

**BLANCO**

■ Performance First

**BOSE45X**

**FAN ASSISTED OVEN**



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.

BLANCO

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# Safety recommendations

## **ELECTRIC OVEN**

Read the following carefully to avoid an electric shock or fire

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings. These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

### **Safety Warnings.**

- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.**
- Do not use a steam cleaner to clean a hob, oven or range.
- Do not spray aerosols in the vicinity of the appliance when it is in operation.
- Do not store flammable materials in or under the appliance, eg aerosols.
- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- Always turn the grill off immediately after use as fat left there may catch fire.
- Do not cover the insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat left there may catch fire.
- Do not leave the grill on unattended.
- To avoid a fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- An authorised person must install this appliance.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- Only authorised personnel should carry out servicing.
- Always ensure the appliance is switched off before cleaning or replacing parts.



# Safety recommendations

- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised service person.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid hazard.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

## **HEADING GENERAL WARNINGS.**

### **Using for the first time:**

Before you use your oven for the first time, leave it empty and, with the door closed, turn it on to maximum temperature and let it heat up for 15 minutes. During this time there may be some smell from the mineral wool that insulates the oven and there could be some smoke. This is perfectly normal.

### **Normal use:**

- Always close the door properly. The oven is fitted with a seal designed to work with a closed door.
- Always ensure the appliance is switched off before cleaning or replacing parts.
  - If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.
  - During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

**Do not install the product if it is damaged.**

# SPECIFICATION

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Working volume of the multifunctional oven 37 L

## Electrical features

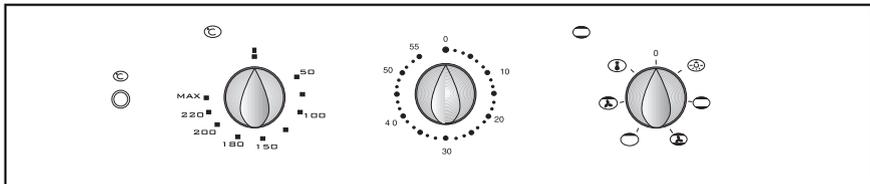
Input voltage	230-240V 50 Hz
Grill element	1400 W
Upper element	600 W
Lower element	800 W
Lighting bulb	MAX 25 W
Oven fan	25 W
Cooling fan	10 W



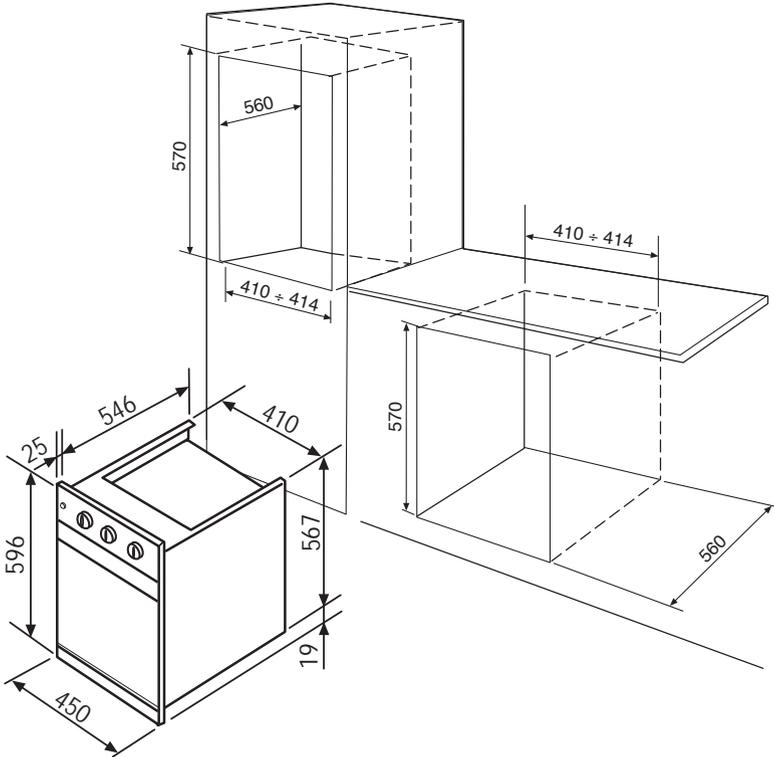
This appliance complies with EEC 89/336 specifications issued for the magnetic compatibility. For components coming in contact with foodstuffs, the appliance complies with EEC 89/109 specifications.

**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 operations are carried out by qualified personnel complying with the local and general regulations in force.



