



Instruction Manual for
Blanco 90cm
Freestanding Induction
Cooker
FI905X

Dear Customer,

Thank you for buying a **BLANCO Freestanding Cooker**.

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 Freestanding Cooker** 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 ovens, cooktops, rangehoods, dishwashers, microwaves, sinks and taps. There are models to complement your new **Blanco Freestanding Cooker**.

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.

READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

Due to continual product development, Blanco reserves the right to alter specifications or appearances without notice.



DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOK

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE

DISPOSAL INFORMATION

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

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PRODUCT DESCRIPTION

90cm Freestanding Induction cooker

The following is a brief overview of all features that are evident in this product.

- Square stainless steel design
- 5 zones as follows:
 - Rear zones right and central – 2300W, booster 3000W
 - Front zones left and right – 1100W, booster 1400W
 - Rear zone left – 1400W, booster 2000W
- Triple glazed thermo - reflective door
- Removable inner glass and door
- Extendable telescopic runners x 2
- Catalytic self-cleaning liners – rear and sides
- Fully programmable touch control timer
- Single welded energy efficient cavity
- 11 functions: Pre- heating, Top and bottom elements, Bottom element only, Top element only, Full grill, Full grill with fan, Fan assisted, Fan forced, Bottom element with fan, Light, Defrost
- 4 shelves/rack levels
- Removable oven roof
- Ceramic hob
- Heat return on all 5 zones
- Inbuilt safety features including temperature limiter, Pot detection and hot surface indicators
- Storage compartment
- Adjustable feet
- Included accessories:
 - 2 x safety anti tip shelves
 - 1 x baking tray
 - 1 x grill insert
 - Splashback
 - Stainless steel kick plate

INSTALLER TECHNICAL INFORMATION

Installation measurements

The product dimensions of this freestanding cooker are as follows:

895 W/L x 870- 940 H x 600 D mm

Please note that the stainless steel legs are adjustable from a height of 150 mm to 185 mm.

If the kick plate is placed on the freestanding cooker the product will require being at a height of 895 mm. This is the only way the kick plate will fit.

Please read this entire section to ensure that the cooker is installed safely and correctly and please measure the actual product before cutting out for installation.

ATTENTION: Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot

WARNING: TO BE INSTALLED BY AN AUTHORISED PERSON

WARNING: THIS APPLIANCE HAS BEEN DESIGNED FOR DOMESTIC USE ONLY

WARNING: Young children should be supervised to ensure that they do not play with the appliance.

INSTALLING THE APPLIANCE

After having removed the various loose parts from the internal and external packing, make sure that the cooker is not damaged. In case of doubt, do not use the appliance and contact a skilled person.

WARNING: Keep all the dangerous packing parts (polystyrene foam, bags, cardboard, staples, etc.) away from children.

The cooker can be installed separately, as a freestanding unit, or between kitchen units or between a kitchen unit and the wall.

This appliance is not connected to devices which exhaust combustion products.

Special attention must be focused on the prescriptions described below regarding room aeration and ventilation. Any hanging cabinets installed above the work surface must be located at a distance of no less than 700 mm. (Fig. 1)

Any walls of the adjacent furniture pieces and the wall behind the cooker must be made with heat-resistant material that can withstand a minimum temperature of over 75°C.

WARNING: During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

WARNING: Where this appliance is installed in a Marine craft or in Caravans, it shall NOT be used as a space heater.

WARNING: In order to prevent accidental tipping of the appliance, for example by a child climbing on to the oven door, the stabilizing means must be installed according to these instructions.

WARNING: DO NOT MODIFY THIS APPLIANCE.

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 supervision or instruction concerning use of the appliance by a responsible person for their safety.

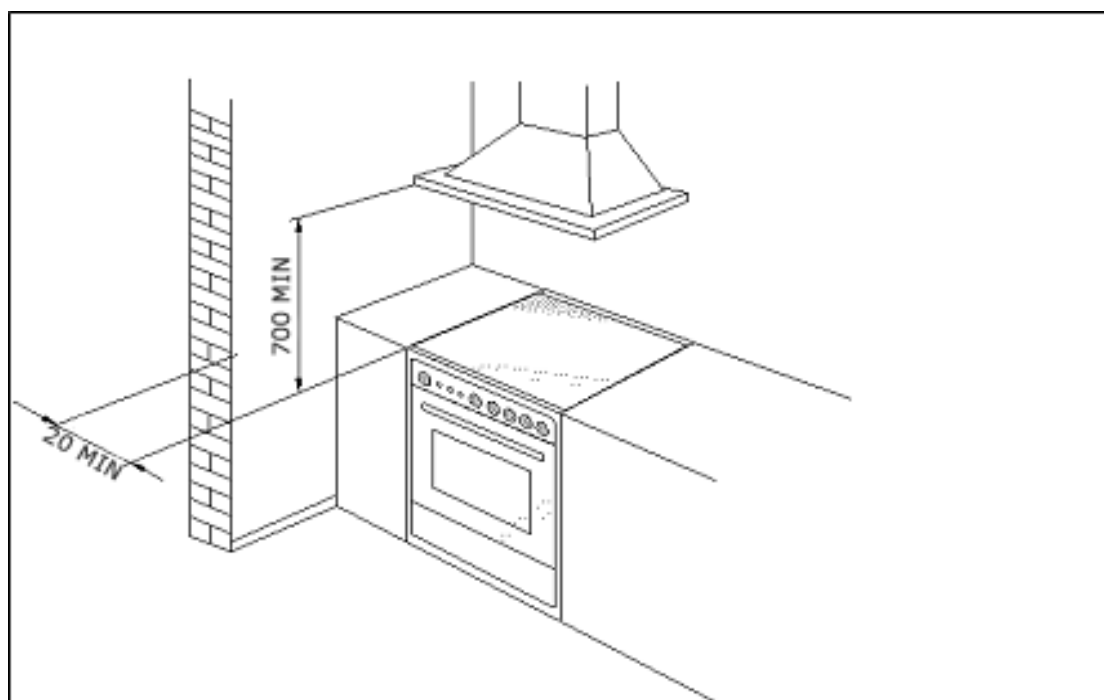


FIG. 1

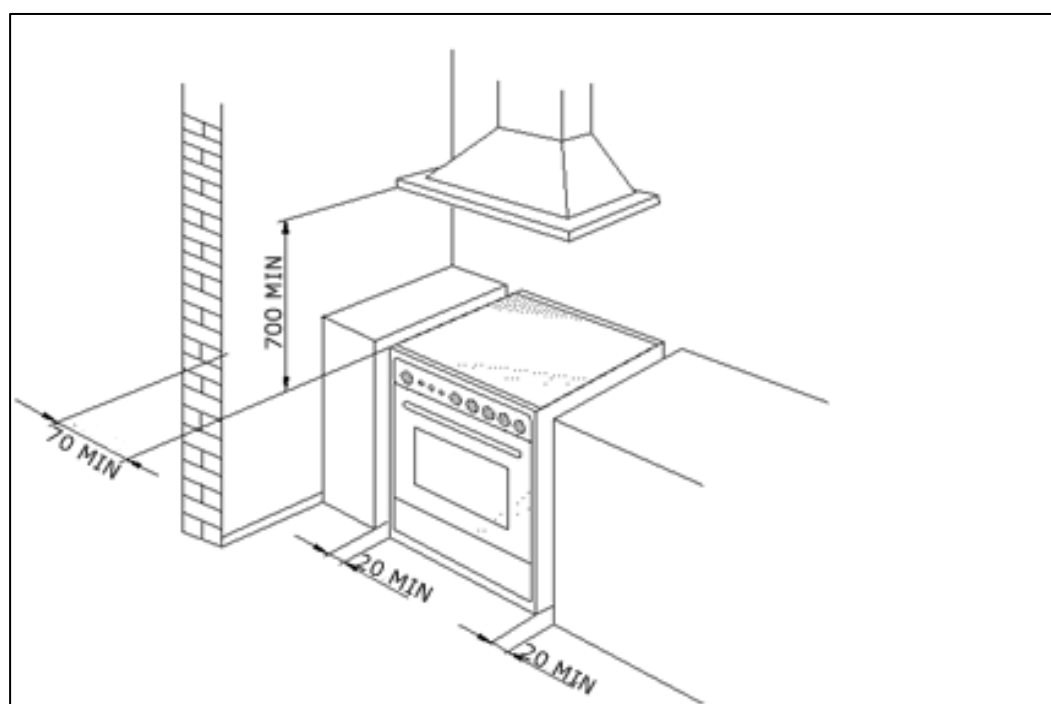


FIG. 2

ROOM VENTILATION

To ensure that the appliance operates correctly, the room where it is installed must be continuously ventilated. The room volume should not be less than 25m³ and the quantity of air needed should be based on the regular combustion of gas and on the ventilation of the room. Natural air will flow through permanent openings in the walls of the room to be ventilated. These openings will be connected with the outside environment and should have a minimum cross-section defined by the current national standards regarding room ventilation (Fig. 3).

These openings should be built so that they cannot be clogged.

Indirect ventilation is also permitted by taking air from the rooms adjacent to the one to be ventilated.

