

BLANCO



Performance First

Instructions for the Use and Care and Installation of

BFS95W - BFS95WFF
BFS95F - BFS95FFF

Multi-fuel Freestanding Multifunction Cookers

Dear Customer

Thank you for choosing our product

This appliances is easy to use; read this hand book carefully before installing and using it, however you will find the correct indications 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 has a 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 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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General Warnings

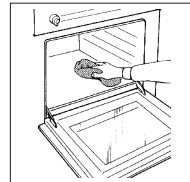
- Very important: keep this instruction booklet with the appliance in case you pass it on to someone else.
- **This appliance is designed for non professional use by private individuals at home. It must be used by conscious adults, do not allow children to play with it. The front accessible parts of the equipment could overheat during use.**
- This appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Don't touch the heating elements inside the oven.
- When the grill is on all the accessible elements are hot, hence, keep children away from these elements.
- This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS 5601/AG 601 - Gas Installations and any other statutory regulations.
- Before switching the appliance on check that it is correctly regulated for the type of gas available (see relevant section).
- Do not use jet of steam for cleaning.
- Before maintenance or cleaning disconnect the appliance from the mains and wait for it to cool down.
- When the burners are lit check that the flame is always regular. Before removing the saucepans turn the burners off.
- Servicing should be carried out only by authorised personnel.

General Warnings

- The use of a gas appliance produces heat and humidity in the room where it is installed. Make sure that the room is well ventilated, keeping the natural ventilation outlets open or installing a ventilation hood with drain duct.
- If a gas appliance is used for a long time it may require extra ventilation (opening a window or increase of the forced exhaust).
- Never line the oven with aluminium sheets as the slots preset for keeping fast the thermic exchange may clog, thus damaging the enamel.
- Be careful not to place saucepans with unstable or deformed bottoms on the burners to avoid accidents by overturning or spilling over of liquid.
- If a burner is turned off accidentally turn off the control knob and try to light it again after waiting at least a minute.

Before using the oven, we suggest to:

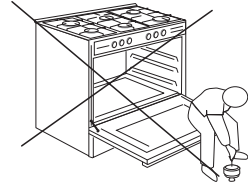
- remove the special film covering the oven door glass (when provided)
- heat the empty oven at max. temperature for 45 minutes (to remove unpleasant smell and smoke caused by working residues and by the thermal insulation)
- carefully clean inside the oven with soapy water and rinse it .



- For any repairs always contact an authorised Technical Customer Service Centre and ask for original spare parts. Repairs by untrained people can lead to damage.
- Keep packaging out of reach of children at all times.

General Warnings

- Always use oven gloves to remove and replace food in the oven. Ensure that you support the grill pan when removing it from the oven.
- Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE.
- WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER



Warning:

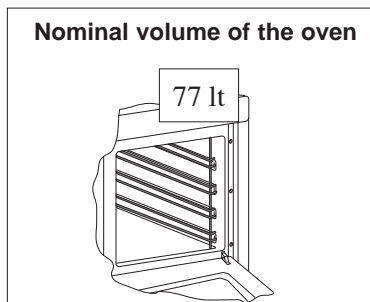
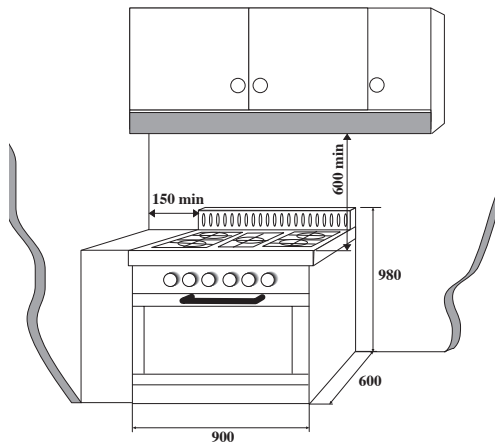
Never use the food-warmer drawer set at the bottom of the range to store inflammable substances or matters that cannot withstand heat such as: wood, paper, spray cans, rags, etc.