# CABINETRY PREPARATION



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

**Dimensions illustrated are for proudmount installation.**

# IMPORTANT NOTICE TO THE USER

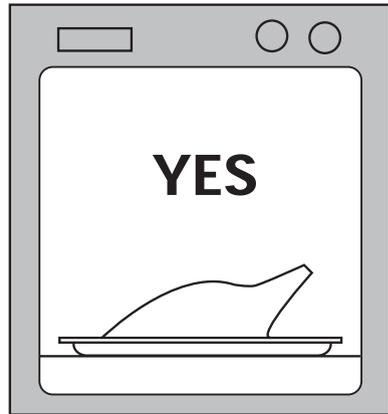
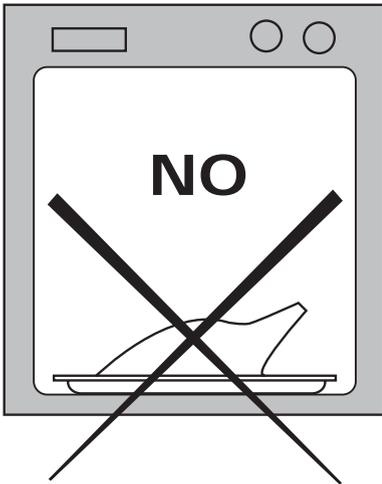
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The base element is concealed beneath the bottom of the oven to make the oven easier to clean and contribute to better access into the oven.

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

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

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



# NOTES FOR THE INSTALLATION

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## GENERAL INFORMATION

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

## ELECTRICAL CONNECTION

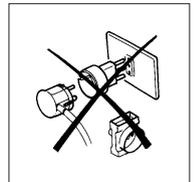
The appliances are provided with a three-pole feeding cable and work with alternate current and single-phase voltage indicated on the rating plate of the product and in the instruction manual and on the product. The grounding conductor of the cable is marked with the colours yellow/green.

## CONNECTION OF THE FEEDING CABLE TO THE MAINS

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

Before connecting to the mains, make sure that:

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



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

## INSERTION AND ASSEMBLY

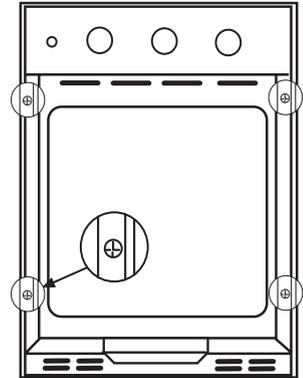
Insert the oven into the opening of the cabinet, resting it on the base and pushing it as far as the ledge of the side stanchions against the shoulder of the cabinet. For the dimensions of the oven see cabinet and technical data.

# NOTES FOR THE INSTALLATION

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•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.

Pay attention to fix the oven in an absolutely firm way, as indicated. If the oven is hard wired, ensure that the wiring is fixed securely into the terminal block to prevent contact with metallic parts.



Moreover, the bonding agent joining the rolled sections to the cabinet has to withstand temperatures up to 90°C to avoid deformations and coating disjunction. In case a plane with electrical plate is inserted, the electrical connection of the plane and that of the oven should be carried out separately, both for electrical reasons and to facilitate the frontal extractibility of the oven.

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

# INSTRUCTIONS FOR USE

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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

## 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.

## 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. **Turn thermostat to position 200°C.**

## FAN GRILL



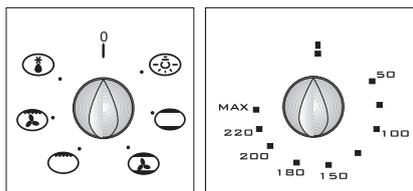
Use of the Grill Element and Fan. Use for grilling meats, vegetables and poultry. Preheat oven, place food on grill rack in baking tray and place in the middle of the oven. Other foods maybe cooked underneath whilst grilling. **Turn thermostat to position 200°C.**

## DEFROSTING



The fan starts up but no heat is emitted. This is a hygienic method of defrosting food. All foods maybe defrosted using this function.

**The oven door must be closed for all cooking methods**



**A**

**B**

# INSTRUCTIONS FOR USE

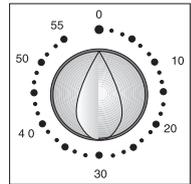
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## COMPONENT OPERATION

### MINUTE-COUNTER

To use the minute-counter, wind up the ringer rotating the knob clockwise by one complete rotation. Then turn it backwards until the chosen time is reached (max. 60 minutes).

When the preset time has elapsed, the acoustic signal starts up. Upon the acoustic signal the minute-counter does not interrupt the functioning of the oven.



### PILOT LIGHT OF THE THERMOSTAT (°C)

It comes on any time the oven is heating and switches off when the oven reaches the preset temperature.

