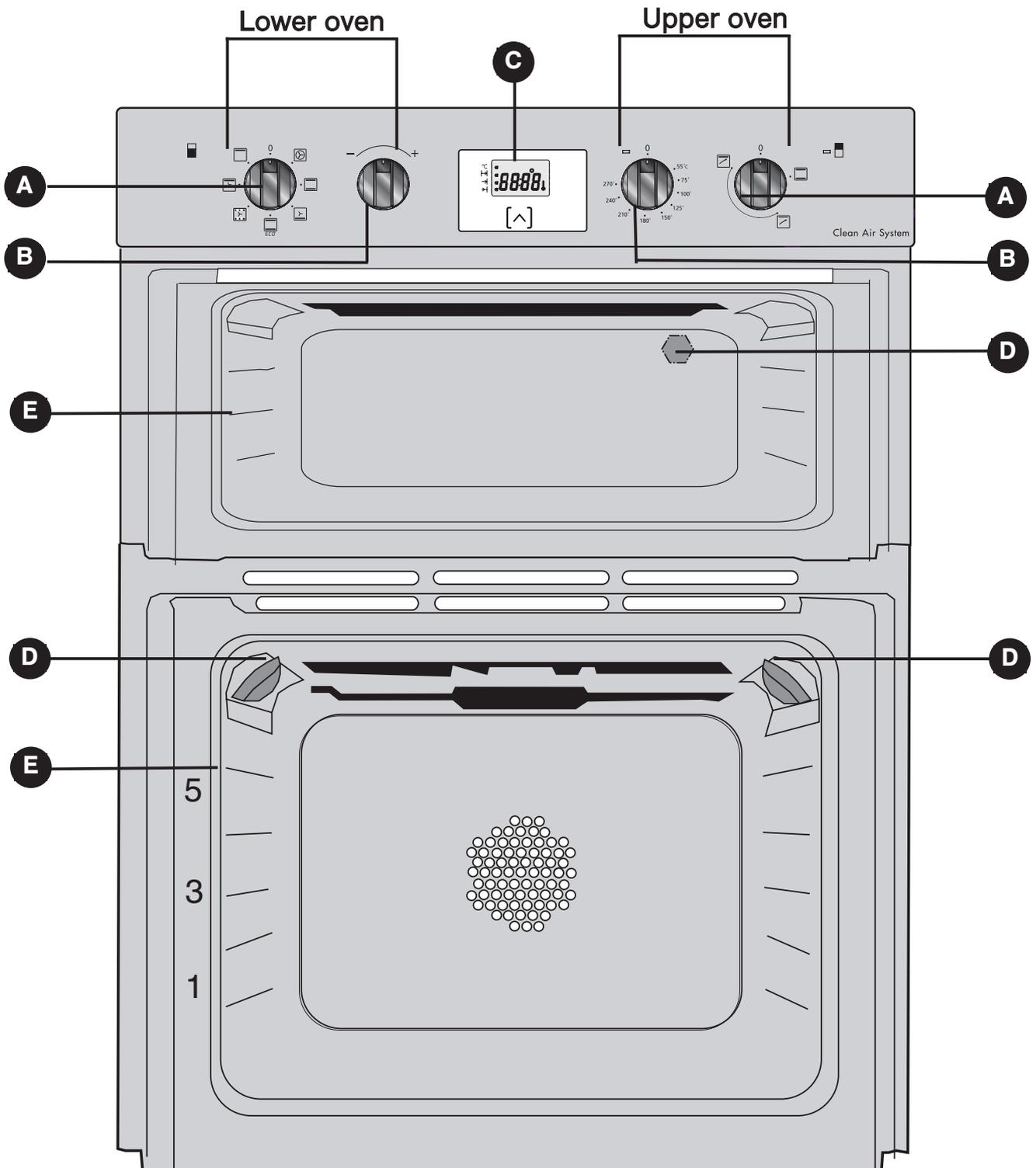
- 1) Remove the rubber screw covers to access the mounting holes.
 - 2) Drill a hole in the cabinet panel to avoid splitting the wood.
 - 3) Attach the oven with the 2 screws.
 - 4) Replace the rubber screw covers (they also absorb the shock caused by closing the oven door).
- (*) if the cabinet is open, its opening must be 70 mm (maximum).



