

BLANCO

Instruction Manual for
Pyrolytic Oven

BOSE61PM

Dear Customer,

*Thank you for buying a **BLANCO oven**.*

Before we continue telling you about this oven, 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 oven** blends in perfectly with your kitchen décor. It is easy to use and performs to a high standard.*

*Blanco also makes a range of products that will enhance your kitchen such as cooktops, rangehoods, dishwashers, microwaves, sinks and taps. There are models to complement your new **Blanco oven**.*

Of course, we make every effort to ensure that our products meet all your requirements, and our Customer 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.

Table of Contents

<u>Safety Instructions</u>	4
Warning	4
Use	4
Maintenance and cleaning	5
<u>Installation of the Oven</u>	6
<u>Electrical Installation</u>	8
<u>Oven Racks</u>	9
<u>Accessories</u>	12
<u>Cooking functions</u>	13
<u>Oven Presentation</u>	15
<u>Door Locking System</u>	22
<u>Cleaning and Maintenance</u>	23
<u>Oven door removal</u>	24
<u>Replacement of the oven light</u>	25
<u>Guidance Temperature and Time Temperature for Cooking</u>	26
<u>Cooking Recipes</u>	27

Safety Instructions

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

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Accessible parts will become hot when in use. To avoid burns and scalds, young children should be kept away.

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 purpose 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) with your bare hands.
- Never place aluminium foil directly in contact with the floor of the oven, 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.

Maintenance and cleaning

- Do not use a steam cleaner.
- For any cleaning operation inside the oven cavity, the oven must be switched off.
- Before unclipping the door, allow the appliance to cool.
- Before removing the back, ensure that the appliance is powered down. After cleaning, the back should be replaced.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass.
- To clean both the electronic programmer window and the oven door, use a soft cloth.
- Do not use cleaning products, 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

- **If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.**
- **If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.**

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.

Installation of your oven

To install the oven into the kitchen a cutout should be made in accordance with the dimensions shown below. Please allow for 3/ 4mm of a difference in the dimensions provided below. **Please measure the original product to ensure that the cut out details are correct.**

The apparatus is to be fastened to the top by means of the two screws provided in the kit through the holes made on the oven uprights.

The cabinet in which the apparatus is installed shall be open on the back side to ensure a sufficient air circulation and prevent overheating.

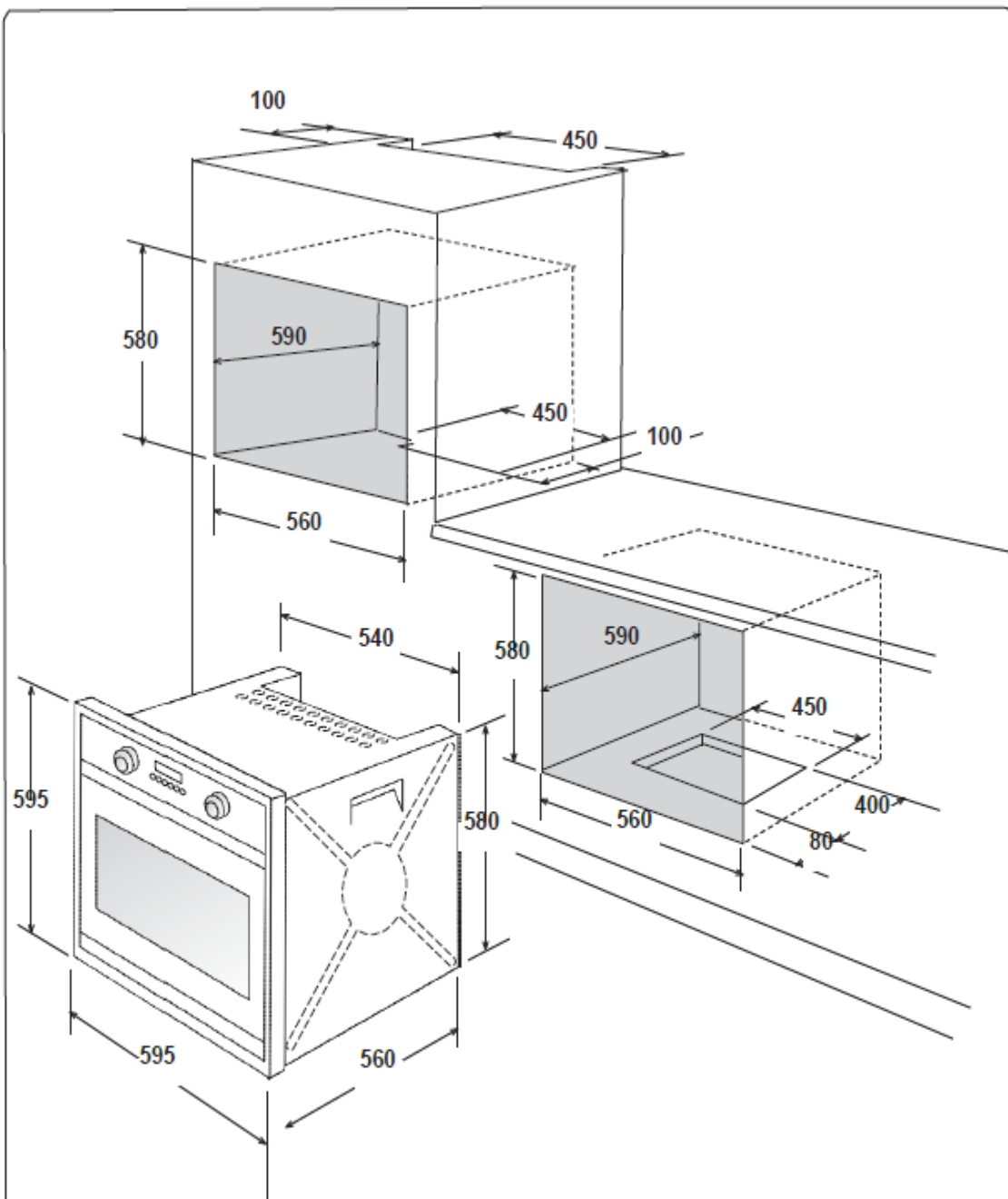
Leave a gap of at least 200 cm² (see Fig. 1) for air circulation if the oven is installed in a column; this is not necessary if the oven is installed under the work top.

