Electric Range

Owner's Manual

BIRU30424SS

Blomberg
seit 1883

UL LISTED

RECYCLED & RECYCLABLE PAPER

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CONGRATULATIONS ON THE PURCHASE OF YOUR NEW PRODUCT

This stainless steel slide-in range has been manufactured in modern facilities with the utmost care and meticulous quality controls. We are so confident in the quality of this product that we back it with a two year parts and labor warranty. Please read this entire owners manual before using your product to ensure you understand all of its features and benefits and know how to operate it properly. This manual should be kept in an easily accessible location and passed on to any future owners.

- Always observe the applicable safety instructions.
- Please read any other documents provided with the product.

Take a moment to complete the following information so it can be easily referenced when contacting Customer Service:

Model _____

Serial No _____

Date of Purchase _____

Store / Dealer _____

City _____

State _____

Zip Code _____

If you have questions or comments, please contact your local authorized Blomberg dealer, or call our Toll Free Customer Hotline number.

SERVICE SUPPORT (800) 459-9848
PRODUCT INQUIRIES (888) 352-2356
BLOMBERGAPPLIANCES.COM

To register your product with Blomberg, please go to

BLOMBERGAPPLIANCES.COM/PRODUCT-REGISTRATION

Browse the Blomberg website for helpful information on using your slide-in range, care and maintenance, troubleshooting and more just visit

https://www.blombergappliances.com

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TECHNICAL INFORMATION

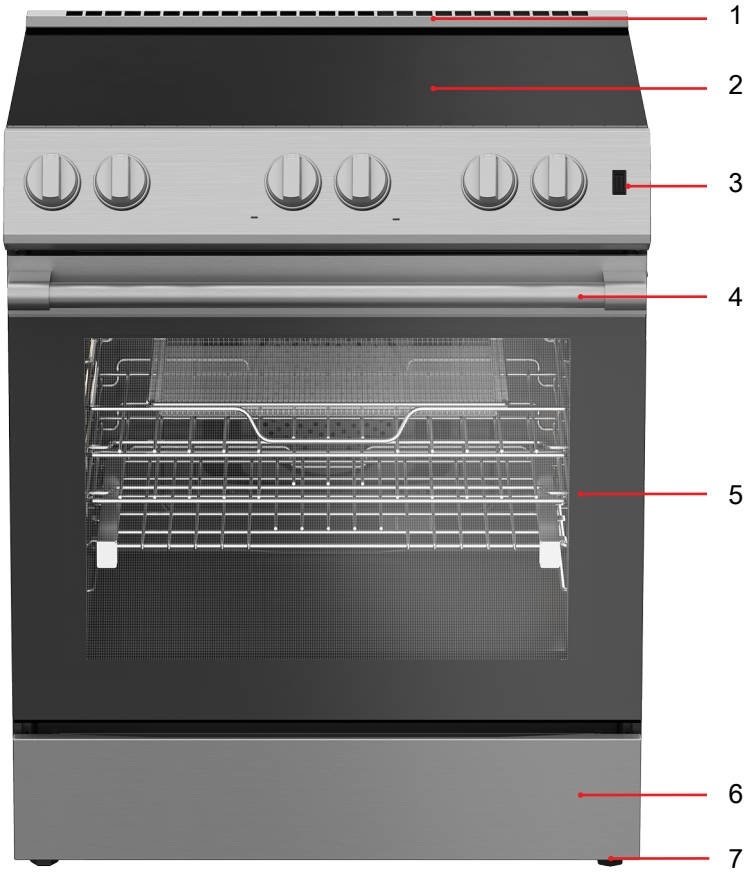
General specifications	
Overall Height	36" (914 mm)
Overall Width	29 - 13/16" (757 mm)
Overall Depth	29 - 17/32" (750 mm)
Total electric power	13 kW
Electrical connection	120/240 V~;60 Hz 2AC~N
Cable type / Cross section / Fuse	SRDT 8/3 + 10/1 AWG / min. 40 A
Cable length	max. 6 ft.

Rear right	Induction cooking zone
Dimension	11"
Power	max.: 2600/ Booster: 3700 W
Front right	Induction cooking zone
Dimension	6"
Power	max.: 1400/ Booster: 2200 W
Rear left	Induction cooking zone
Dimension	6"
Power	max.: 1400/ Booster: 2200 W
Front left	Induction cooking zone
Dimension	9"
Power	max.: 2300/ Booster: 3700 W

Main oven	
Bake	2450 W
Broil	3550 W
Convection Roast	4000 W

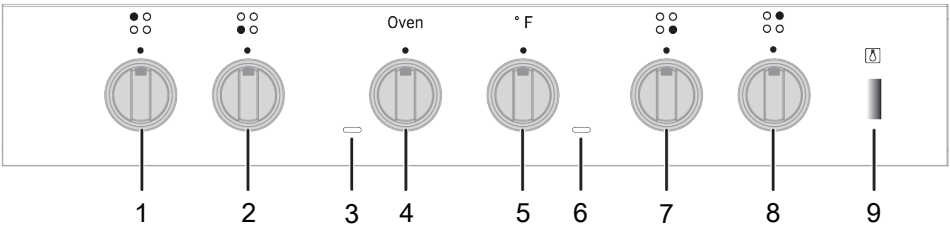
The device corresponds to the following standarts: UL 858 Household Electrcic Ranges directive.

PRODUCT OVERVIEW



1 Splashback
2 Hob section
3 Control panel
4 Handle
5 Front door
6 Bottom part
7 Oven foot

CONTROL PANEL OVERVIEW



1 Hob control knob
2 Hob control knob
3 Function indicator light
4 Function selection knob
5 Temperature knob
6 Thermostat lamp
7 Hob control knob
8 Hob control knob
9 Lamp button

Function selection knob

You can select the oven operating functions with the function selection knob. Turn left / right from OFF (top) position to select.

Temperature knob

You can select the temperature you want to cook with the temperature knob. Turn clockwise from the closed (top) position to select.

Temperature lamp

You can understand the oven interior temperature from the temperature lamp. The thermostat lamp is located on the control panel. The temperature lamp will be on and the buzzer beeps 3 times for once when the oven has reached the set temperature. When the temperature inside the oven drops below the set temperature, the thermostat lamp turns off again.

