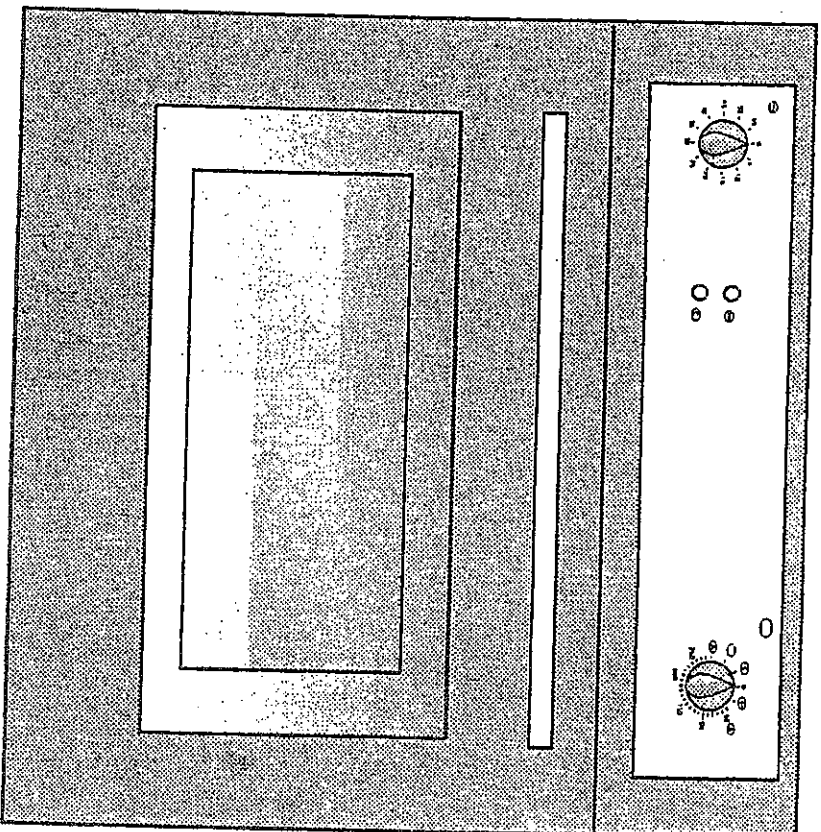


BLANCO

BSO 600



FAN FORCED OVEN

INTRODUCTION

Dear BLANCO Customer,

Thank you for purchasing a product from our quality range of cooking appliances. We recommend you read this instruction manual prior to switching on your new oven. The information contained in this manual provides for safe and functional use of your new appliance. Suggestions for maximising the various cooking functions that your appliance offers you, are also included.

This product should not be used by children or infirm persons without adult supervision.

Prior to leaving the factory, this appliance was checked with the utmost care and attention by expert and specialised personnel, in order to give the best functional results. Should your appliance require servicing of any type, you should contact the nearest BLANCO Authorised Service Centre. Only BLANCO Authorised Service Centres are able to supply original spare parts for your appliance.

Attention: Your new appliance should also be delivered with a separate warranty card. This card should be completed and registered with BLANCO at which time we will forward to you a BLANCO cookbook, which has been specifically developed for BLANCO ovens. You should retain your purchase receipt as proof of purchase to support your warranty of your new appliance.

We wish you many hours of happy and successful cooking.

