

BLANCO

 Performance First

Instructions for the Use and Care and Installation of

BOSE752

MULTIFUNCTIONAL OVEN

Dear Customer

Thank you for choosing our product

This appliances is easy to use; Please read this hand book carefully before installing and using the oven, as you will find the correct instructions for the best installation, use and care of the product.

You will find that the clean lines and modern look of your Blanco oven blends in perfectly with your kitchen décor. It is easy to use and performs to a high standard.

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

Of course, we make every effort to ensure that our products meet all your requirements, and our Customer Relations Department is at your disposal, to answer all your questions and to listen to all your suggestions.

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

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

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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 unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- 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.
- 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 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.
- 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.

Do not install the product if it is damaged.

SPECIFICATION

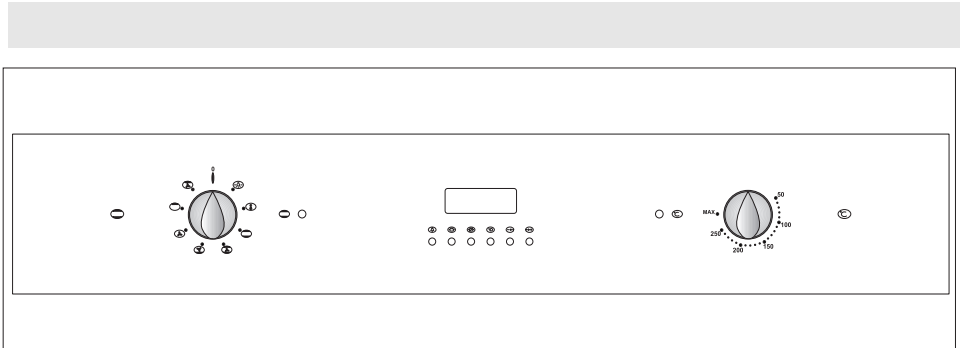
Electrical features

Input voltage	230-240 V 50 Hz
Grill element	2400 W
Upper element	1100 W
Lower element	1500 W
Circular element	2600 W
Lighting bulb	2 x 25 W
Oven fan	25 W
Cooling fan	20 W

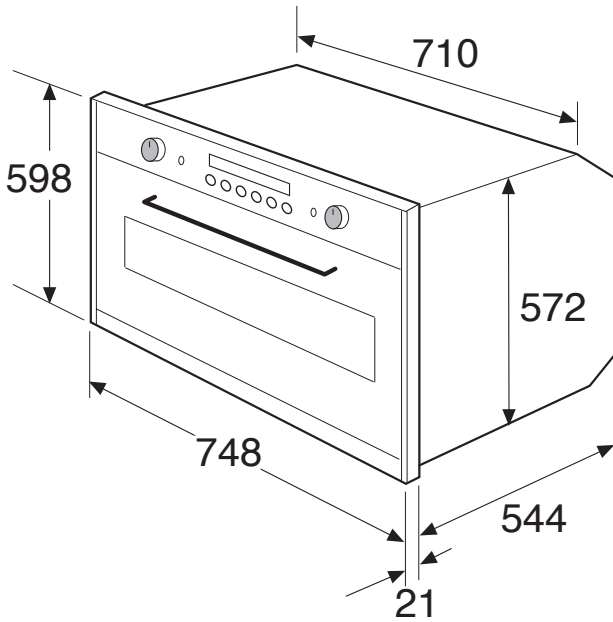
This appliance complies with EEC 89/336 specifications issued for the magnetic compatibility. For components coming in contact with foodstuffs, the appliance complies with EEC 89/109 specifications.

ELECTRICAL CONNECTION: The appliance is fitted with an Australian approved 15 Amp flexible cord and plug which must be connected to a correctly earthed socket outlet.

The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.



CABINETRY PREPARATION



CABINETRY MATERIALS MUST BE SUITABLE TO WITHSTAND TEMPERATURES UP TO 90°C

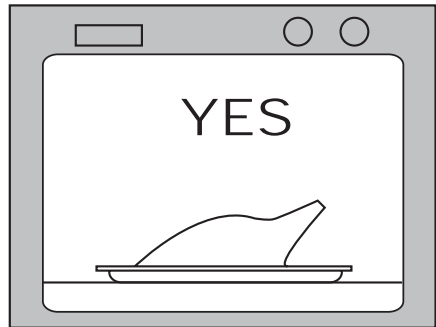
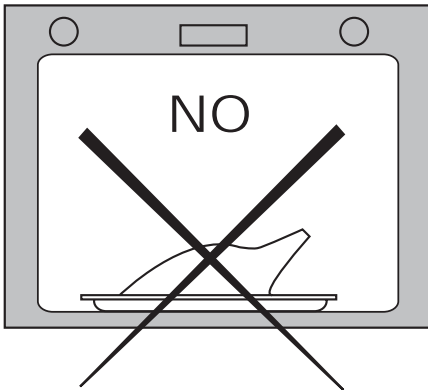
Important Notice to the User