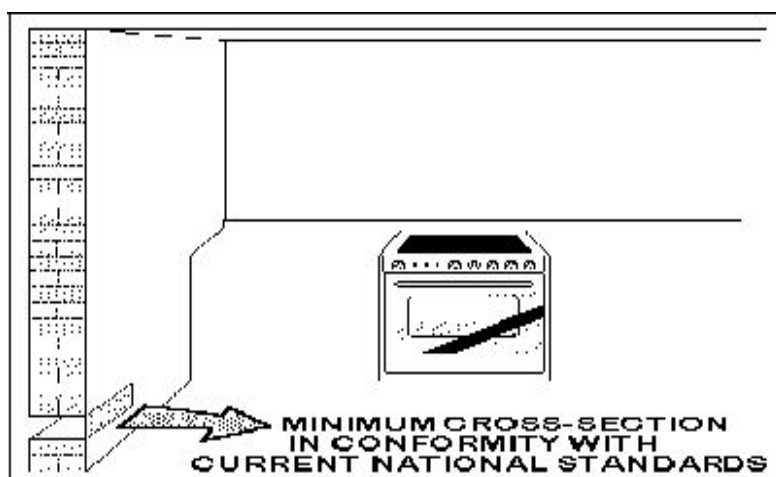


Fig. 3

LOCATION AND AERATION

Gas cooking appliances must always evacuate the combustion products by means of hoods connected to chimneys, flues or directly outside (Fig. 4). If a hood cannot be installed, it is possible to use a fan installed on a window or directly facing outdoors, to be operated together with the appliance (Fig. 5), provided that there is strict compliance with the ventilation regulations.

Fig. 4

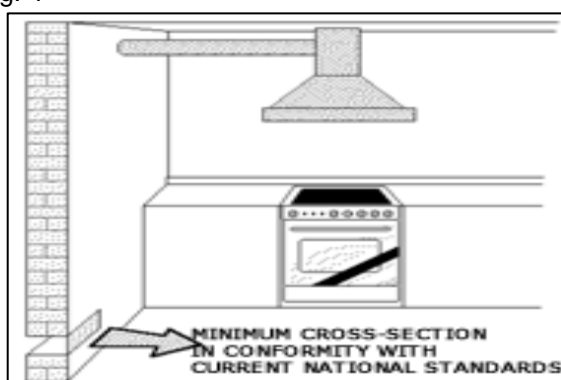
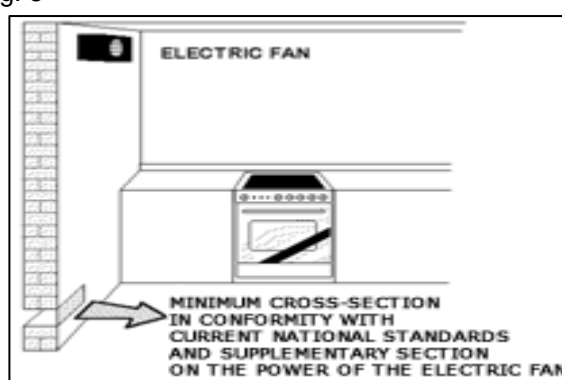


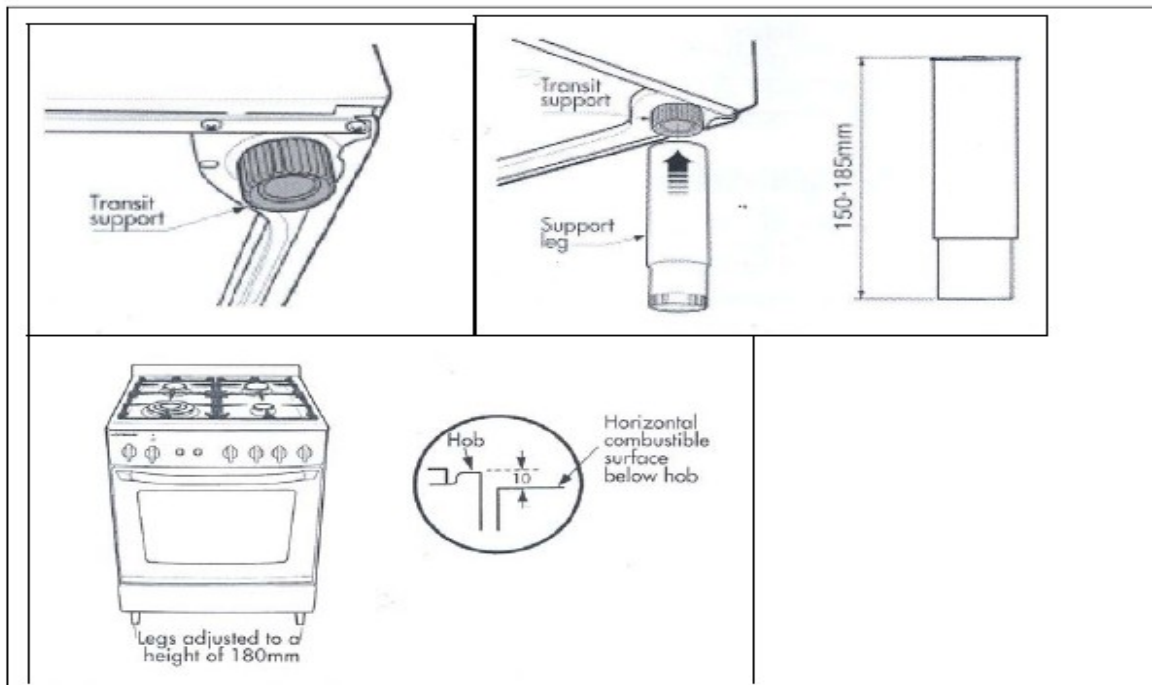
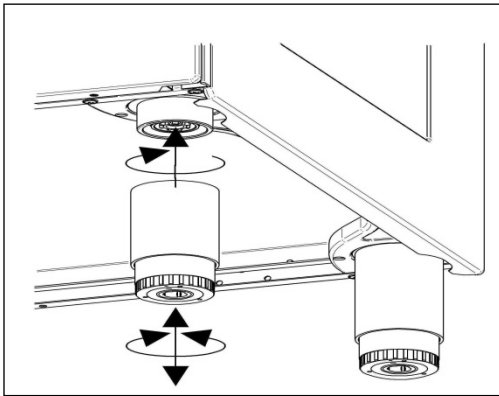
Fig. 5



HEIGHT ADJUSTABLE LEGS

Legs are packed in the top box.

Legs should be installed with the appliance being near the location of final installation, they are not secure for long transport. After unpacking the range, raise it about a foot to insert the legs in their bases assembled on the lower part of the cooker and lower the range gently to keep any undue strain from legs and mounting hardware. It is recommended to use a pallet or lift jack instead of tilting the unit. Tilting the unit or dragging may easily break the legs.

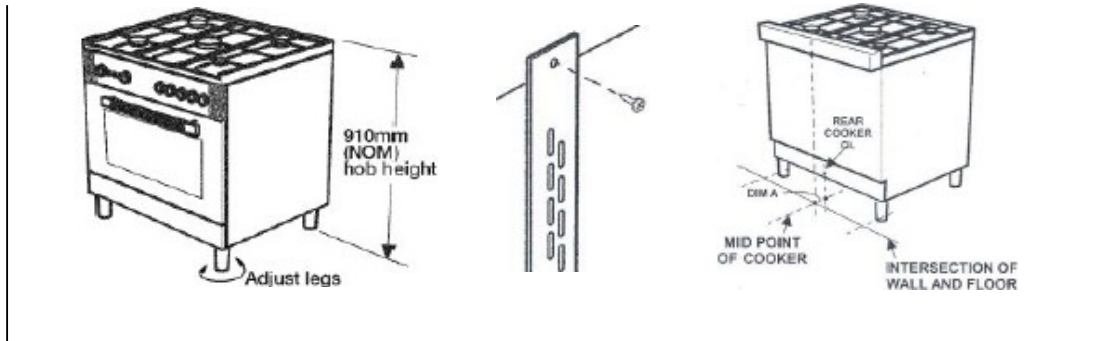


If the legs are not used and the cooker is mounted onto a plinth, fit transit legs to allow for clearance. Once legs are adjusted to a nominal cooker height of 910 mm, fit the anti-tilt restraint bracket.

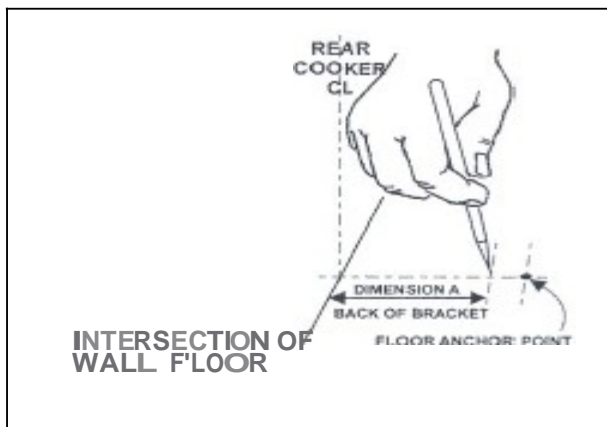
ANTI - TILT SYSTEM

The appliance must be installed using the anti-tipping system provided.

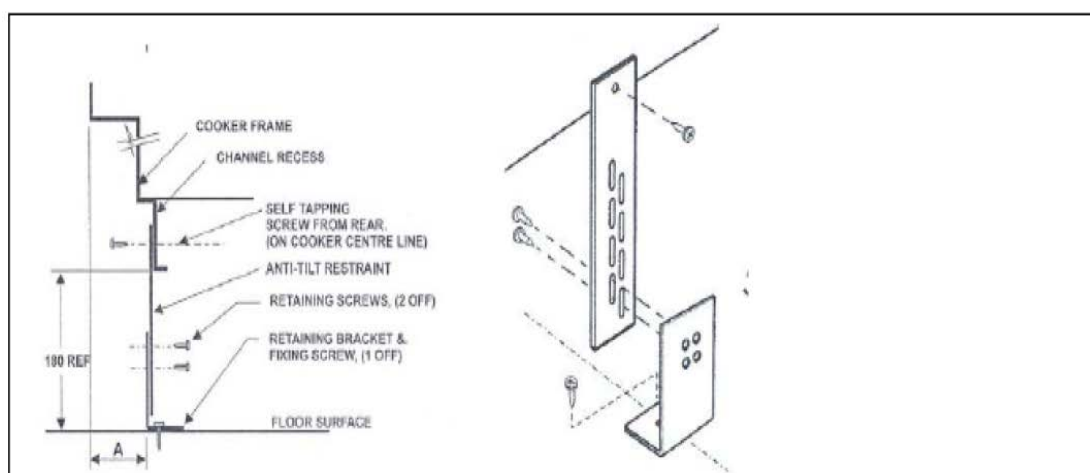
1. Fit flat strap to rear of cooker at the center point on lower edge using supplied screws.



