

BLANCO

GUIDE TO INSTALLATION

Oven

BOSE 635AX

Dear Customer,

Thank you for buying a BLANCO oven.

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 subscribe and request such things as 'invitations to future cooking classes' and gourmet recipes. Go to www.blanco-australia.com and fill in the subscription details.

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 and microwaves, sinks and taps. There are models to complement your new Blanco oven.

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.

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IMPORTANT SAFETY INSTRUCTIONS - READ CAREFULLY AND RETAIN FOR FUTURE USE.



Important

When you receive the appliance, unpack it or have it unpacked immediately. Give it an overall inspection. Make note of any concerns or reservations on the delivery slip and make sure to keep a copy of this form. Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives the user guide. Please become familiar with these recommendations before installing and using your oven. They were written for your safety and the safety of others.

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 supervised instruction concerning use of the appliance by a responsible person for their safety. Cleaning and maintenance operations must not be carried out by children without supervision.
- Children must be supervised to prevent them from playing with the appliance.

WARNING:

- The appliance and the accessible parts of it will become hot during use. Be careful not to touch the heated elements. Children must not be allowed to touch the appliance, unless they are supervised continually.

Use

- Before using your oven for the first time, heat it while empty for approximately 15 minutes. You should ensure you heat each element in the oven before use. Make sure that the room is sufficiently ventilated. You may notice a particular odour, or a small release of smoke. All of this is normal.
- Your appliance is intended for standard household use. Do not

use it for commercial or industrial purposes or for any other purpose than that for which it was designed.

- This oven was designed for use by private individuals in their homes. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.
- Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.
- Never pull your appliance by the door handle.
- When placing dishes inside or removing them from the oven, do not place your hands close to the upper heating elements and use heat-protective kitchen gloves.
- At the end of cooking, do not pick up oven or grill items (grid, rotisserie,...) with your bare hands.
- Never place aluminium foil directly in contact with the floor of the oven (see the chapter on oven description), as accumulated heat may cause deterioration of the enamel.
- Do not place heavy weights on the open oven door, and make sure that children are able neither to climb nor sit on it.
- Do not use your oven as a larder or to store any items after use.
- After using your oven, make sure that all the controls are in their stop position.
- In addition to the accessories supplied with your oven, only use dishes capable of withstanding high temperatures (follow the manufacturer's instructions).

Cleaning by pyrolysis

- Before beginning a pyrolysis cleaning cycle in your oven, remove all parts of your grids, trays and accessories and remove major spill residue.
- During cleaning, the surfaces may become warmer than under normal conditions of use. It is advisable to keep small children away from the appliance.

Maintenance and cleaning

- Do not use a steam cleaner.
- For any cleaning operation inside the oven cavity, the oven must be switched off.
- Before unclipping the glass, allow the appliance to cool.

- Before removing the back, ensure that the appliance is powered down. After cleaning, the back should be replaced in accordance with the instructions.
- Do not use abrasive cleaning products or hard metal scrapers for cleaning the oven's glass door, as they could scratch the surface and cause the glass to shatter.
- To clean both the electronic programmer window and the oven door, use a window washing product applied to a soft cloth.
- Do not use abrasive creams or scouring sponges.

**Warning:**

Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down. To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

**Warning :**

Installation should only be performed by qualified installers and technicians.

**Warning :**

The electrical plug must remain accessible after installation.

It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a switch on the fixed wiring system in accordance with installation rules.

If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.

• PACKAGING



– This appliance's packing materials are recyclable. Recycle them by depositing them in local authority containers provided for this purpose.

— Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances must not be mixed with

other waste.

• CHOICE OF LOCATION

The above diagrams show the dimensions of a cabinet that will be able to hold your oven.

This appliance may be installed either under a worktop or in a cabinet column, as indicated on the installation diagram. If the cabinet is open, its opening must be 70 mm maximum.

Your oven has optimised air circulation that allows it to achieve remarkable cooking and cleaning results if the following guidelines are followed:

- Centre the oven in the unit so as to ensure a minimum distance of 10 mm between the appliance and the surrounding unit.

The material of the unit supporting the appliance must be heat-resistant (or covered with a heat-resistant material). For greater stability, attach the oven to the unit with 2 screws through the holes provided on the side panels (fig.1).

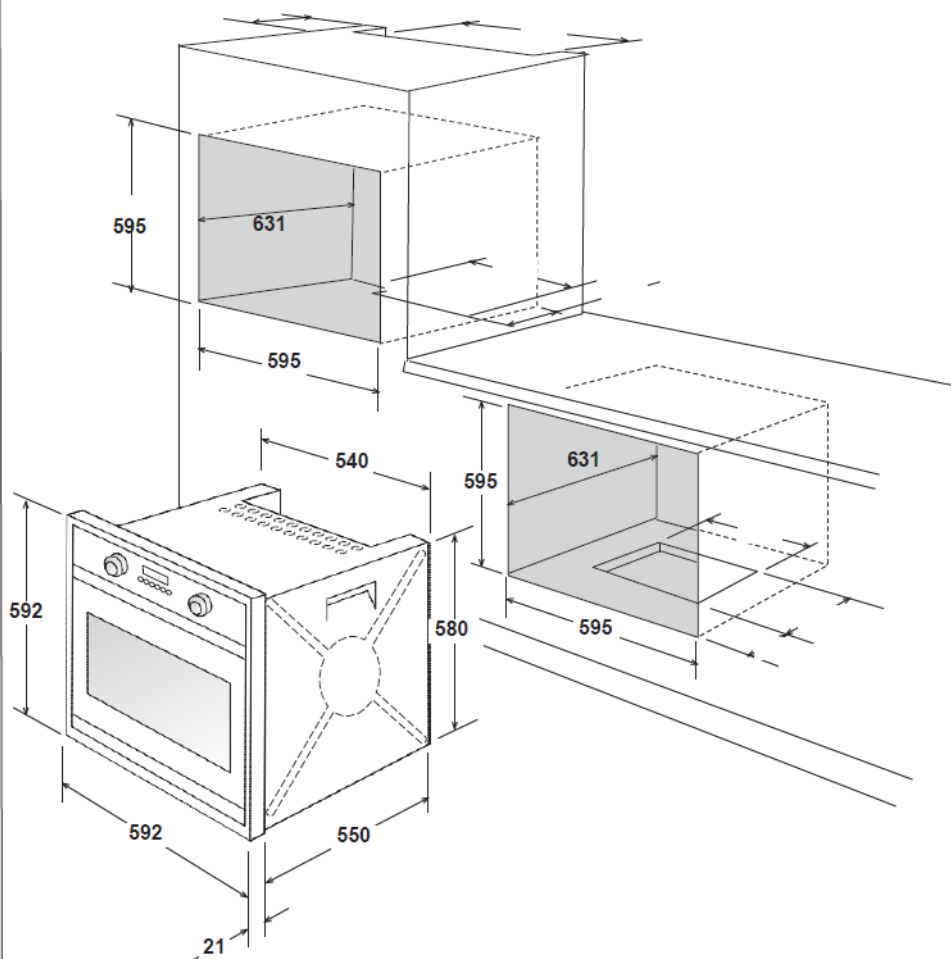
- BUILD-IN

1) Drill a hole Ø 2 mm in the cabinet panel to avoid splitting the wood.

2) Attach the oven with the 2 screws.

**Tip**

To be certain that you have properly installed your appliance, do not hesitate to call on a household appliance specialist.

