

● **BLAUPUNKT**  
**5B10S0040**  
**Built In Oven**



## BLAUPUNKT 5B10S0040 Built In Oven Instruction Manual

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**BLAUPUNKT 5B10S0040 Built In Oven**



## FAQs

**Q: How do I clean the oven glass?**

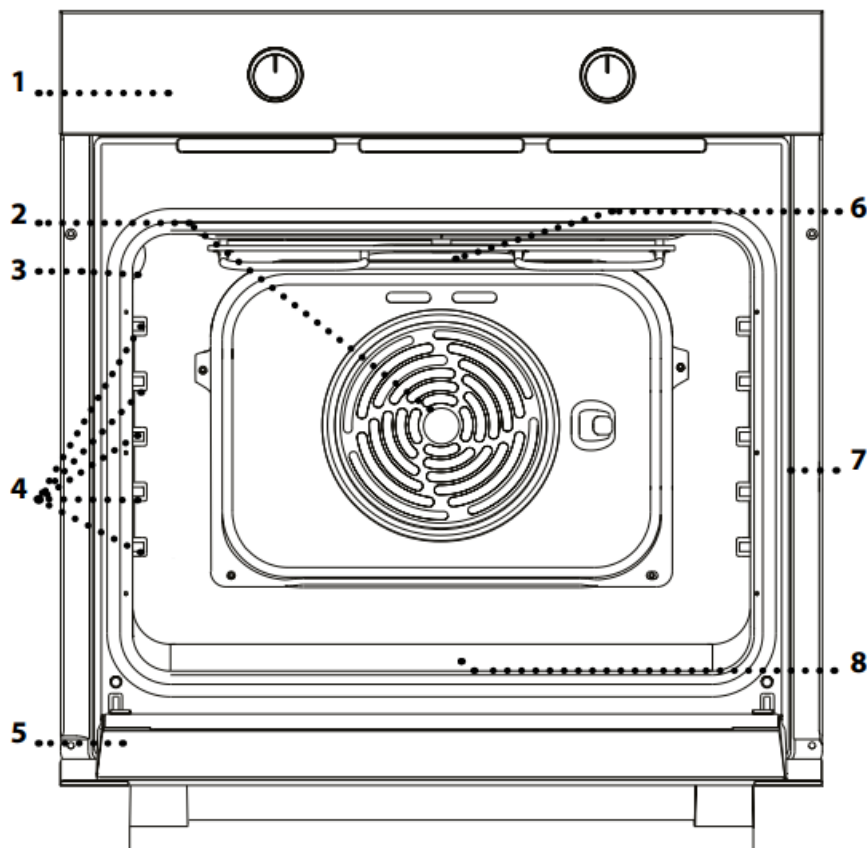
A: Follow the Click & Clean method provided in the manual for glass cleaning.

**Q: Can I cook different types of dishes simultaneously?**

A: Yes, you can cook various dishes using upper & lower heat on different rack levels.

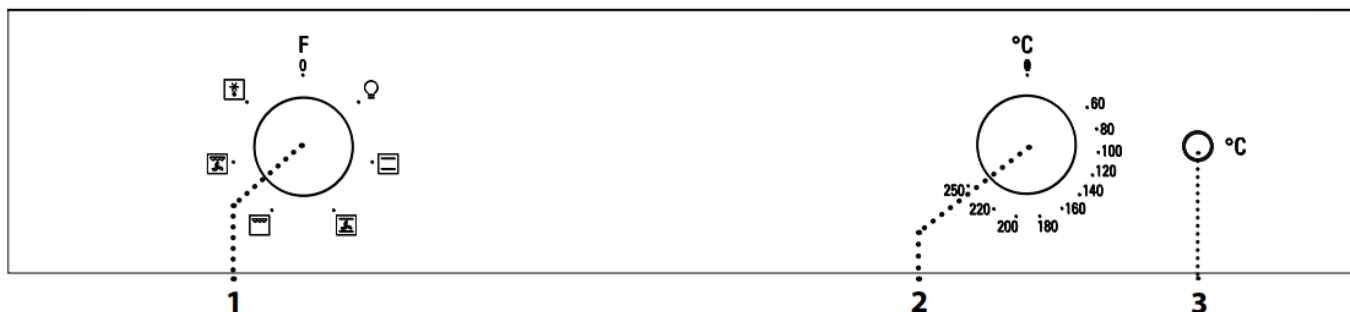
**THANK YOU FOR BUYING OUR PRODUCT**

**PRODUCT DESCRIPTION**



1. Control panel
2. Fan
3. Lamp
4. Runners for accessories (the level is indicated on the wall of the cooking compartment)
5. Door
6. Upper heating element/grill
7. Identification plate (do not remove)
8. Lower heating element (not visible)