The base element is concealed beneath the bottom of the oven to make the oven easier to clean and contribute to better access into the oven.

Because the element is concealed beneath the oven the following rules will need to be observed during cooking to ensure optimum performance from the oven.

DO NOT PLACE ALUMINIUM FOIL OR METAL OBJECTS ON THE BASE OF THE OVEN DURING COOKING.

Foil or dishes must never be placed on the base of the oven during cooking as the concentration of the direct and reflected heat will damage the enamel surface. Provisions of the warranty do not cover damage resulting from such use



NOTES FOR THE INSTALLATION

GENERAL INFORMATION

The appliance must be installed in accordance with all relevant codes laid down by Electrical Supply Authorities. The original installation and adjustment must be made by a licensed electrician.

ELECTRICAL CONNECTION

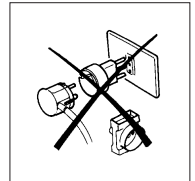
The appliances are provided with a three-pole feeding cable and work with alternate current and single-phase voltage indicated on the rating plate of the product and in the instruction manual and on the product. The grounding conductor of the cable is marked with the colours yellow/green.

CONNECTION OF THE FEEDING CABLE TO THE MAINS

Connect the feeding cable of the oven to a plug suitable for the load indicated on the rating plate of the product. In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with minimum opening between contacts of 3 mm (the grounding wire should not be interrupted by the switch).

Before connecting to the mains, make sure that:

- The electrical counter, the fuse, the feeding line and the socket are adequate to withstand the maximum load required (see rating plate).
- The supply system is regularly grounded, according to the regulations in force.
- The socket or the omnipolar switch can easily be reached after the installation of the oven.
- After carrying out the connection to the mains, check that the supplying cable does not come into contact with parts subject to heating.
- Never use reductions, shunts, adaptors which can cause overheating or burning.

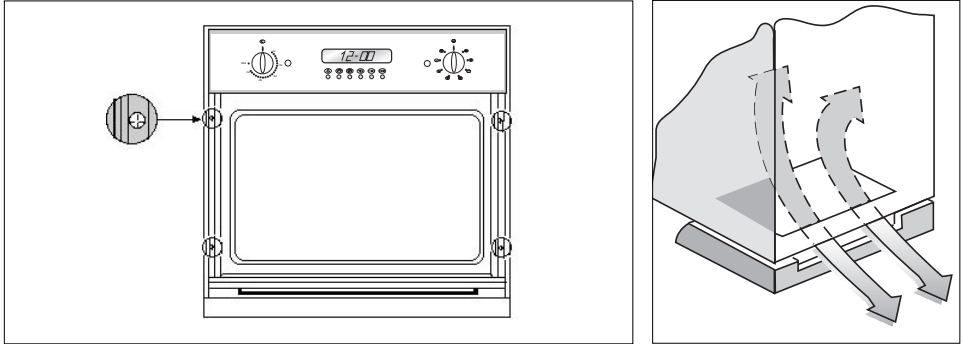


The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

NOTES FOR THE INSTALLATION

INSERTION AND ASSEMBLY

Insert the oven into the opening of the furniture, resting it on the base and pushing it as far as the edge of the side stanchions against the shoulder of the piece of furniture. For technical specification and installation dimensions please refer to pages 3 and 4.



- **Open the door and fix the oven with four wood screws to be screwed up through the holes in the side stanchions of the oven.**
- **The sides and the base surface where the oven is to be installed should be rebated as shown in figure to allow a safe air intake and a free air circulation around the oven, thus granting its good operation and avoiding damages to the furniture. Pay attention to fix the oven in an absolutely firm way, as above indicated.**

Once the electrical connection has been carried out, apply voltage to the oven only after installing it.

Before using the oven, we suggest to:

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

IMPORTANT: When running, the front side of the appliance gets quite hot. See that children do not get near the oven.