2. Mark center position of the cooker installed position on floor.

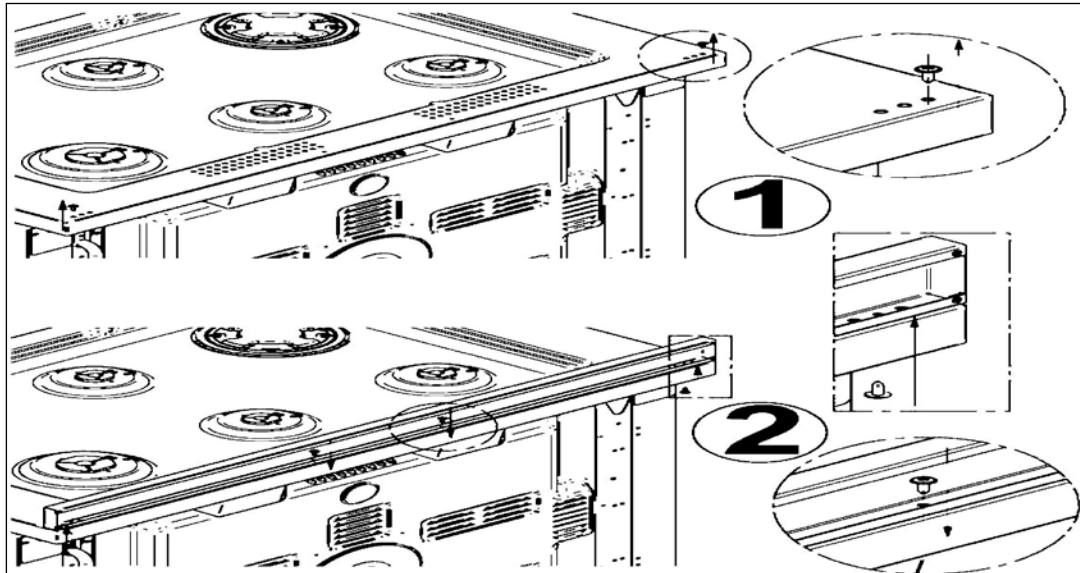


3. Measure from rear most point hob to mount point of strap. (Dimension A), then using Dimension A mark back edge of the bracket on center line. Use bracket to mark fixing point.



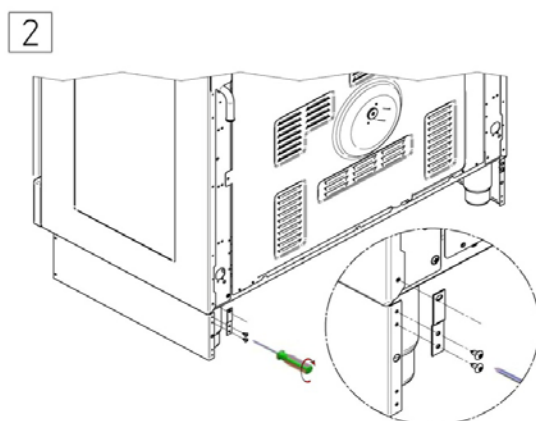
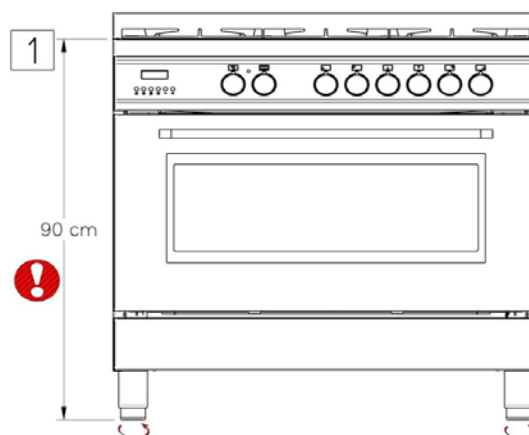
BACKGUARD INSTALLATION INSTRUCTION

Remove the 2 screws that secure the work plan at the rear as shown in below drawing. Arrange the backslash and secure it to the bottom side with two screws removed. Further secure the Central upstand with the screws supplied with the kit.



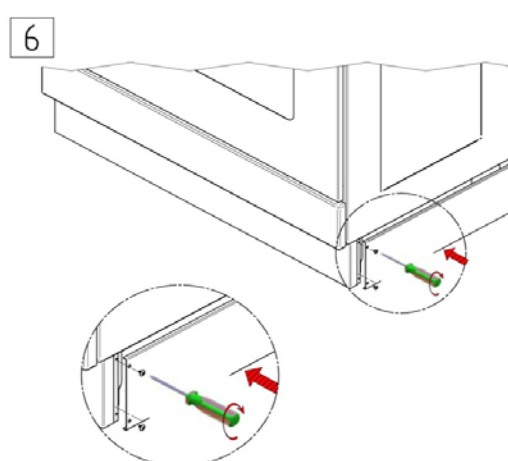
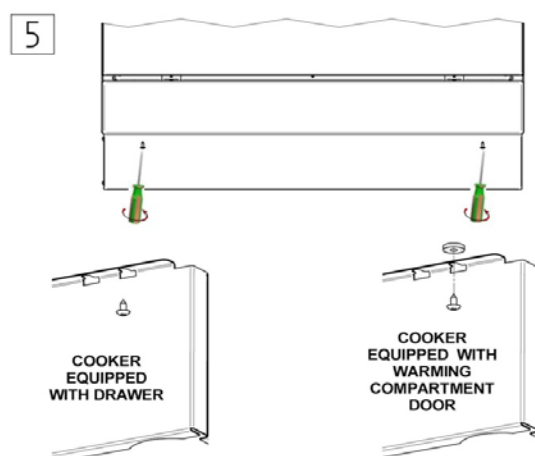
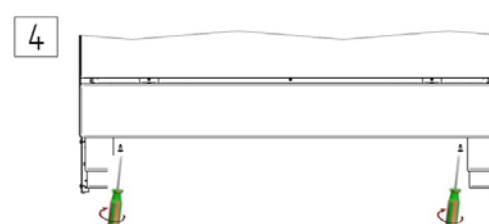
KICK PLATE INSTALLATION

ASSEMBLY INSTRUCTION FOR TOE KICK PANEL



3

LOCATE THE COOKER AND FIX ANTI-TILT BRACKET



APPLIANCE ELECTRIC CONNECTION

WARNING: The electric connection must comply with the current legal standards and regulations.

Before making the connection, check that:

- The system electrical rating and the current outlets are adequate for the maximum power output of the appliance (see the label applied to the bottom of the casing).
- The outlet or the system is equipped with an efficient ground connection in accordance with the current legal standards and regulations. The company will not be responsible for the non-compliance with these instructions.

When the connection to the power supply network is made using an outlet:

- If the power cord is supplied without a plug, apply a standard plug that is suitable for the load indicated on the label. Connect the wires according to the diagram shown in FIG.6 and check that:

Letter L (phase) = brown wire;

Letter N (neutral) = blue wire;

Ground symbol \perp = green-yellow wire;

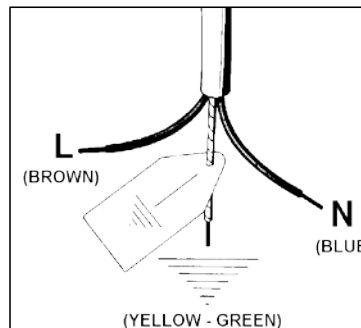


Fig6.

- The power cord must be positioned so that temperature of 75° C will not be reached at any point.
- Do not use reductions, adapters or splitters as they might cause false contacts and lead to dangerous overheating.

When the connection is made directly to the electric network:

- Use a device that ensures disconnection from the mains in which the contacts are opened to a distance that permits complete disconnection according to the conditions for over-voltage category III.
- Remember that the ground wire must not be interrupted by the circuit-breaker.
- As an alternative, the electric connection can also be protected by a high-sensitivity residual current circuit-breaker.
- It is highly recommended to attach the special green-yellow ground wire to an efficient ground system.

WARNING: If the power cord is replaced, the ground wire (yellow-green) connected to the terminal, should be longer than the other wires by about 2 cm.

WARNING: the power cord must at all times be replaced by qualified personnel.