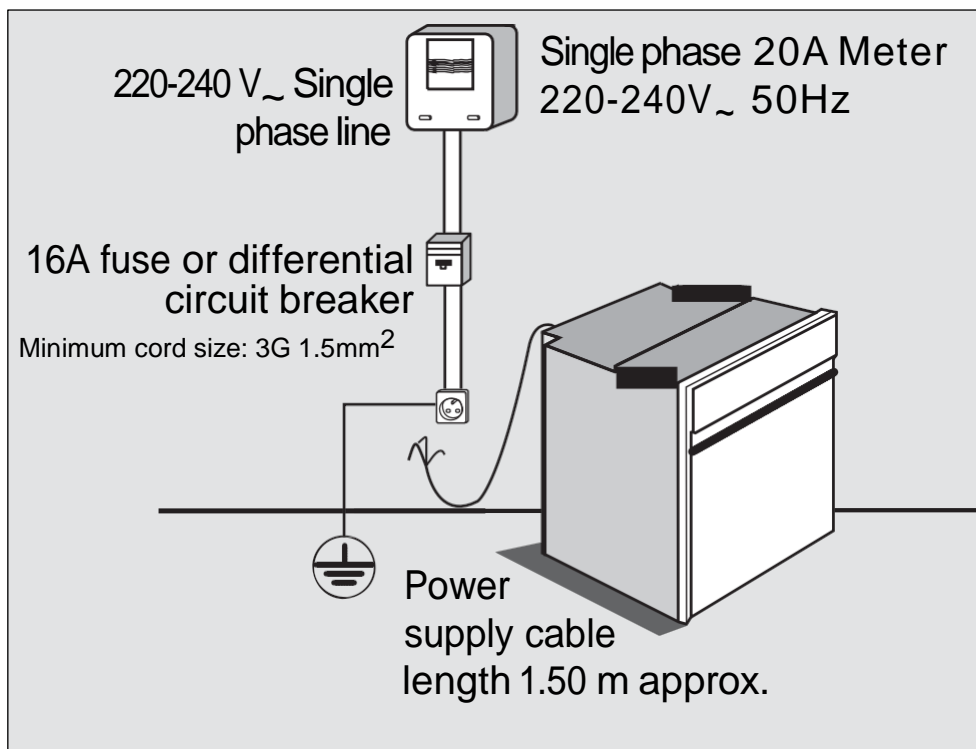


The 631 mm in the cut out depth includes 70mm for air circulation.

Cabinetry materials must be suitable to withstand temperatures up to 90°C

Dimensions illustrated are for flushmount installation.

PYROLYSIS OVENS:



• ELECTRICAL CONNECTION

The appliance must be fitted correctly to guarantee electrical safety.

The electrical connections are made before the appliance is installed in its housing.

Ensure that:

- the electrical installation has sufficient voltage,
- the electrical wires are in good condition,
- the diameter of the wires complies with the installation requirements.

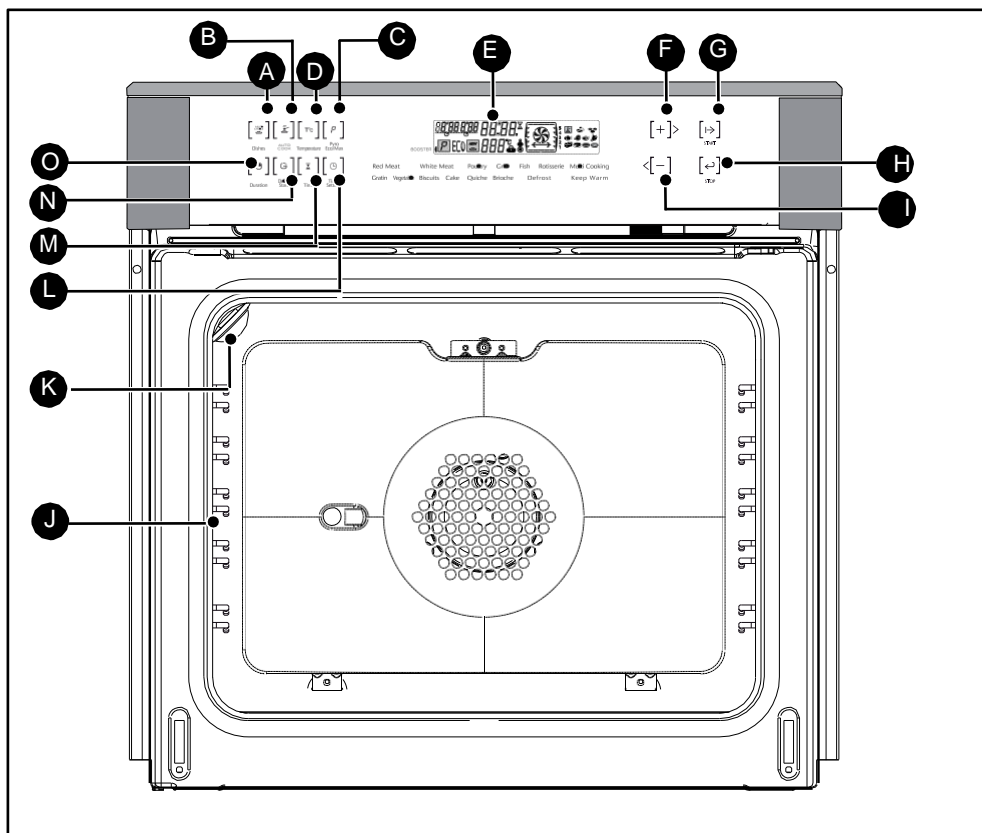
During maintenance operations, the appliance must be unplugged from the electrical grid. Fuses must be switched off or removed.

**Warning :**

If the electrical installation in your residence requires any changes in order to hook up your appliance, contact a professional electrician.

If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.

• PRESENTATION OF THE OVEN



- A** Cooking mode button
- B** "AUTO COOK" button
- C** Temperature button
- D** Pyro and Pyro ECO button
- E** Programmer
- F** "+" adjustment button
- G** Confirm button
- H** STOP button

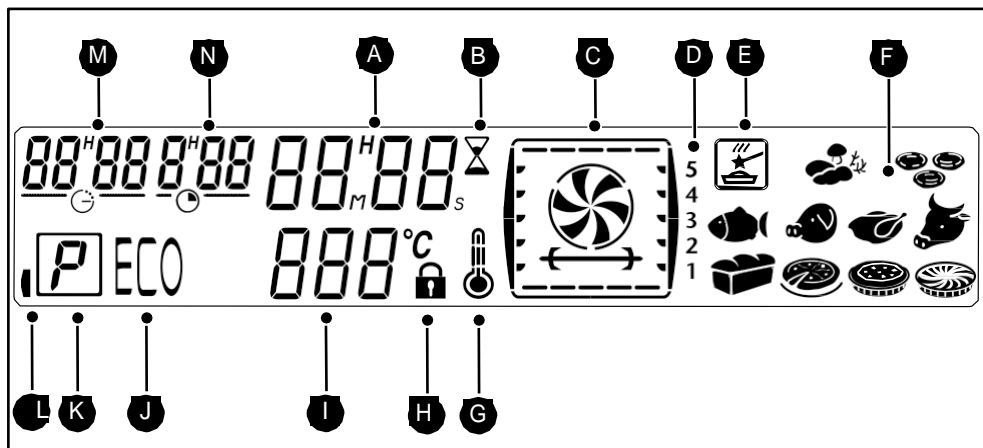
- I** "-" adjustment button
- J** Level indicator
- K** Oven light
- L** "Time set" button
- M** "Time switch" button
- N** "End of cooking" button
- O** "Cooking time" button



Tip

This installation and user manual applies to several different models. There may be slight differences between your model and the one described as regards details and accessories.