WARNING

As the apparatus is to be fitted in your kitchen furniture, make sure that all surfaces in contact with the oven can resist a temperature of approx 90°C.

<u>Overall product Dimensions</u>	595mm	Height
	595 mm	Width
	560 mm	Depth

Cabinetry preparation BOSE61PM



Cabinetry materials must be suitable to withstand temperatures up to 90°C

Dimensions illustrated are for proudmount installation.

Electrical Installation

BOSE61PM is 15 Amp with cable supplied. There is no plug supplied. It requires hard wiring by a qualified electrician.

WARNING

This apparatus must be earthed.

The oven is only for domestic use.

The feed voltage and the absorbed power are as indicated on the data plate attached to the left-hand side upright, which can be seen when the oven door is open.

Connecting must be carried out by qualified personnel and in accordance with the regulations currently in force.

The manufacturer cannot be held responsible for any damages to persons or objects caused by failure to observe these instructions.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The oven must be connected to the mains through a multiple circuit breaker with a contact-to-contact gap of at least 3 mm, making sure that the earth wire is not disconnected.

For connecting use a flexible cable of the **H05V2V2-F 3x1,5 mm²** type remembering to make it long enough to allow the oven to be removed from its housing unit when maintenance work is required.

To connect the cable to the oven, proceed as follows:

- Remove the lid by unfastening the three screws.
- Unfasten the two screws for the cable holder and feed the cable through the opening immediately below the cover.
- Remove about 12 cm of the outside insulation from the cable and shorten the two active wires (live and neutral) to 6 cm, leaving long the one to be connected to the main earth terminal on the terminal box; remove about 1 cm of the main insulation from the three wires and connect them correctly to the terminal box, Remembering to respect the polarities.
- Tighten the two screws of the cable holder and put the lid back on with the three screws.

Electricals Specifications

- Absorbed power:

Grill element:	3000 W
Oven bottom element:	1600 W
Fan forced element:	2500 W
Lamp:	25 W
Hot air fan motor:	20 - 25 W
Cooling fan motor:	25 W

- Maximum absorbed power: (see data plate).

- Supply voltage: (see data plate)

Oven Racks

WARNING

Never use aluminum foil to cover the oven racks or to line the oven. It can cause damage to the oven liner if heat is trapped under the foil.

WARNING

Make sure you do not force it to avoid damage to the enamel.

The oven is moulded cavity with 4 levels. Rack positions are numbered from the bottom rack guide (#1) to the top (#4). Check cooking charts for best rack positions to use when cooking. Each level guide consists of paired supports formed in the walls on each side of the oven cavity.

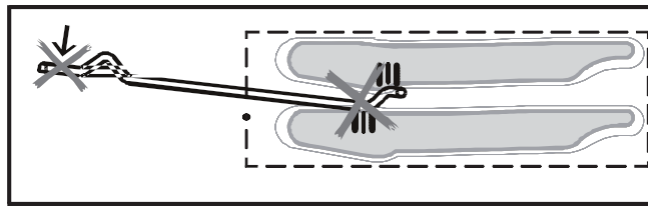


Fig. 1

Always be sure to position the oven racks before turning on the oven. Make sure that the racks are level once they are in position.

The racks are designed to stop when pulled forward to their limit.

To remove oven rack from the oven (See Fig. 2):

1. Pull rack forward.
2. Lift rack up at front and then remove it.

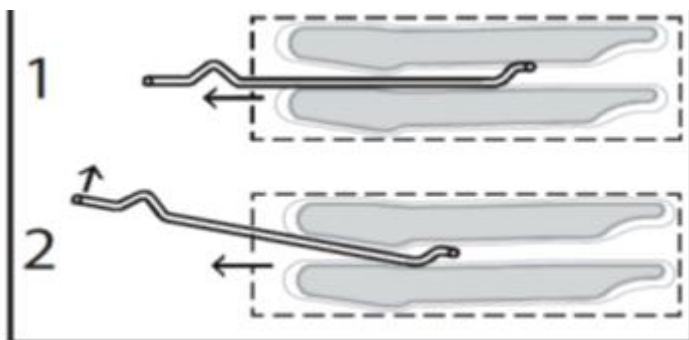


Fig. 2

To replace an oven rack in the oven (See fig. 3):

- 1 Place rear of rack between rack level guides.
- 2 While lifting front of rack, slide rack in all the way while lowering the front.