This electric appliance complies with the following directives:

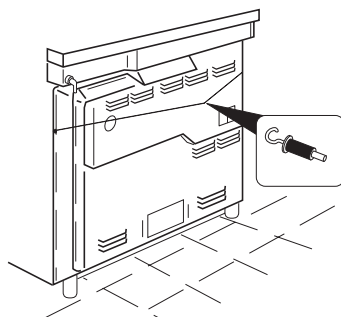
- 89/336/EEC (electromagnetic compatibility)
- 89/109/EEC (foodstuffs)
- 73/23/EEC + 93/68/EEC (low voltage)
- 90/396/EEC (gas fittings)

Instructions for Installation

DIMENSIONS AND INSTALLATION FEATURES



The cooker is supplied with an anti-tilting chain to prevent the appliance from tilting forward and accidental damage to the gas pipe. Take the expansion with hook and make an adequate hole in the wall behind, at the same height as the chain fixing area. Insert the plug into the hole and then screw in the hook until it is firmly fixed to the wall. Fix the chain to the hook. Adjust to level of the cooker inserting the feet provided



Instructions for Installation

For a situation where the appliance is between two cupboards and the anti tilt chain cannot be fitted we suggest securing by screwing through the both sides of the cupboards into the sides of the cooker. The screws should be fitted as follows. Position the oven between the cupboards in it's final position, then mark the location of the pilot hole inside the cupboard. Refer to the diagram below for the location of the pilot hole. Use 3.5mm diameter drill bit to drill the pilot hole through the cupboard and both sides of the cooker. Before drilling, check your measurements to ensure the pilot holes are located within the range specified in the diagram. A drilled hole in the side of the cooker which is outside the range specified may void the warrantee. Inspect cupboards thoroughly before drilling to avoid damage to electrical wires or gas lines. Fix two 12 gauge x 40mm long self tapping screws through the pilot holes inside both cupboards and into the side of the cooker.

Note! Screw length is based on cupboard thickness of 20mm, gap between cupboard and oven of 10mm. Screw length could vary depending on cupboard material thickness and gap between oven and cupboards.

Note! The screws must be accessible for removal if the cooker requires service. Cupboards must not be built over these screws.

Equipment type: free standing (class 1)
Insulation class: class 1

THE MANUFACTURER DECLINES ANY AND ALL RESPONSIBILITIES FOR DAMAGES TO THINGS OR INJURIES TO PERSONS OR ANIMALS DERIVING FROM INCORRECT INSTALLATION OR USE OF THE EQUIPMENT.

Instructions for Installation

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.

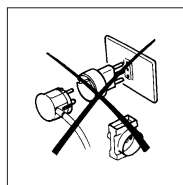
The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

CONNECTION OF THE FEEDING CABLE TO THE MAINS

Connect the feeding cable 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 safety valve, 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.

Electrical features

Oven light	2x25	W
Spit motor	4	W
Upper heating element	1100	W
Bottom heating element	1500	W
Grill heating element	2400	W
Circular heating element	2600	W
Motorventilator	25	W
Cooling fan	20	W

Instructions for Installation

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS 5601/AG 601 - Gas Installations and any other statutory regulations.

Ventilation

Ventilation must be in accordance with AS5601/AG 601 - Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

Combustible Surfaces

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner. Zero clearance is permitted on side and rear adjoining surfaces below the hob.

Gas connection

The appliance must be connected to the gas supply or the cylinder according to the specifications of the standards and after checking that it is adjusted for the type of gas available.