BLANCO

PECIFICATION

Working volume of the oven 52 L

Electrical features

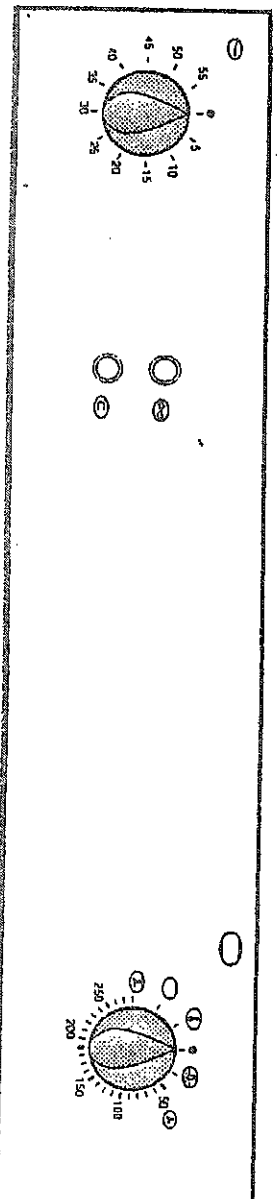
Input voltage	230 - 240 V - 50 Hz
Heating element	1600 W
Circular element	2300 W
Lighting bulb	15 W
Refrigerator fan	30 W
Cooling fan	25 W
Max. power	2400 W