Hob control knobs

You can operate your hob with the hob control knobs. Each knob operates the respective burner/zone. You may infer which burner/zone it controls from the symbols on the control panel.

Lamp button

You can turn your oven's lamp on and off with the lamp button. In case of power outage, the lamp and the lamp button do not work.

Function indicator light

You can tell whether any function is actively working or not from the function indicator light on the control panel.

PREPARATION

Browse the Blomberg website for helpful information on using your slide-in range, care and maintenance, troubleshooting and more just visit https://www.blombergappliances.com

TIPS FOR SAVING ENERGY

- Use dark-colored or -enamel coated cookware to improve heat transfer.
- Properly preheat the oven when cooking instructions suggest to do so.
- Refrain from opening the oven door while cooking.
- Cook multiple items at the same time or one right after the other while the oven is still hot.
- Defrost frozen meals prior to cooking.
- Turn oven off a few minutes before the cooking time ends. Make sure to keep the oven door closed to preserve the heat necessary to finish cooking.

FIRST CLEANING OF THE APPLIANCE

- Remove all packaging materials.
- Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.
- ⓘ The surface might get damaged by some detergents or cleaning materials.
- ⓘ Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

INITIAL HEATING

- Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.
- ⓘ Smoke and smell may emit for a couple of hours during the initial operation.This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.
- ⚠ Warning: Hot surfaces cause burns! Product may be hot when it is in use. Never touch the hot burners. Keep children away.

OPERATION-HOB

GENERAL INFORMATION ABOUT USING THE COOKTOP

General warnings

- ⚠ **Risk of fire over by overheated oil!** When you heat oil, do not leave it unattended.
- ⚠ Do not place or store items that can melt or catch fire on the glass cook top, even when it is not being used. If the cook top is inadvertently turned on, they may ignite. Heat from the cook top or oven vent after it is turned off may cause them to ignite also.
- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Make sure reflector pans or drip bowls are in place. Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Do not cook popcorn in prepackaged aluminum containers on the cook top. They could leave aluminum marks that cannot be removed completely.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- Avoid scratching the glass cook top. The cook top can be scratched with items such as knives, sharp instruments, rings or other jewelry and rivets on clothing.

DANGER

Tipping of pan
Make sure that the handles of cookware do not stick out over the edge of the appliance, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking pans.

- Do not allow any object to fall onto the glass cooking surface. Even small objects such as salt shakers can damage the glass cooking surface. Do not use a cracked glass cooking surface. Water can seep into these cracks and cause a short circuit. If the surface is damaged in any way (for example, visible cracks), first turn off the fuse, then unplug the product and call the authorized service to reduce the risk of electric shock.
- Do not use unstable or easily tipping cookware on the glass cooking surface.
- Do not heat empty cookware. Cookware and the product may be damaged.
- Be sure to turn off the cooking zones after each use.
- If you operate the cooking zones without the cookware, you will damage the product. Turn off the cooking zones after each use.
- The cooking zones will be hot after each use, so do not place plastic cookware on the cooking zones. Clean up any melted material on the surface immediately.
- Sudden temperature changes on the glass cooking surface may cause damage, be careful not to spill cold liquid during cooking.
- Put the appropriate amount of food in the cookware. This will prevent the food from overflowing and you will not have to do unnecessary cleaning.

- Do not place lids of cookware on the cooking zones.
- Place the cookware so that it is centered on the cooking zones. If you want to move the cookware to another cooking zone, lift it up and place it on the desired cooking zone instead of sliding it.

Working principle of induction hob

An induction hob is like an open circuit. When an induction-compatible cookware is placed on it, the circuit is completed and an electronic system located just below the glass cooking surface produces a magnetic field. The metal base of the cookware heats up by receiving energy from this magnetic field. In this way, the heat is produced not on the glass surface of the hob, but directly in the cookware above it. The glass surface heats up with the heat of the cookware.

Advantages of induction cooking

Induction hobs offer some advantages as the heat is transferred directly to the cookware.

- Foods that overflow during cooking do not burn quickly as the cooking glass surface is not directly heated. Easier cleaning is provided.
- Since the heat is generated directly in the cookware, cooking is faster, thus saving time and energy compared to other types of hobs.
- Since the heat is given directly to the cookware, there is no heat loss and more efficient cooking is achieved.
- As soon as the cookware is removed from the cooking zone, heat transfer stops and the cooking zone does not heat up directly, providing safer use against possible accidents that may occur during cooking.

For safe use:

- Do not select high heating levels when using non-stick cookware coated with no oil or very little oil (Teflon type).
- Do not use the glass cooking area as a surface to place items on or to cut on.
- Do not place metal objects such as cutlery or cookware lids on the cooking zone as they can get hot.
- Never use aluminum foil for cooking. Never place food wrapped in aluminum foil on the induction cooking zone.
- Keep magnetic objects, such as credit cards or tapes, away from the product while the cooking zones are in operation.
- If there is an oven under your hob and it is operating, the sensors in the product may reduce the cooking level or turn the product off.
- Your hob has an automatic shut-off system. Detailed information about this system is available in the following sections.

Cookware

It is recommended that you use only cookware that is ferromagnetic, of good quality and labeled or marked as induction compatible for your induction hob. In general, the higher the iron content, the better the cookware will perform. The diameter of the cookware base should match the induction cooking area. Recommended sizes are listed below.

Suitable cookware:

- Cast iron cookware
- Enameled steel cookware
- Steel and stainless steel cookware (with a label or warning indicating that it is induction compatible)

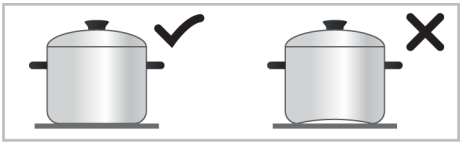
Unsuitable cookware:

- Aluminum cookware
- Copper cookware
- Brass cookware
- Glass cookware

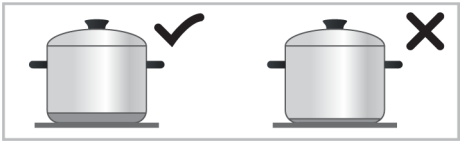
- Clay cooking pots
- Ceramic and porcelain cookware

Recommendations:

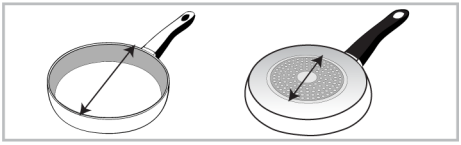
- Use only flat-bottomed cookware. Do not use cookware with concave or convex bases.