• PRESENTATION OF THE PROGRAMMER



- | | |
|--|--|
| A Time and cooking time display | H Locked door indicator |
| B Timer indicator | I Temperature display |
| C Cooking mode indicator | J ECO indicator (cooking and pyrolysis) |
| D Shelf support indicator | K Pyrolysis indicator |
| E AUTO COOK indicator | L BOOSTER indicator |
| F AUTO COOK plates indicator | M End of cooking display |
| G Temperature rise indicator | N Cooking time display |

• ACCESSORIES

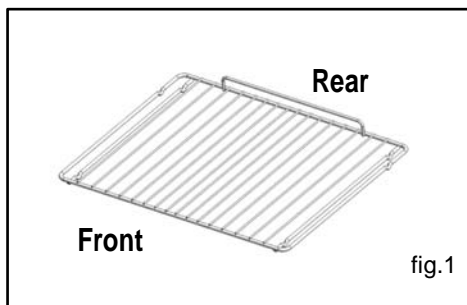


Warning

Before starting a pyrolysis cleaning cycle, make sure that any accessories that are not pyrolysis safe have been removed from the oven (sliding rails, baking trays, chrome-plated grills, and so on) as well as any cookware. The side grills are pyrolysis safe and may be left inside the oven during pyrolysis.

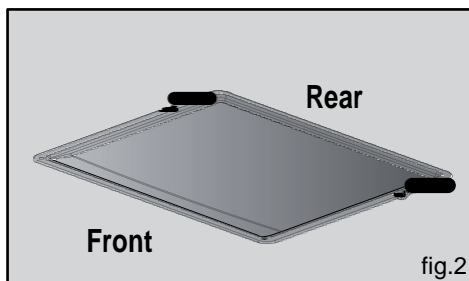
• Anti-tipping safety grid (fig.1)

The grid can be used to hold all dishes and moulds containing foodstuffs to be cooked or browned.



• Baking sheet (fig.2)

This lissium baking sheet features a food-grade non-stick surface and is designed especially for your pastry creations, particularly light pastries. You can set your choux and puff pastries, meringues, madeleines and other delights directly on it.



N.B.: The baking sheet should never be used to hold baking dishes or cake moulds.

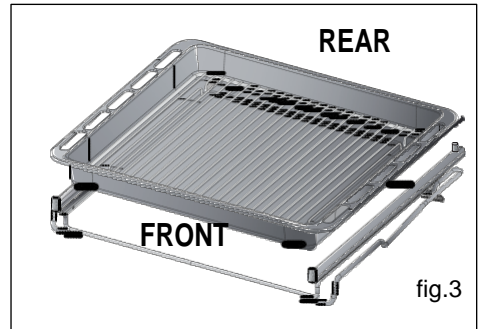
The lissium baking sheet cannot be used with the telescopic runners.

• ACCESSORIES

- 45mm multi-purpose tray with special grid for grilling.

Fully accessible telescopic runners system (fig.3)

The telescopic runners system with support (fully accessible) makes food more practical and easier to handle as the trays can be effortlessly pulled for simpler handling. The trays can be completely removed, providing full access. Their stability ensures that food can be handled safely, reducing the risk of burns. This means that you can take food out of the oven far more easily. Please note: 45mm enameled baking tray must only be used in conjunction with the telescopic runners. Take care to locate the tray correctly on the telescopic runner before using the oven.

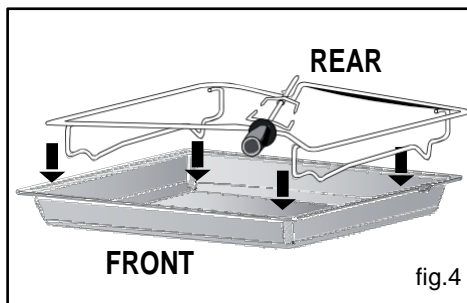


• ACCESSORIES

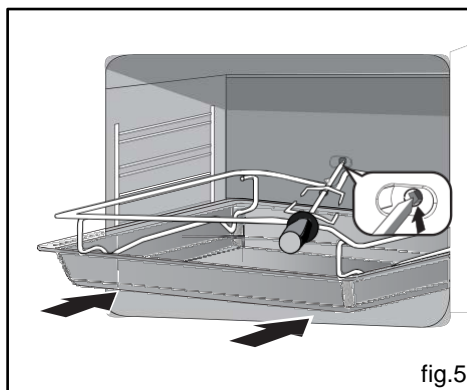
• Turnspit (fig.4)

Pass the spit through the joint to be roasted, thread on the second fork, centre the joint and screw the forks tight.

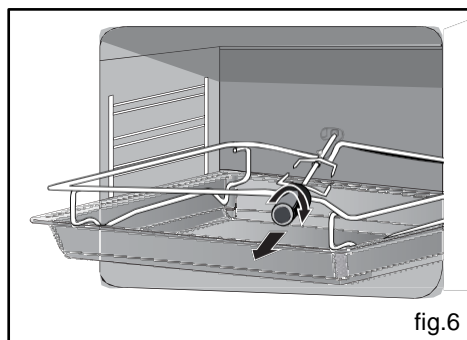
Place the spit in its cradle: the cradle should be placed in the deep enamel dish.



Slide the cradle on to shelf support 3, push gently to engage the end of the spit into the square drive at the back of the oven (fig.5).



Unscrew and remove the handle, so that the door can close. At the end of cooking, screw the handle back on to the spit, so that you can remove the joint without burning yourself (fig. 6).

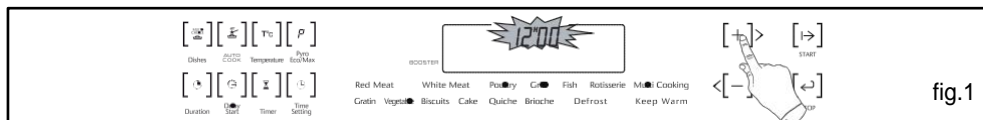


N.B.: should you wish to roast a large piece of meat (up to 2kg), you can place the dish on the bottom shelf support and insert the cradle in shelf support 3, to prevent the meat from touching the back of the dish and stopping the spit from turning.

• USING THE PROGRAMMER

• Setting the time

- When the appliance is started up :
12:00 will flash on the display (fig.1).



Adjust the time by pressing the + or – adjustment buttons (if you hold them down, the time will count up quickly).

Example : 12:30h



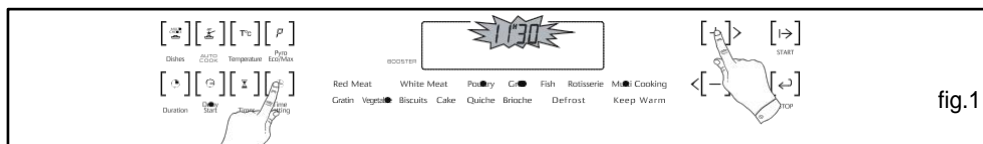
Confirm by pressing the START button (fig.2).
The display will stop flashing.

- To set the clock to the correct time :

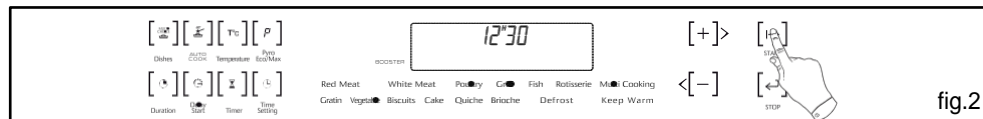
Press the 'Time set' button. This button will remain lit up during adjustment.