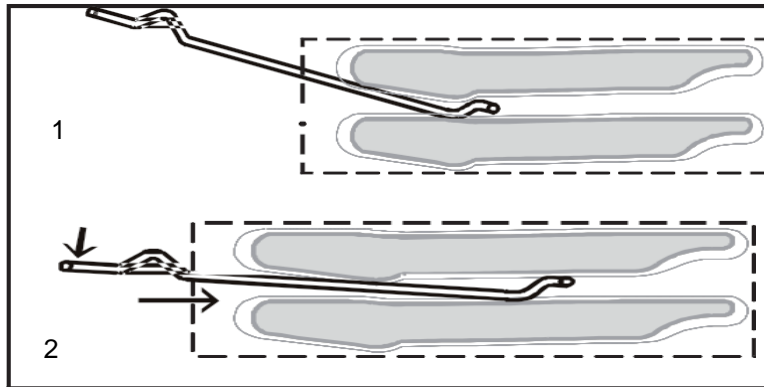


Fig. 3

Extendable Telescopic Racks

1 of the racks in this oven is a fully extendable telescopic rack and therefore this rack easily slides out when used, which allows for easy convenience.

The extendable rack allows for easier access to cooking foods. It extends beyond the standard flat rack bringing the food closer to the user.

WARNING

Make sure that:

- When the rack is outside of the oven, slide arms do not lock. They could unexpectedly extend if the rack is carried incorrectly. Extending slide arms could cause injury. Rack should only be held or carried by grasping the sides.
- To avoid burns, pull rack all the way out and lift pan above handle when transferring food to and from oven.

NOTE

Always remove the extendable rack before self-cleaning the oven.

**To remove extendable rack from the oven
(See Fig. 4):**

- 1 Lift of rack slightly and push it towards the rear of the oven until the stop releases
- 2 Raise back of rack until frame and stop clear rack guide.
- 3 Pull rack down and out.

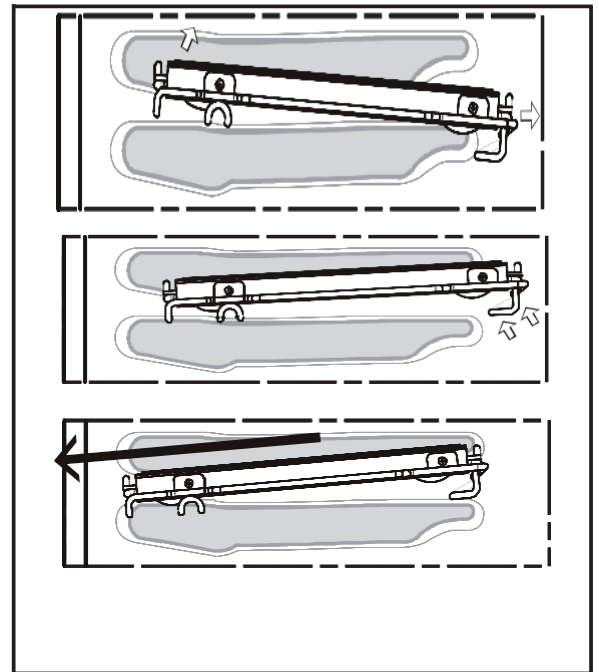


Fig. 4

To replace an extendable rack (See Fig. 5):

- 1 Grasp rack firmly on both sides. Place rack (Including frame) above desired rack guide.
- 2 Push all the way in until the back of the rack drops into place.
- 3 Pull both sections forward until stops activates. Rack should be straight and flat, not crooked.

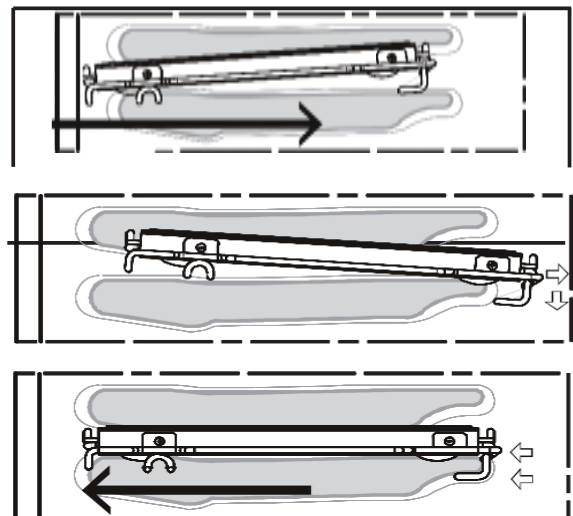


Fig 5



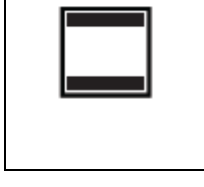
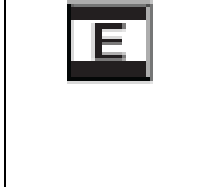

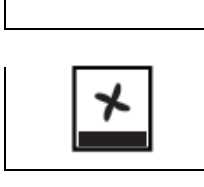

Accessories




Accessories which are provided with this oven are as follows:

- 2 x safety anti tip shelves
- 1 x grill pan
- 1 x grill pan insert
- 1 x grill handle
- 1 x metal tray
- 1 x fully extendable telescopic runner

Cooking Functions

There are 10 different functions in this oven. A system can be selected by bringing the pointer of knob to the relating symbol.

