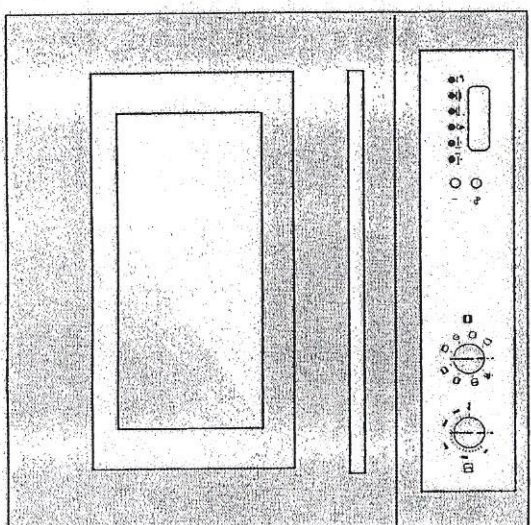


**BLANCO**  
*Makes the difference*

**BMS - RMF**  
**BSO - RSO**



**MULTIFUNCTIONAL OVENS**

*Dear Customer,*  
*We thank you for the preference you reserved to our product. We invite you therefore to carefully read this booklet before switching on this new appliance: here you will find all useful suggestions both for safety and to better utilize your new appliance.*

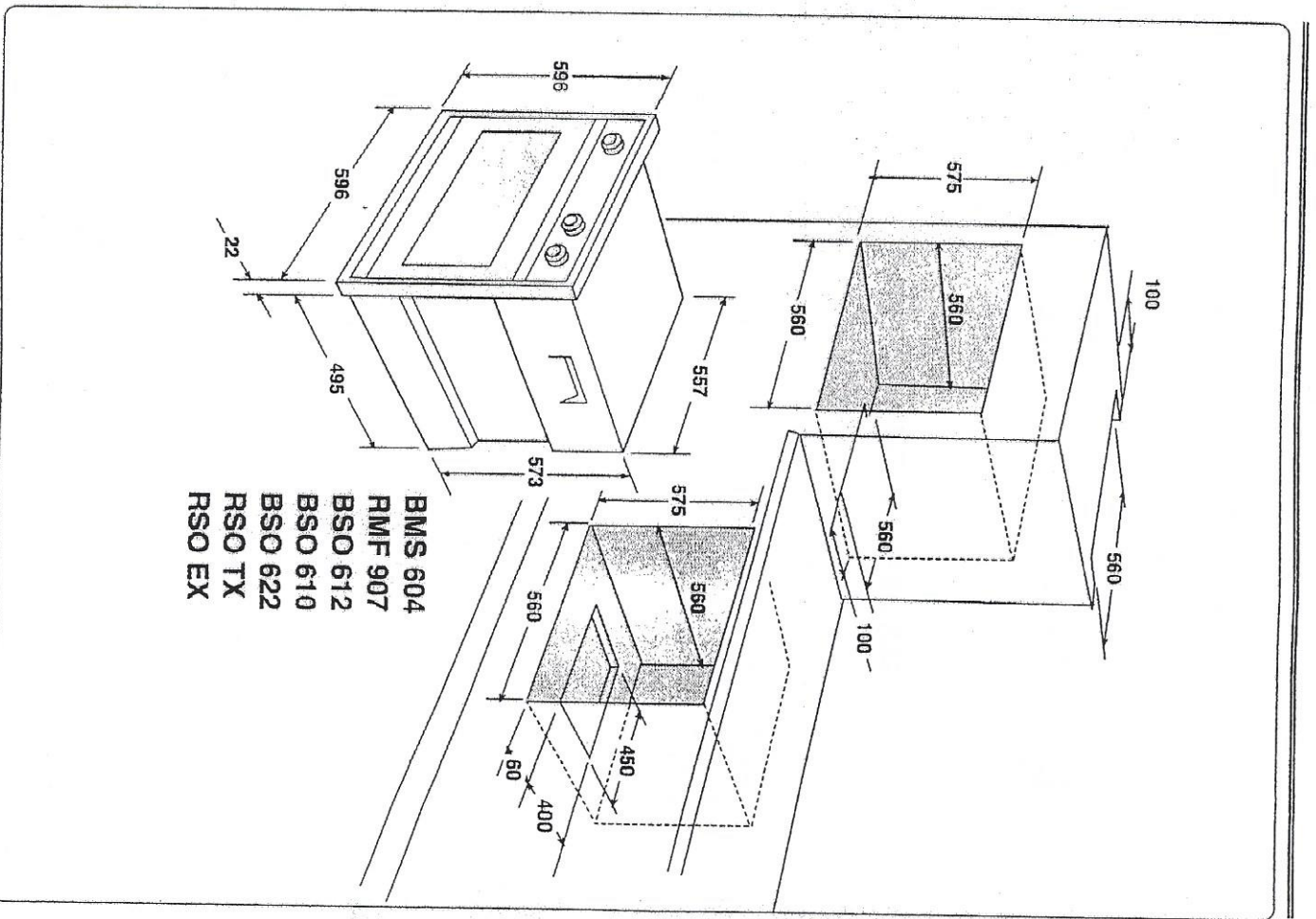
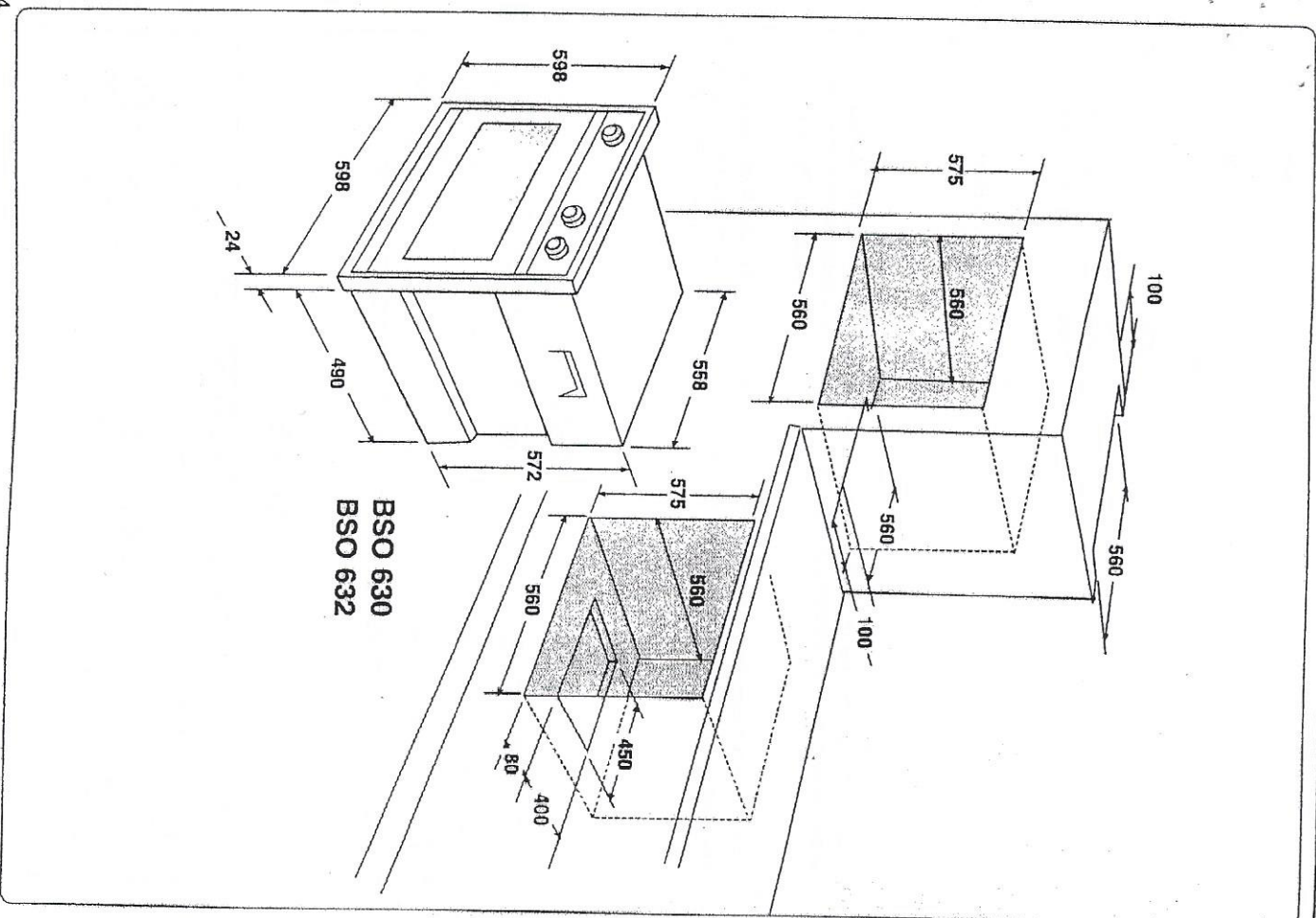
***This appliance should be used by adult people only. Keep children away from it, especially when it is functioning.***