Tip

To be certain that you have properly installed your appliance, do not hesitate to call on a household appliance specialist.

YOUR OVEN



A Feature selector

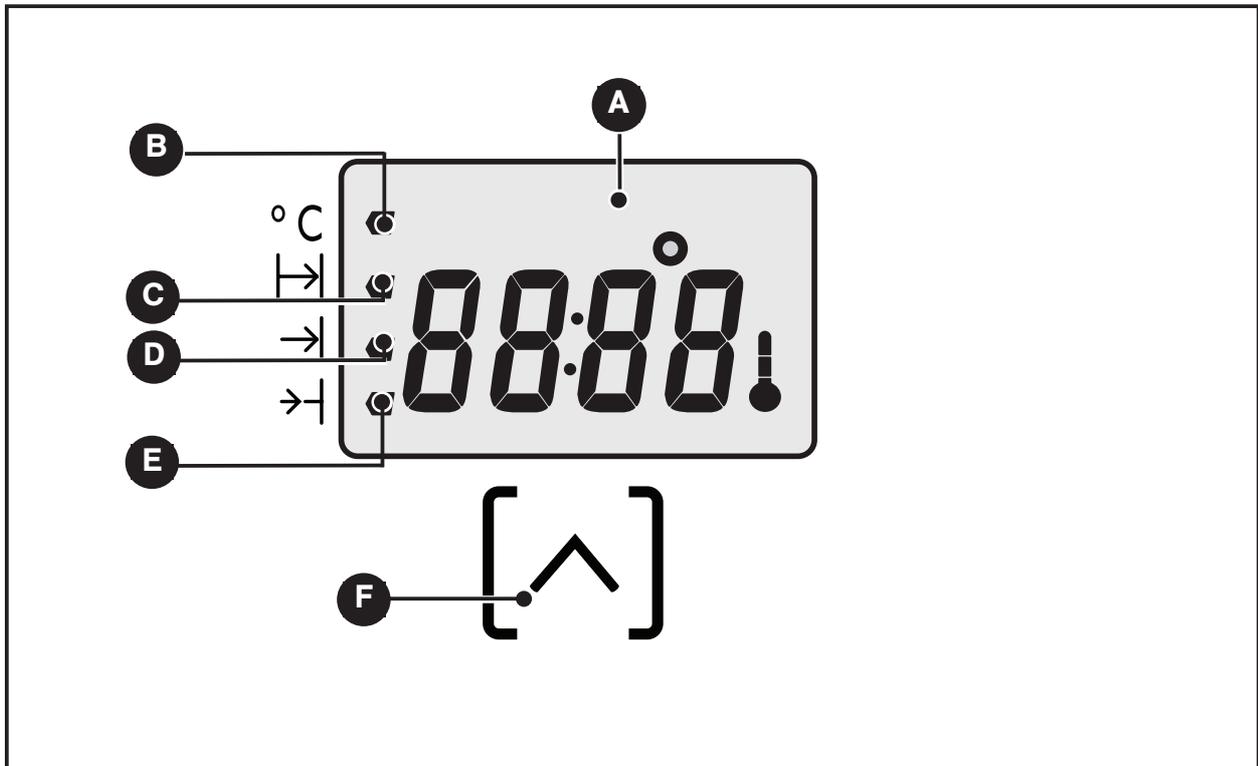
B Temperature control

C Programmable clock (Lower)