The time will flash on the display to show that the time can now be set.

Set the time by pressing the + or – adjustment buttons to set the time forward or backward (fig.1).



Confirm by pressing the START button (fig.2).



Important

If you do not confirm the selected time by pressing the START button, it will be registered automatically after a few seconds have elapsed.

•Instant cooking

– The programmer should only show the time, which should not be flashing.

Select the cooking mode by pressing the 'COOKING' button and then the + or - button.

Example : "White meat" setting (fig.1). The button will remain lit up during the setting process.



fig.1

Confirm by pressing the "START" button.

The selected cooking mode will then appear on the display, and the elements set to function will light up (bottom element, grill, rotary heat, etc.) together with the set temperature -> the oven will start up and the temperature indicator will appear on the display.

Place your dish in the oven according to the setting shown on the display.

Example : "White meat" setting

-> level 2 is recommended.

The oven will suggest the temperature most commonly used for this type of cooking.

However, you may adjust the temperature if you wish by pressing the "TEMPERATURE" button and then the + or - buttons to obtain the desired temperature. The "TEMPERATURE" button remains lit up during the setting process.

Example : "White meat" setting, set to 190° (fig.2).

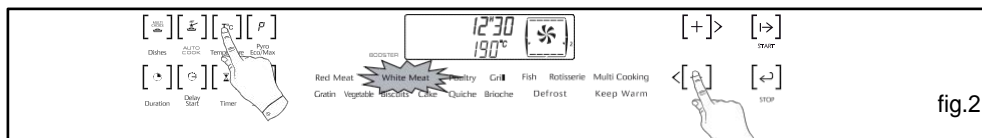


fig.2

After this has been done, the oven will start to heat up :

⦿⦿⦿ These rising thermometers shown that the temperature inside the oven is increasing.

A series of beeps will sound when the oven reaches the selected temperature.

Depending on the model, the adjusted temperature setting and the temperature inside the oven may appear.



Important

After a cooking cycle, the cooling turbine continues to function for a while.



Important

The door must always be closed for cooking.



Important

Do not hang any cloths or teatowels on the door handle.

● PROGRAMMED COOKING

- Cooking with instant start and programmed cooking time

- Select the desired cooking mode and adjust the temperature (fig.1).

Example : "White meat" setting.

Temperature 200°C



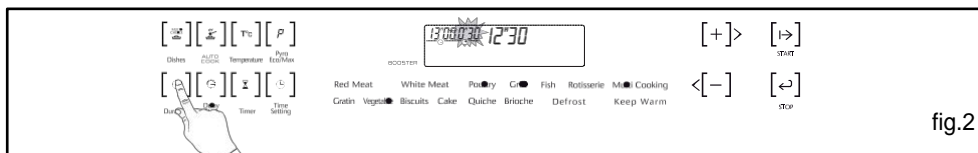
- Press the "Cooking time" button (fig.2).

A duration of 0:00h will flash on the display to indicate that adjustment can now be made.

- Press the + or - button to set the desired time.

Example : 30 minutes cooking.

The "Cooking time" button will remain lit up during the setting process.



The cooking time will be registered automatically after a few seconds, or you can press the "Start" button to confirm. The display will stop flashing.

The countdown starts immediately after adjustment.

The end of cooking time (start time + cooking duration) appears automatically on the display.

In this case : end of cooking time at 13:00.

After these 3 adjustments, the oven will start heating up :



The temperature on thermometer will start to rise.

A series of beeps will sound when the oven reaches the selected temperature.

At the end of cooking (end of time programmed),

- the oven switches off,

- 0:00 flashes on the display (fig.4).

- a series of beeps sound for several minutes. These beeps can be stopped by pressing the "STOP" button.

● PROGRAMMED COOKING

- Cooking with delayed start and selected end of cooking time

Proceed as for programmed cooking.

- After adjusting the cooking time, press the “Delayed start” button. The end of cooking time display will flash to indicate that adjustment can now be made.

- Press the + or – buttons to set the desired end of cooking time.

Example : end of cooking at 13:30 h (fig.1). The “End of cooking” button will remain lit up during the setting process.

The end of cooking time will automatically be registered after a few seconds, or you can press the “Start” button to confirm it.



After these 3 adjustments, the start of cooking time is delayed so that the cooking ends at 13:30.

At the end of cooking time (the end of the time programmed) :

- the oven switches off,

- 0:00 flashes on the display.

- a series of beeps sound for several minutes. These beeps can be stopped by pressing the “Stop” button.


The time will appear on the display again.

The cooking duration and the end of cooking time can be adjusted before selecting a cooking type.

• USING THE TIME SWITCH FUNCTION

- The oven programmer can be used as an independent time switch, for a time countdown function to be used without using the oven.

In this case, the time switch countdown has priority over the time on the display.

- Press the "TIME SWITCH" button (fig.1). The symbol  and 0.00 will flash on the display.

- Set the desired time by pressing the + or – buttons until the desired duration is shown (max. 60 minutes).

The "Time switch" button will remain lit up during the setting process.

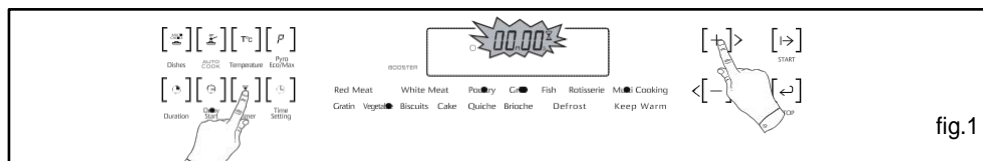


fig.1

- Press the "START" button to confirm, or wait for a few seconds. The display will stop flashing and the time switch will start up, counting down the time in seconds.

When the time has elapsed, a series of warning beeps will sound.

These beeps can be stopped by pressing the "STOP" button, or they will stop automatically after a few seconds.



Important

The time switch programming can be altered or cancelled at any time.

• USING THE "BOOSTER" FUNCTION

If you open the oven door while cooking is in progress (to pour some liquid onto a leg of lamb, for example), heat will be lost from the oven space.

The oven is designed to compensate the heat loss caused by opening the door, regaining the selected cooking temperature again as quickly as possible.

As soon as the door is closed again, and if the temperature drop is significant (for example when the door is open more than 3 minutes), the oven will rapidly heat up and the "Booster" indicator on the left of the display will light up until the selected temperature is reached. This preserves the quality of your cooking.



fig.1

NOTE : The "BOOSTER" function can only be used with the following functions : "Quiche, Red Meat, Cake-Brioche".

● ADJUSTING THE DISPLAY BRIGHTNESS

The brightness of the display is adjustable. To change it :


- Set the programmer time to 0:10h, and confirm.
- Press the “COOKING TIME” button and hold it down for a few seconds until  appears on the display and hold it down.
- Press the + or – adjustment buttons to obtain the desired brightness (fig.1).



fig.1

Confirm by releasing the “Cooking time” button.


After setting the desired brightness, set the programmer to the correct time again (fig.2).



fig.2

● CONTROL LOCK

The display can be locked. To lock the display :

- Press the “START” button and hold it down until  appears on the display. All the buttons will light up for 1 second.

The display is now locked (fig.1).



fig.1

To unlock it, repeat the same operation. The lock symbol will switch off (fig.2).