<u>Symbol</u>	<u>Description</u>	
	Light	
	Defrost. In this mode only the internal oven convection fan is on. There is no oven heating.	
	Top and lower elements (Traditional). In this mode both upper (top) and lower (bottom) oven heating elements are used to heat the oven air. However, no fan is used to circulate the heat.	This is the traditional mode of cooking on one shelf. Therefore only one rack can be used when selecting the Bake mode. Ideal for Appetizers, Biscuits, Coffee Cakes and Cookies.
	ECO Top and Lower elements (ECO Traditional) This mode is intended to save energy. In particular the oven cooling fan works only when needed e.g. when the oven is hot and the electronics require cooling.	Ideal for frozen or precooked food, and small portions-meals. The preheat time is very short and cooking tends to be slower. It is not recommended for heavy loads e.g. large portions or big meal preparation.
	Convection Bake mode /Fan forced uses the circular or third heating element hidden behind the baffle at the back wall of the oven. The heat is circulated throughout the oven by the convection fan.	Consequently different foods can be cooked simultaneously (maximum three levels) and is suitable for preparing a complete dinner (small portions). Mixing of flavors is avoided and an important energy saving is obtained.
	Bottom element with fan. The Fan with lower element mode uses the lower (Bottom) heating element and internal fan.	Useful for souffés, pizzas and pastry dishes.
	Fan grill. Fan with half grill is suitable for preparing a complete dinner (small portions). Mixing of flavors is avoided and an important energy saving is obtained.	Ideal for steak, hamburgers, chicken quarters or chicken breasts.

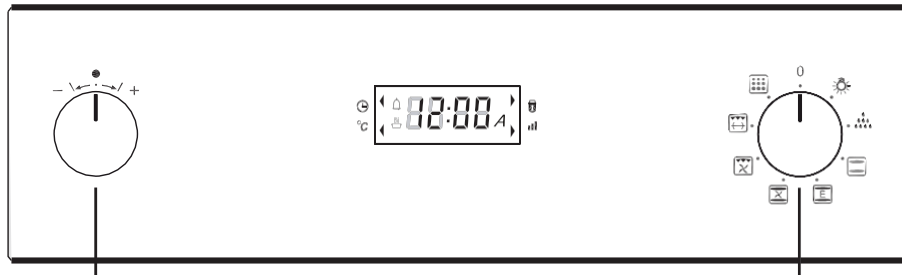
	<p>Half grill. The half grill mode uses intense heat radiated from the upper (top) heating element.</p>	<p>Ideal for preparing toast, browning and grilling.</p>
	<p>Full grill</p>	<p>The full grill mode uses the upper elements to radiate intense heat to ensure optimum grilling.</p>
	<p>Pyrolytic function. The standard time is 1.30 h and can be changed.</p>	<p>PYRO or self-cleaning mode. Here the oven is automatically cleaned by burning-off cooking residues at high temperature (about 475 °C) from 1h to 3h. During the self-cleaning cycle all fumes produced are filtered and then expelled to ambient.</p>

Oven Presentation

Control panel description

The oven control panel is made with one display and two knobs. Please note that the below panel drawings are not the final panel these are simply an indication of how the panel works.

- Time & Temperature display
- Time & Temperature knob
- Mode (oven functions) knob



TEMP & TIME MODE

Fig. 8

The time and temperature knob is mainly for clock or temperature setting and automatic time functions programming. Select the desired item by moving the knob.

Power up

At every power-up, in pyrolytic ovens, the latch mechanism runs an automatic self-test: the oven door locks and unlocks. This operation takes about half a minute. The lock led turns on and while the action is in progress, it remains steadily displayed when the door is fully locked; it's off when the door has been unlocked.

Do not try to open the door until the lock led disappears.

Programming time functions

At every power-up, the control shows the time of day blinking set at 12:00 as the initial value. The time increases every minute. The only possible action is the "Clock Regulation", all other oven operations are inhibited.

In general, turn the Temp/Time selector left or right in order to edit the values and modify them by steps; hold the knob on the left or right to fasten the decrease/increase operations.

Setting the time of day


The time of day is always displayed in the 24 hours format. Hours and minutes are set separately. In order to set the time of day, mode selector must be in ZERO position, the -/+ knob acts on the time of day by default.

- Turn the selector left/right, the hours flash.


- Modify the flashing hours value turning the selector left/right.
- Push the Temp & Time selector to switch back and forth between hours and minutes.
- Modify the flashing minutes turning left/right.
- After a few seconds the whole time of day value starts flashing: wait until the new time of day is steady.





Fig. 9a

Push the knob to toggle between the time of day and the minute minder and check the set values. The clock is selected by default while the  symbol appears when the minute minder is displayed.

Setting the minute minder


When the  symbol is displayed, turn the knob left/right in order to set the timer value. The standard value is 30 minutes, it's possible to modify it in the range between 0 and 240 minutes.