D Lights

E Rail positions

• THE PROGRAMMER

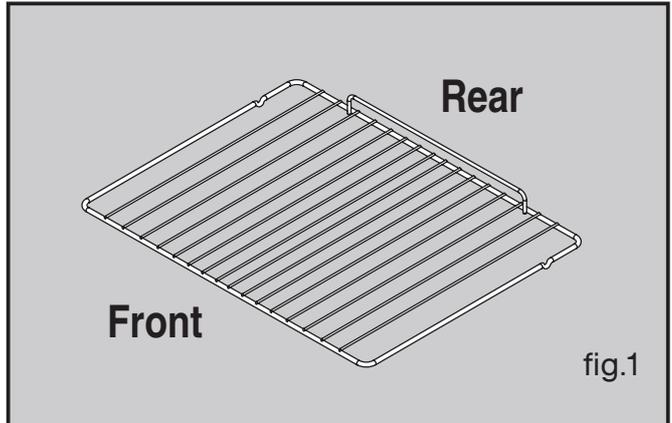


- A** Display for temperatures, times, cooking duration and timer.
- B** Temperature display indicator.
- C** Cooking time display indicator.
- D** Cooking end time display indicator.
- E** Independent timer display indicator.
- F** Touch controls for accessing various programmer settings.

- **ACCESSORIES**

- ***Anti-tipping safety grid (fig.1)***

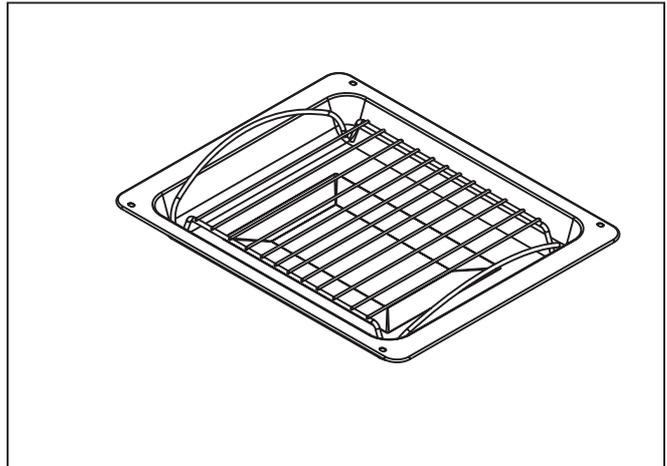
The grid can be used to hold all dishes and moulds containing foodstuffs to be cooked or browned.



- ***Sloped 45 mm dish equipped with a special grid for grilling***

It serves to collect juices and fat from cooking meat or fish placed directly on the grid during a grill or fan grill sequence.

Never place this dish on the floor of the oven (it may damage the enamel) unless it is in the grill position (the bottom heating element does not turn on when the oven is set for grilling).



• **HOW TO COOK STRAIGHTAWAY**

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

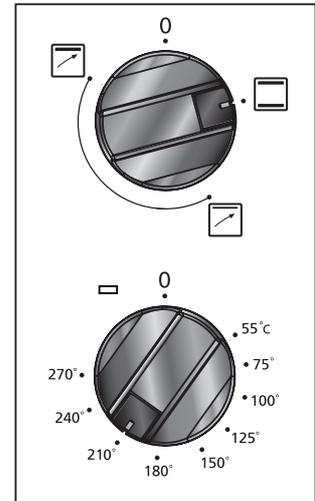
- Choose the cooking method:
Turn the dial until it is indicating your choice.

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.

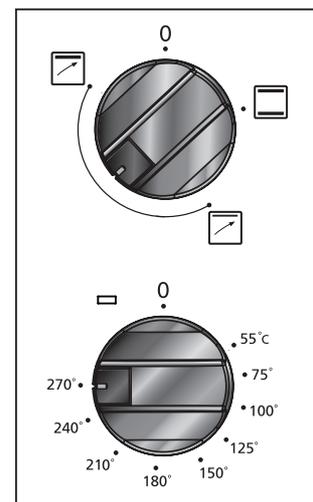


• **COOKING USING THE GRILL**

- Turn the function selector and set it to one of the “grill” settings (double grill , single grill ).

- Turn the thermostat knob to 270°C.
- 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.



• UPPER OVEN COOKING MODES

*



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..



* Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive EC/2002/40.

• HOW TO SET THE CLOCK

• How to set the time

- When plugged in, the displays flashes 12:00.

Set the time using the + and - setting selector (holding down the + or - allows you obtain a rapid advancement of the numbers).

Press the  touch control to confirm.

Example: 12:30

• Resetting the clock time

Continue to press until the time is displayed, then release.