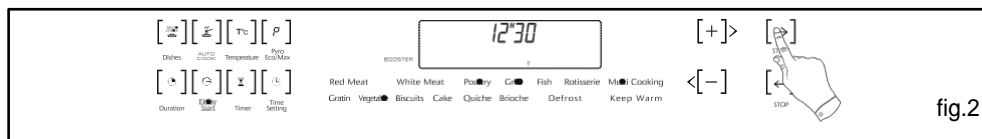


fig.2



Red meat

- Pre-set temperature 225°C (minimum 35°C maximum 275°C)
- Cooking is done using the top and bottom heating elements, but not the air fan.
- The oven must be pre-heated before the dish is placed inside.
- Recommended for slow, delicate cooking : game dishes with sauce, etc., for quick cooking of red meat roasts, and for simmering dishes previously started on the hob (coq au vin, stew). Ideal for foods that require top and bottom browning



White meat

- Pre-set temperature 180°C (minimum 35°C maximum 235°C)
- Cooking is done using the air fan.
- Note: Oven temperature is a guide to the French style of cooking. Meat will be well seared and cooked medium - rare inside.
- Quick temperature rise : Certain dishes can be placed in a cold oven.
- Recommended for meat, placed preferably in an earthenware dish.



Poultry

- Pre-set temperature 200°C (minimum 180°C maximum 230°C)
- Cooking is done using the top element and the air fan, alternately.
- There is no need to pre-heat the oven.
- This cooking mode is for obtaining juicy poultry and roast meats, crispy on all sides.
- Insert the grill pan at the lowest level.
- Recommended for all types of poultry and roast meats, cooked on the rotisserie.

Note: Rotisserie stops when the door is open



Grilling

- Pre-set temperature 275°C (minimum 180°C maximum 275°C)
- Cooking is done using the top element, without the air fan.
- Pre-heat the oven for 5 min. Use the grill pan with grill insert on the recommended shelf position.
- Recommended for grilling oysters, scallops, bacon, slices of toast or prawns placed on the grill.



Fish

- Pre-set temperature 180°C (minimum 35°C maximum 235°C)
- Cooking is done using the air fan.
- Quick temperature rise : Certain dishes can be placed in a cold oven.
- Recommended for fish, placed preferably in an earthenware dish.



Rotisserie

- Pre-set temperature 210°C minimum 180°C maximum 230°C)
 - Cooking is done using the top element and the air fan, alternately.
 - There is no need to pre-heat the oven. This cooking mode is for obtaining juicy poultry and roast meats, crispy on all sides.
 - The rotisserie will continue functioning until the door is opened.
 - Insert the grill pan at the lowest level to catch any juice from cooking
 - Recommended for all types of roast meats cooked on the rotisserie, for quick cooking of legs of lamb and sides of beef, and for juicy fish steaks.
- Use without the rotisserie kit for fan grill. Ideal for grilling sausages, chops and steak.



Multi Cooking

- Pre-set temperature 180°C (minimum 35°C maximum 235°C)
- Cooking is done using the air fan.
- This setting is for cooking the same or different items on different levels (2 levels maximum). Recommended to use levels 1 and 3 or 2 and 4 for maximum airflow.
- After pre-heating, carry out the cooking processes as indicated in the cooking guide.



Gratin

- Pre-set temperature 260°C (minimum 180°C maximum 275°C)
- Cooking is done using the top element, without the air fan.
- Pre-heat the oven for 5 min.
- Recommended for browning vegetables, pastry, fruit, etc., placed on the grill.



Vegetables (ECO)

- Pre-set temperature 200°C (minimum 35°C maximum 275°C)
- Cooking is done using the top and bottom elements, but not the air fan.



Biscuits

- Pre-set temperature 170°C (minimum 35°C maximum 235°C)
- Cooking is done using the air fan.
- The underside of the food is cooked and it is grilled slightly on top. Insert the grill at the lowest level.
- Recommended for delicate dishes (sponge cake, Savoy biscuit.)



Cakes

- Pre-set temperature 180°C (minimum 35°C maximum 275°C)
- Cooking is done using the bottom element and the air fan.
- The underside of the food is cooked and it is grilled slightly on top. Insert at the lowest level.
- Recommended for dishes that need to rise (fruit cake, pound cake) and for soufflés without a top crust. Also recommended for tarts, quiche, pastry, pizza, fruit flan, and custard tarts.



Quiche

- Pre-set temperature 210°C (minimum 35°C maximum 275°C)
- Cooking is done using the top and bottom elements and the air fan.
- Recommended for pies and quiches.



Brioche

- Pre-set temperature 165°C (minimum 35°C maximum 275°C)
- Cooking is done using the bottom element , and the air fan.
- The underside of the food is cooked and it is grilled slightly on top. Insert the grill at the lowest level.
- Recommended for dishes that need to rise (brioche, kugelhupf, bread, etc.)



Defrost

- Pre-set temperature 30°C (minimum 30°C maximum 50°C)
- Dishes are defrosted by a limited amount of heat and the fan.
- Ideal for delicate dishes (fruit tart, custard pie, etc).
- Meat, buns, etc, are defrosted at 50°C (meat should be placed under the grill with a dish underneath to catch drips from the defrosting).



Keep warm

- Pre-set temperature 80°C (minimum 35°C maximum 100°C)
- Cooking is done using the air fan.
- Recommended for raising dough, brioche, kugelhupf, etc at temperatures of up to 40° (plate-warming, defrosting).

• CLEANING THE OUTER SURFACES

To clean both the electronic programmer window and the oven door, use a soft cloth. Do not use abrasive creams or scouring sponges.

• CLEANING THE DOOR

• Removing the door



Warning

Do not use abrasive cleaning products or hard metal scrapers for cleaning the glass oven door, as they could scratch the surface and cause the glass to shatter.

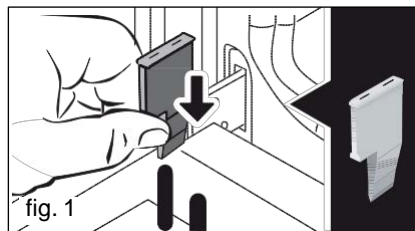


Warning

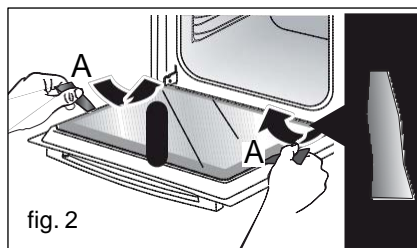
Before unclipping the glass, allow the appliance to cool.

• Disassembling the door (depending on the model)

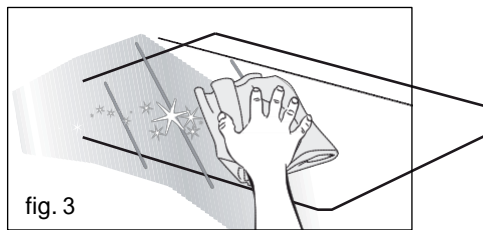
- Open the door completely and block it open using the red stop (fig.1). It is supplied with your machine in the plastic pack.



- Remove the first attached window as follows: Use the metal part as a lever at the points marked A on one side then the other to unclip the glass (fig. 2).



- Clean the glass using a soft sponge (fig.3). Do not immerse the glass in water. Do not use abrasive creams or scouring pads. Rinse with clean water and dry with a lint-free cloth.



- If necessary, remove all the door's inner glass panels.

This unit is made up of one or two glass panels depending on the model, with a black rubber buffer in each corner (fig. 4).