INSTRUCTIONS FOR USE

HEATING POSITIONS AND TEMPERATURE ADJUSTMENT

The knobs for the selector and the thermostat controls allow you to select the various cooking temperatures most suitable for the products to be cooked.

The oven door must be closed.



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



DEFROST

The oven-fan is operated; by stirring the cold air inside the oven, it aids in quick defrosting of frozen products. No heating elements are operated.



TRADITIONAL

Upper and lower heating elements operated; temperature adjustable from 50°C to MAX on the thermostat. Suitable for cooking meats, poultry and cakes that require long slow cooking. It is advisable to pre-heat the oven.



FAN ASSIST

Upper and lower heating elements and the oven-fan operated; temperature adjustable from 50°C to MAX on the thermostat. A continuous circulation of warm air is created. Suitable to use when cooking on multiple shelves.



BOTTOM ELEMENT + FAN

Lower heating element and the oven-fan operated; temperature adjustable from 50°C to MAX on the thermostat.



FAN FORCED

The circular heating element and fan come into operation and the heat is spread evenly to all shelf positions. Various types of food can be cooked on different shelves, naturally with the appropriate cooking times. The oven must be preheated before the foods are placed inside. Fan mode provides optimum results with: most cakes, large quantities of foods and cooking various dishes simultaneously. To operate, select Fan Forced function along with the temperature.



GRILL

Grill Element - Use for toasting and melting cheese or browning. No longer than 5 minutes cooking time. To operate, select Full Grill Function along with the temperature.



FAN GRILL







Grill Element and Fan. Use for grilling meats, vegetables and poultry. Preheat oven, place food on grill rack in baking tray and place in the middle of the oven.

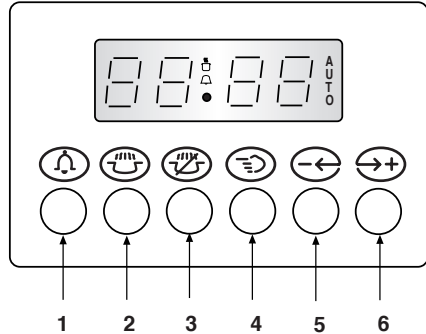
The oven door must be closed for all cooking methods

INSTRUCTIONS FOR USE

PROGRAMMING THE OVEN




The figure shows the keys, the pilot lights for all the functions and the programmer display.

- (1)  Setting and displaying the minute counter - Timer
- (2)  Setting and displaying the cooking time - Timer
- (3)  Setting and displaying the end of the cooking time
- (4)  Manual operation
- (5)  Setting the times - Decrease
- (6)  Setting the times - Increase



Indicator Lights for the Time Functions

When the indicator lights are on the appliance is operating, as follows.

-  General operation
-  Automatic programme
-  Minute minder

Setting the Timer

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

To set the time of day

Press keys (1) and (2) at the same, and set the actual time, by pressing keys (-) and (+) within 4 seconds. The oven remains in manual operation and can be used without any programming.

Important Information

- Between 22.00 hrs and 6.00 hrs the display intensity is automatically dimmed.
- If the acoustic signal is not disconnected (as per subsequent instructions), it cuts off after 2 minutes.

INSTRUCTIONS FOR USE

- Any programming described below is activated after approximately 4 seconds from the pre-setting.
- 23 hrs and 59 minutes is the maximum programmed time. Any and all programmed settings are erased when there is a power cut or supply failure. When power is restored the display flashes and shows 0.00. To reset the programmer set both the actual time and the programme again.

Automatic Operation

The oven can be programmed to switch on and off automatically.

To do this proceed as follows:

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

The actual time reappears and pilot light (AUTO) remains ON, when the cooking process starts, pilot light (A) will remain on. The cooking time left can be controlled by pressing key (2), or the time can be changed by repeating the same procedure.

Reset the cooking time to 0.00 to erase the preset programme, and when the actual time reappears, press key (4) to reset the manual function. Once the cooking process is over the acoustic signal goes off and the oven automatically switched off. Press one of the keys from (1) to (4) to return the programmer to the manual function.

Semi-automatic Operation (Setting the end of cooking time)

The oven can be programmed to switch off automatically.

To do this proceed as follows:

1. Select the required function and temperature using the cooking function selector and the thermostat dial.
2. Press key (2) and set the cooking time by pressing keys (-) and (+) within the next 4 seconds. The actual time reappears and pilot lights (A) and (AUTO) remain ON.