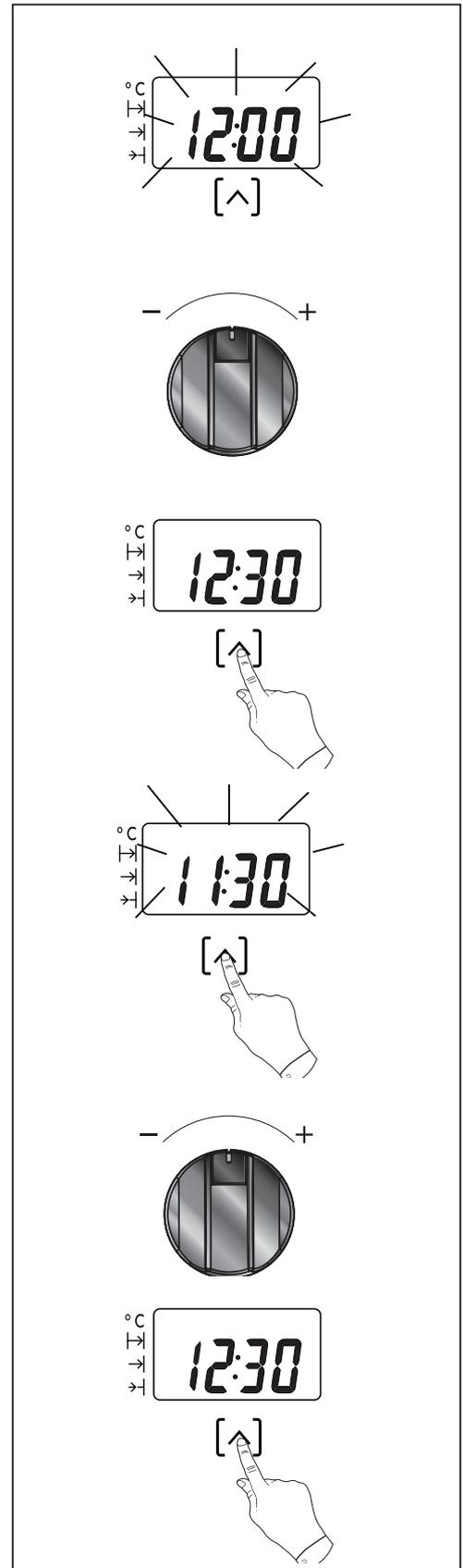
Adjust the clock setting with the + and - setting selector.

Press the  touch control to confirm.



Warning

If the  touch control is not pressed, the setting will be automatically recorded after a few seconds.



• HOW TO PROGRAM FOR IMMEDIATE COOKING

• Immediate cooking

The analogue programmer should display only the time; it should not be flashing.

Choose the cooking mode:

Turn the function selector to the position of your choice.

Example:  position -> The oven begins heating.

Your oven recommends the most commonly used temperature.

Place your dish in the oven based on the recommendations provided by the cook book.

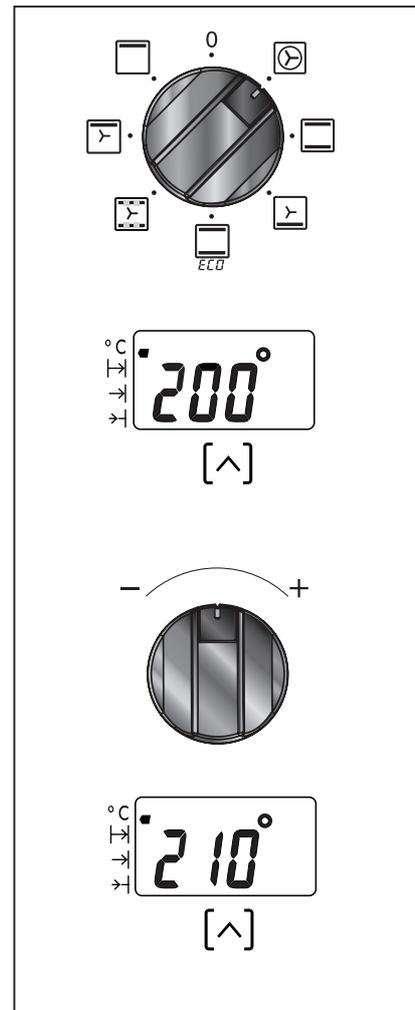
It is, however, possible to adjust the temperature by turning the selector toward + or -.