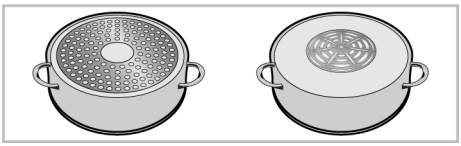
- Only use thick-based, processed cookware. If you use thin-based cookware, these cookware will heat up very quickly and the base of the cookware may melt before the automatic shut-off system is activated, damaging the cooking surface and the product. Sharp edges will scratch the surface.



- Some cookware has a ferromagnetic field at the bottom that is smaller than its actual diameter. Only this area is heated by the cooking zone. Therefore, the heat is not distributed evenly and the cooking performance decreases. In addition, such cookware may not be detected by large induction cooking zones. For this reason, the cooking zone should be selected according to the size of the ferromagnetic field.



- Some cookware has a base that contains non-ferromagnetic materials such as aluminum. These types of cookware may not heat up sufficiently or may not be detected by the induction cooking zone at all. In some cases, a bad cookware warning may appear.



- ⓘ When cooking multiple dishes on induction cooking zones, distributing the cookware equally to the right-left and middle areas when selecting the cooking zone positively affects the cooking performance.

Cookware test

Test if your cookware is compatible with induction hobs using the methods below.

1. If the base of the cookware holds a magnet, it is compatible.

Recommended cookware sizes

The boiling behavior can vary depending on the type of cookware, the size of the cookware and the size of the cooking zone. For a more uniform boiling behavior, a cooking zone that is one size larger can be used. Using a larger cooking zone does not waste energy on induction hobs, because the heat is only created in the relevant cookware.

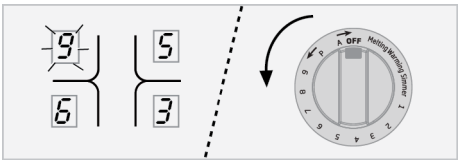
Recommended cooking pots/pans sizes

Cooking zone diameter	Pot diameter
6”	min. 4” - max. 5-1/2”
9”	min. 5-1/2” - max. 8-1/4”
11”	min. 5” - max. 11”

USING THE BURNERS/ZONES

Turning on the cooking zones

Turning the hob control knob counterclockwise the power of the according cooking zone can be increased. To reduce the power of the cooking zone again it is necessary to turn the hob control knob clockwise. The current power level is on the display unit of the hob.



Turning off the cooking zones

The hob control knob is turned from the locked “OFF” position to switch a cooking zone on as well as when the hob control knob is turned back to the OFF position to switch a cooking zone off.

- ⓘ If all knobs are turned to OFF locked position the display disappears after several times. If a buzzer is implemented a signal is played when the control is switched off.

Cooking leves

There are 10 (1-9 level with booster(p)) cooking levels on the hob control hobs. Additionally the hob has 3 different cooking levels as melting,warming and simmer.

Level	Symbol	Temperature (ºF/°C)
melting	“”symbol flashes	107/42
warming	“”symbol flashes	158/70
simmer	“”symbol flashes	201/94

- ⓘ The melting and warming levels can be defined dependently of variant. The simmer level 94°C (201°F) is fixed temperature value.

Residual heat indicator

"H" symbol that appears on the cooking zone display indicates that the hob is still hot and may be used to keep a small amount of food warm. The symbol will disappear when the cooking zone cools down or when it is activated.

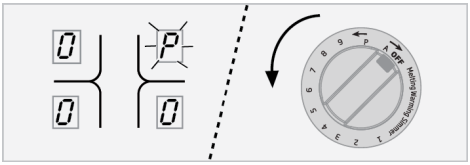
- ⓘ When power is cut off, residual heat indicator will not light up and does not warn the user against hot cooking zones.

High Power (Booster)

Booster is a function which facilitates cooking. All cooking zones indicated with "P" symbol in the Technical Specifications table are equipped with Booster function.

Turning on High Power (Booster):

1. Push and turn the related hob control knob counter clockwise to position “P”.



2. Turn the hob control knob in the left overwind position to activate High power (Booster “P”). “P” will appear on related cooking zone display.

- ⓘ The hob will drop to level 9 after several minutes (optional) automatically.
- ⓘ Not each pan suitable to reach the full boost power due its magnetic and electrical characteristic.

Turning off High Power (Booster):

Turn the hob control knob in the left overwind position to turn off High power (Booster “P”). “9” will appear on related cooking zone display.

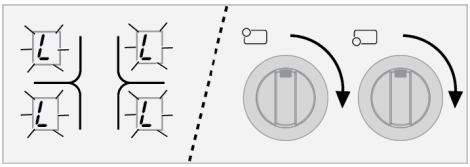
Child Lock

You can protect the hob by child lock to prevent children from changing hob functions.

Activating the Child Lock

1. Turn the first two hob control knobs from the left simultaneously in to the right overwind and hold in that position at least 2 second.

   ⇨ Child lock function will be activated.



- ⓘ If any key is pressed when the child lock is active, "L" symbol will appear on cooking zone displays.

Deactivating child lock

Turn the first two hob control knobs from the left simultaneously in to the right overwind and hold in that position at least 2 second. Child lock function will be deactivated.

- ⓘ If the hob is turned off and on in this condi-tion, child lock will be still active.
- ⓘ If any hob control knob was in a position different from “OFF”, after unlocking all hob control knobs have to be turned back in the “OFF” position.