- After cleaning, replace the four rubber corners, taking care to follow the markings on the glass:

top left: L
top right: R

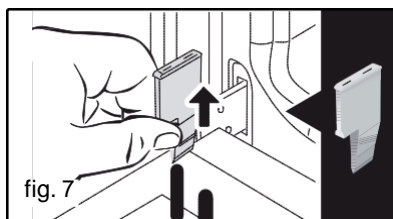
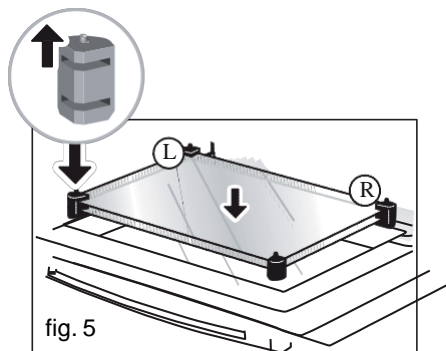
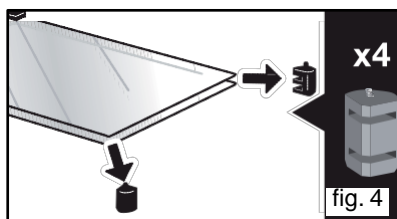
Place the interior glass unit in the door, so that L and R are on the hinge side (fig.6).

- If your oven has just one interior glass, this will be found next to the clip-on glass.

- Clip in the final glass by placing the "P.Y.R.O.L.Y.S.E" marking towards you (fig.6).

- Remove the red plastic stop (fig. 7).

Your appliance is now ready for use again.



• WHAT IS PYROLYSIS?



Tip

Your oven is equipped with enamelled wire shelf supports: these need to be removed before running the pyrolysis cycle.



Warning

Remove any cookware, grids and trays from the oven and clean any major spill residue before carrying out the pyrolysis. Interior glass must be wiped clean prior to running the pyrolysis cycle.

- Pyrolysis is a cycle during which the oven cavity is heated to a very high temperature in order to eliminate spatters and spills. Smoke and odours released during pyrolysis are destroyed by moving through a catalyzer.

- Pyrolysis is not necessary after each cooking cycle, simply when the degree of soiling warrants it.

- As a safety measure, the cleaning operation only begins after the door has automatically locked. As soon as the internal temperature of the oven exceeds cooking temperatures, it is impossible to unlock the door even if the "function selector" is set to 0.

• IN WHAT SITUATIONS SHOULD PYROLYSIS BE USED?

If your oven emits smoke during preheating or releases large amounts of smoke during cooking.

If your oven releases an unpleasant odour when cooled after various types of cooking (lamb, fish, grills, etc...).

Relatively clean cooking operations	Biscuits, vegetables, pastry, quiches, soufflés...	Splatter-free cooking: pyrolysis is not warranted.
Messy cooking operations	Meat, fish (in a dish), stuffed vegetables.	Pyrolysis may be warranted after every 3 cooking cycles.
Very messy cooking operations	Large cuts of meat on the spit.	Pyrolysis can be performed after one cooking application of this kind, as there is a lot of splattering.



Tip

You should not wait until the oven is overly coated in grease to initiate a cleaning cycle.

• INSTANT PYROLYTIC CLEANING

Check that the time appears on the display and that the display is not flashing.
Simply press the “PYRO ECO/ MAX” button once for PYRO MAX, or twice for PYRO ECO (fig.1).





fig.1

Confirm by pressing the “START” BUTTON.

You will not be able to use the oven for two and-a-half hours (2 hours for pyrolytic cleaning and half an hour for cooling down) in the case of “PYRO MAX”, or two hours (1 hour 30 minutes for cooling) in the case of “PYRO ECO” (the duration cannot be altered). This time includes the cooling time until the door is unlocked.

The time when your oven is ready for use again will appear on the display.

If the symbol  appears on the display, this means the Pyro MAX cycle is in progress. The symbol  ECO indicates the Pyro ECO cycle.


During the pyrolytic cleaning cycle, a lock symbol  will appear on the display to indicate the oven door is locked (fig.2).



fig.2

At the end of the pyrolytic cleaning cycle, 0.00 will appear on the time indicator on the display (fig.3).

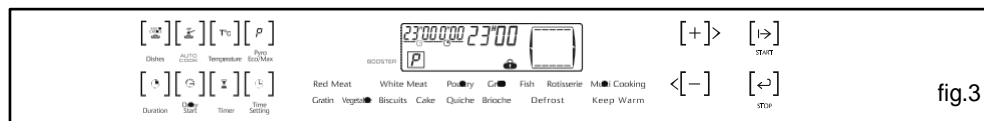



fig.3

When the lock symbol  disappears from the display, the door can be opened (fig.4).

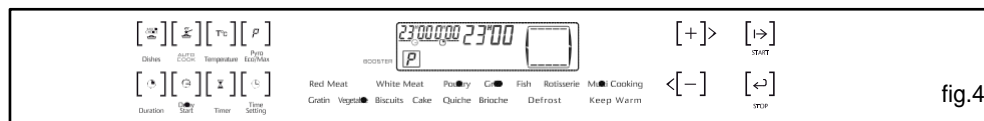


fig.4

Press the “STOP” button. The time will appear on the display again.

When the oven has cooled down, remove the white ash with a wet cloth. The oven is now clean and can be used again to cook any food of your choice.



Important

Before starting pyrolytic cleaning, remove all cooking dishes from the oven and remove any major splashes adhered to the inside of the oven. Interior glass must be wiped clean prior to running the pyrolysis cycle



Important

Do not hang any cloths or tea-towels on the oven door.

• DELAYED PYROLYTIC CLEANING

Follow the instructions given in the “instant pyrolytic cleaning” paragraph, then : Press the “DELAYED START” button.

The end of cooking time will flash to show that adjustment can be made.

Press the + or – buttons to adjust the desired finishing time.

Example : end of pyrolytic cleaning at 4:00 h (fig.1).

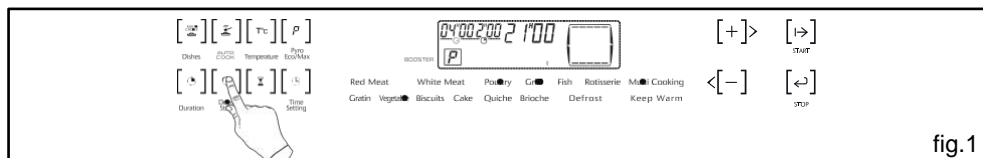


fig.1

Confirm by pressing the “START” button.

When this has been done, the start of the pyrolytic cleaning will be delayed so that it finishes at 4:00.

When the pyrolytic cleaning process has finished, press the “STOP” button.

● REPLACING THE OVEN LAMP



Warning

Make sure the appliance is disconnected from the power before replacing the lamp in order to avoid the risk of electric shock. Change the lamp only when the appliance has cooled down.

The lamp is accessible:

Inside the oven.

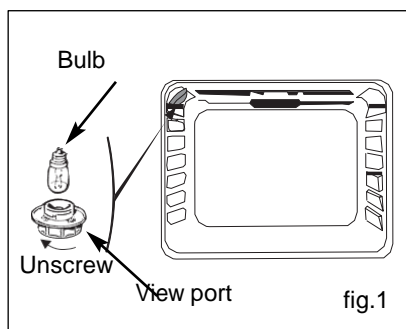
The bulb is located on the ceiling of your oven's cavity.

- Unplug the oven.
- Unscrew the view port (fig.1).
- Unscrew the bulb in the same direction.