This timer has no influence on the oven activities and can be set also when the oven is off. The time of day is displayed with priority in any case, the  symbol shows the minute minder is active.

When the time expires, the  symbol flashes and the buzzer sounds a warning sequence (two short beeps repeated every 3 seconds) to recall the user attention. Push the knob to stop it. The buzzer stops in any case after a time out.

Setting an oven function manually

Turn the mode knob into the desired position, the clock display shows On for a few seconds. The oven will work for a maximum time (12hours). In this oven there are 10 different functions.

If the selected function works using any heating elements, the  symbol is displayed (it doesn't appear in light and defrost position).

Turn the Temp & Time selector and set the desired oven temperature. The control offers a PRESET temperature per every cooking mode or a full range between MIN and MAX to be adjusted by hand. Check the value on the display after having selected the temperature.

The temperature appears on the clock display for about 5 seconds when the Time & Temp selector is pushed or when a new function has just been selected.

As soon as the oven starts, the preheat LED (indicated by the bars) on the right side of the clock display starts flashing and becomes steadily on when the preheat ends.

Turn the mode selector to ZERO (OFF) position to stop any activity, the display will show OFF for a few seconds.

Setting an automatic oven function

After having selected a function as described before, the control can be programmed in order to set timed cooking activities. The time program remains active even if the function is changed (exception: pyrolyse). The following possibilities are available:

- 1 Timed cooking setting the cooking time (duration).
- 2 Timed cooking setting the end of cooking time (stop time).
- 3 Delayed cooking setting duration and stop time.


Push the knob in order to toggle between cooking duration (cook time) and end of cooking time (stop time): the words "dur" or "End" are displayed respectively.

Turn the knob left/right to edit the duration or the stop time when the proper word is displayed:

1. When the word 'dur' is displayed, the control shows 30' as the standard cooking duration. Turn the knob left/right in order to set the actually desired cooking time in a range between 0 and 240 minutes. The display will flash 'dur' and its value alternatively for a few seconds then it will show the time of day, the pot symbol and the **A** letter to indicate that a timed cooking is active. The end of cooking time is updated automatically.

2. When the word End is displayed, the control shows the current time as the initial stop time. In order to set the actually desired end of cooking time in a 24 hours range:


- Turn the knob left/right, the hours flash.
- Modify the flashing hours value turning the knob left/right.
- Push the knob to switch back and forth between hours and minutes or wait a few seconds until the minute's flash.
- Modify the flashing minutes value the knob left/right.
- Wait until the new End of Cooking time value stops flashing.


The display will flash End and its value alternatively for a few seconds then it will show the time of day, the  symbol and the **A** letter to indicate that a timed cooking is active. The cooking duration is updated automatically.

3. Repeat the same operations of point 1 then push the knob until End appears. the control shows the "current time + cooking time" as the initial stop time. It's not possible to lower the end of cooking time below this value. In order to set the actually desired end of cooking time in a 24

hours range:

- Turn the knob left/right, the hours flash.
- Modify the flashing hours value turning the knob left/right.
- Push the knob to switch back and forth between hours and minutes or wait a few seconds until the minutes flash.
- Modify the flashing minutes value turning the knob left/right.
- Wait until the new End of Cooking time value stops flashing.

The display will flash End and its value alternatively for a few seconds then it will show the time of day and the **A** letter to indicate that a delayed cooking has been programmed. As soon as the delay time expires, the oven starts and works for the programmed cooking time. The  symbol is displayed.

At the end of any timed activity the control shuts down the oven, the buzzer sounds a warning sequence (two short beeps repeated every 3 seconds) to recall the user attention, for a maximum time and makes the time related icons (, **A**) flash on the display. Push the knob to silent the buzzer and reset the warning message.

Turn the mode selector to ZERO (OFF) position before reusing the oven.

Oven functions

The control can manage many cooking functions, here below described, The temperature range is between 50°C and 250°C for most functions. Preset temperatures are mainly 190°C for convection modes, 210°C for thermal modes and 230°C for grilling functions.

Exceptions are Eco-Bake (preset=190°C), Pyrolyse (fixed 475°C), and low temperature modes (Light, Defrost, Keep Warm).

Eco Bake

This function is defined in order to obtain a consistent energy saving. The cooling fan is initially off and turns on only when the inner parts temperature gets high. Cooking might be a little bit slower than the standard Bake, especially when the oven is heavily loaded.


Defrost

This function is used to defrost frozen food in a short time. It doesn't heat up the oven, only the convection fan works. The temperature display shows DEF to indicate that this special mode is

Pyrolyse – self clean

Turn the mode knob in the proper position to start a cleaning cycle. The temperature display shows the writing 475°.

The clean time can be set according to the same rules of the automatic functions, and therefore the pyrolytic cycle can be delayed.

The maximum allowed clean time is 3 hours, the minimum 1 hour. The standard time is 1h:30min, the clock display shows P1:30. At the end of the self-cleaning activity the display shows P--- steady and  flashing. The writing on the display disappears when the mode selector is placed in the ZERO position. The door remains locked until the oven temperature drops below the safety threshold, at this time the control unlocks the door.

The cooling fan starts as soon as the function is selected and turns to its higher speed when the inner parts get hot. The oven temperature is automatically set to 475°C in order to perfectly clean the cavity.