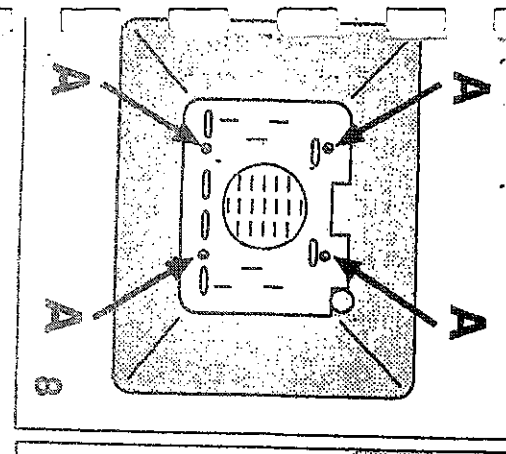
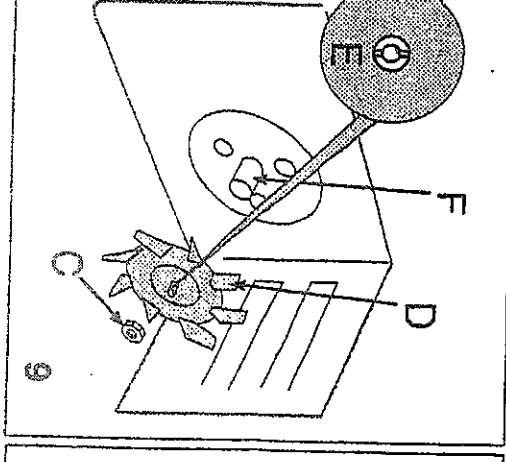
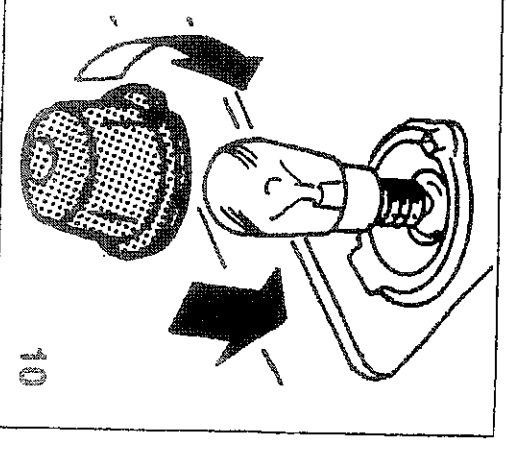
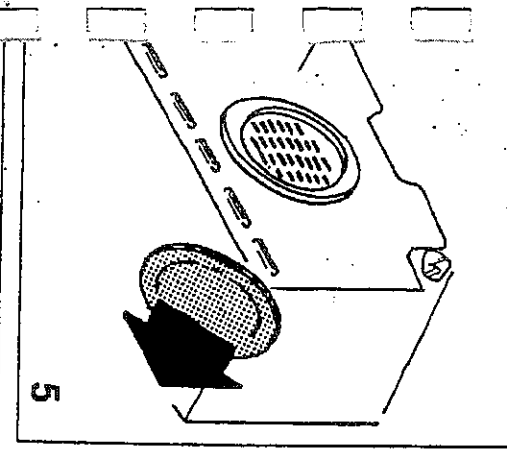
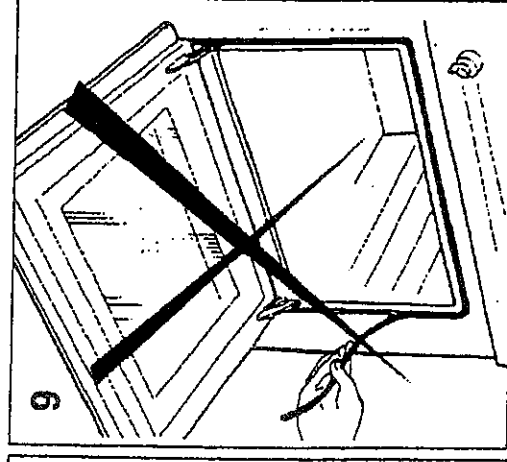
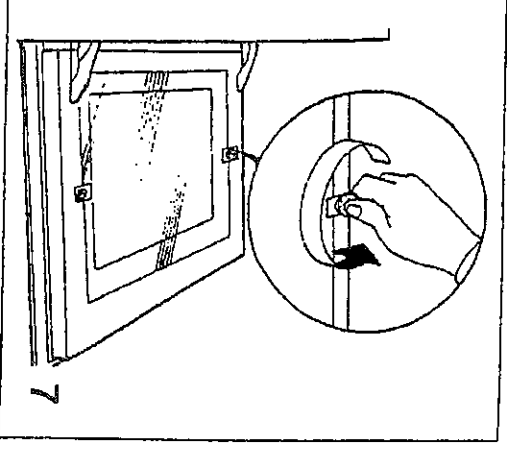
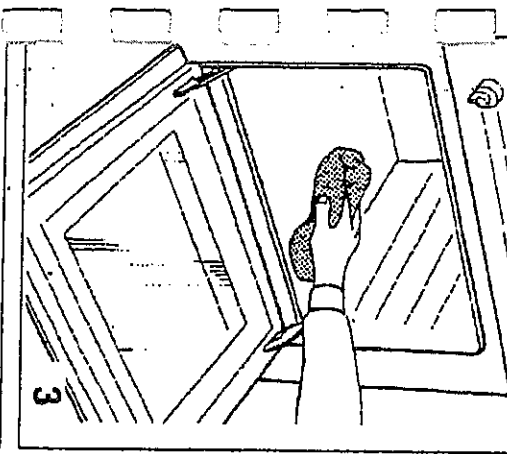
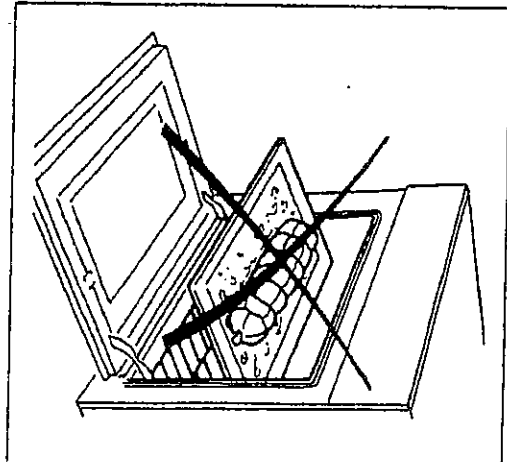