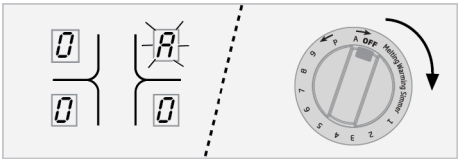
Quick Heating Function

Quick heating is a function which facilitates cooking. All cooking zones are equipped with Quick heating function. This function can be operated by setting temperature level beforehand.

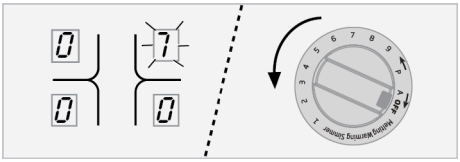
Turning on Quick Heating Function:

1. Turn the related hob control knob in to the right overwind and hold in that position at least 2 second.

   ⇨ A” will appear on related cooking zone display.



2. Turn the hob control knob counter-clockwise to set heating level (it is supposed that level 7 is selected for the example).



   ⇨ “A” and “7” will appear on related cooking zone display alternately.

- ⓘ Within the next 10 seconds a valid cooking level has to be selected.
- ⓘ When the Quick operation time is up, the hob will continue operating at the set temperature level.

Turning off Quick Heating Function:

The hob control knob is turned from the locked “Off” position to turn off the Quick Heating function.

Table: Quick Heating Operation Times

Temperature level	Quick Heating Operation Times -Second
0	0
melting	-
warming	-
simmer	-
1	48
2	144
3	230
4	312
5	408
6	120
7	168
8	216
9	-

Using induction cooking zones safely and efficiently

Operating principles: Induction hob heats directly the cooking vessel as a feature of its operating principles. Therefore, it has various advantages when compared to other hob types. It operates more efficiently and the hob surface does not heat up.

Induction hob is equipped with superior safety systems that will provide you maximum usage safety.

- ⓘ Your hob can be equipped with induction cooking zones with a diameter of 145 (6”), 210 (9”) and 260(11”) mm depending on the model. With induction feature, each cooking zone detects each vessel placed on them. Energy builds up only where the vessel contacts with the cooking zone and thus, mini-mum energy consumption is achieved.

Operation time constraints

The hob control is equipped with an operation time limit. When one or more cooking zones are left on, the cooking zone will automatically be deactivated after a certain period of time (see Table-1). If there is a timer assigned to the coo-king zone, the timer display will also turn off later.

Operation time limit depends on the selected temperature level. Maximum operation time is applied at this temperature level.

The cooking zone may be restarted by the user after it is turned off automatically as described above.

Table-1: Operation time limits

Temperature level	Operation time limit - minutes
0	0
melting	120
warming	120
simmer	120
1	360
2	360
3	300
4	300
5	240
6	90
7	90
8	90
9	90
Booster	10 (*)

(*) The hob will drop to level 9 after 10 minutes (optional)

Overheating protection

Your hob is equipped with some sensors ensu-ring protection against overheating. Following may be observed in case of overheating:

- Active cooking zone may be turned off.
- Selected level may drop. However, this condition cannot be seen on the indicator.
- E2 error might be given.

Power management

The power managment is independently done by the induction system.The latest set cooking level has priority. If it is not pos-

sible to output the required power on a cooking zone it will not be displayed. The display changes only when the actual cooking level is reached by turning the knob left.

Precise power setting

Induction hob reacts the commands immediately as a feature of its operating principles. It changes the power settings very fast. Thus, you can pre-vent a cooking pot (containing water, milk and etc.) from overflowing even if it was just about to overflow.

Operating noisy

Some noises may arise from the induction hob. These sounds are normal and a part of induction cooking.

- Noise becomes prominent in high temperature levels.
- Alloy of the saucepan can cause noise.
- In low levels, a regular on/off sound can be heard because of the operating principles.
- Noise can be heard if an empty saucepan is heated. When you put water or food in it, this sound will clear away.
- The noise of the fan that cools electric sys-tem can be heard.

Error messages

Table-2: Error codes and error sources

Cause of error	Indicator	Display
Overheat error	"E2" symbol flashes	Cooking zone display
Hob overheated	"H" symbol flashes	Cooking zone display
Mains errors	"E6" symbol flashes	Cooking zone display
Sensor failure	"E9" symbol flashes	Cooking zone display
Permanent use of knobs	"P"symbol flashes	Cooking zone display
Incorrect fan speed	"E8" symbol flashes	Cooking zone display
Companent failure	"EA" symbol flashes	Cooking zone display
Inapplicable pot	"E3" symbol flashes	Cooking zone display
Cooking zone does not exist	"E4" symbol flashes	Cooking zone display
Error on filter board	"E5" symbol flashes	Cooking zone display

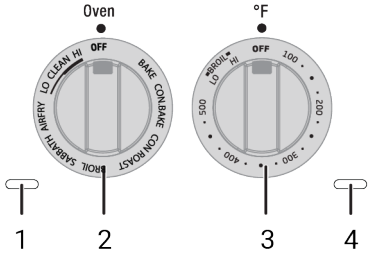
- ⓘ For further information about error messages that may appear on the touch control panel, see Table-2.
- ⓘ If the surface of the touch control panel is exposed to intense vapor, entire control system may become deactivated and give error signal.
- ⓘ Keep the surface of the touch control panel clean. Erroneous operation may be observed.

OPERATION-OVEN

OVEN LIGHTS

You can turn on the lighting in your oven by pushing the lamp button. Push the lamp button again to turn it off.

USING THE ELECTRIC OVEN



1 Function indicator light
2 Function selection knob
3 Temperature knob
4 Thermostat lamp

1. Set the function selection knob to the desired operating mode. The function indicator light will be ON when you turn the function knob
2. Set the Temperature knob to the desired temperature.

⇨ Oven heats up to the adjusted temperature and maintains it. The temperature lamp will be ON and the buzzer beeps 3 times for once when the oven has reached the set temperature.

- ⓘ Buzzer has no effect on the oven functions. It is used for information purposes. As soon as the desired temperature you set has reached, the buzzer gives you an audible warning and the temperature lamp turns ON.

Switch off the electric oven

1. Turn the function and thermostat knobs to off (upper) position.

Preheating

Preheating is necessary for selected dishes and this is indicated in the cooking table.

king table. If the oven temperature is below the set temperature, the temperature lamp is OFF. This indicates that the temperature has not yet reached the desired value.