The gas connection is male 1/2" BSP and is situated 55mm from the right and 565mm from the floor. There are two ways to carry out the connection to the main gas line:

- A. The Cooker can be connected with rigid pipe as specified in AS5601 table 3.1.
- B. The cooker can be connected with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, between 1 - 1.2m long and in accordance with AS5601 for a high level connection. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The fixed consumer piping outlet should be at approximately the same height as the cooker connection point, pointing downwards and approximately 150mm to the side of the cooker. The hose should be clear of the floor when the cooker is in the installed position. Fix one end of the chain on the screw next to the gas inlet connection and the other end should be anchored to the floor/wall so that the chain prevents strain on the hose connections when the cooker is pulled forward.

The appliance is factory set for Natural gas. The test point pressure should be adjusted to 1.00kPa with the Wok burner operating at maximum.

Instructions for Installation

The appliance is set up to operate with the gas specified on the gas type label placed on the back of the appliance.

When the type of gas available does not correspond to that for which the appliance is set up, replace the corresponding injectors (provided), being careful to put on the new data label (provided) and remove the old one.

To perform these operations the qualified installer will follow the indications given in the "Adaptation to the various types of gas" section. For safer operation make sure that the supply pressure respects the values given in the "Table of burner and injector characteristics".

If installing for use with propane gas, ensure an AGA Approved gas regulator suitable for a supply pressure of 2.75kPa is part of the gas tank supply and the test point pressure is adjusted to 2.75kPa.

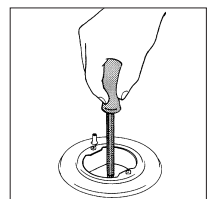
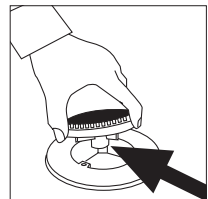
Once the appliance has been installed, make sure that the gas pipe is neither squashed or damaged by moving parts.

Before Leaving - Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and separately to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and separately. When satisfied with the operation of the cooker, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

Adaptation to different types of gas

To adapt the appliance to a gas different from that for which it was set up (see gas type label inside the warming compartment door) proceed as follows:

- remove the grids
- remove the burners caps and burner heads
- with a 7 mm socket spanner unscrew and remove the injectors.
- replace the injectors with those supplied corresponding to the gas available (see burner and injector characteristics Table)
- replace the various parts proceeding in reverse.



When converting from Natural Gas to Propane ensure that the NG regulator is removed and replaced with the Test Point

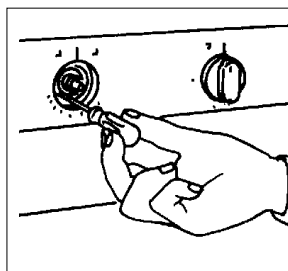
Instructions for Installation

Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply and the test point pressure should be adjusted to 2.75kPa. Replace the old data plate with one that is suitable for the type of gas for which the appliance has been converted.

Setting the minimum flame

The flame on the small output is regulated in the factory. When the injectors have been replaced or there are special mains pressure conditions, it may be necessary to regulate the minimum again. The operations necessary to perform this operation are the following:

- light the burner
- turn the knob to the minimum position
- take out the knob (and gasket if there is one)
- using a suitably sized screwdriver turn the regulation screw inside or by the side (for safety valve version) of the tap shaft until a small regular flame is obtained
- put the knob back on and turn it quickly from the maximum position to the minimum position, checking that the flame does not go out
- for burners with safety valve make sure that the regulation obtained is sufficient to maintain heating of the thermocouple. If it is not, increase the minimum.



THE BURNERS REQUIRE NO REGULATION OF THE PRIMARY AIR.

ABNORMAL OPERATION

ANY OF THE FOLLOWING ARE CONSIDERED TO BE ABNORMAL OPERATION AND MAY REQUIRE SERVICING:

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by oven door.
- Gas valves, which are difficult to turn.

