



BLANCO BSO 633 MULTIFUNCTIONAL OVEN INSTRUCTIONS

HEATING POSITIONS AND TEMPERATURE ADJUSTMENT

The handles for the selector and the thermostat controls allow to select the various cooking temperatures, most suitable for the ailments to be cooked.

The oven door must be closed.

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

DEFROSTING

The motor-fan is operated; by stirring the cold air inside the oven, it favours a quick defrosting of the frozen ailments. The handle of the thermostat is to be in the position (O) No heating elements is operated.

TRADITIONAL COOKING

Upper and lower heating elements operated temperature adjustable from 50°C to MAX on the thermostat. This function allows the cooking of any type of food thanks to the optimal temperature distribution level.

CONVECTION COOKING

Upper and lower heating elements and the motor-fan operated; temperature adjustable from 50°C to MAX on the thermostat.

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

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

GRILL COOKING:

Grill element operated; turn the thermostat to position 250°C

Grill element and the motor-fan operated; turn the thermostat to position 250°C

COMPONENT OPERATION

END OF COOKING TIMER

The end of cooking timer, adjustable from 0 to 120 minutes, is used to program the cooking end and to switch off the oven. To use, first rotate the knob clockwise by one click onto position, then, wind up the ringer by further rotating the knob by a nearly complete rotation; finally, turning it backwards, set the desired time. Once the present time has elapsed, the acoustic signal starts up and the oven is automatically switched off. To switch the oven to the manual operation, thus excluding the timer, turn the knob to its initial position by rotating it counterclockwise by one click until the symbol of the control board matches the reference on the knob.

TIMER

To program the timer, press and turn the knob leftwards until it coincides with the hour. (If the knob is turned rightwards, a safety mechanism protects the elements of the timer)

COOKING TIMER

To program the cooking time (adjustable from 0 to 180 minutes), turn the knob anticlockwise, but without exerting a pressure and until the disc's window, or the hand, coincides with the requested cooking time. The oven is disconnected and the continuous bell is activated when the preset time is over. To stop the bell, turn the knob leftwards without exerting a pressure, until the port or the hand coincided with symbol.

PILOT LIGHT FOR 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 FAN

The 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 the oven door. The fan is automatically connected and disconnected when the oven is switched on and off.

INSTRUCTIONS FOR COOKING

OVEN COOKING

The oven door must be closed for all cooking methods

For a perfect cooking it is recommended to pre-heat the oven to the preset cooking temperature. Only vary fat meat can be placed into a cold oven. Never use low-edged containers for trays as baking-pan for roasts in order to soil the minimum 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 a special table. Please remember that when using the ventilated functions, the present temperature is reached in a lesser time than in the static function. On the contrary, with the same time, temperatures slightly above will be reached. The cooking times vary according to the type of food, its homogeneity and volume.

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)

Pieces of 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.

Ventilated heating

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 temperature are inferior to the traditional ones, so sparing time and energy.

The oven has an instantaneous heat source, thus the present temperature is reached in a very short time. In order to differentiate the heating in the lower part, insert the lower heating element only.

Traditional heating

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 ailments to be cooked into the oven when this is reached the cooking temperature, that is to say when the yellow warning light extinguishes.

GRILL COOKING

To cook on the grill or on the grate, 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.

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

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

COOKING OF THE PASTRY

The air circulation in the oven assures an instantaneous and uniform heat distribution. The forewarming of the oven is no longer necessary. However, for specially delicate pastry the oven can be forewarmed.

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 ailments of different nature and be cooked at the time (fish, meat etc) without any transmission of smells and savours.

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

GRATINATING

By this term is meant the surface alteration of an ailment, often forecooked, when, after being introduced into the oven, it takes a golden-brown and crisp aspect. "Gnocchi alla romana", polenta pasticciata", rice, lasanges, noodles and vegetables dressed with béchamel are typical preparations for this type of cooking.

REGENERATING

Beside regenerating any type of ailment, this oven is specially indicated to regenerate bread, even if three or four days old. Rest the bread on the grid, moisten it with some drops of water and let it into the oven for some minutes, adjusting the temperature at 220°C – 250°C.

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 meat envelope into its packing on a dish. Introduce it into the oven. This function allows you to sterilize jars for preservation of prepared food.

PROTECTION FILTER OF THE OVEN FAN

During the cooking of meat, to avoid that too much fat vapour could strike the fan, the filter the oven is to be used. When the cooking has been brought to the ends, 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 tang downwards. Reverse this operation to remove the filter.

ATTENTION: The filter should not be used for the cooking of other ailments.

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, 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.

REMARK:

- For beef, veal, pork and turkey roasts, with bones or rolled, add about 20 minutes to the times shown in the table.
- The indication suggested on the table for the use of the steps is the preferential one in the case of the cooking of several ailments
- The times indicated in the table refer to the cooking of one ailment only for more than one ailment, the cooking times should be increased by 5-10 minutes.

Table of cooking times

| Nature of food | Guide No | Oven Temp °C | Time Minutes |
|--------------------------------|-----------|--------------|--------------|
| FOOD | | | |
| Long cooking roast | 2 | 220-250 | Dep on qty |
| Quick cooking roast | 2 | 225-250 | 50-60 |
| Fowl (Guinea hen, duck etc) | 1 | 210-250 | 150-180 |
| Poultry | 2 | 180-190 | 50-60 |
| Game | 1 | 200-225 | Dep on qty |
| Fish | 1 | 180-200 | 20-25 |
| PASTRIES | | | |
| Christmas Cake | Base only | 160-200 | 60-70 |
| Plum-cake | " | 170-180 | 90-100 |
| Base only | " | 170-180 | 80-100 |
| Orange cake | 2 | 200 | 40-45 |
| Base only | 2 | 215-230 | 35-40 |
| Savoy biscuits | 2 | 215 | 30-40 |
| Brioche | 2 | 200-215 | 30-35 |
| Puff Pastry | 1 | 140 | 60-80 |
| Sponge Cake | 2 | 215-230 | 30 |
| Meringues | 2 | 250 | 30-35 |
| Cream Puff Pastry | 2 | 230 | 20-30 |
| Fruit Cake (unleavened pastry) | | | |
| 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 mins |
|-----------------------|--------|----------|---------|--------------------------|--------------|
| Veal cutlet | 1 | 3 | 250°C | 5 | 8-10 |
| Lamb cutlet | " | " | " | " | 12-15 |
| Liver | " | " | " | " | 10-12 |
| Chopped meat roulades | " | " | " | " | 12-15 |
| Veal heart | " | " | " | " | 20-25 |
| Roast in the net | " | " | " | " | 20-25 |
| Half chicken | " | " | " | " | |
| Fish fillet | " | " | " | " | 12-15 |
| Stuffed tomatoes | " | " | " | " | 10-12 |

www.aabco.com.au

12 Citrus Street, Braeside, Vic. 3195

Tel: 9587 8799

CLEANING

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 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 dashboard such as handgrip and knob have to be cleaned each time because they may become yellow due to the emissions of fat vapours. After the use, rinse thoroughly with water the parts in stainless steel and dry them with a soft cloth or with a buckskin. 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.

Caution: during cleaning operations never remove the sealing gasket of the door.

www.aabco.com.au

12 Citrus Street, Braeside, Vic. 3195

Tel: 9587 8799