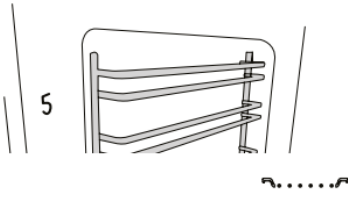
## CONTROL PANEL



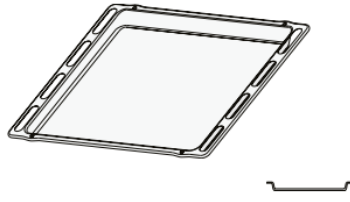
1. **SELECTION KNOB** For switching the oven on by selecting a function. Turn to the position to switch the oven off.
2. **THERMOSTAT KNOB** Turn to select a desired temperature, activating the selected function.
3. **LED THERMOSTAT / PREHEATING** Switches on during the heating process. Switches off once the desired temperature is reached.

## ACCESSORIES

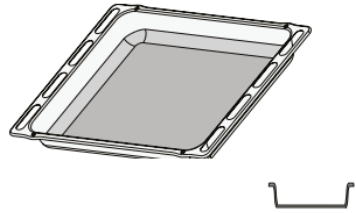
### WIRE SHELF



### BAKING TRAY (IF PRESENT)



### DRIP TRAY (IF PRESENT)



The number and type of accessories may vary depending on which model is purchased. Other accessories can be purchased separately from the After-sales Service.

## INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

- Insert the wire shelf onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Afterward, slide it horizontally along the runners as far as possible.
- The other accessories, such as the baking tray, are inserted horizontally by sliding them along the runners.
- The shelf guides can be removed to facilitate oven cleaning: pull them to remove them from their seats.

## FUNCTIONS

### 0 OFF

- For switching off the oven.

### LIGHT

- For switching on the light in the compartment.

### CONVENTIONAL

- For cooking any kind of dish on one shelf only. It is best to use the 2nd shelf.

### CONVECTION BAKE

- For baking cakes with juicy fillings on a single shelf. This function can also be used for cooking on two shelves. Switch the position of the dishes to cook food more evenly.

### GRILL

- For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 200 ml of drinking water.

### GRATIN

- For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 500 ml of drinking

water.



## • DEFROSTING

- For defrosting food more quickly.

## USING THE APPLIANCE FOR THE FIRST TIME

### HEAT THE OVEN

A new oven may release odors that have been left behind during manufacturing: this is completely normal. Before starting to cook food, we, therefore, recommend heating the oven with it empty in order to remove any possible odors. Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it.

Heat the oven to 250° C for about one hour, preferably using the “Convection bake” function. The oven must be empty during this time. Follow the instructions for setting the function correctly.

**Notes:** it is advisable to air the room after using the appliance for the first time.

## DAILY USE

### • SELECT A FUNCTION

To select a function, turn the selection knob to the symbol for the function you require.

























































### • ACTIVATE A FUNCTION






To start the function you have selected, turn the thermostat knob to set the temperature you require. To interrupt the function at any time, switch off the oven, turn the selection knob and the thermostat knob to 0 to and







































### • PREHEATING

Once the function has been activated, the LED thermostat will switch on signalling that the preheating process has begun. At the end of this process, the LED thermostat switches off indicating that the oven has reached the set temperature: at this point, place the food inside and proceed with cooking. Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

## COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
<b>Leavened cakes</b>		Yes	150 - 170	30 - 90	2 
		Yes	150 - 170	30 - 90 ***	4 1  
<b>Filled cake</b> (cheese cake, strudel, fruit pie)		Yes	160 - 200	35 - 90	2 
		Yes	160 - 200	35 - 90 ***	4 2  
<b>Biscuits/tartlets</b>		Yes	160 - 180	15 - 35	2 / 3 
		Yes	150 - 170	20 - 40 ***	4 2  
<b>Choux buns</b>		Yes	180 - 200	40 - 60	2 
		Yes	170 - 190	35 - 50 ***	4 2  
<b>Meringues</b>		Yes	90	150 - 200	2 
		Yes	90	140 - 200 ***	4 2  
<b>Pizza / Focaccia</b>		Yes	220 - 250	10 - 25	1 / 2 
		Yes	200 - 240	15 - 30 ***	4 2  
<b>Small bread</b> 80g		Yes	180 - 200	30 - 45	2 
<b>Bread loaf</b> 500 g		Yes	180	50 - 70	1 / 2 
<b>Bread</b>		Yes	180 - 200	30 - 80 ***	4 2  
<b>Frozen pizzas</b>		Yes	250	10 - 20	2 
		Yes	250	10 - 20 ***	4 2  
<b>Salty cakes</b> (vegetable pie, quiche)		Yes	180 - 200	30 - 45	2 
		Yes	170 - 200	40 - 60 ***	4 2  
<b>Vols-au-vents / puff pastry crackers</b>		Yes	190 - 200	20 - 30	2 
		Yes	180 - 190	15 - 40 ***	4 2  
<b>Lasagne / baked pasta / cannelloni / flans</b>		Yes	190 - 200	45 - 65	2 
<b>Lamb / veal / beef / pork</b> 1 kg		Yes	190 - 200	80 - 110	2 

ACCESSORIES	 Wire shelf	 Baking dish on the wire shelf	 Baking tray/Drip tray or baking dish on the wire shelf	 Drip tray / Baking tray	 Drip tray / Baking tray with 200 ml of water
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RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Roast pork with crackling 2 kg		Yes	180 - 190	110 - 150	2 
Chicken/rabbit/duck 1 kg		Yes	200 - 230	50 - 100	2 
Turkey / goose 3 kg		Yes	180 - 200	150 - 200	2 
Baked fish/en papillote 0,5 kg (fillets, whole)		Yes	170 - 190	30 - 45	2 
Stuffed vegetables (tomatoes, courgettes, aubergines)		Yes	180 - 200	50 - 70	2 
Toasted bread		5'	250	2 - 6	5 
Fish fillets/slices		5'	250	15 - 30 *	4  3 
Sausages/kebabs/spare ribs/hamburgers		5'	250	15 - 30 *	5  4 
Roast chicken 1-1,3 kg		-	200 - 220	60 - 80 **	3  1 
Roast beef rare 1 kg		-	200	35 - 50 **	3 
Leg of lamb/knuckle		-	200	60 - 90 **	3 
Roast potatoes		-	200 - 220	35 - 55 **	3 
Vegetable gratin		-	200 - 220	25 - 55	3 
Lasagne and meat		Yes	200	50 - 100 ****	4  1 
Meat and potatoes		Yes	190 - 200	45 - 100 ****	4  1 
Fish and vegetables		Yes	180	30 - 50 ****	4  2 

- Turn food halfway through cooking
- Turn food two-thirds of the way through cooking (if necessary).
- Switch levels halfway through cooking.
- Estimated length of time: dishes can be removed from the oven at different times depending on personal preference. Switch shelves two-thirds of the way through cooking, if necessary.

FUNCTIONS	 Conventional	 Grill	 Gratin	 Convection bake
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## HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook different types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer

## COOKING DIFFERENT FOODS AT THE SAME TIME

The “Convection Bake” function enables you to cook different foods (such as fish and vegetables) on different shelves at the same time. Switch shelves two-thirds of the way through cooking, if necessary. Remove the food which requires a shorter cooking time and leave the food that requires a longer cooking time in the oven.

## MAINTENANCE AND CLEANING

- Do not use steam cleaning equipment.
- Use protective gloves during all operations.
- Carry out the required operations with the oven cold.
- Disconnect the appliance from the power supply.
- Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

## EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

## INTERIOR SURFACES

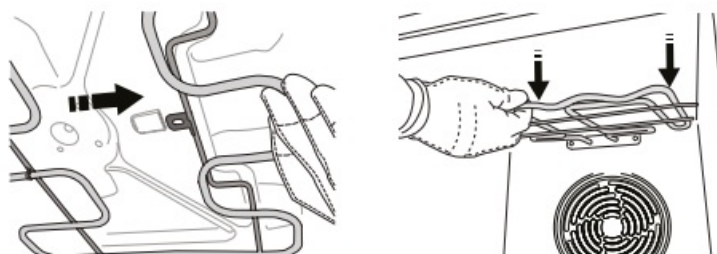
- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.
- The door can be easily removed and refitted to facilitate cleaning of the glass.
- Clean the glass in the door with a suitable liquid detergent.
- The top heating element of the grill can be lowered to clean the upper panel of the oven.