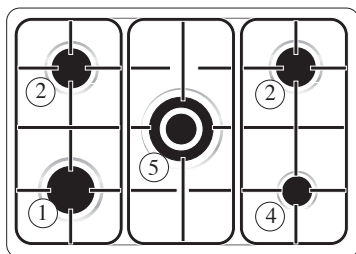
IN CASE THE APPLIANCE FAILS TO OPERATE CORRECTLY, CONTACT THE AUTHORISED SERVICE PROVIDER IN YOUR AREA.

Instructions for Installation

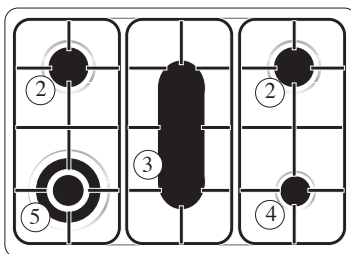
Burner and injector characteristic table

n°	Burner	By pass mm	Consumption (*)			
			Propane		Natural gas	
			Output MJ/h	Main Injector mm	Output MJ/h	Main Injector mm
1	Rapid	0,44	10,8	0,89	11,0	1,50
2	Semi-rapid	0,34	6,3	0,68	6,6	1,16
3	Fish / BBQ	0,55	10,8	0,89	11,0	1,50
4	Auxiliary	0,29	3,8	0,53	3,8	0,88
5	Wok	0,64	12,9	1,00	15,0	1,75
Test point pressure			2,75 kPa		1,0 kPa	

(*) = With dry gas and with greater calorific power (H_g) at 15°C and 1013.26 mbar



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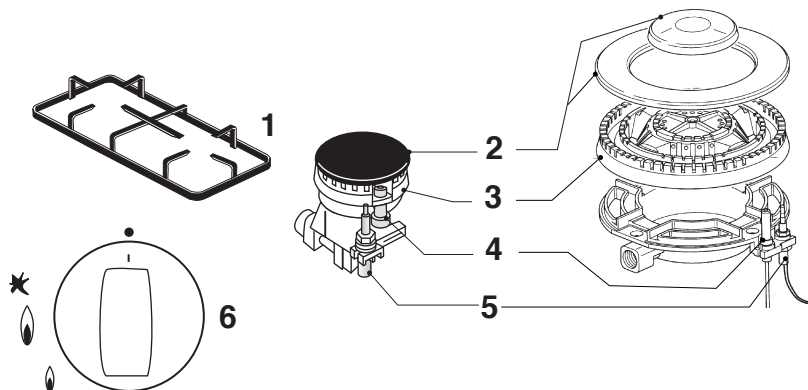


BFS95F
BFS95FFF

Instructions for Use

(gas cooking top side)

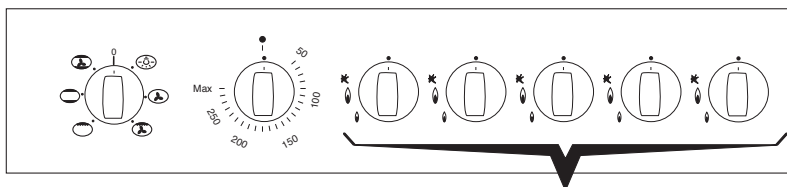
Description of the main parts of the appliance



- 1 = grid
 - 2 = burner cap
 - 3 = burner head
 - 4 = spark plug
 - 5 = safety valve (for models equipped with a safety valve)
 - 6 = knob for burner ignition and adjustment
-

Instructions for Use

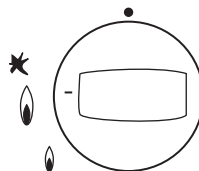
(gas cooking top side)



The control panel houses the knobs for operation of the gas burner.

IGNITION AND OPERATION OF THE BURNERS

In order to ignite a burner, it is necessary to depress the knob while rotating it anti-clockwise, till the index is aligned with the position corresponding to the maximum gas delivery (i.e. the large flame symbol). As far as the models equipped with a safety valve are concerned, once the flame is lit hold the knob depressed for about 3-4 seconds till the device keeps the burner automatically lit. If the burner fails to ignite wait one minute for the gas to dissipate before attempting to reignite. At this moment it is possible to adjust the flame intensity by rotating the knob anticlockwise from such maximum position to the minimum one (i.e. the small flame symbol).