TABLE NO. 1: TYPES OF POWER CORDS

Work surface Operation	Oven operation	Cross section			
		230V ~	230V 3~	400V 2N~	400V 3N~
Only gas burner	Gas oven / Gas grill	3 x 0.75mm ²	-	-	-
	Gas oven / Electric grill	3 x 1mm ²	-	-	-
	Electric Oven	3 x 1mm ² (MH) 3x1,5mm ² (MX /M9)	-	-	-
	Ventilated Electric Oven	3 x 1,5mm ²	-	-	-
Gas burner + 1 hot plate	Gas oven / Gas grill	3 x 1mm ²	-	-	-
	Gas oven / Electric grill	3 x 1,5mm ² (MH) 3x2,5mm ² (MX /M9)	-	-	-
	Electric Oven	3x1,5mm ² (MH) 3x2,5mm ² (MX /M9)	-	-	-
	Ventilated Electric Oven	3x2,5mm ²	-	-	-
Gas burner + 2 hot plate	Electric Oven	3x2,5mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²
	Ventilated Electric Oven	3x2,5mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²
4 hot plate	Electric Oven	3x2,5mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²
	Ventilated Electric Oven	3x2,5mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²
Ceran	Electric Oven	3x2,5mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²
	Ventilated Electric Oven	3x4mm ²	4x1,5mm ²	4x1,5mm ²	5x1,5mm ²

THREE-PHASE ELECTRIC CONNECTION

The cookers that can also be connected to three-phase systems normally are factory built for the single-phase 230V connection and are supplied with a power cord. Based on the connection system used, install the power cord type indicated in table No.1.

To use the selected connection system change the jumpers on the terminal strip as indicated in the diagram below. (Fig.7)

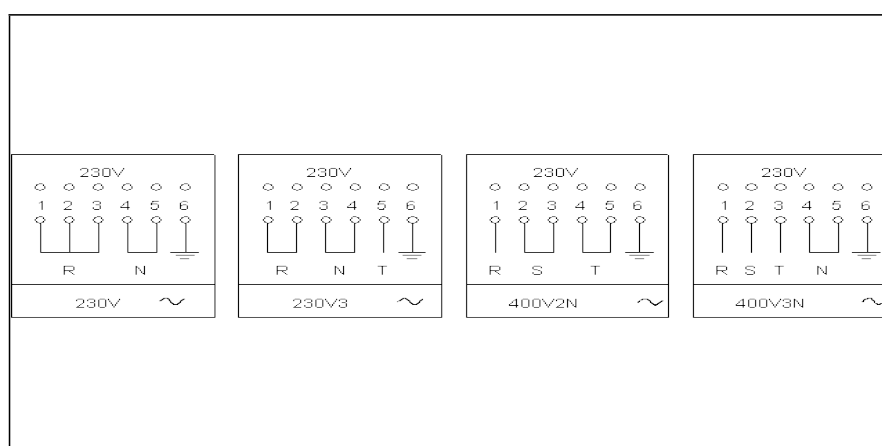


Fig. 7

ATTENTION: This appliance is not intended to be operated by means of external timer or separate remote control system.

APPLIANCE MAINTENANCE

ATTENTION: IMPORTANT WARNINGS

- **For cookers resting on a base**
ATTENTION: If the cooker rests on a base, take the measures necessary to prevent the cooker from sliding along the support base.
- **For cookers with electric ovens**
ATTENTION: The unit becomes hot during use. Do not touch the heating elements inside the oven.
- **For cookers with electric ovens**
ATTENTION: The accessible parts can become hot during use. Keep children away from the appliance.
- **For the food warmer compartment (or drop leaf in our case)**
ATTENTION: The internal parts of the food warmer can become hot during use.
- **For glass doors**
ATTENTION: Do not use harsh abrasive cleaning products or metal spatulas with sharp edges to clean the oven door's glass since this could scratch the surface and the glass could break.

WARNING: Do not use steam cleaners to clean the appliance.

WARNING: DO NOT MODIFY THIS APPLIANCE

WARNING - Accessible parts will become hot when in use. To avoid burns young children should be kept away.

WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock

REPLACING PARTS

Before performing any maintenance operations, disconnect the appliance from the electricity network.

To replace parts such as knobs and burners, just remove them from the seats without disassembling any part of the cooker.

To replace the oven bulb, just unscrew the protection cap that projects out inside the oven. (Fig.8)

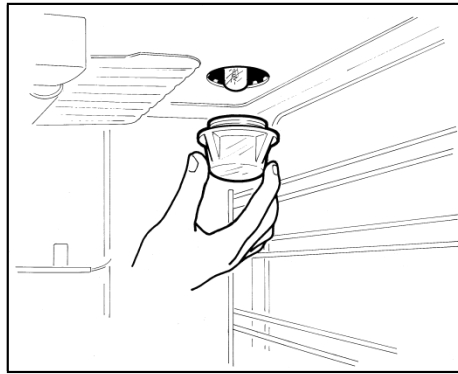


Fig. 8

WARNING: Before replacing the bulb, disconnect the appliance from the electric power supply.

WARNING: The power cord supplied with the appliance is connected to the appliance with an X type connection (in compliance with standards AS/NZS 60335-1, AS/NZS 60335-2-6 and subsequent amendments) for which it can be installed without the use of special tools, with the same type of cord as the one installed.

If the power cord becomes worn or damaged, replace it based on the information reported in table 1.

WARNING: If the power cord is replaced, the installer shall ensure that the ground cable is longer than the phase cables and also should comply with the warnings regarding the electric connection.

USE AND MAINTENANCE INFORMATION

USING THE INDUCTION HOB

HOB CONTROL KNOB

On the control panel, small symbols show the function of each knob or key. Here as follows are the several controls that a cooker can have:



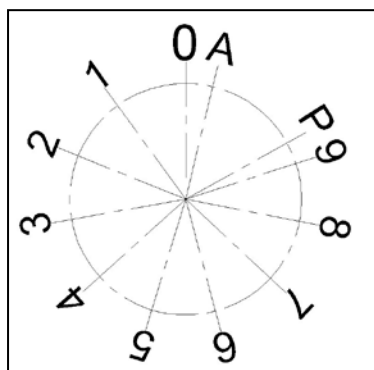
These symbols show the disposition of induction zone on the worktop, the full dot identifies the zone in object (in this case the front left zone).



This symbol shows the running of the oven (9 positions switch).



This symbol shows the electric thermostat for electric oven .



There are 5 cooking zone and there is a knob that applies and works each individual zone. These knobs provide control of the ceramic hob's cooking zones. These knobs look similar to the above image.

The zone it controls is shown above each knob. Turn the knob to the right to set the zone's operating power; the settings range from a minimum of 1 to a maximum of 9. See above drawing.

The working power is shown by a display on the hob.

Heating accelerator - A

Each cooking zone is equipped with a heating accelerator.

This system allows the zone to be operated at peak power for a time proportional to the heating power selected.

To start the heating accelerator, turn the knob to the left, select setting "A" and then release. The letter "A" will appear on the display on the hob.

You now have 3 seconds to select the heating setting of your choice. Once a setting between 1 and 9 has been selected, "A" and the chosen setting will flash in alternation on the display. '

While the heating accelerator is in operation, the heating level can be increased at any time. The "full power" time will be modified accordingly. If the power is reduced by turning the knob anticlockwise, option "A" is automatically deactivated.

Power Function - P

The power function allows the user to operate each heating zone continuously at the maximum power for a time of no more than 10 minutes. This function can be used, for example, to bring a large amount of water to the boil in a hurry, or to turn up the heat under meat.

Turn the knob clockwise and set heating level 9, then use the knob to set the "P" position and release it. "P" appears on the corresponding zone display.

After 10 minutes, the power is reduced automatically, the knob returns to the 9 setting and the "P" disappears.

However, the power function can be turned off at any time by reducing the heating level. .

When the power function is selected for one heating zone (e.g. the left front zone), the power absorbed by the second zone (Left rear zone) might be reduced to supply the maximum available energy to the first zone.

Consequently, the power function takes priority over the heating accelerator.

If a pan is removed from the cooking zone while the power function is on, the function is switched off.

INDUCTION HOB - ZONES DESCRIPTION

ATTENTION: Metal items such as cutlery or lids must never be placed on the surface of the hob since they may become hot.

Cooking zones (See image Fig 9)

The appliance is equipped with 5 cooking zones having different diameters and powers. Their positions are clearly marked by rings, while the heating power is only released in the area shown on the ceramic hob. The 5 cooking zones are of HIGH-LIGHT type and start to heat up a few seconds after they are switched on. The heat level of each zone can be regulated from the minimum to the maximum setting using the knobs on the front panel.

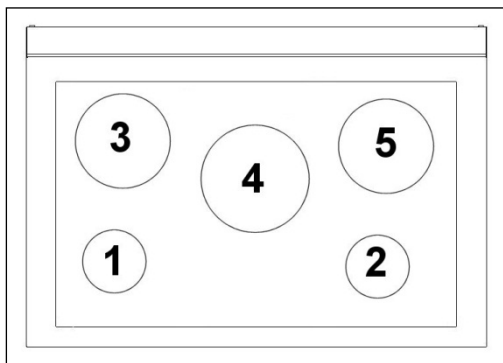


Fig 9

Underneath each cooking zone there is a coil called an *inductor*, supplied with power by an electronic system, which generates a variable magnetic field. When a pan is placed inside this magnetic field, the high frequency currents concentrate directly on the bottom of the pan and produce the heat needed to cook the foods.

The 5 lights on the cooking zones come on when the temperature of one or more cooking zones exceeds 60°C. The lights go out when the temperature drops to below about 60°C. This is a very good safety feature.

Zone number, location and size:	Power absorption	
	Normal operation:	With boost power function:
1 – left front zone(200mm)	1100W	1400W
2 – right front zone(200mm)	1100W	1400W
3 – left rear zone(160mm)	1400W	2000W
4 – centre zone(250mm)	2300W	3000W
5 – right rear zone(250mm)	2300W	3000W
Total power absorption for induction hob		7400W

Table 2

WARNING: When the hob is used for the first time, it should be heated to its maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

TYPES OF PANS

This type of appliance can only operate with pans of special kinds.

The bottom of the pan must be iron or steel/iron to generate the magnetic field necessary for the heating process.

Vessels made from the following materials are not suitable:

- glass;
- porcelain;
- pottery;
- Steel, aluminium or copper without magnetic bottom.