## ACCESSORIES

- Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

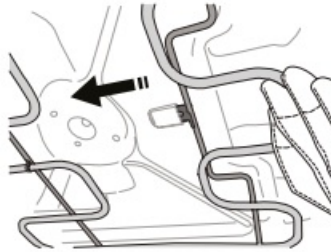
## LOWERING THE UPPER HEATING ELEMENT

1. Extract the heating element from its seating, then lower it.



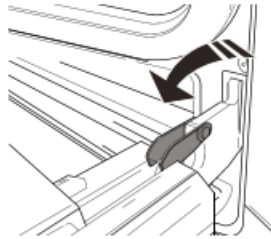
2. To return the heating element to its position, lift it up, pull it slightly towards you and make sure that the tab support is in its proper seating.



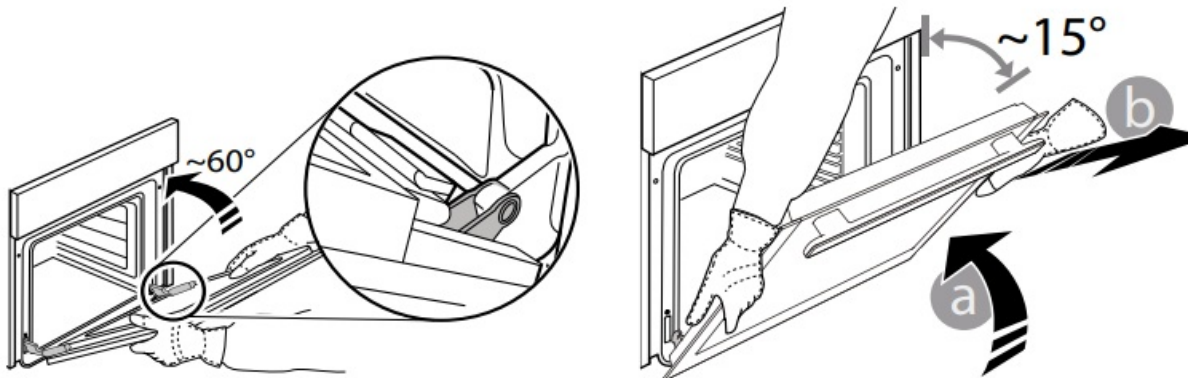


## REMOVING AND REFITTING THE DOOR

1. To remove the door, open it fully and lower the catches until they are in the unlock position.



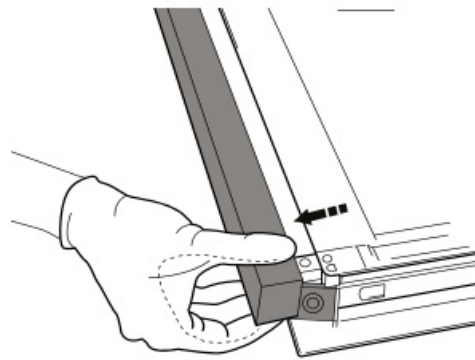
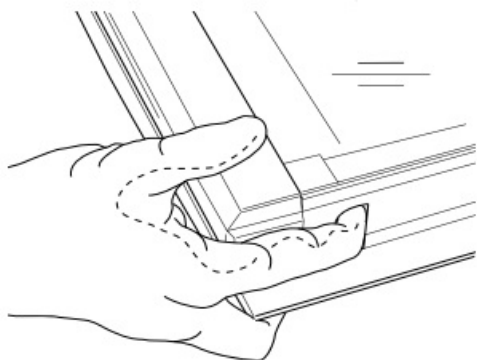
2. Lose the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards (a) at the same time until it is released from its seating (b). Put the door to one side, resting it on a soft surface.