Example:  set to 210°.

After these steps, the oven heats up and the display alternates between the temperature in the oven and the selected temperature.

A series of beeps will be emitted when the oven reaches the selected temperature.

Once the temperature is reached, it remains fixed; the  icon continues to flash.



Warning

After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.

Warning

All types of cooking are done with the door closed.

• HOW TO SET A COOKING PROGRAMME

- *Cooking with immediate start and programmed duration*

- Select the desired cooking mode and adjust the temperature (see paragraph: immediate cooking).

Example:  position
Temperature 200°C.

- Press the  touch control until the  icon cooking time indicator starts to flash.

The display flashes 0:00 to indicate that you can now adjust the setting.

- Move the setting selector toward + or - to choose the desired time.

Example: 25 min cooking time.

The cooking time is automatically recorded after a few seconds -> the display no longer flashes and again shows the temperature.

The countdown of the length of time begins immediately after it has been set.

After these three steps, the oven heats up:

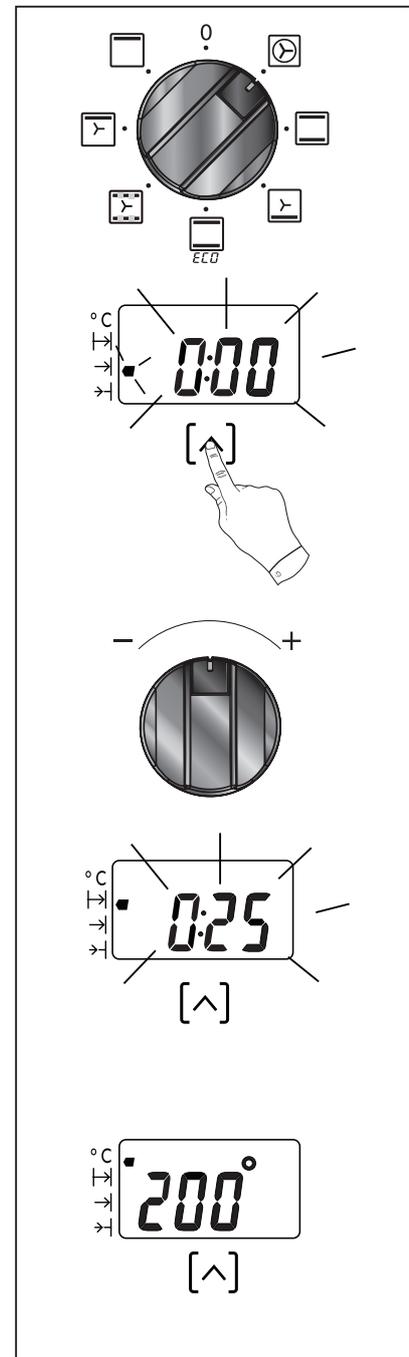
A series of beeps will be emitted when the oven reaches the selected temperature.

At the end of cooking (end of programmed time),

- The oven stops,
- The cooking time indicator turns off,
- 0:00 is displayed
- A series of beeps is emitted for a few

minutes.

The beeps are definitively deactivated by returning the function selector to 0.



• HOW TO SET A COOKING PROGRAMME

- *Cooking with delayed start and chosen cooking end time*

Proceed as with programmed cooking.

- Press the  touch control until the  icon cooking time indicator starts to flash.

The display flashes 0:00 to indicate that you can now adjust the setting.

- Move the setting selector toward + or - to choose the desired cooking end time.

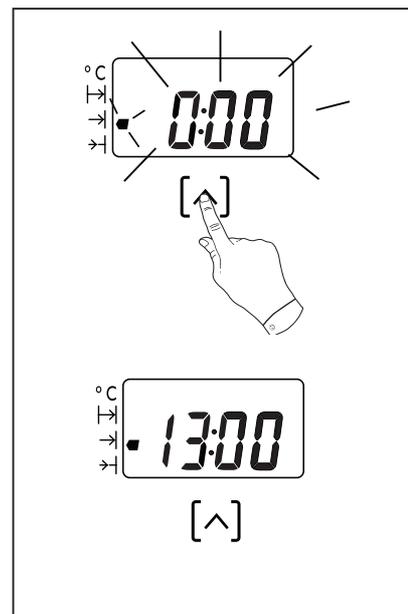
Example: end of cooking at 13:00

After these steps, the oven heating is delayed so that cooking ends at 13:00.