The cooking time left can be checked by pressing key (2), or the time can be changed by repeating the same procedure.

To erase the pre-set programme, reset the cooking time to 0.00, when the actual time reappears, press key (4) to reset to manual function.

Once the cooking programme is complete, the acoustic signal will sound and the oven is automatically switched off. Press one of the keys from (1) to (4) to switch off the acoustic signal. Press key (4) to return the programmer to the manual function.

INSTRUCTIONS FOR USE

Minute minder

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

Manual Operation

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

SAFETY LOCK FOR CHILDREN

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

Lock running:

- press both switches (1) (2) at same time for about 10 seconds
- the display shows "ON"; release the switches
- press switch (+); the display shows "OF" and the symbol "..key.."

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

Lock deactivation:

- press both switches (1) (2) at same time for about 10 seconds
- the display shows "OF"; release the switches
- press switch (+); the display shows "ON"

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

PILOT LIGHT FOR THE THERMOSTAT



It comes on any time the thermostat settles the cooking temperature inside the oven and it is switched off when the oven reaches the preset temperature.

PILOT LIGHT FOR THE OPERATION



It signals that the appliance is powered and stays on in all working positions.

SAFETY THERMOSTAT

Cuts out the electric supply for preventing possible overheating when the appliance is not correctly used. In this case, wait for the oven to cool down before using it again. On the other hand, if a fault is present on the appliance's components, we advise calling the Technical Assistance Service.

COOLING FAN

The cooling fan task is to cool down the control panel, the knobs and the inside elements of the oven. The air flow comes out from both the control panel and oven door. The fan is automatically connected and disconnected when the oven is switched on or off.

INSTRUCTIONS FOR COOKING

OVEN COOKING

The oven door must be closed for all cooking methods

It is necessary to pre-heat the oven to the preset cooking temperature. Only very fat meat can be placed into a cold oven. To minimise food splashes into the oven (which can sometimes produce smoke) deep baking dishes are recommended.

Practical hints to save energy

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

General Advice

The oven offers various kinds of heating:

- Traditional heating for the cooking of special roasts that require slow cooking.
- Fan forced - for cooking cakes, biscuits and similar.
- If the fan forced cooking is chosen, you can put your roast meat (as an example) on various shelf positions. You can also cook multiple dishes in the oven at the same time to help save energy.

INSTRUCTIONS FOR COOKING

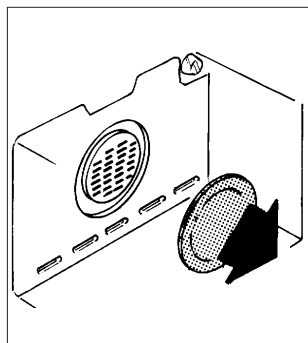
PROTECTION FILTER OF THE OVEN FAN

During the cooking of fatty products, to avoid that too much fat residue striking the fan, the filter should be placed in the oven before use. When the cooking is finished and the oven cools, remove the filter and wash it carefully.

Installing the Filter

Mount the filter leaning it against the rear wall at the same level of the fan, then push the filter downwards. Reverse this operation to remove the filter.

ATTENTION: The filter should only be used when cooking of "fatty" foods. Better cooking results for non fatty foods will be achieved without the filter installed.



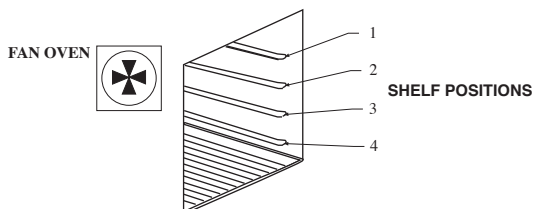
REMARK:

- For beef, veal, pork and turkey roasts-with bones or rolled, add about 20 minutes to the times shown in the table.
- The times indicated in the table refer to the cooking of one product only; for more than one product, the cooking times should be increased by 5 - 10 minutes.

TABLE OF COOKING TIMES

The table below provides indicative shelf positions for use with your oven. Please note, the temperature and cooking times are indicative only. According to different cooking habits, it may be necessary to make further modifications. Add to the below-mentioned times about 15 minutes for preheating.

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



CLEANING AND MAINTENANCE

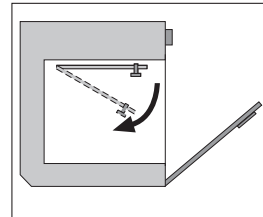
Caution: before any operation, disconnect electrically the oven.