To check that a pan is suitable, simply place a magnet close to its bottom: if the magnet is attracted, the pan is suitable for induction cooking. If no magnet is to hand, put a little water in the pan, place it on a cooking zone and switch it on. If the symbol appears on the display instead of the power, the pan is not suitable.

The pans used for cooking must have certain minimum diameters to ensure satisfactory operation.

Pans larger than the cooking zones can also be used, but it is important to ensure that the bottom of the pan does not touch other cooking zones, and that it is always centred over the perimeter of the cooking zone. (fig.10-11).

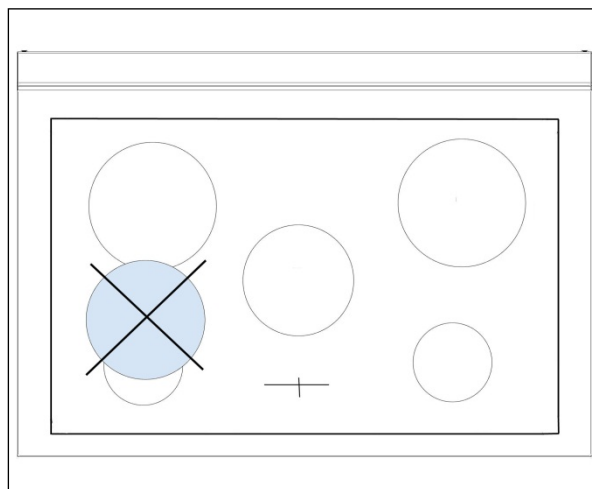


Fig.10

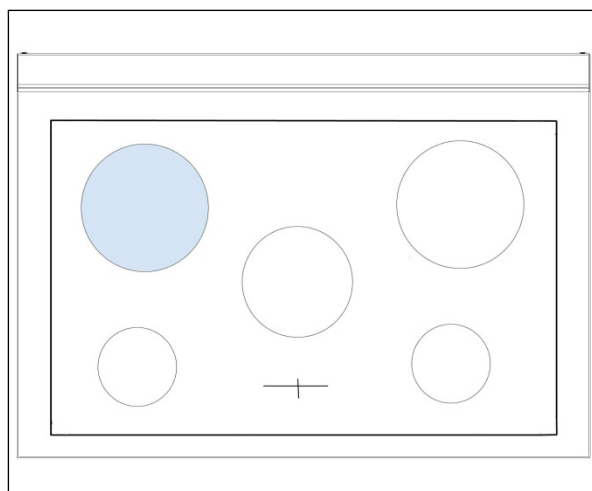


Fig.11

Use only vessels specially designed for induction cooking, with thick, completely flat bottom; if these are not available, the pans used must not have crowned (concave or convex) bottom. (fig.12)

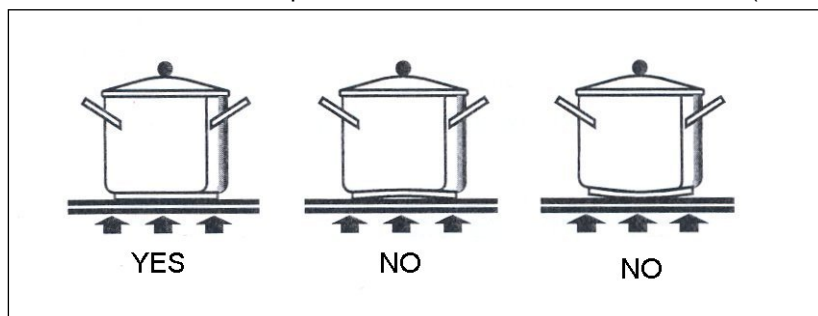



Fig 12

Pan present device

Each cooking zone is equipped with a "pan present" device, which ensures that cooking cannot start unless a suitable pan is present on the cooking zone and properly positioned.

If the user attempts to switch on the cooking zone with the pan not positioned properly or with a pan which is not of suitable material, a few seconds after the zone is switched on the  symbol will appear to warn the user that an error has been made.

Residual heat

Each cooking zone is equipped with a device which warns of residual heat. After any cooking zone is switched off, a symbol 'H' may appear on the display. This warns that the cooking zone concerned is still very hot. Cooking can be restarted while the 'H' symbol is turned on.

SAFETY LOCK

When not in use, the hob can be "locked out" to prevent children from accidentally switching it on.

With the cooking zones off, turn the knobs of zones 2 and 4 to the left simultaneously until 5 Ls appear on the power display and then release the knobs.

To deactivate it, repeat the same procedure: the cooking zone displays will all show 0, indicating that the cooking zone lock-out function has been deactivated.

Attention: Take care not to spill sugar or sweet mixtures onto the hob during cooking, or to place materials or substances which might melt (plastic or aluminum foil) on it; if this should occur, to avoid damage to the surface, turn the heating off immediately and clean with the scraper supplied while the cooking zone is still warm. If the ceramic hob is not cleaned immediately, residues may form which cannot be removed once the hob has cooled.

IMPORTANT

Keep a close eye on children because they are unlikely to see the residual heat warming lights. The cooking zones are still very hot for some time after use, even if they are switched off. Make sure that children never touch them.

WARNING: Under no circumstance use aluminium foil or plastic containers to hold the food while cooking on a glass-ceramic hob.

WARNING: Do not touch the cooking area as long as the light indicating residual heat on the glass-ceramic hob, is "on"; this indicates that the temperature in the relative area is still high.

WARNING: Never place pan with bottoms which are not perfectly flat and smooth on the hob

WARNING: If you notice a crack in the ceramic hob, disconnect the appliance from the electricity supply and contact a service person.

WARNING: Your glass-ceramic hob is thermal shock resistant and resistant to both heat and cold.

If you drop a heavy pot on your hob it will not break.

On the contrary, if a hard object, such as the salt shaker or the spice bottle strikes the edge or the corner of the hob, the hob may break.

WARNING: never use the glass-ceramic hob as support surface.

USING THE ELECTRIC THERMOSTAT

The thermostat supplied with the relative models maintains a constant temperature inside the oven at a specific temperature setting ranging from 50°C to 250°C. (fig.13)

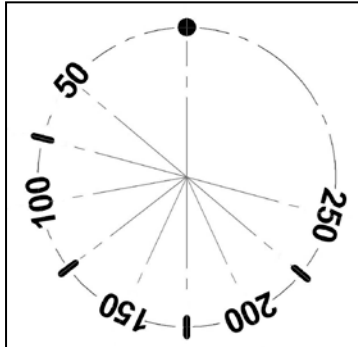


Fig 13

Turn the knob clockwise and align the selected temperature indicated on the ring with the index etched on the control panel. Thermostat operation is indicated by an orange light which will turn off when the temperature inside the oven is 10°C greater than the temperature setting, and will turn on when the oven is 10°C less than the temperature setting. The thermostat can control the oven elements only if the relative switch is in one of the possible oven element operating modes: if the switch is in position 0, the thermostat has not effect on the oven elements, which remain off.

USING THE OVEN FUNCTION KNOB

Please note that the below images may be different to what is supplied on your freestanding cooker model. However the explanation on how it functions is correct.

This oven has 11 functions as you will see explained below.

There are 4 levels in this oven as per the below diagram. (Fig. 14)

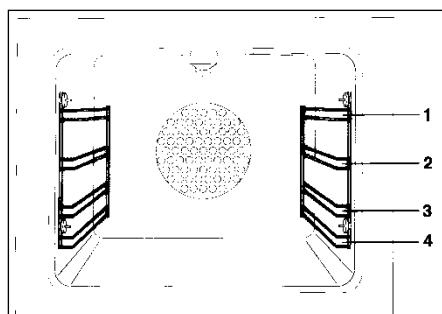


Fig. 14

Also there are 2 partially extendable telescopic runners in this model whereby they can be easily glided out for safe use. These extendable racks are not evident in the above picture. Please see your cooker.

The knob on the cooker has 9 functions on it as you can see below (Fig.15). The '9 switch' installed in the multifunction oven models is used, along with the thermostat, to control the electric fan and the oven elements since they can be turned on by turning the '9 switch' knob and the thermostat knob. Turning just one of the two knobs will not have any effect on the oven except to turn on the oven light or the electric fan when inserted. The electric oven is heated by 4 elements: one on the bottom, two on the top, one circular; turning the switch knob turns on the element relative to the symbol indicated on the ring but to be activated the thermostat knob must be turned until the orange light turns on indicating that the element has been turned on. Placing the switch knob on any of the nine operating modes turns on the oven light, together with the relative element. Once the temperature and the elements to be used have been set, the oven elements are turned on and off by the thermostat; therefore, it is normal for the orange light to turn on and off while the oven is working.

To turn off the electric oven set the switch knob to position 0 to prevent the thermostat from controlling the elements. Setting the thermostat knob to position 0 turns off the elements but it is still possible, using the switch, to turn on the electric fan and the oven light.

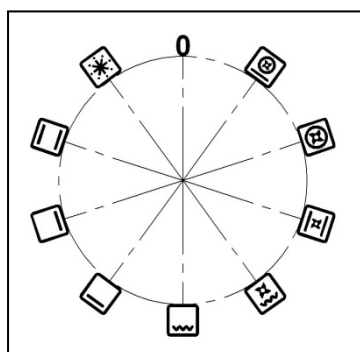











Fig. 15

The switch has 9 different fixed positions corresponding to 9 different types of oven operation:

- the symbol  indicates that all the elements and fan have been turned on (**pre-heating**);
- the symbol  indicates the top and bottom elements have been turned on (**traditional**);
- the symbol  indicates that **only the bottom element** has been turned on;
- the symbol  indicates that **only the top element** have been turned on;
- the symbol  indicates that **only the grill element** has been turned on;
- the symbol  indicates that the **top external element, the grill element and the electric fan** have been turned on (**fan grill**);
- the symbol  indicates that the **top and bottom elements and the electric fan** have been turned on (**fan assisted**);
- the symbol  indicates that the **circular element and the electric fan** have been turned on (**fan forced/convection**);
- the symbol  indicates that the **bottom element, the circular element and the electric fan** have been turned on (**pizza function/ fan forced with bottom element**)

When the knob is set to one of these nine positions, the oven light is always on, thus indicating that the oven is being energised.