Bulb specifications:

- 15 W
- 220-240 V ~
- 300°C
- E 14 cap

- Replace the bulb then reposition the port and reconnect your oven.



Tip

To unscrew the view port and the light, use a rubber glove, which will make disassembly easier.

If you have a doubt about the correct functioning of your oven, this does not necessarily mean that there is a malfunction. In any event, check the following points:

YOU OBSERVE THAT...	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
The oven is not heating.	<ul style="list-style-type: none"> - The oven is not connected to the power supply. - Your fuse is not working. - The selected temperature is too low. 	<ul style="list-style-type: none"> ➡ Plug in your oven. ➡ Replace the fuse in your electrical set-up and check its capacity (16A). ➡ Increase the selected temperature.
The padlock is flashing.	<ul style="list-style-type: none"> - Problem with the door's locking mechanism. 	<ul style="list-style-type: none"> ➡ Call the After-Sales Service Department.
The oven light is not working.	<ul style="list-style-type: none"> - The light is not working. - The oven is not connected or the fuse is not working. 	<ul style="list-style-type: none"> ➡ Change the bulb. ➡ Plug in your oven or change the fuse.
The pyrolysis cleaning cycle does not begin.	<ul style="list-style-type: none"> - The door is not properly closed. - The locking system is defective. 	<ul style="list-style-type: none"> ➡ Verify that the door is locked. ➡ Call the After-Sales Service Department.
Your oven is beeping.	<ul style="list-style-type: none"> - During cooking. - At the end of a cooking cycle. 	<ul style="list-style-type: none"> ➡ The temperature recommended for your choice has been reached. ➡ Your programmed cooking cycle is finished.
The cooling fan continues to operate after the oven stops.	<ul style="list-style-type: none"> - The fan should work for up to an hour after cooking, or when the oven temperature is greater than 125°C. - If it does not stop after 1 hour. 	<ul style="list-style-type: none"> ➡ Call the After-Sales Service Department.



Warning


- Repairs to your appliance should only be performed by professionals. Non-standard repairs may be a source of danger for the user.



Tip

In all circumstances, if your efforts are not sufficient, contact the After-Sales Service Department without delay.

ADVANTAGES AND PRINCIPLE

Cooking in the “AUTO COOK” mode **MUST START WITH THE OVEN COLD**; waiting until the oven cools down completely is recommended before starting a second cooking cycle in the same mode (if not,  and cooking time flash in the display, “AUTO” scrolls across the display and a series of beeps prevents you from starting another cooking cycle).

With the “AUTO COOK” function, you no longer have to select the temperature and cooking time.

These two parameters are automatically calculated by your oven in order to give you optimal cooking.

The “AUTO COOK” cooking mode works in two phases:

1) The first phase (acquisition) during which the oven will use its electronic sensors to record the specific cooking data for your dish.

This phase is represented by  in the right side of the display with animated “_ _”.

This can last 5 to 40 minutes depending on the dish.

DO NOT OPEN THE DOOR DURING THIS PHASE or you may disturb the recording of data.

2) During the second phase (calculation), the oven determines the necessary cooking time. “AUTO” scrolls across the display. The oven indicates the remaining cooking time as well as the actual time that cooking will be finished. You can open it if you want to do something to the food (basting, flavouring, etc).

3) When the cooking finishes, it starts to beep.

USE MODES

Immediate cooking:

1. Press the “AUTO COOK” button.

2. Scroll through the symbols by pressing the “+” button to select your dish (fig.1).

Press the START button to validate.



fig.1

Place it in the oven on the shelf support level recommended in the display.

Close the door.

The oven begins cooking.

The data search phase begins, as symbolised by the animation in the display: a time is suggested. When cooking is complete, the oven emits several beeps.

• USE MODES

Delayed cooking:

Press the “AUTO COOK” button.

Choose your dish by pressing the “+” button.

Place your dish in the oven and close the door.

1. Press the “cooking end time” button.

2. Adjust the cooking end time by pressing the + or - buttons (fig.1).

Example: Cooking end time 7:00 pm.



fig.1

After these steps, the cooking start time is delayed.

The cooking end time is estimated based on the average cook time. Just s for immediate cooking, this time will be optimised during the cooking programme; therefore, the time may vary by a few minutes (over or under) compared to the initial time selected.

● TIPS

As soon as the “ _ - ” animation disappears from the display, you can open the oven door (fig.1).



However, if you open the oven door when the animation is still displayed, your oven will emit a warning beep, “ ” and the cooking time will flash, “AUTO” scrolls across the display.

Cooking in the “AUTO COOK” mode MUST START WITH THE OVEN COLD; waiting until the oven cools down completely is recommended before starting a second cooking cycle in the same mode (if not, “ ” and cooking time flash, “AUTO” scrolls across the display and a series of beeps prevents you from starting another cooking cycle).

TROUBLESHOOTING

YOU OBSERVE THAT...	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
Beeping + AUTO COOK icon flashing	- You opened the door during the data search phase: the programme is cancelled. - The oven is hot.	➡ Let the oven cool down to start a new cooking programme.



VEGETABLES

- tomatoes, stuffed peppers
- small lasagna (fresh or frozen)
- cottage pie, fish pie, gratins.

TIPS:

- To avoid spillages during the cooking process do not fill baking trays to the rim.



BISCUITS

- small individual pastries: cookies, wafers, muffins, small bread rolls,

TIPS:

- Small individual cakes: always on the baking sheet.



FISH

- Whole fish (snapper, trout, etc.) or thick fillets (salmon, blue eye cod, barramundi)

TIPS:

- For whole fish stuff with lemon and herbs for a better taste.
- For fillets marinate with seasoning for a better taste.



PORK

- pork roast, loin, shoulder, belly (larger cuts)

TIPS:

- Take the roast out of the refrigerator at least one hour before starting the cooking programme for better results.
- Use an earthenware dish Add 1 to 2 tablespoons of water.
- At the end of cooking, turn to grill to ensure crisp crackling. Allow the meat to sit for 7 to 10 minutes wrapped in a sheet of aluminium foil before carving.



CHICKEN

- chicken from 1 kg up to 1.8 kg
- duck, guinea fowl, etc.

TIPS:

- Rotisserie kit can be used: do not forget to place the drip tray on the first shelf to catch drippings.
- Alternatively, use an for earthenware dishes to avoid splattering.



ROAST BEEF

- Roast beef (rare ,rolled leg of lamb, shoulder etc.)

TIPS:

- If you prefer meat well done use the red meat cooking function.
- Take the meat out of the refrigerator at least one hour before starting the cooking programme (see tips next page).



CAKES

- home-style cakes: sweet or savoury loaves, butter cake, chocolate cake.
- ready-to-mix batters in packets, banana bread, medium dense cakes,

TIPS:

Always place cake moulds directly on the grid for best results.



PIZZA

- fresh store-bought pizza
- ready-to-use pizza dough
- "home-made" pizza dough
- frozen pizza (cheese rolls, buns (packaged)

TIPS:

- Place it on the grid for a crispy crust.



SAVOURY TARTS

- frozen tarts
- frozen quiches
- frozen meat pastry, meat pies, pastizzis, frozen lasagne

TIPS:

- Store-bought frozen tarts and quiches: remove the aluminium tray before placing them on the grid.



SWEET TARTS

- frozen tarts

TIPS:

- Use a nonstick aluminium mould: the pastry will be crispier on the bottom.

VEGETABLES

For a smoother potato gratin, pre-cook the potatoes sliced into rounds in milk or milk + cream for about twenty minutes.