In order to turn the burner off, rotate the knob clockwise bringing the index back to the position corresponding to the closure symbol (●).

RECOMMENDATIONS

In case of electric power failure, it is necessary to carry out the above-described operations by putting a gas lighter or a flame near the burner (in such an event, pay the utmost attention not to burn yourself).

The safety valve (for models where such item is provided) intervenes in case of accidental flame failure, blocking the gas delivery (e.g.: air draughts, spillage of liquids, etc.).

In any case, the ignition device must not be actuated for longer than 15 seconds. Should the ignition manoeuvre fail, or should the burner be accidentally turned off, immediately close the actuation knob and repeat the ignition after one minute at least.

Once the ignition has taken place, adjust the flame according to your needs.

Instructions for Use

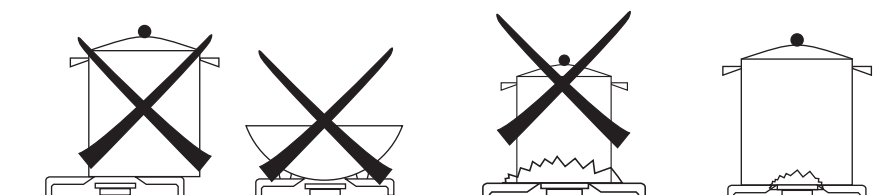
(gas cooking top side)

Advice on the use of gas burners

For lower gas consumption and a better yield, use saucepans with diameter suitable for the burners, avoiding the flame coming up round the side of the saucepan (see the Container Table). Use only flat-bottomed pans.

As soon as a liquid starts to boil, turn the flame down to a level sufficient to maintain boiling.

During cooking, when using fats and oils, be very careful because if they overheat they could catch fire.



Container table (use flat-bottomed saucepans)

Burners	ø min Saucepan (mm)	ø max Saucepan (mm)
Auxiliary	90	160
Semi - Rapid	130	180
Fish /BBQ	310 x 140	460 x 230
Rapid	150	260
Wok	210	270

Instructions for Use

(oven side)

The selector A and thermostat B control is used to select the various oven functions and to choose the cooking temperatures best corresponding to the food to be cooked. During oven operation the lamp will always remain on.



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

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: cakes (soft and thick), large quantities of foods and cooking various dishes simultaneously. To operate, select Fan Forced function along with the temperature.

FAN GRILL



Use of the 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. Other foods may be cooked underneath whilst grilling. The oven door must be closed for all cooking methods

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.

TRADITIONAL COOKING



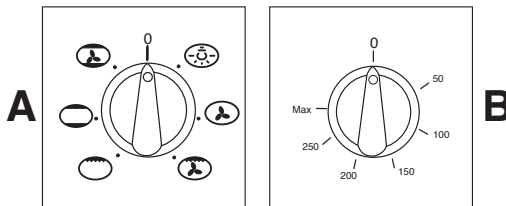
The heat is provided from the top and bottom element. The oven must be preheated before the foods are placed inside. Static cooking provides optimum results with: cakes, pizzas, bread and for gentle slow cooking of casseroles. Characteristics of static cooking: heat provided from above and below, cooking is possible only on middle shelf and should be centrally located in the oven.

FAN ASSIST



The heat is provided by the top and bottom element with the fan circulating the heat. Position food in the middle of the oven. Base element gives good browning underneath with a little extra browning from the top eg: apple pies, pizza, meat pies.