When the oven reaches the set temperature, the temperature lamp will be ON and the buzzer beeps 3 times for once.

As long as the temperature does not fall below the set value, the temperature lamp remains ON.

If the oven temperature drops due to changing the set temperature or opening the oven door, the temperature lamp turns OFF until it reaches the desired temperature again.

COOKING TIPS

Baking

- Use dark-colored or -enamel coated cookware to improve heat transfer.
- Use rack space efficiently.
- When cooking one item, place item in the middle of the rack.
- Select the preferred rack position before the oven starts heating. Do not change rack position when oven is hot.
- **DO NOT** broil with the door open.

Roasting

- Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey, or large piece of meat.
- Roasting meat with bones takes about 15 to 30 minutes longer than roasting meat with bones removed.
- Estimate 4 to 5 minutes of cooking time per centimeter height of meat.

- Fish should be cooked on the middle or lower rack positions during roasting.

Broiling

- Broiling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without drying out. Flat pieces, meat skewers, sausages, and vegetables with high water content are particularly suited for broiling.
- Distribute pieces directly on the wire shelf. Place pan underneath to catch the drippings. Add water to the drip pan for easy cleaning.

Cooking Vegetables

- Cook vegetables in a pan with a lid to keep them from running out of liquid and drying out.
- Boil vegetables before cooking in the oven to make sure they cook fully.

Rack Positions

- The oven racks can easily be removed and/or rearranged to fit your cooking needs. There are six rack positions, and rack position 1 is the bottom most rack position.
- For best results with conventional baking, do not use more than one rack at a time. If the use of two racks is required during conventional baking, it is recommended to leave one rack empty in between the two racks in use.
- For optimal broiling coverage, it is recommended to position the cooking vessel closest to the oven door just out of contact with the glass. Placing the cooking vessel towards the rear of the oven will reduce broiling coverage.

OVEN FUNCTION MODES

Bake

- ⓘ For best results, preheat oven when using bake mode.
- ⓘ Heat radiates from the bake element, situated at the bottom of the oven cavity. The bake mode can be used for a variety of food items, from cakes to casseroles.
- ⓘ Bake food on a single rack with items positioned in the middle of the rack. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.
- ⓘ Baking time will vary with the size, shape, and material of the pan used.

Convection Bake

- ⓘ For best results, preheat oven when using bake mode.
- ⓘ Heat radiates from the bake element, situated at the bottom of the oven cavity. while the convection fan circulates the heat throughout the oven. Convection bake mode can be used to cook a variety of food items, from cakes to breads.
- ⓘ Convection bake mode is also ideal for sponge cakes, pastries, and biscuits cooking. Position items toward the rear of the top racks and toward the front of lower racks. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.

- ⓘ Baking time will vary with the size, shape, and material of the pan used.

Broil

- ⓘ For best results, preheat oven for 5 to 6 minutes when using the broil mode. Turn items once while cooking. Broiling time will vary based on size, weight, thickness, starting temperature, and personal preference of doneness.
- ⓘ Heat radiates from the broil element, situated at the top of the oven cavity. Broil mode can be used to cook small cuts and flat pieces of meat, poultry, and fish. Broil mode can also be used to brown breads and other foods.
- ⓘ Broil items on a single rack using a broiler pan positioned under the broil element.
- ⓘ The broil mode has two settings: low “LO” and high “HI”.
- To use this mode, Turn the funciton selection knob to “Broil”. Then select the broil setting low “LO” or high “HI”with temperature knob.

Convection Roast

- ⓘ For best results, preheat oven when using convection roast mode.
- ⓘ Heat radiates from the bake and broil elements. The convection fan circulates heat throughout the oven. The roast mode can be used for large cuts of meat and poultry or to roast several items at the same time. Convection roast mode can be used to reduce roast times while keeping the item moist and tender. Roast items on a single rack using a roasting tray or broiler pan, and position in the middle of the rack.
- ⓘ **DO NOT** cover meat or use roasting bags in this mode.

Sabbath

- ⓘ Heat radiates from the bake element only.
- Cook food on a single rack with items positioned in the middle of the rack. Ensure 1 in. (25 mm) to 1.5 in. (38 mm) of space is between item and oven walls.
- Sabbath mode should be used only on the Jewish Sabbath and Holidays.
- The health of some birds and pets is extremely sensitive to the fumes given off during the Sabbath mode. Always move birds and pets to another closed and well ventilated room. Keep the kitchen well-ventilated during the Sabbath mode also for your health.
- All food should be placed in the oven before the Sabbath begins, since none may be placed in the oven during the Sabbath.
- On the Sabbath the oven door may only be opened once, all the food removed and then closed. On the Holidays, the oven door may be opened/closed at any time as often as desired.
- In sabbath mode function indicator light and temperature lamp (4) remain ON until the end of the program while the mode is running.
- Maximum time for Sabbath mode is 75 hours.
- Oven light is off when the Sabbath function in use. No change in light if you press the button without Sabbath mode.

AirFry

- ⚠ Warning: Airfry accessories should only be used with the airfry function. When the Airfry accessory is used with functions where the oven burners work (bake, convection bake, roast, convection roast, etc.), oil falling off the accessory may cause smoke and fire in the oven due to the heat.
- ⓘ The AirFry mode is designed to produce foods with a crispier exterior than traditional oven cooking.
- ⓘ Rack position 3 is recommended most foods. Use rack position 2 for thicker foods.

- ⓘ Foods may cook faster than expected if the oven is already hot when food is placed in the oven.
- ⓘ If foods are browning too quickly, try a lower rack position or lower oven set temperature.
- ⓘ Rack position 3 is recommended most foods. Use rack position 2 for thicker foods.

- ⓘ Place a proper size(larger than AirFry tray) baking sheet or tray on the rack below the AirFry tray to catch any drippings from food. This will help to reduce splatter and smoke.If you dont use tray to catch oil, oil can causing a fire hazard or poor oven performance.
- ! Caution: Foods high in fat will smoke when using the AirFry mode. For best results, follow these recommendations when air frying foods that are high in fat, such as chicken wings, bacon, sausage, hot dogs, turkey legs, lamb chops, ribs, pork loin, duck, or some plantbased proteins.
- ! Caution: Never cover slots, holes, or passages in the oven bottom or cover entire racks with materials such as aluminum foil.