The control also locks immediately the door in order to guarantee the user safety, given that the temperature inside gets very hot. A lock led (yellow) beside the temperature display shows the status of the latch mechanism at any time:

- Door unlocked lock led off
- Door locked, lock led always on.
- Latch moving, transition in progress, lock led flashing.

To reuse the oven after a pyrolyse, turn the mode selector to ZERO (OFF) position.

Door lock for children safety (pyro)

This is an additional safety functions available only in pyrolytic ovens. The door latch mechanism that is managed automatically during pyrolyse can be actuated manually by the user in order to lock the oven door and prevent children from having free access to the oven. Hold the Time & Temp knob for about 3 seconds to lock/unlock the door manually.

Commands lock for children safety (non - pyro)

This is an additional safety functions available only in non pyrolytic ovens. Hold the Time & Temp knob for about 3 seconds to lock the control panel commands and prevent children from turning on the oven freely. Both knobs are disabled.

Buzzer volume

The buzzer volume can be set turning the Time & Temp knob left/right when the control is in

light mode. At any detents the buzzer sounds a double beep, selecting the volume out of three available levels. The buzzer must always be silent between 22:00 and 8:00.

Failure declarations and error codes

The control is continuously checking the status of the system. If an abnormal condition is detected for more than 1 minute, a failure occurs:

- The heaters and the other loads are disabled.
- The display shows a “E” letter followed by a numeric code that depends on the kind of failure.
- The control emits an acoustic warning signal.

To reset a failure declaration, first remove the cause of the failure then turn the selector to (ZERO) OFF.

Error Code Table

Error	Description
E1	Temperature sensor broken.
E2	Temperature sensor shorted.
E4	Temperature sensor circuit failure.
E8	Latch time-out overflow.
E16	Free.
E32	Free.
E64	Mode selector disconnected. Cannot be reset.
OTHER	Sum of error codes simultaneously detected.

Cooking mode table with preset, minimum, maximum temperatures (°C) and nominal power (Watt). Only some of the below cooking elements may be applicable to your oven.

N°	PRESET (°C)	T MIN(°C)	T MAX(°C)	HEATING ELEMENTS (W)	NAME
0					ZERO
1	##	##	##		LIGHT
2	80	50	100	400	KEEP WARM
3	210	50	250	2200	BAKE
4	190	50	250	2200	ECO-BAKE
5	210	50	250	1200	LOWER BAKE
6	##	##	##		DEFROST
7	190	50	250	1200	LOWER CONVECTION BAKE
8	190	50	250	2200	CONVECTION ROAST
9	190	50	250	2300	CONVECTION BAKE
10	230	50	250	2000	CONVECTION GRILL

11	230	50	250	2000	GRILL
12	230	50	250	2000	GRILL + TURNSPIT
13	230	50	250	3000	SUPER GRILL
14	475			2400	PYRO (THERMAL)
15	475			2400	PYRO

Door Locking System

Automatic door locking during pyrolytic cycle

For safety reasons, the door is locked automatically as soon as self-clean mode is selected. The door is also unlocked automatically when the clean time has expired but only after the temperature has fallen below the safety threshold.

NOTE

It is not possible to exclude the door locking device during self- cleaning i.e. manually unlock the door since the self-cleaning mode has the highest priority and overrides all other selections.

Oven lights

They turn on during all cooking activities but they are always disabled in self-clean.

Cleaning and Maintenance

Prior to taking any action for cleaning, make sure the apparatus is cut-out from the mains. It is recommended that the oven interior be frequently cleaned. In particular, it should be cleaned every time the grill is used to prevent excessive fouling of the oven interior that may generate fumes or odours during subsequent cooking. Abrasive detergents and steam cleaning equipment should not be used for cleaning.

WARNING

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.

Ovens provided with the hot air system are less subject to dirt inside.

Self-cleaning cycle (pyrolytic cycles)

Although it is not necessary to perform the cleaning operation each time the oven has been used, do not let the oven get too dirty.

NOTE: It is advisable to perform the pyrolytic cycle approximately 4 times yearly. This is only an approximate figure, which will vary depending on how often you use your oven.

Before performing self-cleaning, take out all accessories (grills, dishes, pans) to avoid damaging them, remove large cooking residues and then close the door ensuring that it is closed properly.

Please ensure that the door is cleaned thoroughly before the pyrolytic cycle is started.

WARNING

Ensure that the door is in the closed position before the self-cleaning cycle starts; otherwise automatic door locking will not be completed. See paragraphs that follow.

When the cycle is finished and the oven has COOLED COMPLETELY, remove the burned-off residues of the self-cleaning cycle with a damp cloth.

Oven Door Removal

WARNING

- The oven is cool and power to the oven has been turned off before removing the door. Failure to do so could result in electrical shock or burns.
- The oven door is heavy and fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.
- Grasp only the sides of the oven door. Do not grasp the handle as it may swing in your hand and cause damage or injury.
- Failure to grasp the oven door firmly and properly could result in personal injury or product damage.

To remove the oven door (See Fig. 6):

1. Open the door completely.
2. Lift up the hinge bracket (1) into the slot (2) on both sides
3. Hold the door firmly on both sides using both hands and close the door as far as it will go.
4. Whilst holding the door with both hands, force the door closed a little more and lift it out of the housing
5. Place the door in a convenient location.