The oven door must be closed for all cooking methods



Instructions for Use

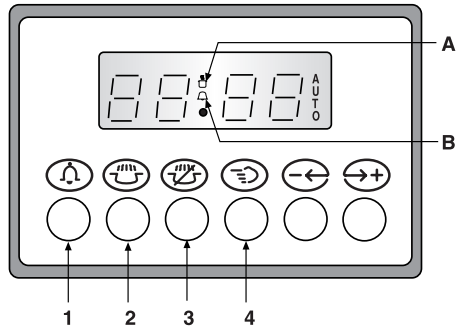
(oven side)

ELECTRONIC PROGRAMMER

Setting up the actual hour

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

Press keys (1) and (2) at the same time, then press keys (-) and (+) to set up the actual hour within 4 seconds; the oven remains in manual operation and no programming is necessary.



General remarks:

- Between 10.00 p.m. and 6.00 a.m. the display intensity dimmers automatically.
- If not deactivated as per the following instructions, the acoustic signal is cut off after 2 minutes.
- Any programming described hereunder is activated after approx. 4 seconds from its setting up.
- 23 hours and 59 minutes is the maximum time allowed for programming the oven.
- When the voltage lacks, all the programmed settings are erased. When the voltage returns, the display blinks and shows 0.00. Set up the actual hour and the programme again to reset the equipment operation.

Acoustic minute-counter

To use it as a simple acoustic signal, press key (1), and programme the required time by pressing keys (-) and (+) within 4 seconds. The actual hour appears, and symbol (B) is activated. Press any one of the keys from (1) to (4) to deactivate the acoustic signal. Also symbol (B) is deactivated.

Setting up the end of cooking

To start the cooking immediately and to automatically set up the time, proceed as follows:

- Select the function and the temperature required by the function selector and the thermostat
- Press key (2), and set the cooking time using keys (-) and (+) within 4 seconds.

Instructions for Use

(oven side)

The actual hour reappears and pilot lights (A) and (AUTO) remains on. Press key (2) to control the remaining cooking time, or repeat the same procedure to change the cooking time. Set the cooking time to 0.00 to erase the programming that has been set up. Press key (4) to reset the manual function when the actual time reappears. Once the cooking time is over, the acoustic signal set off and the oven is automatically turned off. Press any one of the keys from (1) to (4) to turn off the acoustic signal. Press key (4) to reset the programming device on the manual function.

Setting up the start and the end of cooking

For programming both the start and the cooking time, work as follows:

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

The actual hour reappears and the pilot light (AUTO) remains on. Also the pilot light (A) will come on. Set to 0.00 the cooking time to erase the programming that was set. Press key (4) to reset the manual function when the actual hour reappears. Once the cooking time is over, the acoustic signal set off and the oven is automatically put off. Press any one of the keys from (1) to (4) to cut off the acoustic signal. Press key (4) to return the programming device in manual function.

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 signaller. 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).

Instructions for Use

(oven side)

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 8 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 8 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 OF THE THERMOSTAT (°C)

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

It cuts out the electric supply for preventing possible overheatings when the appliance is not correctly used. In this case, wait that the oven cools 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 MOTOR

The equipment comes with a motor for cooling the inside elements. This motor starts automatically when using the oven.

Instructions for Cooking

OVEN COOKINGS

For a perfect cooking 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. Use instead high-edged containers, preferably terracotta containers, put on the grate at about half the height of the oven. The

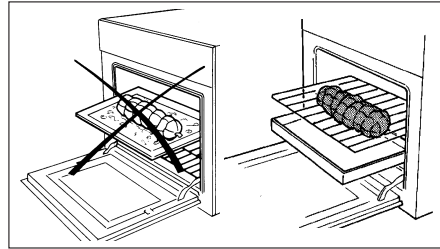


table shows some examples of how to set the thermostat and the cooking time. The cooking times vary according to the type of food, its homogeneity and volume. We are sure that, after a few endeavours, the experience will suggest possible variations to the values shown on the table.

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:

- the traditional heating for the cooking of special roasts
- the fan forced heating for the cooking of cakes, biscuits and similar.