Doing so blocks airflow through the oven and can result in carbon monoxide poisoning. Aluminum foil can also trap heat, causing a fire hazard or poor oven performance.

- ! Caution:Turn on your exhaust hood at a high fan setting before you start AirFry and leave it on for 15 minutes after you're done.
- Clean the grease filters on your exhaust hood regularly.
- Keep the oven free from grease buildup. Wipedown the interior of the oven before and after airfrying.
- ⚠ Warning: Accessible parts may become hot during use. Make sure it is cold enough to clean.

COOK GUIDE

Suggested Airfry times chart

Food	Cooking Mode	Oven Temp.	Rack Position	Time (min.)	Recommended amount
Homemade potato*	AirFry	430°F (220°C)	4	35 ... 45	200-1400 g
Frozen potato	AirFry	430°F (220°C)	4	30 ... 40	200-1400 g
Chicken leg/ wing	AirFry	430°F (220°C)	4	40 ... 50	500-1500 g
Chicken breast	AirFry	430°F (220°C)	4	30 ... 40	200-700 g
Frozen nugget	AirFry	430°F (220°C)	4	15 ... 25	400-1000 g
Meatball	AirFry	430°F (220°C)	3	20 ... 30	20-25 pieces
Whole fish	AirFry	430°F (220°C)	3	30 ... 40	2-5 pieces

Food	Cooking Mode	Oven Temp.	Rack Position	Time (min.)	Recommended amount
Frozen crunchy fish (fish fingers)	AirFry	430°F (220°C)	3	15 ... 25	500-1500 g
Frozen pastry	AirFry	430°F (220°C)	3	25 ... 35	200-800 g (10-40 pieces)
Frozen pizza	AirFry	430°F (220°C)	3	10 ... 20	2-4 pieces
Sausage	AirFry	430°F (220°C)	3	15 ... 25	10-20 pieces

- ⓘ *Hold the potatoes in water for 30 minutes, dry and add ¼ to 1 tablespoon of oil.
- ⓘ Place a baking sheet or tray on the rack position 1 to catch any drippings from food. This will help to reduce splatter and smoke.
- ⓘ For best results, preheat oven when using AirFry mode.

Suggested bake/roast times chart

Food	Cooking Mode	Oven Temp.	Number of Racks	Rack Position	Time(min.)	Pan Size and Type	Explanation
Sponge cake	Bake	350°F (175°C)	Single	4	25 - 35	8" (200mm) or 9" (230mm) round	The cakes are positioned in the middle of the oven. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
Sponge cake	Convection Bake	300°F (150°C)	Multiple	3 and 5	25 - 35	8" (200mm) or 9" (230mm) round	The cakes are positioned with the top rack cakes toward the rear of the oven and lower rack cakes towards front of the oven door. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
Loaf (leavened)	Bake	400°F (205°C)	Single	4	40 - 50	Baking tray	
Loaf (leavened)	Convection Bake	400°F (205°C)	Single	3	35 - 45	Baking tray	
Puff pastry	Convection Bake	375°F (190°C)	Multiple	3 and 5	25 - 35	Cookie sheet	The sheets are positioned with the top rack sheet toward the rear of the oven and lower rack sheet towards the oven door. Bake foods with 1" (25 mm) - 1.5" (38 mm) space between pans and oven wall.
Fresh pizza, thin	Bake	425°F (220°C)	Single	2	8 - 15	Pizza pan or baking tray	

Food	Cooking Mode	Oven Temp.	Number of Racks	Rack Position	Time(min.)	Pan Size and Type	Explanation
Fresh pizza, thick	Bake	425°F (220°C)	Single	2	12 - 20	Pizza pan or baking tray	
Frozen pizza, thick	Bake	425°F (220°C)	Single	2	10 - 15	Pizza pan or baking tray	
Chicken, whole (4-5 lb)	Convection Roast	375°F (190°C)	Single	3	80 - 120	Roasting pan or broiler tray	Minimum internal temperature is 180°F (85°C) in thigh.
Turkey, whole, unstuffed (18-20 lb)	Convection Roast	325°F (160°C)	Single	1	200 - 240	Roasting pan	Minimum internal temperature is 180°F (85°C) in thigh. Foil the top surface of turkey to prevent browning in last 30 minutes of cooking, if necessary.
Sirloin, boneless (4-4.5 lb)	Convection Roast	325°F (160°C)	Single	3	55 - 70	Broiler tray	Internal temperature is 145°F (62°C) for medium-rare, 160°F (71°C) for medium.
Toast bread	Broil	High	Single	5	2 - 2:30	Broiler tray	Place broiler tray centrally located under broil element.
Chicken thigh (2-2.5 lb)	Broil	High	Single	4	Side 1: 16 - 20 Side 2: 8 - 12	Broiler tray	Place broiler tray centrally located under broil element. Minimum internal temperature is 180°F (82°C) in thigh.
Chicken thigh (2-2.5 lb)	Broil	Mid	Single	4	Side 1: 20 - 24 Side 2: 14 - 16	Broiler tray	Place broiler tray centrally located under broil element. Minimum internal temperature is 180°F (82°C) in thigh.
Ground beef, (0.3" - 0.5" thick,	Broil	High	Single	4	Side 1: 5 - 7 Side 2: 3 - 5	Broiler tray	Place broiler tray centrally located under broil element.
Hamburger, frozen (0.3" - 0.5" thick, 6 patties)	Broil	High	Single	4	Side 1: 7 - 10 Side 2: 2 - 4	Broiler tray	Place broiler tray centrally located under broil element.
Leavening	Bake	100/40	Single	3	30-40	Bowl or pan with cover	