To replace the oven door (See Fig. 6):

1. Insert the upper arms (3) of both hinges into the upper slots (6) and the lower arms (4) into the lower slots (7). The recesses (5) must hook on the lips (8)
2. Move the hinge brackets (1) back down into position.
3. Close and open the door slowly to assure that it is correctly and securely in place.

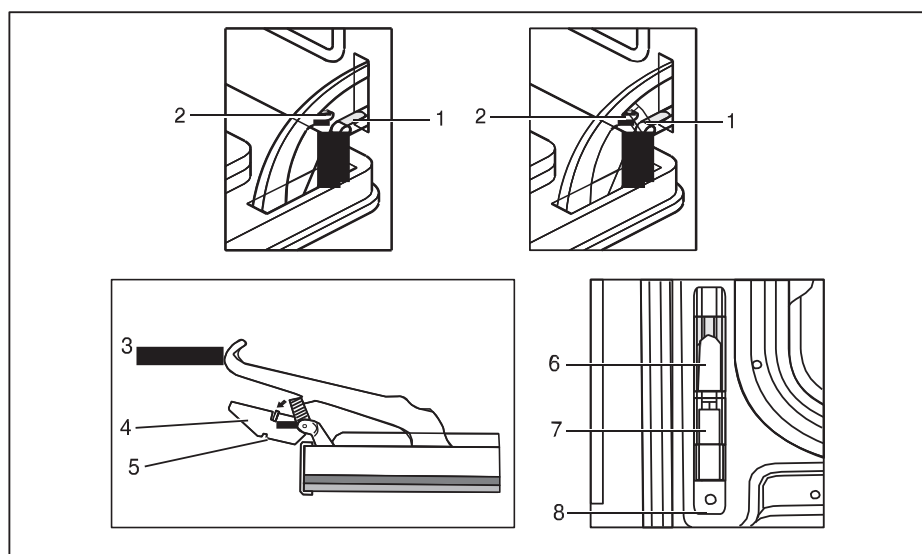


Fig. 6

Replacement of the oven light

WARNING

- The oven and lights are cool and power to the oven has been turned off before replacing the light bulb(s). Failure to do so could result in electrical shock or burns.
- The lenses must be in place when using the oven.
- The lenses serve to protect the light bulb from breaking.
- The lenses are made of glass. Handle carefully to avoid breakage. Broken glass could cause an injury.

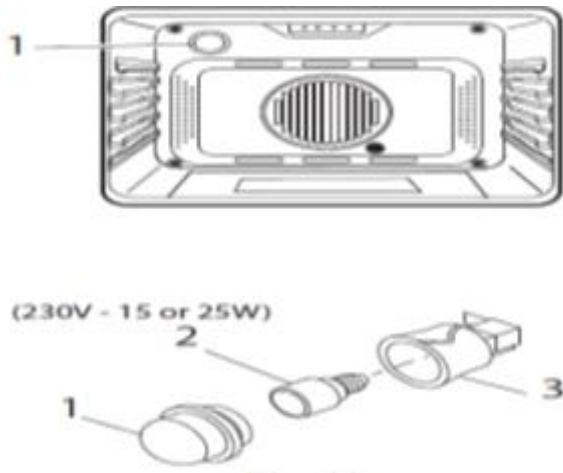


Fig.7

1. Turn off power at the main power supply (fuse or breaker box).
2. Remove the lens (1) by unscrewing it.
3. Remove the light bulb (2) from its socket (3).
4. Replace the bulb (2) with a new one. Avoid touching the bulb with fingers, as oils from hands can damage the bulb when it becomes hot.
5. Use one with the same Volt and Watt (see Fig. 7).
6. Screw the lens (1) back on.
7. Turn power back on at the main power supply (fuse or breaker box).

Guidance Temperature and time schedule for cooking

FOOD	Mode	Rack position (from the bottom)	Traditional cooking system		Hot-air cooking system	
			Temperature °C	Cooking time in minutes	Temperature °C	Cooking time in minutes
Pork, calf (roast) etc.		2nd	200 ÷ 225	100 ÷ 150	175 ÷ 180	90 ÷ 120
Filet, Roast beef		2nd	240 ÷ 250	40 ÷ 50	210 ÷ 225	20 ÷ 30
Poultry (goose, duck, turkey, chicken) whole (4)		1st	190 ÷ 240	150 ÷ 180	180 ÷ 225	60 ÷ 75
Chicken		2nd	225 ÷ 250	30 ÷ 45	210 ÷ 225	45 ÷ 60
Hamburger, Chop of Lamb, Chicken thighs		3th	200 ÷ 220	10 ÷ 20 for each side	180 ÷ 190	10 ÷ 15 for each side
Game (4)		1st	210 ÷ 230	80 ÷ 100	250	45 ÷ 60
Fish		1st	180 ÷ 190	35 ÷ 45	175 ÷ 180	35 ÷ 45
Cakes		1st	170 ÷ 200	40 ÷ 80	150 ÷ 170	35 ÷ 70
Biscuits		2nd	225	10 ÷ 20	170 ÷ 180	10 ÷ 15
Pizza		2nd	210 ÷ 240	15 ÷ 20	200 ÷ 210	10 ÷ 12
Pizza Multilevel		2nd & 3th or 2nd & 4th			200 ÷ 210	15 ÷ 20

WARNING

For hot-air cooking - Position of pans:

- For cooking on 1 plane make use on 2nd holder from the bottom
- For cooking on 2 planes make use of 2nd - 4th holders from the bottom
- For cooking on 3 planes make use of 2nd - 3th and 4th holders from the bottom
- The time depends of poultry dimension, (40 ÷ 45 mins for kg).