To prepare stuffed tomatoes: after cutting off the tops, remove the seeds, sprinkle some salt inside them and put them upside down on a mesh so they drain before stuffing them.

FISH

When buying it, it should smell pleasant and not too "fishy".

The body should be firm and rigid and the scales should be firmly stuck to the skin; the eyes should be bright and rounded and gills should appear shiny and moist.

CHICKEN

Choose a dish size suitable for the chicken so the fat does not burn. For tastier chicken rub marinate under the skin. Do not use fresh chopped herbs when roasting chicken as they will burn.

MEAT IN GENERAL

Cuts for Roasting:

BEEF: Fillet, rump, topside, sirloin, rib roast

LAMB: Rack of lamb, rolled loin, shoulder, leg

PORK: Shoulder, belly, loin, rib roast, loin blade

Cuts for Braising/Slow cooking:

BEEF: Chuck/blade, brisket, shin, veal shank

LAMB: Shank, shoulder, chuck, diced lamb

PORK: Spare ribs, hocks, shin

PIZZA

To prevent cheese or tomato sauce from dripping in the oven, you can place a piece of parchment paper between the grid and the pizza. Alternatively, you can use a pizza stone in the oven to enhance the texture. Note: Pizza stone must be preheated for best results.

TARTS/QUICHES

Avoid glass and porcelain dishes: because they are too thick, they extend the cooking time and the bottom of the crust is not crispy.

With fruit, the bottom of the tart risks becoming soggy: just add a few spoonfuls of fine semolina, crushed biscuit crumbs, almond powder or tapioca, which will absorb the juice during cooking.

BISCUITS:

make sure that biscuits are placed even and spaciouly on the tray as they will spread during cooking. Do not place cookie dough too close to the edges of the tray.

CAKES:

Place cake in the centre of the oven for even cooking. Always cool cakes for 5 to 10 minutes in the pan on a rack before unmoulding.

VEGETABLES

Tomatoes stuffed with goat's cheese.

8 tomatoes
300g of fresh goat's cheese
4 soup spoons of olive oil
1 small bunch of fine herbs (chives or basil)
salt, pepper.

Wash the tomatoes, take off the top and carefully take out the pulp.

Turn them over to let them drain well.

With a fork, mix the cheese and olive oil, add the finely chopped herbs, salt and pepper.

Replace the tops and arrange them on a plate. Put them in the oven.

Serve hot on a bed of green salad.

FISH

Black sea bream with dry cider: 1 x 1.5 kg sea bream.
500 g button mushrooms.
2 sour apples.
2 shallots.
2 tablespoons heavy cream.
100 g butter.
1/2 litre cider. Salt, pepper.

Gut and scale the fish. Place it in a buttered dish on the finely minced shallots and sliced mushrooms. Add the cider, salt and pepper and some cubes of butter. Put it in the oven. In the butter cook the unpeeled quartered apples. When cooking is complete, transfer the fish to a warm dish, strain the juice and deglaze the dish with the cream.
Add the cream to the juice, serve with apples and mushrooms.

ROAST BEEF Sauces

PARSLEY SAUTERNES with ROQUEFORT Sauce:

Cook two tablespoons of snipped shallots in butter until translucent.

Add 10 cl Sauternes, let it evaporate.

Add 100 g Roquefort, let it melt slowly.

Add 20 cl liquid cream, salt, pepper. Bring to a

boil. COGNAC with PINK PEPPERCORN Sauce:

Cook 2 tablespoons of sliced shallots in butter until translucent.

Add 15 cl Sauternes, let it evaporate.

Add 1 egg yolk, 1 spoon ketchup, 200 g butter. Salt, pepper.

While whisking, add 3 spoons Cognac and 1 teaspoon of crushed pink

peppercorns. PEAR with CRESS Sauce:

Cook 1 pear, covered in white white. Drain, maxh/liquidise.

Scald 1/2 bunch of cress, drain, chop.

Cook 1 tablespoon of chopped shallots in butter until translucent.

Moisten with the cooking win. Allow to evaporate.

Add the pear, the cress and 20 cl of pouring cream.

Add salt, pepper, let simmer.

Place in the oven. Cut the unpeeled apples into quarters and simmer them in the butter. When cooking is complete, transfer the fish to a warm dish, strain the juice and deglaze the dish with the cream.

Add the cream to the juice, serve with apples and mushrooms.

CHICKEN

Stuff it with a good bouquet of fresh tarragon or rub it with a mixture of 6 crushed cloves of garlic with a pinch of coarse salt, and some peppercorns.

PIZZA

Base: 1 pizza crust

*with vegetables: 6 tablespoons tomato sauce + 100 g diced zucchini + 50 g diced bell peppers + 50 g sliced eggplant + 2 small sliced tomatoes + 50 g shredded gruyere + oregano + salt + pepper.

*with roquefort and smoked bacon: 6 tablespoons tomato sauce + 100 g smoked bacon + 100 g roquefort in small chunks + 50 g walnuts + 60 g shredded gruyere.

*with sausage and cottage cheese: 200 g drained farm cheese spread on the crust + 4 sausages, sliced + 150 g ham, slivered + 5 olives + 50 g shredded gruyere + oregano + salt + pepper.

TARTS/QUICHES

Nonstick aluminium mould 30 cm diameter.

Flaky praline apple tart:

1 flaky pastry crust rolled and pricked with a fork.

200 ml cream brought to a boil with a vanilla bean.

2 beaten eggs with 30 g sugar, add the cooled cream.

2 apples cut into cubes rolled in 70 g crushed pralines.

Add cream and apples to crust. Place in the oven.

QUICHES

Base: 1 aluminium mould, diameter 27 to 30 cm.

1 ready-to-use short crust.

3 beaten eggs + 50 cl heavy cream.

salt, pepper, nutmeg.

Various garnishes:

200 g precooked larding bacon.

or - 1 kg cooked endives + 200 g shredded gouda.

or - 200 g broccoli + 100 g small bacon pieces + 50 g blue cheese.

or - 200 g salmon + 100 g spinach, cooked and drained.

INDIVIDUAL CHOCOLATE CAKES

12 individual aluminium ramekins

60 g butter

200 g bitter chocolate (more than 50% cocoa)

100 g caster sugar

4 eggs

1 packet of baking powder

70 g sifted flour.

Melt the chocolate with the butter over very low heat. Work the egg yolks into the sugar until the mixture becomes smooth. Add the flour, melted chocolate with butter and finish with the baking powder. Beat the egg whites into stiff peaks and gently fold them into the mixture. Lightly butter and flour the aluminium ramekins and pour the batter into them (without dripping any on the edges). Place the ramekins in the 2nd baking dish on the shelf support and select "CAKE" sequence "BISCUITS". Unmould and let cool on a grid. Serve with vanilla crème anglaise or coconut ice cream.

POUND CAKE WITH CITRUS FRUIT

Caramel: 20 lumps of sugar (200 g).

Cake: 4 eggs - 200g granulated sugar - 200g flour - 200g good butter.
2 teaspoons baking powder.

Fruits: 1 small tin of citrus fruits in syrup.

Drain the fruit. Prepare a caramel icing. When it has taken on colour, turn it out into a cake pan; tip it around to distribute the caramel. Let cool. In the bowl of an electric blender, mix the softened butter with the sugar. Add the whole eggs one at a time, then the sifted flour. Add the baking powder last. Place the citrus sections in a flower pattern on the caramel icing. Pour in the batter. Place in the oven on the "CAKES" setting. Unmould in a pretty dish and serve cold. Other fruits can be used, such as apples, pears or apricots.