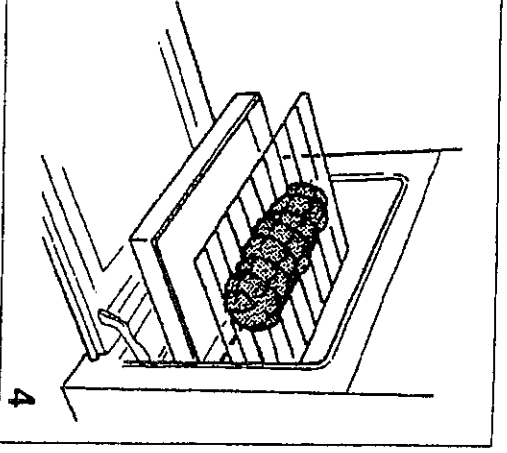
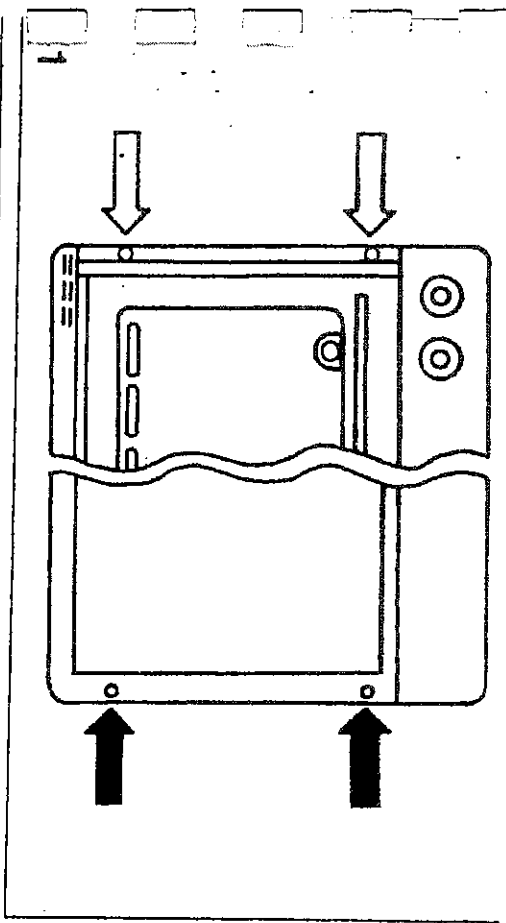
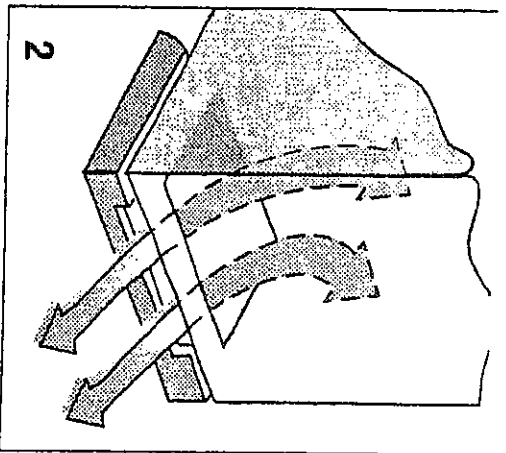
This appliance complies with EEC 89/336 specifications issued for the magnetic compatibility. For components coming in contact with foodstuffs, the appliance complies with EEC 89/109 specifications.