### SAFETY THERMOSTAT

It cuts out the electric supply preventing possible overheating when the appliance is not correctly used. In this case, wait until the oven cools down before using it again. On the other hand, if a fault is present with components, we advise calling the Technical Assistance Service.

### COOLING MOTOR

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

# INSTRUCTIONS FOR COOKING

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## OVEN COOKING

### The oven door must be closed for all cooking methods

For better cooking results it is recommended to pre-heat the oven to the preset cooking temperature. Never use low-edged containers nor trays as baking-pans for roasts, in order to soil as little as possible the walls of the oven, thus preventing fat splashes, sauce burning and smoke production. Use instead high-edged containers, preferably terracotta containers, put on the grate at about half the height of the oven. Some examples concerning the thermostat regulation and cooking time for the static functions are set forth in the special table. 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 ventilated heating for the cooking of cakes, biscuits and similar.

If the ventilated heating 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 cooking



In this way a continuous circulation of warm air is created.

This kind of heating is specially fit for the cooking on more shelves.

The cooking temperatures required are lower than when using traditional methods, thus sparing time and energy.

The oven has an instantaneous heat source, thus the present temperature is reached in a very short time.

### Traditional cooking



It is especially suitable for the cooking of furred and feathered game and as well as for the cooking of bread and sponge cakes.

It is advisable to insert the products to be cooked into the oven when the cooking temperature is reached, that is to say when the warning light extinguishes.

# INSTRUCTIONS FOR COOKING

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## COOKING OF 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 flavours.

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.

## GRILL



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.

## DEFROSTING



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.

## COOKING TIMES

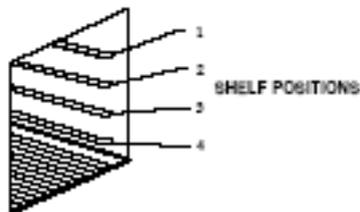
The table shows some examples for the adjustment of the temperature and the cooking time.

The cooking times can vary according to the type of food and its weight.

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 food only. For more than one food, the cooking times should be increased by 5 - 10 minutes.



## Cooking Times and Temperatures

The below cooking times, temperatures and shelf positions are a guide only.  
Cooking times and temperatures may vary according to size variations.

Meat and Vegetables	Cooked	Shelf Position	Temperature C° Static Bake	Cooking Time
Beef	Rare	3	170	20 minutes per 500g or internal temperature 60° C.
	Medium	3	170	25 minutes per 500g or internal temperature 70°C.
	Well Done	3	170	30 minutes per 500g or internal temperature 75°C.
Lamb	Rare	3	170	20 minutes per 500g or internal temperature 60°C.
	Medium	3	170	25 minutes per 500g or internal temperature 70°C.
	Well Done	3	170	30 minutes per 500g or internal temperature 75°C.
Pork	Well Done	3	220 for first 15 minutes 170 for remainder	15 minutes for crackling and then 30 minutes per 500g.
Veal	Rare	3	170	20 minutes per 500g or internal temperature 60°C.
	Medium	3	170	25 minutes per 500g or internal temperature 70°C.
	Well Done	3	170	30 minutes per 500g or internal temperature 75°C.
Chicken	Well Done	3	170	30 minutes per 500g
Turkey	Well Done	3	170	30 minutes per 500g
Vegetable Bake		3	170	40-50 minutes
<b>Fish</b>				
Whole	Well Done	3	170	
Thick Fillets	Well Done	2	Fan Grill 190	10 minutes
Salmon Fillets	Well Done	2	Fan Grill 190	10 minutes
	Medium	2	Fan Grill 190	7-8 minutes
<b>Bread and Pizza</b>				
Pizza		3	200 –220	15-20 minutes
Muffins		3	180	15-20 minutes
Bread		3	170	40-50 minutes
<b>Sweets</b>				
Pastry Base		3	200	10-12 minutes
Sponge Cakes (3eggs)		3	180	15-20 minutes

# CLEANING AND MAINTENANCE

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**Caution:** before any operation, disconnect electrically the oven.