*This appliance, before leaving the factory, has been checked and lined up by expert and specialized personnel in order to give the best functioning results. All repairs or adjustments which should be necessary are to be carried out with the utmost care and attention. For this reason we recommend you to always address yourselves to the licensee where the appliance was sold or to our nearest Customer Service Center, specifying the type of trouble and the model of your appliance. Besides, do not forget that the original spare parts are to be found only at our Customer Service Centers.*

***Attention: this appliance should be delivered to the buyer accompanied by an envelope containing, besides the operating manual, the warranty certificate; if this is not the case, require it! In order to keep the warranty operating, the buyer should send within 8 days the enclosed certificate correctly dated and signed by the distributor.***

Notes for the installation	4
Instructions for use	10
Instructions for cooking	16
Cleaning and maintenance	20

**NOTES FOR THE INSTALLATION**



Working volume of the multifunctional oven 52 lt

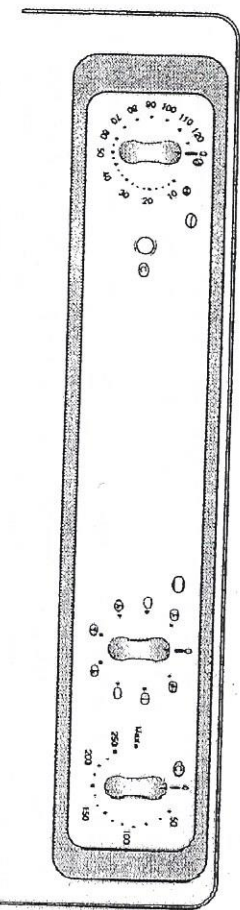
**Electrical features**

Input voltage	~ 50 Hz 230 / 240 V
Grill resistance	1600 W
Upper resistance	800 W
Lower resistance	1000 W
Circular resistance	2300 W
Lighting bulb	15 W
Motorventilator	30 W
Cooling fan (if any)	25 W
Max. power	2400 W

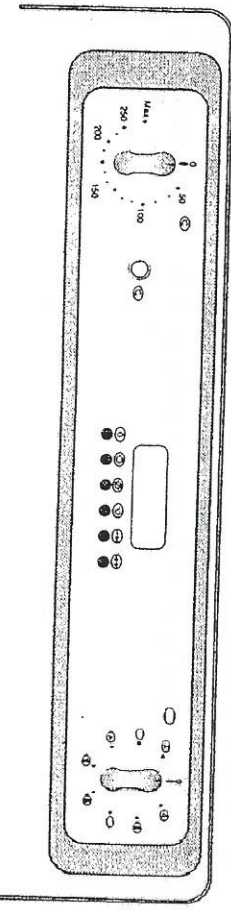
This appliance complies with EEC 89/336 specifications issued for the magnetic compatibility. For components coming in contact with foodstuffs, the appliance complies with EEC 89/109 specifications.