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 use. Once the oven is cold, you will be able to easily remove the fat deposits by means of a sponge or a cloth damp with warm soapy water and eventually a detergent to be found on the market. Never use abrasive cloths or sponges, that could irreparably damage the enamel. On white ovens even the parts of the control panel such as handgrip and knob have to be cleaned each time because they may become yellow due to the emissions of fat vapours. After the use, rinse thoroughly with water the parts in stainless steel and dry them with a soft cloth or with a bockskin. In case of persistent stain, use the normal non-abrasive cleaning agents or one of the specific products for stainless steel or some warm vinegar. Clean the door glass only with warm water, avoiding the use of rough cloths.

Ovens with facility to lower grill for cleaning purposes

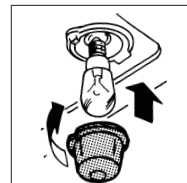
- 1 Warning: ensure that all controls are in the "OFF" position and wait for the grill element to cool.
- 2 Support the front of the grill element while you remove the knurled screw retaining the element.
- 3 Lower the front of the element carefully to the rest position.
- 4 When cleaning the oven take care to not apply any forces to the grill element
- 5 When the cleaning is complete, carefully remove any cleaning chemicals and water from the grill element.
- 6 Carefully raise the front of the element into position and secure with the knurled screw.



NEVER USE THE OVEN WITH THE GRILL ELEMENT HANGING DOWN!

Replacing the oven bulb

Once the oven has been electrically disconnected, unscrew the glass protection cap and the bulb, replacing it with another one suitable for high temperatures (300°C / E14). Reassemble the glass cap and reconnect the oven.

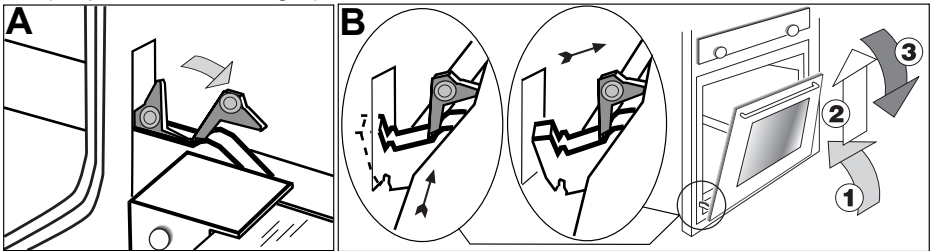


CLEANING AND MAINTENANCE

Cleaning the oven door

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

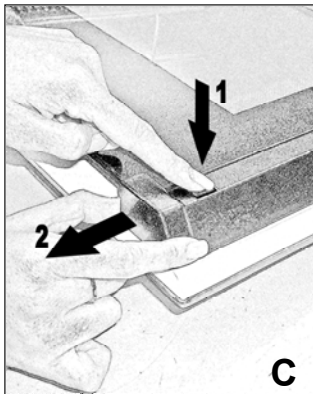
1. Set the oven door wide open.
2. Lift the hinge jumpers with your thumb and index fingers, then turn them fully outwards to the end of stroke (Fig.A).
3. Turn the door towards the closure position and lay it on the jumpers: in this way the hinge's spring is blocked. By fully closing the door the hinges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



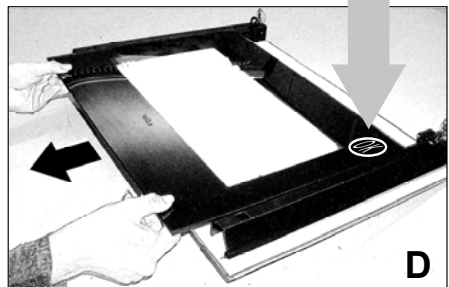
Re-assemble the door by carrying-out the aforesaid operations in the opposite order.

Disassembling of the door glasses

To facilitate the cleaning, after having removed the door from the oven, you can proceed with the disassembly of the glass. Release the two upper blocks (picture C) so that the glass can be removed (picture D). After the cleaning you should reassemble the glass, replace the blocks and lock into position. Check that all components have been assembled correctly and then you can re-assemble the door onto the oven.



Please keep the **OK** symbol below on the right.



CLEANING AND MAINTENANCE

Care of Catalytic Liners. (If your oven has had these fitted)

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.

Slight discolouration and polishing of the Catalytic surface may occur in time.

This does not affect the Catalytic properties in any way.

15 amp plug



BLANCO

made in Germany