At the end of cooking (end of programmed time),

- the oven turns off,
- the cooking time indicator turns off ,
- 0:00 is displayed ,
- a series of beeps sounds for a few minutes.

The beeps are definitively deactivated by returning the function selector to 0.



Warning

You cannot lock the oven if you have programmed a cooking cycle.

• HOW TO USE THE TIMER

- Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.

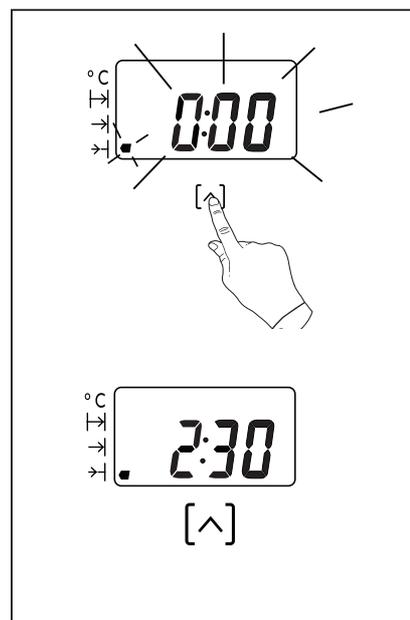
In this case, the timer display has priority over the clock display.

- Press the  touch control until the timer indicator flashes and the display is flashing.

Turn the setting button (+ and -) until you obtain the desired length of time (max 60 minutes).

The display stops flashing after a few seconds or after the  touch control is pressed and the timer starts working, counting down the time in seconds.

Once the time has expired, the timer emits a series of beeps to notify you.



Warning

It is possible to change or cancel the timer at any time.

• LOWER OVEN COOKING MODES

*



CIRCULATING HEAT

- Cooking controlled by the heating element located at the back of the oven by the fan.
 - Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
 - Recommended for keeping white meat, fish and vegetables moist.
- For cooking multiple items on up to 3 levels



TRADITIONAL

- Cooking is controlled by the upper and lower heating elements without the fan.
- Recommended for slow, gentle cooking: **rich game**... For retaining the juices in **red meat roasts**. For simmering in a covered casserole, dishes that were begun on the hob (**coq au vin, stew**).



FAN ASSISTED BOTTOM HEATING

- Cooking heat from the bottom with the fan. Place the grid on the lowest shelf support.
- Recommended for **moist dishes** (quiches, juicy fruit tarts, etc). The crust will be thoroughly cooked on the bottom. Recommended for **dishes that rise (cakes, brioche, kugelhof...)** and for **soufflés** that will not be hampered by a crust formed on the top.

*

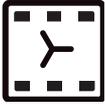


TRADITIONAL ECO

- Cooking is controlled by the upper and lower heating elements without the fan.
- Recommended for slow, gentle cooking: **rich game**... For retaining the juices in **red meat roasts**. For simmering in a covered casserole, dishes that were begun on the hob (**coq au vin, stew**).
- This position allows energy savings of around 25% while preserving the quality of the cooking. The ECO position is used for the energy label performance.
- You will save energy throughout the cooking cycle, but it may take longer.

* Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive EC/2002/40.

• LOWER OVEN COOKING MODES



WARM KEEPING

- Heat regulated by the upper and lower elements with use of fan.
- Recommended for **letting dough rise for bread, brioche, kugelhopf**, etc, without exceeding 40°C (plate warming, defrosting).



FAN GRILL

- Cooking controlled, alternately, by the upper element and by the fan.
- Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all roasted **poultry** or **meat**, for sealing and thoroughly cooking



GRILL

- Cooking controlled by the upper element.
- Preheat the oven for 5 minutes. Slide the drip tray into the lower shelf support in order to collect any fat.

* Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive EC/2002/40.