There are also 2 other functions present in these models which do not have an icon but which can be activated as follows:

- **Oven Light only:** choose a function with the knob, without activating the thermostat.
- **Defrost:** choose the 'convection' function with the knob, without activating the thermostat.

USING THE PRE HEATING FUNCTION

Pre heating function allow one to reach the preset oven temperature as quickly as possible.

Once it reaches the set temperature, the orange light will go out, select the type of cooking through the switch functions and place the food in to cook.

Note: the preheating function should not be used for cooking but just to preheat the oven.

USING THE PIZZA FUNCTION (FAN FORCED WITH BOTTOM ELEMENT)



When using the oven for the first time it should be operated for a maximum of 30 minutes at a temperature of about 250°C to eliminate any odours generated by the internal insulation.

Before you start cooking, preheat the oven. After preheating, set the Pizza function, this function ensures homogeneous cooking. Ideal not only for pizzas but also for biscuits and cakes

For cooking the pizza it is recommended that you set the thermostat at the maximum and place the baking tray or the grid in levels 3 or 4.

USING THE TRADITIONAL ELEMENT (TOP AND BOTTOM ELEMENT)



When using the oven for the first time it should be operated for a maximum of 30 minutes at a temperature of about 250°C to eliminate any odours generated by the internal insulation. During normal oven use, select the desired cooking temperature using the thermostat knob and wait until the orange light turns off before putting in any food. The oven is equipped with 4 guides at different heights which can be used to insert shelves or the tray. To keep the oven as clean as possible it is recommended to cook meat on the tray or on the shelf that has been inserted inside the tray. Table No. 3 below lists the cooking times and the position of the tray for different types of foods. Personal experience will help to determine any variations in the values reported in the table. In any case, the below table is only a guideline to assist you with your cooking.

TABLE NO. 3: TRADITIONAL FUNCTION - COOKING TABLE

	TEMP °C	HEIGHT	MINUTES
MEAT			
PORK ROAST	225	4/5	60-80
BEEF ROAST (YOUNG STEER)	225	4/5	60-80
BEEF ROAST	250	4/5	50-60
VEAL ROAST	225	4/5	60-80
LAMB ROAST	225	4	40-50
ROAST BEEF	230	4/5	50-60
ROAST HARE	250	4/5	40-50
ROAST RABBIT	250	4	60-80
ROAST TURKEY	250	4	50-60
ROAST GOOSE	225	4	60-70
ROAST DUCK	250	4/5	45-60
ROAST CHICKEN	250	4/5	40-45
FISH	200-225	3	15-25
PASTRY			
FRUIT PIE	225	3	35-40
TEA CAKE	175-200	3	50-55
BRIOCHEs	175-200	3	25-30
SPONGE CAKE	220-250	3	20-30
RING CAKE	180-200	3	30-40
SWEET PUFF PASTRIES	200-220	3	15-20
RAISIN LOAF	250	3	25-35
STRUDEL	180	3	20-30
SAVOIA COOKIES	180-200	3	40-50
APPLE FRITTERS	200-220	3	15-20
SAZOIARDI SANDWICH	200-220	3	20-30
TOAST SANDWICH	250	4	5
BREAD	220	4	30
PIZZA	220	3	20

USING THE FAN ASSISTED FUNCTION



When using the oven for the first time it should be operated for a maximum of 30 minutes at a temperature of about 250°C to eliminate any odours generated by the internal insulation.

Before cooking, allow the oven to reach the desired temperature setting waiting for the orange light to turn off. This type of oven is equipped with a fan that creates forced-air circulation in the horizontal direction so that the heat generated by the top and bottom elements is uniformly distributed. Thanks to this type of operation, the oven can be used for different types of cooking at the same time, without changing the taste of each food.

Hot-air circulation guarantees a uniform distribution of heat. Pre-heating the oven is not necessary, but for very delicate pastries, it is recommended to heat the oven before inserting the trays.

The system partially changes the various notions about traditional cooking. Meat no longer needs to be turned while it is cooking and the rotisserie is no longer needed to cook a roast on the spit. Just put the meat directly on the shelf.

TABLE NO. 4

Please note that 'Mar' in the below table refers to the shelf level in the oven.

FAN ASSISTED - COOKING TABLE			
	TEMP °C	HEIGHT	MINUTES
MEAT			
PORK ROAST	210	2-Mar	60/80
BEEF ROAST (YOUNG STEER)	210	2-Mar	60/80
BEEF ROAST	230	2-Mar	50/60
VEAL ROAST	210	2-Mar	60/80
LAMB ROAST	210	2	40/50
ROAST BEEF	215	2-Mar	50/60
ROAST HARE	230	2-Mar	40/50
ROAST RABBIT	230	2	60/80
ROAST TURKEY	230	2	50/60
ROAST GOOSE	200	2	60/70
ROAST DUCK	230	2-Mar	45/60
ROAST CHICKEN	230	2-Mar	40/45
FISH	180-200	2-Mar	15/25
PASTRY			
FRUIT PIE	210	2	35/40
TEA CAKE	160-180	2	50/55
BRIOCHES	160-180	2	25/30
SPONGE CAKE	200-230	2	20/30
RING CAKE	160-180	2	30/40
SWEET PUFF PASTRIES	180-200	2	15/20
RAISIN LOAF	230	2	25/35
STRUDEL	165	2	20/30
COOKIES	165-190	2	40/50
APPLE FRITTERS	180-200	2	15/20
SANDWICH	180-200	2	20/30
TOAST			
SANDWICH	230	2	5
BREAD	200	2	30

USING THE FAN FORCED FUNCTION



When using the oven for the first time it should be operated for a maximum of 30 minutes at a temperature of about 250°C to eliminate any odours generated by the internal insulation.

Before cooking, allow the oven to reach the desired temperature setting waiting for the orange light to turn off. This type of oven is equipped with a circular element around which a fan has been installed that creates forced-air circulation in the horizontal direction. Thanks to this type of operation, the fan forced oven can be used for different types of cooking at the same time, without changing the taste of each food. Hot-air circulation guarantees a uniform distribution of heat. Pre-heating the oven is not necessary, but for very delicate pastries, it is recommended to heat the oven before inserting the trays.

The fan forced system partially changes the various notions about traditional cooking. Meat no longer needs to be turned while it is cooking and the rotisserie is no longer needed to cook a roast on the spit. Just put the meat directly on the shelf.

TABLE NO. 5**FAN FORCED - COOKING TABLE**

	TEMP °C	HEIGHT	MINUTES
MEAT			
PORK ROAST	160-170	2	70-100
BEEF ROAST (YOUNG STEER)	170-180	2	65-90
BEEF ROAST	170-190	2	40-60
VEAL ROAST	160-180	2	65-90
LAMB ROAST	140-160	2	100-130
ROAST BEEF	180-190	2	40-45
ROAST HARE	170-180	2	30-50
ROAST RABBIT	160-170	3	80-100
ROAST TURKEY	160-170	3	160-240
ROAST GOOSE	160-180	3	120-160
ROAST DUCK	170-180	2	100-160
ROAST CHICKEN	180	2	70-90
FISH	160-180	2-Mar	
PASTRY			
FRUIT PIE	180-200	2	40-50
TEA CAKE	200-220	2	40-45
BRIOCES	170-180	2	40-60
SPONGE CAKE	200-230	2	25-35
RING CAKE	160-180	2	35-45
SWEET PUFF PASTRIES	180-200	2	20-30
RAISIN LOAF	230-250	2	30-40
STRUDEL	160	2	25-35
COOKIES	150-180	2	50-60

USING THE GRILL FUNCTION



The grill is controlled using the oven's temperature knob and set switch knob to the relative position. The electric grill can be used for grilling on the oven's grill.

The static electric grill must be used with the door closed. The temperature set on the thermostat (when present) must not exceed 150°C.

Grilling on the shelf: In this case, the shelf supplied is placed on level 1 or 2 and the foods to be grilled are placed on top, while the tray is inserted on the lower levels to collect the cooking juices. Then turn on the grill element switching the thermostat to the relative position (electric oven version).

WARNING: the accessible parts may become very hot while grilling. Keep children away from the appliance while cooking.

USING THE FAN GRILL FUNCTION

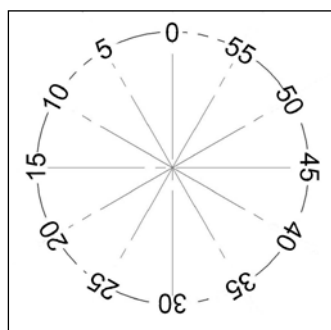


The fan assisted electric grill is a special function equipped only on the multifunction oven. Set the function knob switch to the relative position to activate the grill element and the electric fan. Generally, to ensure excellent grilling, place the oven shelf in the middle position while the oven tray should be inserted at the bottom.

IMPORTANT: When using the grill, set the thermostat knob no higher than 175 °C, which is between the 150 °C and 200 °C setting, to avoid overheating the front of the appliance. In fact, fan assisted grilling must be carried out with the door closed.