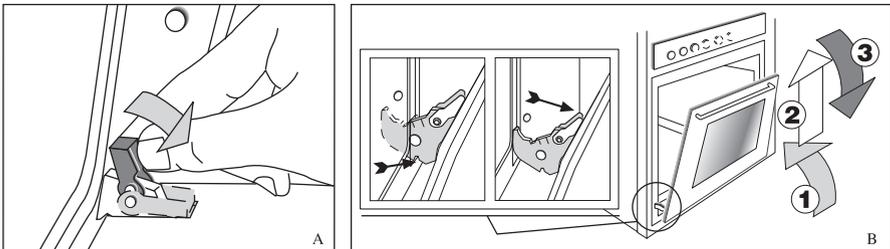
## GENERAL CLEANING

To keep the characteristics of brightness of the enamelled parts for a long time it is necessary to clean the oven after each use. Once the oven is cold, you will be able to easily remove the fat deposits by means of a sponge or a cloth damp with warm soapy water and eventually a detergent to be found on the market. Never use abrasive cloths or sponges, that could irreparably damage the enamel. On white ovens even the parts of the 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. After the use, rinse throughly with water the parts in stainless steel and dry them with a soft cloth or with a bockskin. In case of persistent stain, use the normal non-abrasive cleaning agents or one of the specific products for stainless steel or some warm vinegar. Clean the door glass only with warm water, avoiding the use of rough cloths.

## 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

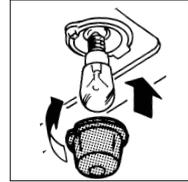
1. Insert the door by hooking the hinges to the connection slits set on the muffle front.
2. Fully open the door when inserted, then push and turn the cross connections which fasten the springs full scale in the oven direction.
3. Close the door and check its correct operation.

# CLEANING AND MAINTENANCE

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## 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.



Rating plate of the product



Dis: S506\_000 -I-  
Cod: 000000000  
Rev. 0 del 29/05/06

## **Blanco Contact Information.**

### **NEW SOUTH WALES**

#### Head Office, Sales & Marketing Office

104 Vanessa Street  
Kingsgrove NSW 2208  
Telephone: 02 9503 2888  
Facsimile: 02 9503 2810

#### NSW Showroom\*

40 Ebley Street  
Bondi Junction NSW 2022  
Telephone: 02 9386 1190  
Facsimile: 02 9386 1671

#### Agent and Sales Office.

Hi –Performance Marketing  
7 Coleman Street  
Mascot NSW 2020  
Telephone: 02 88354937  
Facsimile: 02 90048739

#### Service and Spare Parts

All General Whitegoods Service  
Telephone: 02 8788 8666  
Facsimile: 02 9756 1091

### **AUSTRALIAN CAPITAL TERRITORY**

#### Service and Spare Parts

Detlevs Appliance & Electrical Care  
1/88 Sheppard Street  
Hume  
ACT 2905  
Telephone: 02 6280 1033  
Facsimile: 02 6260 1035

### **VICTORIA**

#### State Office and Showroom\*

35 Centre Road  
Scoresby VIC 3179  
Telephone: 03 8756 7888  
Facsimile: 03 8756 7907

#### Service and Spare Parts

Advantage Appliances  
Telephone: 03 9874 4222  
Facsimile: 03 9874 6917

### **QUEENSLAND**

#### State Office and Showroom\*

148 Robinson Road - East  
Geebung  
QLD 4034  
Telephone: 07 3259 2555  
Facsimile: 07 3265 6933

#### Endeavour Appliances

Telephone: 07 3872 7444  
Facsimile: 07 3852 2465

#### Platinum Appliance Service

Telephone: 07 3862 1154  
Facsimile: 07 3862 1114

#### Roshad (Gold Coast)

Telephone: 07 5535 7044  
Facsimile: 07 5535 7407

### **SOUTH AUSTRALIA & NORTHERN TERRITORY**

#### Agent and Sales Office

S C Lighting & Electrical Supplies  
47 North Terrace  
Hackney SA 5069  
Telephone: 08 8362 4599  
Facsimile: 08 8362 4591

#### Service and Spare Parts

Prestige Appliance Repair Centre  
Telephone: 08 8352 2022  
Facsimile: 08 8352 3044

### **WESTERN AUSTRALIA**

#### Agent and sales Office

Elite Appliance Marketing Pty Ltd  
P.O. Box 2387, Warwick, 6024  
Telephone: 08 9201 0311  
Facsimile: 08 9201 0366

#### Service and Spare Parts

Metropolitan Appliance Repairs  
Telephone: 08 9330 1724  
Facsimile: 08 9317 1296

### **TASMANIA**

#### Agent and Sales Office

Mark Pearce Agencies  
23 Tranmere Road  
Howrah TAS 7018  
Tel/Fax: 03 6247 9215

#### Service and Spare Parts

Electrical Equipment Service (Launceston)  
Telephone: 03 6339 3873  
Facsimile: 03 6339 4588

#### Baldocks Appliance Service (Hobart)

Telephone: 03 6234 5995  
Facsimile: 03 6234 8134

## **BLANCO CUSTOMER SERVICE 1300 739 033**

Website: [www.meappliances.com.au](http://www.meappliances.com.au)

\* Showrooms open six days a week