• HOW TO CHANGE THE BULBS



Warning

Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down.



Tip

To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

ON THE UPPER OVEN :

• The bulb is located on the ceiling of your oven's cavity.

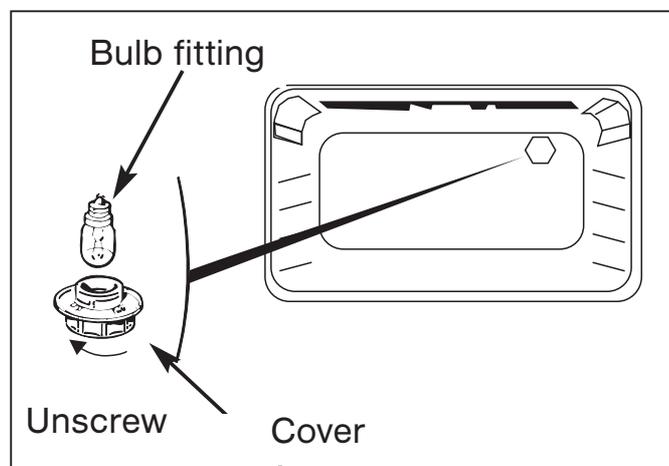
- Unscrew the the protective shade (see diagram).

- Unscrew the bulb in the same direction.

A bulb is used:

- 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.



ON THE LOWER OVEN

• The bulb is located on the ceiling of your oven's cavity.

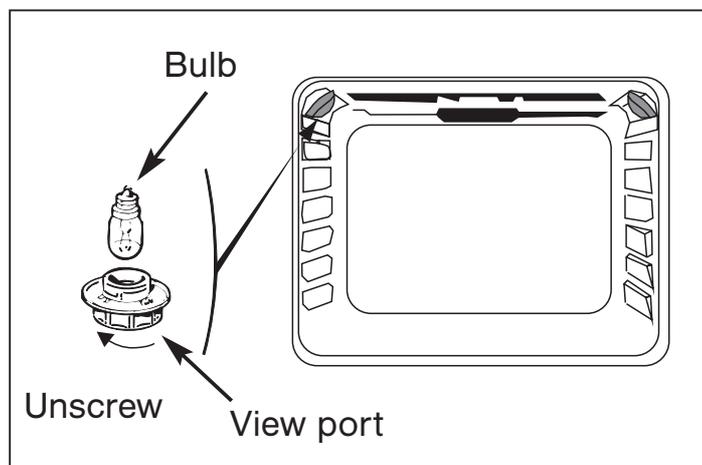
a) Unscrew the view port (see adjacent diagram).

b) Unscrew the light bulb in the same direction.

Bulb specifications:

- 15 W
- 220-240 V
- 300°C
- E 14 cap

c) Replace the bulb then reposition the view port and reconnect your oven.



CLEANING AND MAINTENANCE

• HOW TO CLEAN THE INSIDE AREA OF THE OVEN

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 :

- 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.
- 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.

TROUBLESHOOTING

If you have a doubt about the functioning of your oven, this does not necessarily mean that there is a malfunction. *In any event, check the following items:*

You observe that...	Possible causes	What should you do?
The oven is not heating.	<ul style="list-style-type: none"> • The oven is not connected to the power supply. • The fuse in your electrical set-up is not working. • The selected temperature is too low. 	<ul style="list-style-type: none"> - Connect the oven to power supply. - Replace the fuse in your electrical set-up and check its capacity (16A). - Increase the selected temperature.
The oven light is not working.	<ul style="list-style-type: none"> • The light is out of order. • The oven is not connected or the fuse is not working. 	<ul style="list-style-type: none"> - Replace the bulb. - Connect the oven or replace the fuse.
The cooling fan continues to operate after the oven stops.	<ul style="list-style-type: none"> • The fan should work for a maximum of one hour after cooking, or when the oven temperature is greater than 125°C. • If it does not stop after one hour. 	<ul style="list-style-type: none"> - Open the oven door to accelerate the cooling down of the oven. - Call the After-Sales Service Department.

• SERVICE CALLS

Any repairs that are made to your appliance must be handled by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the fig.1.