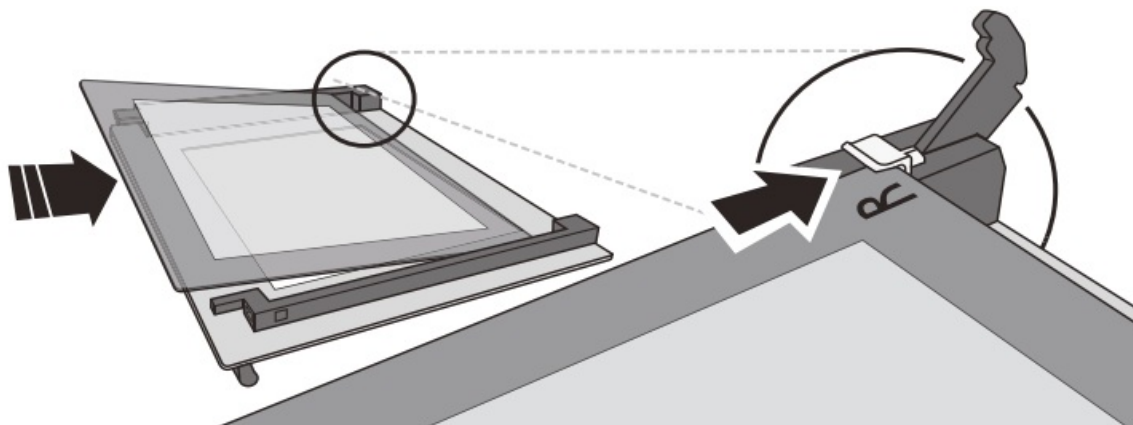
3. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.
4. Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely.
5. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above.

## CLICK & CLEAN – CLEANING THE GLASS

1. After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips and remove the upper edge of the door by pulling it towards you.



2. Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it.
3. To reposition the internal glass properly, be sure that the “R” can be seen in the left corner. First insert the long side of the glass indicated by “R” into the support seats, then lower it into position.



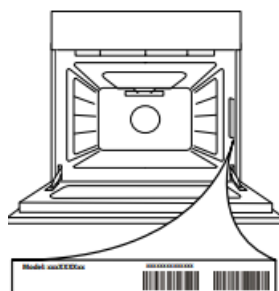
4. Refit the upper edge: A click will indicate correct positioning. Make sure the seal is secure before refitting the door.

## TROUBLESHOOTING

Problem	Possible cause	Solution
The oven does not work	Power cut Disconnection from the mains	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Switch off the oven and restart it to see if the fault persists

## SUPPORT

When contacting our Service Centre, please state the codes provided on your product's identification plate.



## CONTACT INFORMATION

- [www.blaupunkt-einbaugeraete.com](http://www.blaupunkt-einbaugeraete.com)
- 00 800 32 289 000
- Deutschland/Germany
- [service.DE@blaupunkt-einbaugeraete.com](mailto:service.DE@blaupunkt-einbaugeraete.com)
- Österreich/Austria
- [service.AT@blaupunkt-einbaugeraete.com](mailto:service.AT@blaupunkt-einbaugeraete.com)
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- Italien/Italy
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- Spanien/Spain
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- [service.GB@blaupunkt-einbaugeraete.com](mailto:service.GB@blaupunkt-einbaugeraete.com)
- Malta/Malta
- [service.MT@blaupunkt-einbaugeraete.com](mailto:service.MT@blaupunkt-einbaugeraete.com)
- Dänemark/Denmark
- [service.DK@blaupunkt-einbaugeraete.com](mailto:service.DK@blaupunkt-einbaugeraete.com)
- Norwegen/Norway
- [service.NO@blaupunkt-einbaugeraete.com](mailto:service.NO@blaupunkt-einbaugeraete.com)
- Frankreich/France
- [sav@blaupunkt-electromenager.fr](mailto:sav@blaupunkt-electromenager.fr)
- Telefon: (+33) 0800 303 603
- 1800 252 878 658
- Australien/Australia
- [CustomerCare@blaupunktAU.com](mailto:CustomerCare@blaupunktAU.com)
- 1800 209 2096
- Indien/India



- Register your new device on Your Blaupunkt: [blaupunkt-einbaugeraete.com](https://blaupunkt-einbaugeraete.com) YourBlaucunkt

## Documents / Resources



**BLAUPUNKT 5B10S0040 Built In Oven** [pdf] Instruction Manual  
5B10S0040, 5B10S0040 Built In Oven, Built In Oven, Oven

## References

- [🌐 electromanager.fr is available for purchase - Sedo.com](https://electromanager.fr)
- [User Manual](#)

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