If the fan forced cooking is chosen, it is recommended to take advantage of it for cooking of roasts on more shelves or for the preparation of complete menus, with time and energy economy.

Fan Assisted



A continuous circulation of warm air is created, which allows food to be placed and cooked on different shelves at the same time. The oven will reach the preset temperature in a very short time.

Traditional cooking



It is especially suitable for the cooking of meats/poultry that requires long, slow cooking as well as for the cooking of bread and sponge cakes.

It is advisable to insert the food to be cooked into the oven when this is reached the cooking temperature, that is to say when the pilot light of the thermostat extinguishes.

Instructions for Cooking

GRILL COOKINGS



Delete, pre-heat the oven for about 5 minutes. During grill operation the heat comes from above; it is based on the infrared radiation and is fit for low thickness meat and for toasts. The meat and the fish to be grilled are to be slightly oiled and always placed on the grate; this is to be arranged on the nearest or on the farthest guide from the grill element, according to the thickness of the meat to be cooked. The table shows some examples of cooking times and food positions. The cooking times vary according to the type of food, its homogeneity and volume.

COOKING PASTRY

The air circulation of the oven assures an instantaneous and uniform heat distribution. The pre-warmed of the oven is no longer necessary. However for specially delicate pastry the oven can be pre-warmed. More trays can be inserted into the oven together with the pastries, taking care not to use the first grid starting from above.

GRATINATING



By this term is meant the surface alteration of food, often pre-cooked, 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.

COOKING TIMES

The table shows some examples for the adjustment of the thermostat and of the cooking time. The cooking times can vary according to the type of food, and volume. We are sure that, after a few endeavours, the experience will suggest possible variations to the values shown on the table.

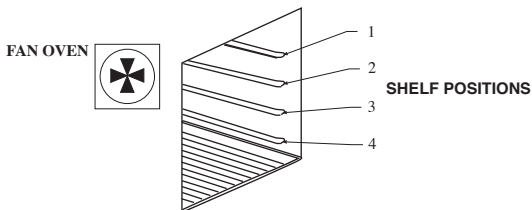
REMARK:

- **The times indicated in the table refer to the cooking of one portion only; for more than one portion, 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			
Filletts 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



Instructions for the assembly of bottom kick plate onto the cookers

Screw both brackets (provided with the relevant spring) to the inner part of the cooker side (by utilizing the kit of screws) respectively on the right and on the left, as it is shown in the picture.



Place the kick plate to the cooker, making sure that the pivots of the kick plate coincide with the springs on the bracket.



Push back deeply the kick plate, thus fastening it to the cooker structure.



Maintenance and Cleaning

Do not use jet of steam for cleaning.

Before any operation disconnect the appliance electrically. Wash the enamelled parts with lukewarm water and detergent. Do not use abrasive products.

Wash the burner spreader frequently with boiling water and detergent being sure to remove any deposits which could block the flame outlet. Rinse the stainless steel parts well with water and dry them with a soft cloth.

To clean the hob use slightly damp sponges and wiping cloths: if too much water is used it could penetrate the internal parts and damage electrical parts.

The grids of the hob can be washed in the dishwasher.

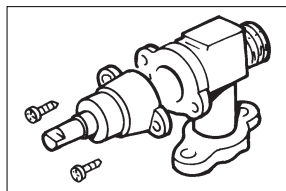
For persistent stains use normal non-abrasive detergents, specific products commonly available on the market or a little hot vinegar. Clean the glass parts with hot water, avoiding the use of rough cloths.

Do not use stainless steel pads or acids for cleaning.

To prevent lighting difficulties, carefully clean the lighting spark plugs regularly (ceramic and electrode).

Periodically, or if the knobs become difficult to turn, contact a qualified engineer to lubricate the taps.

Contact a qualified engineer to deal with any other problems which may arise during use.