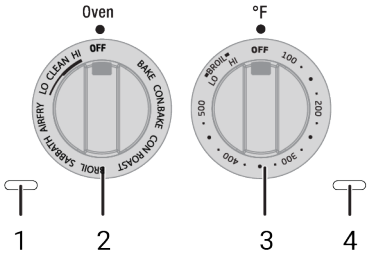
CARE AND MAINTENANCE

SELF CLEANING FUNCTION

- ⚠ Warning: If the oven is hot, self cleaning mode cannot be operated until the oven is cold. If the self cleaning mod malfunctions (power cut), turn the oven off and disconnect the power supply, and call the service.
- ⚠ Warning: **Hot surfaces cause burns!** Do not touch the product during self cleaning step and keep children away from it. Keep at least 30 minutes before removing the remnants.
- ⚠ Warning: The oven is equipped with self-cleaning function. The oven is heated to approx. 790 °F and existing dirt is burned to ashes. A strong smoke development may arise. Provide for good ventilation.
- Clean the control panel and knobs with a damp cloth and wipe them dry.
- The self-cleaning should be used after approx. every 10th oven usage. The self-cleaning has two levels. It can be selected according to level of dirtiness.

1. **Low level (Low):** It takes 3 hours.
2. **High Level (High):** It takes 5 hours.

- ⚠ Warning: Remove all accessories from the oven.
- ⚠ Warning: If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- ⚠ Warning: Before operating the self-clean cycle, remove dirt from exterior surfaces and oven interior with a damp cloth, wipe grease and food soils from the oven. Excessive amount of grease may ignite, leading to smoke damage to your home. Remove all accessories from the oven.
- ⚠ Warning: Do not clean the door gasket. Fiberglass gasket is highly sensitive and can get damaged easily. In case of a damage on the oven door gasket, replace with the new one from the authorized service.
- ! Caution: Before the self-cleaning cycle, remove dirt from exterior surfaces and oven interior with a damp cloth.



1 Function indicator light
2 Function selection knob
3 Temperature knob
4 Thermostat lamp

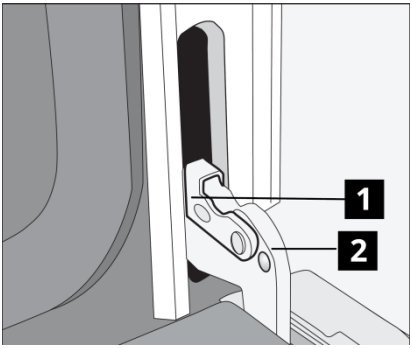
1. Keep the function knob pressed and turn it clockwise to desired level of “Clean”. (LO or HI). This duration cannot be changed.
   ⇨ In self-cleaning function indicator light and temperature indicator lamp remain OFF until the end of the program while the mode is running.
2. Oven door cannot be opened during self cleaning. It remains locked for a while after the self-cleaning function ends. Do not force the door lock with handle until the oven get cool.
3. After a clean cycle, remove soil deposits with vinegar water.
4. If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may led to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

- ⚠ Warning: The health of some birds and pets is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Always move birds and pets to another closed and well ventilated room. Keep the kitchen well-ventilated during the Self-Cleaning cycle also for your health.
- ! Caution: During the Self-Cleaning cycle, the electrical flow to hob burners will be cut. After turning the function and thermostat knob to off position, the door lock will be automatically opened. When the oven gets cool , the electrical flow to hob burners will be started.
- ⓘ During the Self-Cleaning cycle, the lamp cannot be operated.

CLEANING OVEN DOOR

- To clean the oven door, use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- ⓘ Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.
- When removing the oven door, make sure oven is cool and power to the oven has been turned off before removing the door.
- Warning: Failure to do so could result in electrical shock or burns.
- The oven door is heavy and parts of it are fragile. Use both hands to remove the oven door. The door front is glass. Handle carefully to avoid breakage.
- Grasp only the sides of the oven door. Do notgrasp the handle as it may swing in your hand and cause damage or injury.
- Warning: Failure to grasp the oven door firmly and properly could result in personal injury or product damage.
- To avoid injury from hinge bracket snapping closed, be sure that both levers are securely in place before removing the door. Also, do not force door open or closed the hinge could be damaged and injury could result.
- Do not lay removed door on sharp or pointed objects as this could break the glass. Lay on a flat, smooth surface, positioned so that the door cannot fall over.
- Oven door can be removed in order to clean the inside of oven easily.

1. Open the oven door completely.
2. Press the hinge clamps located at both sides of the door backwards.
3. Move the oven door to a slightly inclined position.
4. Raise the oven door forwards with your two hands.
5. Once you complete cleaning, perform the same procedure in reverse order to reinstall the oven door.



1 Hinge Clamps
2 Hinge

- ! Caution: Once you complete cleaning, perform the same procedure in reverse order to reinstall the oven door.

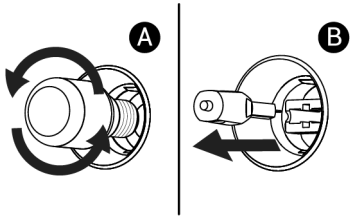
REPLACING THE OVEN LAMP

- ⚠ Warning: **Hot surfaces cause burns!** Before replacing the oven lamp, make sure that the product is disconnected from mains and cooled down in order to avoid the risk of an electrical shock.
- ! Caution: The oven lamp is a special electric light bulb that can resist up to 300°C (573 °F). See Technical specifications. for details. Oven lamps can be obtained from Authorised Service Agents or technician with license.
- ! Caution: Position of lamp might vary from the figure.
- The oven lights can be illuminated with lamp button. The lights are switched on when the door is opened or when the oven is in a cooking cycle. The oven lights are not illuminated during self clean. Each light assembly consist of a removable lens, a light bulb as well as a light socket housing that is fixed in place. Light bulb replacement is considered to be a routine maintenance item.
- ! Caution: In this oven, an incandescent lamp with a power of less than 40 W, a height of less than 60 mm, a diameter of less than 30 mm or a halogen lamp with socket type G9, a power of less than 60 W is used. The lamps are suitable for operation at temperatures above 300 °C. Oven lamps can be obtained from Authorised Service Agents or technician with licence.This product contains a lamp of energy class G.
- ! Caution: The lamp used in this appliance is not suitable for household room illumination. The intended purpose of this lamp is to assist the user to see food stuffs.