Electrical connection: The appliance is fitted with an Australian approved 10 Amp flexible cord and plug which must be connected to a correctly earthed socket outlet. (see instruction manual).

**BSO 610**

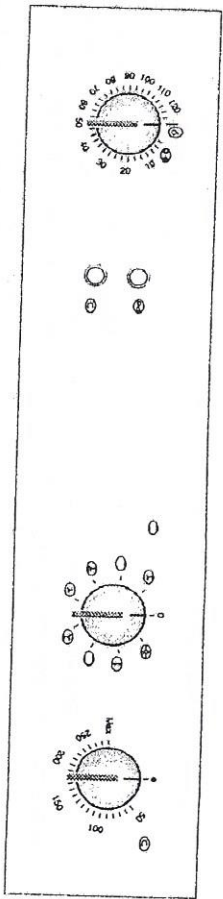


**BSO 612**

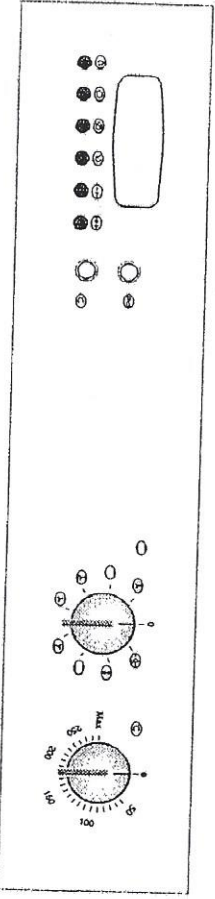


**NOTES FOR THE INSTALLATION**

**BSO 630 - BSO 622 - RSO TX**



**BMS 604 - RMF 907 - BSO 632 -**



## ELECTRICAL CONNECTION

The appliances are provided with a three-pole feeding cable and work with alternate current and single-phase voltage of 220...240V - 50...60Hz. The grounding conductor of the cable is marked with the colours yellow/green.

## CONNECTION OF THE FEEDING CABLE TO THE MAINS

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 (fig. 1).

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 furniture, resting it on the base and pushing it as far as the ledge of the side stanchions against the shoulder of the piece of furniture. For the dimensions of the oven and of the space, see Technical Features.

- Open the door and fix the oven with four wood screws to be screwed up through the holes in the side stanchions of the oven (fig. 2). Then apply the hole closing taps.
- The sides and the base surface where the oven is to be installed should be milled as shown in fig. 3 to allow a safe air intake and a free air circulation around the oven, thus granting its good operation and avoiding damages to the furniture. Pay attention to fix the ovens in an absolutely firm way, as above indicated, and to insulate the electrical elements in order to avoid an eventual contact with metallic parts. Moreover, the bonding agent joining the rolled sections to the piece of furniture has to stand temperatures no lower than 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.

# NOTES FOR THE INSTALLATION

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.**

Before using the oven, we suggest to:


- remove the special film covering the oven door glass (when provided)
- heat the empty oven at max. temperature for 45 minutes (to remove unpleasant smell and smoke caused by working residues and by the thermal insulation)
- carefully clean inside the oven with soapy water and rinse it (fig. 4).

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


# INSTRUCTIONS FOR USE

## 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 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 (0). No heating elements is operated.

### TRADITIONAL COOKINGS

 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 COOKINGS


 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 COOKINGS

 Grill element operated; turn the thermostat to position MAX.

 Grill element and the motor-fan operated; we suggest to turn the thermostat to position MAX.