ELECTRICAL CONNECTION: The appliance is fitted with an Australian approved 10 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 regulations are carried out by qualified personnel complying with the local and general regulations in force.

BSO 600





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 5 and 6.

- 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 (fig. 1).
- The sides and the base surface where the oven is to be installed should be rebated as shown in fig. 2 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 it (fig. 3).

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

INSTRUCTIONS FOR USE

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

Caution: *Prudence is recommended when using the grill: keep children away.*

For a grill cooking of large pieces of meat and game (1 to 2 Kg.), it is possible to combine the grill function with the effect of the rear fan.

COOKING OF THE PASTRY

The air circulation of the oven assures an instantaneous and uniform heat distribution.

The pre-heating of the oven is no longer necessary. However for specially delicate pastry the oven can be pre-heated.

More trays can be inserted into the oven together with the pastries, taking care not to use the first grid starting from above. Together with the pastry, also other products of different nature can be cooked at the same time (fish, meat, etc.) without any transmission of smells and savours.

These multiple cookings can be carried out only provided that, although having different cooking times, the products to be cooked have the same cooking temperature.

GRATINATING

By this term is meant the surface browning of food, often forecooked, when, after being introduced into the oven, it takes a golden-brown and crisp aspect.

"Gnocchi alla romana", polenta pasticciata", rice, lasagnas, noodles and vegetables dressed with bechamel are typical preparation for this type of cooking.

REGENERATING

The defrosting takes place in the same way as at room temperature, but with the advantage that is much more rapid. The ten hours of the refrigerator are reduced to an hour for a kilogram of meat. Put the product, in its packing on a dish. Setting the selector to defrost, place product in the oven.

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 has been brought to the end and the oven cools, remove the filter and wash it carefully.

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 (fig. 5)

ATTENTION: *The filter should only be used for the cooking of fatty products, better cooking results for non fatty products will be achieved without the filter installed.*

Table of cooking times

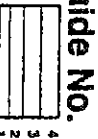
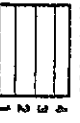
Nature of food	Guide No. 	Oven Temp. °C	Time Minutes
FOOD			
<input type="checkbox"/> Long-cooking roast	2	220-250	dep. on qty
<input type="checkbox"/> Quick cooking roast	2	225-250	50-60
<input type="checkbox"/> Fowl (Guinea hen, duck, etc)	1	210-250	150-180
<input type="checkbox"/> Poultry	2	180-190	50-60
<input type="checkbox"/> Game	1	200-225	dep. on qty
<input type="checkbox"/> Fish	1	180-200	20-25
PASTRIES			
<input type="checkbox"/> Christmas cake	Base only	160-200	60-70
<input type="checkbox"/> Plum-cake	"	170-180	90-100
<input type="checkbox"/> Base only	"	170-180	80-100
<input type="checkbox"/> Orange cake	2	200	40-45
<input type="checkbox"/> Base only	2	215-230	35-40
<input type="checkbox"/> Navy biscuits	2	215	30-40
<input type="checkbox"/> Brioches	2	200-215	30-35
<input type="checkbox"/> Puff pastry	1	140	60-80
<input type="checkbox"/> Sponge cake	2	215-230	30
<input type="checkbox"/> Meringues	2	250	30-35
<input type="checkbox"/> Cream puff pastry	2	230	20-30
<input type="checkbox"/> Fruit cake (unleavened pastry)			
<input type="checkbox"/> Fruit cake (leavened pastry)			

Table of grill cooking times

Nature of food	Qty.Kg	Guide No. 	Temp. °C	Pre-heat time in minutes	Time in min.
<input type="checkbox"/> Veal cutlet	1	3	Max	5	8-10
<input type="checkbox"/> Lamb cutlet	"	"	"	"	12-15
<input type="checkbox"/> Liver	"	"	"	"	10-12
<input type="checkbox"/> Chopped meat roulades	"	"	"	"	12-15
<input type="checkbox"/> Veal heart	"	"	"	"	12-15
<input type="checkbox"/> Roast in the net	"	"	"	"	20-25
<input type="checkbox"/> Half-chicken	-	"	"	"	20-25
<input type="checkbox"/> Fish fillet	-	"	"	"	12-15
<input type="checkbox"/> Stuffed tomatoes	-	"	"	"	10-12

CLEANING AND MAINTENANCE

CLEANING OF THE FAN

- Periodically (all 8 - 10 cookings) the fan should be cleaned with warm water and suitable detergives:
- Wait for the oven to cool down
- Unscrew the four screws A (fig. 8)
- Unscrew the central nut C
- Extract the fan D and clean it
- Reassemble in the reverse sense, paying attention that the central seat E coincides with the peg F placed on the motor shaft (fig.9).

MAINTENANCE

Replacing the oven bulb

Once the oven has been electrically disconnected, unscrew the glass protection cap and the bulb (fig. 10), replacing it with another one suitable for high temperatures (300°C) having the following characteristics:

Voltage: 220-240 V

Power: 15 W

Socket: E14

Reassemble the glass cap and reconnect the oven.