IMPORTANT

The cooking times are considered with oven preheated.

Cooking Recipes

Beef Wellington

Preheat oven to 180-190°C on Fan Assist or 200°C on Fan Forced

Ingredients:

2 tablespoons extra virgin olive oil
4 pieces of beef fillet (150g each)
2 tablespoons brandy
150g mushrooms, finely chopped
2 tablespoons chopped spring onion
4 sheets puff pastry
4 tablespoons fresh breadcrumbs
50g chicken liver pate- Optional
1 egg yolk, beaten, to brush

Method:

- Heat olive oil in frying pan over high heat, add beef fillet and sear quickly on both sides, pour brandy over beef and quickly light for flaming effect.
- Once extinguished transfer beef to plate lined with paper towel and set aside to cool.
- Heat remaining oil in pan and add mushrooms and spring onions. Cook over medium heat for 1-2 minutes.
- Lay out pastry sheets and sprinkle some breadcrumbs in the centre of each. Place the beef on top of pastry; the breadcrumbs absorb any excess juice. Top the beef with a slice of pate and some mushroom mixture.
- Fold up the pastry to enclose, and trim any excess. Press pastry edges together and garnish with any pastry trimmings.
- Brush with egg yolk and transfer to lightly greased oven tray.
- Bake in the oven for about 18 minutes or until the pastry is golden.

Berry and Ricotta Tart

Preheat oven 170-180 °C on Bottom Element and Fan.

Ingredients:

Pastry

125g butter, chilled and cubed

1 egg lightly beaten

1/3 cup icing sugar

½ cup ground almonds

1 ½ cup plain flour

Filling

200g fresh ricotta

½ cup cream

2 eggs

2/3 cup castor sugar

½ cup raspberries

½ cup blueberries

1 teaspoon vanilla extract

Method:

- Grease a 26cm tart tin
- Place flour, icing sugar, almonds and butter into a food processor and process until mixture just comes together. Alternately rub the butter into the dry ingredients until it resembles fine breadcrumbs, add egg and stir until the mixture comes together.
- Turn onto a floured surface and gather into a ball. Wrap in plastic wrap and refrigerate for 30 minutes.
- Roll out the pastry between two pieces of baking paper. Roll out to fit the base and sides of the tin. Trim away any excess pastry and refrigerate pastry case for 30 minutes.
- Mix ricotta, vanilla, egg, sugar and cream in a food processor until smooth.
- Fill chilled pastry case with ricotta mixture and sprinkle berries gently over filling.
- Place in preheated oven for 30-35 minutes
- Cool and dust with icing sugar to serve.

NOTE: Pastry will make enough for two cases. Either bake both cases and leave in an airtight container for up to a week, or freeze half the uncooked dough for up to two months.

Mediterranean Pizza

Preheat oven to 180' C on Fan Forced.

Method: Bake for 15-20 min

Ingredients:

1 uncooked Pizza Base	Marinated artichokes
2 tablespoons of pasta sauce	Kalamata olives
Chargrilled eggplant	Sundried tomatoes
Chargrilled capsicum	Zucchini diced
1 cup pizza cheese	Mushrooms sliced
2 tablespoons parmesan cheese	Onion diced
2 tablespoons fresh rosemary	Roma tomato diced

Method:

- Start with placing the sauce on base pizza and then add the cheese.
- Layer vegetables on the pizza base.
- Sprinkle cheese and herbs on top of the vegetables.
- Cook for approximately 15-20 minutes or until base is crisp and cheese has melted.
- Serve with fries or salad.

Spinach, Ricotta and Goats Cheese Muffins

Pre heat oven to 170°C on Fan Forced.

Ingredients:

30g butter
1 cup milk
70g baby spinach
1 ½ cups plain flour
1 tablespoon baking powder
1 tablespoon chopped rosemary
1 tablespoon chopped chives
1 garlic clove crushed
2 tablespoons parmesan cheese (finely grated)
150g goats cheese fetta
1 egg, lightly whisked
¼ cup olive oil
8 Cherry tomatoes
Salt and Pepper to taste

Method:

- Line a muffin tray with 8 muffin paper cup holders and lightly spray with cooking oil
- In a large bowl sift flour, bicarb-soda and baking powder together and set aside
- In a medium size fry pan, melt butter and add baby spinach, garlic, fresh herbs, salt and pepper and milk.
- Cook on a medium heat until baby spinach has wilted and set aside to cool, once cooled, blend spinach mixture until spinach leaves are finely chopped
- Mix ricotta, goats cheese and parmesan until combined.
- Add all cheeses, whisked egg, olive oil and spinach mixture to flour and stir until combined
- Fill muffin cups to ¾ full, slightly push a cherry tomato in the centre and place in oven for approximately 16 minutes
- Serve warm

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