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

# INSTRUCTIONS FOR USE


## 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 it, rotate first 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 preset 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 programme 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 programme 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 coincides with symbol .

## MECHANICAL PROGRAMMER

It is used to programme the oven start and stop. The programmer is fitted with an electric timer for displaying the hour. Figure 15 displays the programmer controls: use knobs A, B, and adjusting ring C, to carry out the necessary adjustments, such as:



### Knob A:

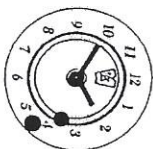
Turn this knob clockwise to correct the time of the digital timer. (This is done when installing the appliance, when the current is cut out, for controlling both advance and lag, and so on).

### Knob B:

Press and turn this knob clockwise to preset the cooking start time on dial F.

### Adjusting ring C:

- Turn this ring clockwise to preset the following:
- cooking time (210 minutes max)
  - manual operation of the oven (position )
  - acoustic signal cut off (position )
- These signals appear on dial E (fig. 12).



## Manual operation


Programming the oven may not be necessary. In this case however, turn programmer adjusting ring C clockwise until symbol  coincides with dial E.

When adjusting the timer, check to make sure that the hour set on the timer is synchronized with the hour set on dial F (fig. 12).

## Semiautomatic operation of the oven


Manual cooking start, programmed cooking stop

- preset the food to be cooked
- turn adjusting ring C clockwise and preset the required cooking time on dial E.
- turn the thermostat knob until the required temperature is reached and turn the selector knob on the operating function.

When the cooking time is over a continuous acoustic signal warns to blow off the oven. (To cut off this signal, turn adjusting ring C clockwise, until symbol  coincides with the index of dial E).

## Automatic operation of the oven

- Prepare the food to be cooked
- Press and turn knob B clockwise, until the required cooking start time is preset on dial F
- Turn adjusting ring C clockwise, until the time selected for stopping cooking is preset on dial F
- Turn the thermostat knob to reach the required temperature value and the temperature of the selector for the functions.

At the end of the cooking time a continuous acoustic signal warns to blow off the oven. (To cut off this signal, turn adjusting ring C clockwise, until symbol  coincides with the index of dial E).

## Important

To cut off the programmed cooking time and to blow off the oven before the preset time, turn adjusting ring C clockwise, until symbol "0" is displayed on dial E. Then put off the acoustic signal as described above.

If cooking must be completed manually, turn adjusting ring C clockwise, until symbol  appears on dial E.







Timing may be programmed up to 12 hours in advance. (Ex: the number 8 is used to indicate both 8 a.m. and 8 p.m.). Hence cooking can only be programmed 12 hours ahead maximum.

The automatic cooking does not present any difference from the manual cooking, as in this last case, the cooking time is preset by the programmer.

For automatic cooking it is preferable to use foods which do not require special care.



## PROGRAMMING THE OVEN

The figure shows the keys, the pilot lights for all the functions and the programmer display.

- (1)  Setting and displaying the minute counter - Timer
- (2)  Setting and displaying the cooking time - Timer
- (3)  Setting and displaying the end of the cooking time
- (4)  Manual operation
- (5)  Setting the times - Decrease
- (6)  Setting the times - Increase

## Indicator Lights for the Time Functions

When the indicator lights are on the appliance is operating, as follows.

- (A)  General operation
- (B)  Working programme
- (C) A U T O Automatic

## Setting the Timer

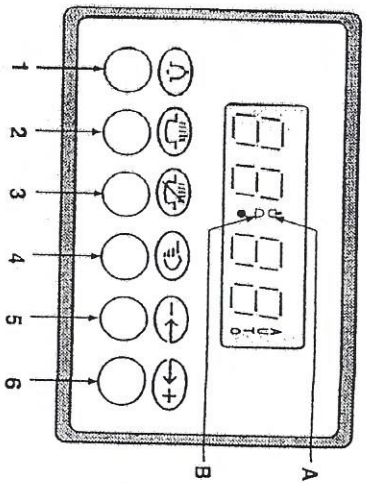
When the oven is installed and the power supply is switched on, the display flashes and shows 0.00.