COOLING FAN OPERATION

The cooker is equipped with the cooling fan that starts operation each time a specific temperature of cooker was reached and will stop when the temperature decreases. The fan circulates the air between the control panel and the oven door and also allows the control panel and the oven door stay at a warm temperature during the appliance operation in any condition.



USING THE MINUTE-MINDER

The minute-minder advises the user, with an acoustic signal, when food has been cooked, after a certain time period has elapsed. To use the device, wind the minute-minder by turning the knob clockwise one complete turn. Then turn the knob counterclockwise so that the indicator corresponds with the selected cooking time.

3 KEYS - ELECTRONIC PROGRAMMER

The first start up

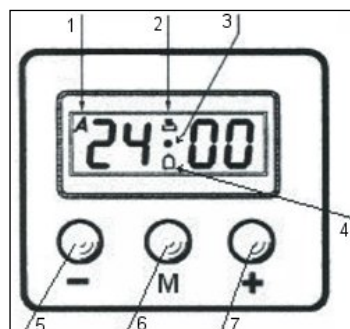
The numbers and the A letter on the display are blinking when the oven is switched on for the first time, or after a power cut: the appliance cannot be operated in this condition.

To set the hour and/or to enable the appliance to operate press the M key for at least 2 seconds: the A letter turns off and the numbers now are steady on the display.



The dot (3) starts blinking: press the - or + key to set the hour.

The hour is accepted by the programmer just a few seconds after having released the key.

N.B. the appliance can be correctly used for cooking only when you will see on the display the symbol (2).



The symbols on the display:

1	A*	Automatic programme is working. (* in some models there is the writing 'Auto' instead of A).
2		The appliance is ready for manual use (not automatic).
3	•	When blinking, the programmer is in setting hour mode.
4		Timer set.
5	-	Decreasing numbers when setting the timer. Also for choosing your desired sound level (3 levels available).
6	M	"Mode" key to access the programming options of the programme.
7	+	Increasing numbers when setting the timer.

Timer

The purpose of the timer is a sound signal, which can be set for a max time of 23h59min. once elapsed the set time, the (4) symbol turns off and a sound signal is heard; this sound set off automatically in 7min, or you can stop it by pressing any key of the programmer. To set the timer press the M key for 2 seconds, or to see the (4) symbol blinking. Set the timer by using the + or - keys. Release the + or - key when you have matched your desired time. In a few seconds the current time appears on the display together with the (4) symbol. The countdown starts immediately from now on.

Semi-automatic cooking

Cooking time: Once having selected a cooking function and set the desired temperature, press the M key for a 2 seconds time to access the programming mode. The (4) symbol appears. Release and press again the M key. On the display, the A symbol starts blinking and the "dur" writing appears on the display, then it changes to O' 00. Set the cooking time with the - or + keys. (max available time: 10h). The selected time is automatically processed

by the programmer in a few seconds, or you can also touch the M key many times just to see again the current time.

The A and (2) symbols will be on the display. Once the set cooking time is finished, a sound will be heard and the oven automatically switches off. Please see the following paragraphs about how to disable the sound alarm and restarting the oven.

End of cooking

Once having selected a cooking function and set the desired temperature, touch the M key to access the programming mode for at least 2 sec. the (4) symbol switches on. Release and touch again the M key.

On the display the A symbol starts blinking and the writing "dur" appears. Touch again the M key. On the display the writing "End" appears. The last one changes few seconds after with the symbol 0· 00.

Set the end of cooking time with the keys - or +. (maximum available time: 10h00m).

The selected time is automatically processed by the programmer in a few seconds, or you can also touch the M key many times just to see again the current time.

The cooking immediately starts, while on the programmer display the current time is shown again in a few seconds.

The A and (2) symbols will be on the display.

Once the set end of cooking time is finished, a sound will be heard and the oven automatically switches off. Please see the following paragraphs about how to disable the sound alarm and restarting the oven.

Automatic cooking

Set a cooking time following the instructions on the cooking time paragraph, then set the end of cooking time following the instructions on the previous paragraph. (Max available end of cooking time 10h). The oven automatically switches on at a determined time which is the difference between the end of cooking time and the cooking time.

During the waiting time before cooking, which goes from the oven start to the heating, on the display appears the A symbol to show that an automatic program is on and the current time.

The oven on is marked by the (2) symbol. Once the set end of cooking time is finished, a sound will be heard and the oven automatically switches off.

Please see the following paragraphs about how to disable the alarm and restarting the oven.

How to disable the sound alarm: To disable the sound just touch one of the keys.

Operating again the oven

Once a semi-automatic or automatic cooking has expired, on the display appear the current time and the blinking A symbol. In this condition, the heating elements and the light bulb of the oven are disabled. To enable again the oven, just touch and keep the M key up to see the symbol (2) on the display and the A symbol disappears.

OTHER FUNCTIONS

How to delete a cooking time (Semi-automatic or Automatic)

To delete a semi-automatic or automatic cooking program, with the A symbol on, touch together the - and + keys for at least 2 seconds or anyway up to see the (2) and the disabling of A symbol.

How to delete the countdown timer

To delete the counting of the timer, which symbol is (4) touch the M key for at least 2 seconds or anyway up to see the (4) symbol blinking. Touch together the - and + keys.

Checking the function settings

The set the remaining time of every cooking function of the programmer can be recalled to the display by entering in program mode with the M key. Touch and keep the M key for almost 2 seconds or anyway up to see the (4) symbol. The remaining time appears on the display, or a series of zero numbers if the timer is disabled. Touch again the M key. On the display appears the "dur" writing, then alternately the remaining time or a series of zero number (disable timer).

By touching again the M key, the end of cooking time appears together with the "End" writing.

How to change the current time or the sound level

With the programmer in standard mode, the (2) symbol is on, touch together the - and + keys for at least 2 seconds or anyway up to see the dot (3) blinking.

To update the hour on the display: touch the + or - keys.

To change the sound level: touch the M key. On the display appears the writing: Ton..followed by a number. Select with the - key your favorite sound level.

Note: number 1 is referred to the highest sound level. The available levels are 3.

Attention: Power cut causes the loss of any program, even the clock; that means the programmer will have to be set again.

CLEANING THE APPLIANCE

CATALYTIC SELF - CLEANING LINERS

The self-cleaning oven differs from the standard one in the fact that its internal surfaces are enamelled with a special microporous material which absorbs and eliminates the greasy particles during the cooking. In case of spillage of greasy liquids, the self-cleaning action becomes not efficient; therefore it will be necessary to clean the oven properly. Proceed in the following way: (a) wipe a humid sponge on the grease stains; (b) heat up the oven to the maximum temperature; (c) wait 5 minutes and then switch off the oven; (d) wait until the oven gets cool again; (e) wipe again the humid sponge on all the surface. Do not use detergent in any case.

WARNING: Before cleaning the appliance, it should be disconnected from the power supply and turn off the main gas feeder valve.

Cleaning the ceramic hob

Before carrying out any operations, disconnect the appliance from the electricity supply.

The ceramic hob must be cleaned regularly, preferably after each use, when the residual heat warning lights have gone out.

Any marks left by the use of pans with aluminium bottoms can be wiped off with a cloth dipped in vinegar.

If burnt residues are left after cooking, remove them with the scraper provided, rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the use of chemicals for daily cleaning of the hob.

In any case, abrasive or corrosive cleaners (e.g. powder products, oven cleaner sprays, stain removers and metal scouring pads) must never be used.

Any liquid that overflows from pots must always be removed using a rag.

Cleaning the enamelled parts

To maintain the original features of the enamelled parts they should be cleaned frequently with soapy water. Never use abrasive powders. Do not leave acidic or alkaline substances on the enamelled parts (vinegar, lemon juice, salt, tomato sauce, etc.) and do not wash the enamelled parts

while they are still hot.

Cleaning the STAINLESS steel parts

Clean the parts with soapy water and then dry them with a soft cloth. The shine is maintained by periodically using special products that generally are found in the market. Never use abrasive powders.