If your oven has a round lamp,

1. Turn off power at the main power supply (your fuse or breaker box).
2. Remove the glass cover by turning it counter clockwise.

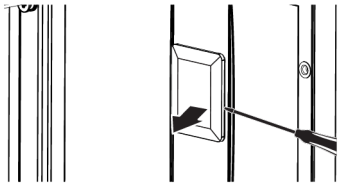
3. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If it is type (B) model, pull it out as shown in the figure and replace it with a new one.



4. Refit the glass cover.

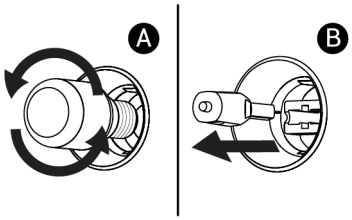
If your oven has a square lamp,

1. Turn off power at the main power supply (your fuse or breaker box).
2. Remove the wire shelves according to the description.



3. Lift the lamp's protective glass cover with a screwdriver. Remove the screw first, if there is a screw on the square lamp in your product.
4. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it

with a new one. If it is type (B) model, pull it out as shown in the figure and replace it with a new one.



5. Refit the glass cover and wire shelves.

TROUBLESHOOTING

- ⚠ Warning: Consult your Authorized Service Agent or the dealer where you purchased the product if the instruction above do not remedy your issue. Never attempt to repair a defective product yourself.

OVEN EMITS STEAM WHEN IN USE

- Steam escaping during operation is normal. >>>No corrective action needed.

METALLIC NOISES EMITTED DURING HEATING AND COOLING

- Metal parts expand during temperature change. >>>No corrective action needed.

PRODUCT DOES NOT OPERATE

- Defective or tripped main fuse or circuit breaker. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.
- Key lock enabled. >>>Disable key lock, see Operation.

OVEN LIGHTS DO NOT TURN ON

- Defective oven light bulb. >>>Replace bulb.
- Defective or tripped main fuse or circuit breaker. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.

OVEN DOES NOT HEAT

- Function and/or temperature not set. >>>Set function and/or temperature.
- Time not set. >>>Set the time.
- Defective or tripped main fuse or circuit breakerl. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.

CLOCK DISPLAY BLINKING OR CLOCK SYMBOL ON

- Power outage occurred. >>>Set oven time, see Settings.

WARRANTY AND SERVICE

The warranties provided by Blomberg in these statements only apply to Blomberg electric and gas cooktop sold to the original purchaser or homeowner in the US and Canada. This warranty is not transferable.

To obtain warranty service, please contact our nearest distributor as listed by state or call 1800-459-9848. You will need your electric and gas range model number, serial number, retailer name and address, where purchased and purchase date / installation date.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

All warranties stated below are based upon normal household use. The use of the product in a commercial setting will void all warranties.

Service must also be performed by an authorized Blomberg Service Agency.

Cosmetic defects must be reported within 10 business days from installation.

1 year * limited warranty from date of first installation	Blomberg will repair or replace at no cost to the consumer any defective parts of the electric and gas cooktop
2 year * ++ limited warranty from date of first installation (Parts only	Blomberg will repair or replace any parts at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. Labor charges are the responsibility of the consumer
2-5 year * ++ limited warranty from date of first installation (Parts only)	Blomberg will repair or replace oven cavitiy at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. Labor charges are the responsibility of the consumer

Disclaimers of Warranties and Exclusions

Warranty does not cover service costs by an authorized service agent to correct installation, electrical problems or educational instruction on the use of the electric and gas cooktop. The warranty also does not cover defects or damage caused by an act of god (such as storms, floods, fires, mudslides, etc.), damage cause by use of the electric and gas cooktop for pur-poses other than those for which it was designed, misuse, abuse, accident, alteration, improper

installation, maintenance, travel fees, service calls outside normal service hours, unauthorized service work or work.

This product is fully tested and went through official quality assurance inspections before leaving the original manufacturing site. Warranty

terms for this Blomberg household appliance is not valid if the product is altered, tampered, modified, additional parts assembled, fixed and re-packed by an authorized distributor, servicer, a third party retailer, reseller or by any other unauthorized person(s).

TO THE EXTENT PERMITTED BY LAW, THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. BLOMBERG UNDERTAKES NO RESPONSIBILITY FOR THE QUALITY OF THIS PRODUCT EXCEPT AS OTHERWISE PROVIDED IN THIS WAR-

RANTY STATEMENT. BLOMBERG ASSUMES NO RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY PARTICULAR PURPOSE FOR WHICH YOU MAY BE BUYING THIS PRODUCT, EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT.

Blomberg does not assume any responsibility for incidental or consequential damages. Such damages include, but are not limited to, loss of profits, loss of savings or revenue, loss of use of the cooker or any associated equipment, cost of capital, cost of any substitute equipment, facilities or services, downtime, the claims of third parties, and injury to property. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

* installation date shall refer to either purchase date or 5 business days after delivery of the product to the home, whichever is later.

++ Parts replaced will assume the identity of the original parts + their original warranty.

No Other Warranties. This Warranty Statement is the complete and exclusive warranty from the manufacturer. No employee of Blomberg or any other party is authorized to make any warranty statements in addition to those made in this Warranty Statement. Please keep this warranty card, user manual and your sales slip for future reference.

Service

Please contact the Distributor for your State or Province as listed on the Distributor Contact List, or call our Toll Free Number at 1 800 459 9848 for direction to an Authorized Blomberg Service Agent. 02 01

For Québec consumers only - Notice on the warranty of availability of spare parts, repair services and information necessary for repair or maintenance (s. 39 of the Consumer Protection Act)

Please be advised that Beko Canada Inc., as well as its affiliates, subsidiaries, parent companies, insurers, successors and assigns, does not guarantee, within the meaning of section 39 of the Consumer Protection Act, CQLR, c. P-40.1 and sections 79.18 to 79.20 of the Regulation respecting the application of the Consumer Protection Act, CQLR, c P-40.1, r. 3, the availability of replacement parts, repair services, or the information necessary for the maintenance or repair of goods manufactured, imported, advertised, or sold by Beko or its subsidiaries.

NOTES