## To set the time of day

Press keys (1) and (2) at the same, and set the actual time, by pressing keys (-) and (+) within 4 seconds. The oven remains in manual operation and can be used without any programming.

## Important Information

- Between 22.00 hrs and 6.00 hrs the display intensity is automatically dimmed.
- If the acoustic signal is not disconnected (as per subsequent instructions), it cuts off after 2 minutes.



- Any programming described below is active led after approximately 4 seconds from the pre-setting.
- 23 hrs and 59 minutes is the maximum programmed time. Any and all programmed settings are erased when there is a power cut or supply failure. When power is restored the display flashes and shows 0.00. To reset the programmer set both the actual time and the programme again.

## Automatic Operation

The oven can be programmed to switch on and off automatically.

### To do this proceed as follows:

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

The actual time reappears and pilot light (AUTO) remains ON, when the cooking process starts; pilot light (A) will remain on. The cooking time left can be controlled by pressing key (2), or the time can be changed by repeating the same procedure.

Reset the cooking time to 0.00 to erase the preset programme, and when the actual time reappears, press key (4) to reset the manual function. Once the cooking process is over the acoustic signal goes off and the oven automatically switched off. Press one of the keys from (1) to (4) to return the programmer to the manual function.

## Semi-automatic Operation

The oven can be programmed to switch off automatically.

### To do this proceed as follows:

1. Select the required function and temperature using the cooking function selector and the thermostat dial.
2. Press key (2) and set the cooking time by pressing keys (-) and (+) within the next 4 seconds. The actual time reappears and pilot lights (A) and (AUTO) remain ON.

The cooking time left can be checked by pressing key (2), or the time can be changed by repeating the same procedure.

To erase the pre-set programme, reset the cooking time to 0.00, when the actual time reappears, press key (4) to reset to manual function.

Once the cooking programme is complete, the acoustic signal will sound and the oven is automatically switched off. Press one of the keys from (1) to (4) to switch off the acoustic signal. Press key (4) to return the programmer to the 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 reappears and the symbol (B) is activated. Press one of the keys from 1 to 4 to disconnect the acoustic signal. 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).

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



# INSTRUCTIONS FOR COOKING

## OVEN COOKINGS

### 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 nor trays as baking-pan for roasts (fig. 5), 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 the 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. 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).

### 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.

# INSTRUCTIONS FOR COOKING

## GRILL COOKINGS

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 2 Kg.), it is possible to combine the grill function with the effect of the rear fan.

### COOKING OF THE PASTRY

The air circulation of the oven assures an instantaneous and uniform heat distribution. The 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 can be cooked at the same time (fish, meat, etc.) without any transmission of smells and savours.

These multiple cookings can be carried out only provided that, although having different cooking times, the 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, lasagnas, noodles and vegetables dressed with bechamel are typical preparation 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.

# INSTRUCTIONS FOR COOKING

## REGENERATING



The defrosting takes place in the same way as at room temperature, but with the advantage that is much more rapid. The ten hours of the refrigerator are reduced to an hour for a kilogram of meat. Put the 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 end, 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 (fig. 6)

**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 the beef, veal, porc 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
<b>FOOD</b>			
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
<b>PASTRIES</b>			
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
Brioches	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 min.
Veal cutlet	1	3	Max	5	8-10
Lam cutlet	"	"	"	"	12-15
Liver	"	"	"	"	10-12
Chopped meat roulades	"	"	"	"	12-15
Veal heart	"	"	"	"	12-15
Roast in the net	"	"	"	"	20-25
Half-chicken	"	"	"	"	20-25
Fish fillet	"	"	"	"	12-15
Stuffed tomatoes	"	"	"	"	10-12