To keep the characteristics of brightness of the enamelled parts for a long time it is necessary to clean the oven after each cooking. 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 dash board such as handgrip and knob have to be cleaned each time because they may become yellow due to the emissions of fat vapours.

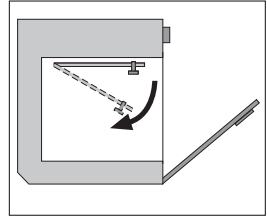
ALWAYS CLEAN THE APPLIANCE IMMEDIATELY AFTER ANY FOOD SPILLAGE.

TO MAINTAIN SAFE OPERATION, IT IS RECOMMENDED THAT THE PRODUCT BE INSPECTED EVERY FIVE YEARS BY AN AUTHORISED SERVICE PERSON.

Maintenance and Cleaning

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 cooling.
- 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.

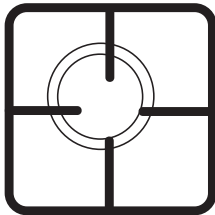


NEVER USE THE OVEN WITH THE GRILL ELEMENT HANGING DOWN!

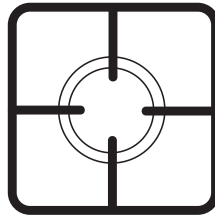
Important. In case of burners removal for cleaning purposes, we recommend to make sure that all parts are correctly positioned before igniting the burners again.

THE GRIDS OF THE COOKING PLANE ARE EQUIPPED WITH SUITABLE RUBBER PADS, WHOSE PURPOSE IS BOTH PROVIDING BETTER STABILITY AND AVOIDING SCRATCHES ON THE PLANE SURFACES DURING USAGE.

AFTER A POSSIBLE GRID REMOVAL FOR CLEANING AND/OR MAINTENANCE NEEDS, WE RECOMMEND TO VERIFY THE PRESENCE OF SUCH RUBBER PADS AND TO PUT THE GRIDS BACK IN THEIR STABLE AND CENTRED CORRECT POSITION.



NO



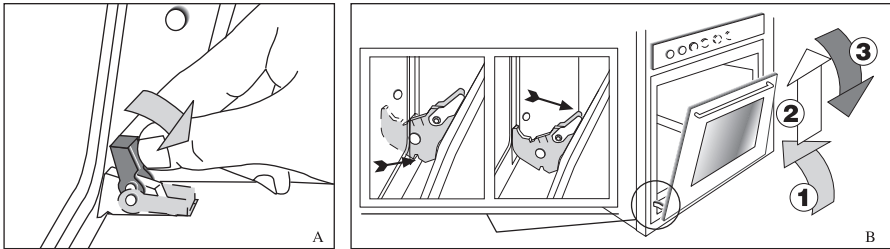
YES

Maintenance and Cleaning

Cleaning the oven door

Unhooking the doors.

1. Set the oven's door wide open.
2. Lift the hinge jumpers by 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 results as blocked. By fully closing the door the hinges are unhooked from the connection slits which are integral with the oven's muffle (sequence 1,2,3 of fig.B).

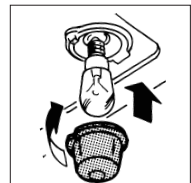


Hooking the doors

1. Insert the door by hooking the hinges to the connection slits set on the muffle front.
2. Fully open the door when inserted, then push and turn the cross connections which fasten the springs full scale in the oven direction.
3. Close the door and check its correct operation.

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.



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Baldocks Appliance Service (Hobart)

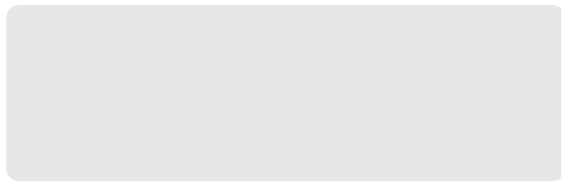
Telephone: 03 6234 5995
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* Showrooms open six days a week

Rating plate of the product



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