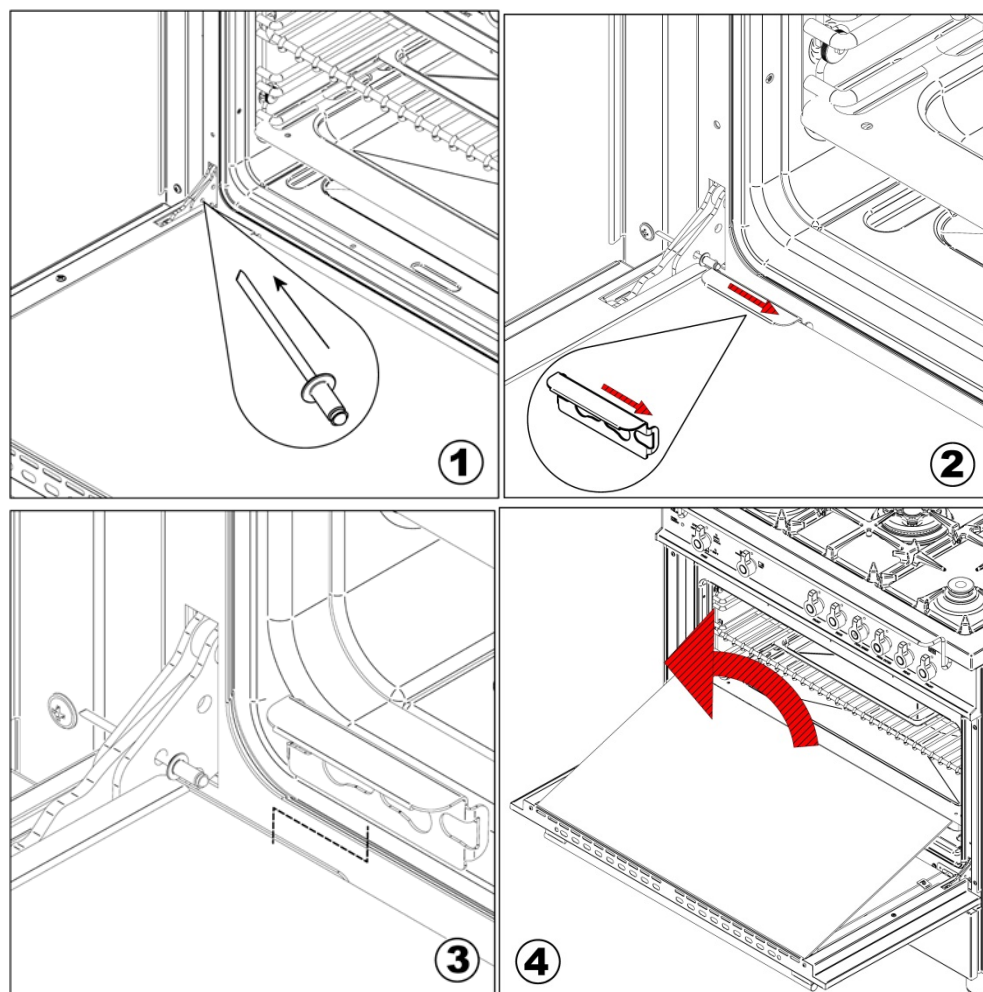
How to remove the door

To thoroughly clean the inside of the oven, it is recommended to disassemble the door by carefully following the instructions described in Fig.1 and 3 below. Insert the hook into the hinged sector. Put the door in a semi-open position and using both hands pull it towards you until it is released from the attachment. To replace the door, do the opposite making sure to insert the two sectors correctly. In addition, the side racks can be removed very easily, by loosening the lock rings that attach them to the oven.

Removing inside glass for cleaning

To remove inside glass door for cleaning follow below fig. 2-3 and 4 and after cleaning the glass reinstall it operating in the reverse way. Use fig. 4-3 and 2.

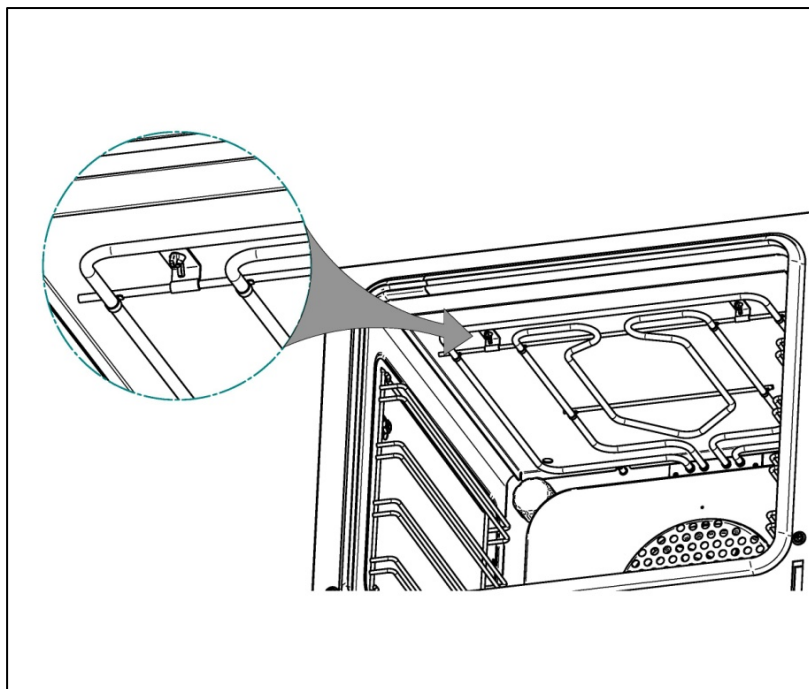
Removing the inside glass for cleaning



Removal of roof tray

The roof tray above the grill element can be removed for cleaning.

- Support the grill element with one hand while removing the wing nuts that hold the element in place.
- The element position will drop slightly allowing removal of top liner.
- Once cleaned and dried, the top liner can be placed back into position, above element, and re-secured with the two wing nuts.
- The liner will only fit into one position so care must be taken to locate it the rear lugs and the front large lip must be facing downwards.
- Do not use the oven unless the liner is fitted and the element has been re-secured with the wing nuts.



TROUBLE SHOOTING

If you have a problem with your appliance check the following before you ring service.

Problem	What to do
Oven or hob not working	Check the electricity is turned on
	Check your fuses. If the fuse continues to fail please contact service person
	Check the circuit breaker
	Ensure correct knob is turned
	Dry or clean ignition electrodes
	Make sure flame ports and ignition areas are clean and dry
	Check gas main is on
	Ensure cap/crown correctly fitted.
	Replace or tighten light globes
Heating up problems	Oven not pre-heated – Pre-heat oven for 30 minutes
	Check oven door is closed properly
	Remove foil or trays from bottom of oven
	Change set oven temperature
	Preheat your oven before you put the food in to be cooked
Unit smoking/odours	Turn the oven on high to remove protective oils
	Persistent gas smell – do not operate the oven. Contact service person.
Condensation Note: some condensation is normal and is to be expected during cooking	Reduce the amount of water used for cooking
	Leave the door open after cooking if food remains in cooker for warming
Oven shelves are tight	Remove oven shelf and re-insert, check correct alignment on runners

Recommended maintenance schedule for this appliance is 24 months

Affix spare rating plate of the product here or on easily accessible area or in an adjacent cupboard or similar.



We appreciate your feedback.
Please review our products on www.blanco-australia.com

AUSTRALIAN & NEW ZEALAND PRODUCT WARRANTY STATEMENT OF STANDARD WARRANTY CONDITIONS

AUSTRALIAN CUSTOMERS

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

NEW ZEALAND CUSTOMERS

Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantee Act 1993.

OUR WARRANTY

This product is also covered by the manufacturer's warranty set out in this document (**Our Warranty**).

Our Warranty is for a period of **twenty four (24) months** from the date of purchase and for dishwasher & refrigeration appliances will have an additional **thirty six (36) months** after the first **twenty four (24) months** on the wash motor for dishwashers & on the Sealed System (**PARTS only** Compressor & condenser etc) for refrigeration appliances. The labour cost to replace these parts is the responsibility of the customer.

This is in addition to (and does not exclude, restrict or modify) any rights or remedies to which you may already be entitled under the Australian consumer Law or the New Zealand Consumer Guarantee Act 1993 relating to this product.

Our Warranty (which is subject to the conditions below) covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship. The product will be repaired or replaced at the option of Blanco, and all costs of installation, removal, cartage, freight travelling expenses and insurance are to be paid by the customer.

Our Warranty is subject to the following conditions:

1. That the purchaser contact Blanco prior to any product repair.
2. That the purchaser carefully follows all instructions provided with the product and complies with all relevant electrical & plumbing regulations in their State when installing the product.
3. That the purchaser carefully follows the instructions provided in the owner's handbook relating to the proper use and care of the product and does not use the product for any purpose other than the DOMESTIC use for which it has been designed. If the appliance is used in commercial applications or for rental purposes, **Our Warranty** is limited to a warranty of **Twelve (12) months** covering all parts with **Three (3) months** on any labour cost of service or repair.

SERVICE AREA

The provision of service under **Our Warranty** is limited by the boundary / territory area of the nearest service centre. Travelling cost incurred for service outside this area is not covered by **Our Warranty** and service will incur commercial cost to be paid by the customer regulated by the number of kilometres travelled beyond the service area. These costs will be disclosed to you for acceptance by you prior to your claim being processed.

Microwave ovens must be returned to your nearest Authorised Service Centre for repair as they are a carry in serviceable appliance.

WHAT IS COVERED: By Our Warranty

During the warranty period, Blanco or its authorised Service Centre will at no extra charge, if your appliance is readily accessible without the need of special equipment and subject to the terms and conditions of this warranty, repair or replace any parts which it considers defective.

WHAT IS NOT COVERED: By Our Warranty

1. Products installed damaged or incomplete or not in compliance with the relevant electrical & plumbing regulations in their State.
2. Normal wear and tear e.g. cleaning, light globes, filters etc.
3. Failure resulting from power surges and electrical storms.
4. Insect or vermin infestation.
5. Unauthorised repairs or use of non genuine Blanco parts.
6. Any failure caused by the product not being used in accordance with the instruction and the installation manual provided with the product.
7. Misuse or abuse, including failure to properly maintain or service.
8. The clearing of blockages in pumps and hoses.
9. Damage which occurs during delivery or installation.
10. Claims to product surface coating due to liquid or solid spill-overs, accidental damage or damage caused from cleaning products not recommended by Blanco.

HOW TO CLAIM OUR WARRANTY

You will need to contact Blanco in Australia or New Zealand by using the contact details below.

IN AUSTRALIA

Blanco is distributed by Shiro Australia Pty Ltd

Locked Bag 5002, Kingsgrove, NSW, 2208

Phone: 1300 795 572 Fax: 1800 686 413

Email: customer@shiro.com.au

Web: <http://www.blanco-australia.com/>

IN NEW ZEALAND

Blanco is distributed by Monaco Corporation

(Member of Shiro Australia Pty Ltd)

PO Box 4399, Shortland St, Auckland, 1140

Phone: 09 415 6000 Fax: 09 415 7060

Email: service@shiro.com.au

Web: <http://www.blanco-australia.com/>

Note: Please complete the following details when you have unpacked the product and staple this card with the purchase invoice or sales docket.

Model No.....

Serial No.....

Date of Purchase.....

Retailer.....

