

ELECTRIC BUILT-IN OVENS

MEGACHEF4M



USER AND INSTALLATION INSTRUCTIONS



For future reference please record the following information which can be found on the Rating Plate and the date of purchase which can be found in the invoice:

Model Number

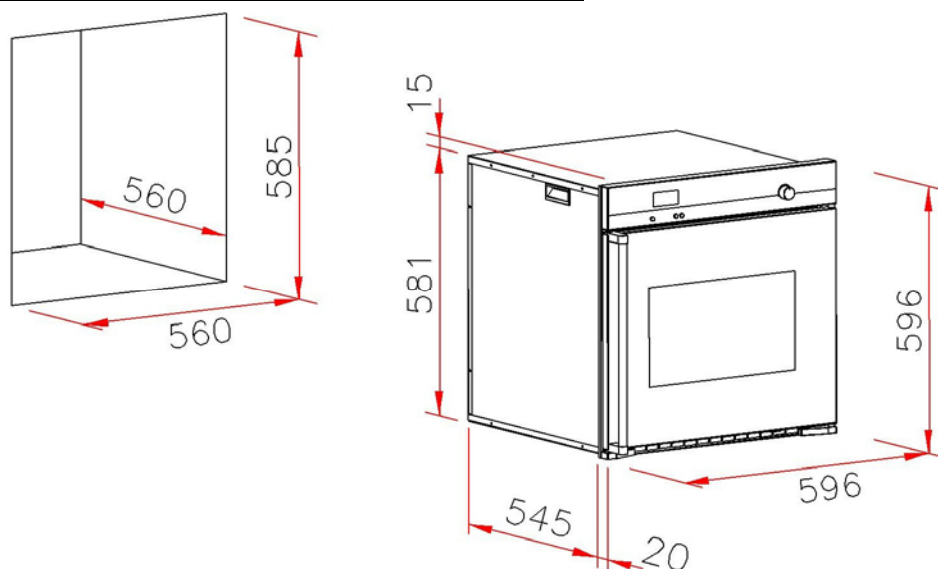
Serial Number

Date of Purchase

Supplier

1. TECHNICAL DATA

MODELS	MEGACHEF4M
Rating voltage	230-240V
Fun heating element (2300W)	•
Lower heating element (1000W)	•
Ceramic upper heating element (900W)	•
Ceramic grill heating element (1315)W	•
Traditional upper heating element (1100W)	-
Traditional grill heating element (2000W)	-
Current	16 A
Maximum power	3400 W
Dimensions	596 x 596 x600



2. PRELIMINARY REMARKS

Please read this booklet thoroughly before you install and use this appliance. It is important that you understand all the control functions before commencing to cook with this oven.

Warnings

- This oven is intended to be used only for baking purposes, therefore improper uses are not admitted.
- This oven must be used only by adult persons in good physical conditions. Please ensure that children are kept under close supervision at all times.
- Always use the oven door handle for opening the door of the oven.
- Avoid contact with inner surfaces and the door of the oven, as they can reach high temperatures during baking and remain hot also after appliance has been turned off.
- Cleaning operations must be carried out only when the temperatures are cold.
- It is recommended to use the provided meat probe for this oven.
- In the event of any malfunctions with the oven and if no explanations are found in the fault analysis section of this manual, please turn off the appliance and call the customer services department.
- The appliance must be disconnected from the mains before executing cleaning operations.
- Repairs may only be carried out by Baumatic service engineers or their authorized agent.
- Packaging materials used are environmentally friendly and can be recycled. Please discard all packaging material with due regard for the environment.
- Cleaning of the oven should be carried out on a regular basis.
- Keep this instruction manual safe for persons not familiar with the operation.

3. DECLARATION OF CONFORMITY

In the parts destined to come into contact with foodstuffs, this appliance is in accordance with the requirements of the EC directive 89/109 transposed in the Italian Legislative Decree N° 108 of 25/01/92.

CE Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions.

The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by trained person for domestic purposes only.



This appliance is marked according to the European directive 2002/96/EC on waste Electrical and electronic Equipment (WEEE). This guideline is the frame of a europeanwide validity of return and recycling on Waste electrical and electronic Equipment

4. INSTALLATION

The installation must be carried out by qualified personnel according to:

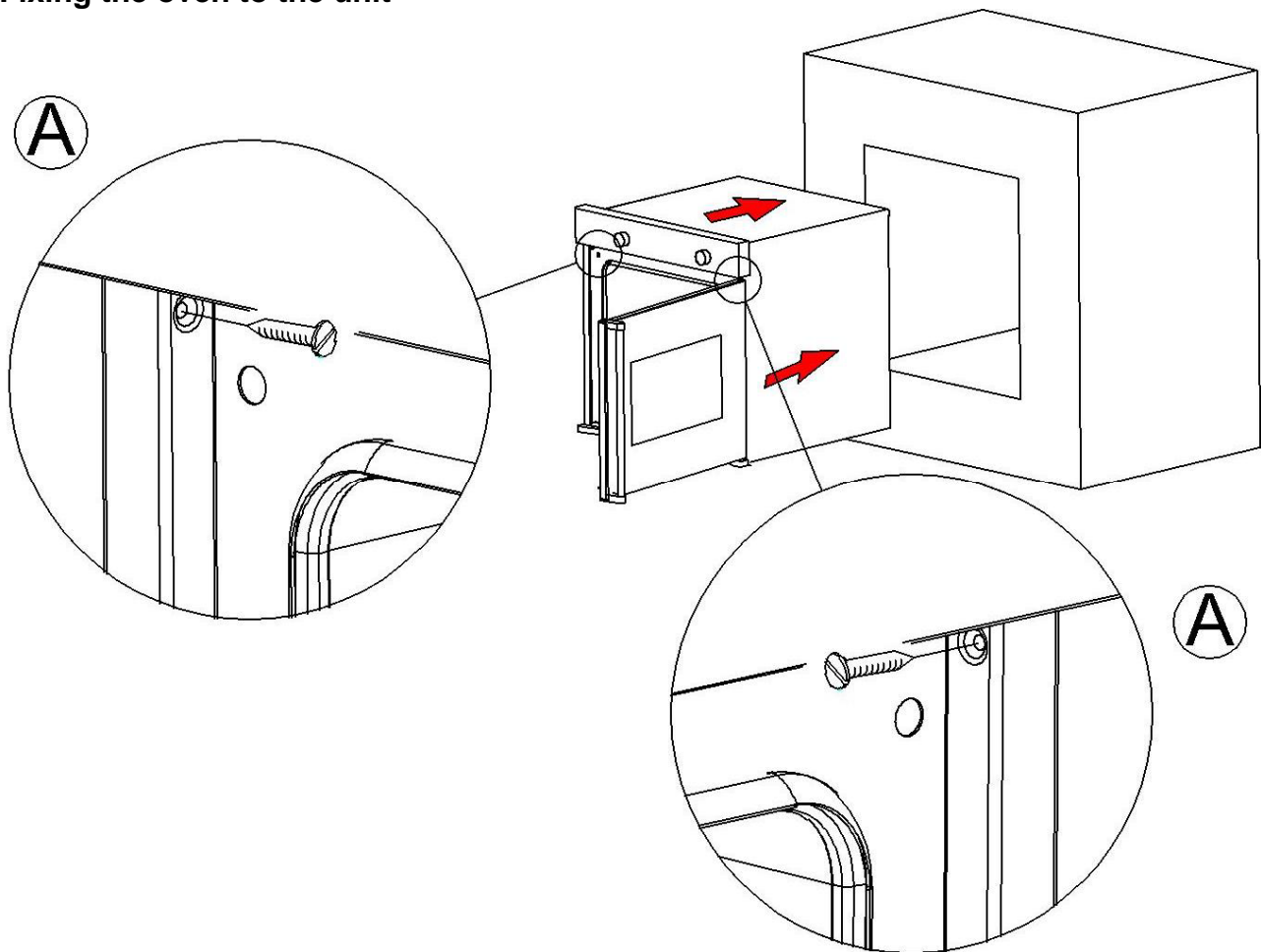
- Safety standards in force.
- Local electricity supply company advises.

Electric connections



- Check the details given on the rating plate situated on the oven making sure that the rated mains voltage and power available are suitable for its operation. The data plate is placed on the bottom of the control panel.
- Before making the electric connections, check the efficiency of the earthing system. Earthing of the oven is compulsory by law. The manufacturer will accept no liability for any personal injury or damage to property deriving from failure to comply with this requirement.
- For models without a plug, fit a standard plug capable of withstanding the specified load on the power cord. The cord's earthing conductor is colored yellow and green. The plug must be accessible.
- This appliance should be wired into a suitably rated double pole switch with 3mm contact gap and placed in an easily accessible position adjacent to the appliance.
- To connect the oven power cord, loosen and remove the cover on the terminal block in order to access the contacts inside. Make the connection, blocking the cord in place with the cable clamp provided and then close the terminal block cover again immediately.
- If you have to change the cord, the earthing (yellow / green) conductor must always be 10 mm longer than the line conductors.
- If damaged, the cable must be replaced with one supplied by the technical assistance service.

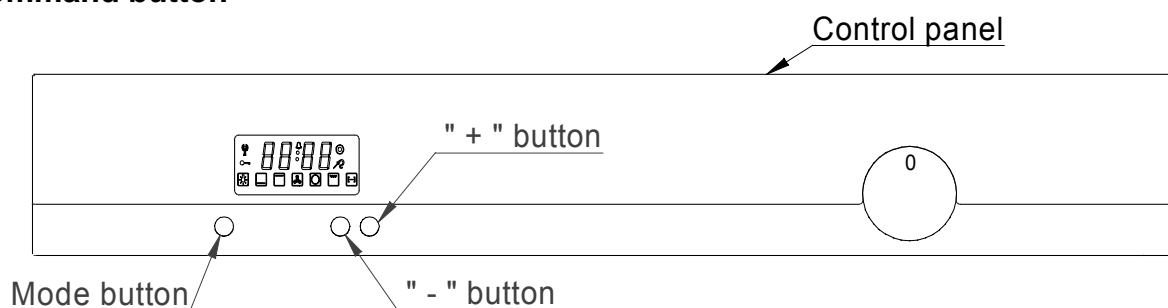
Fixing the oven to the unit



- Place the oven into the piece of kitchen furniture it is to be installed in.
- The holes of the holding screws are: top right and top left the frontal frame of the oven.
- Secure the oven with the fixing screws.

5. DESCRIPTION OF BUTTONS

Command button



Mode button : this button takes you through the input menu

Repeated depressing of this button activates the operating functions of the timer which will appear in the display one after the other. Each stage allows inputs which will improve cooking performance. Any menu stage called up without any further input or significant display will disappear again after 4 seconds.

Repeated pressing of mode button:

- Minute minder;
- duration ;
- end ;
- child lock ;
- time ;
- Language .

Keeping Mode button pressed (10 seconds):

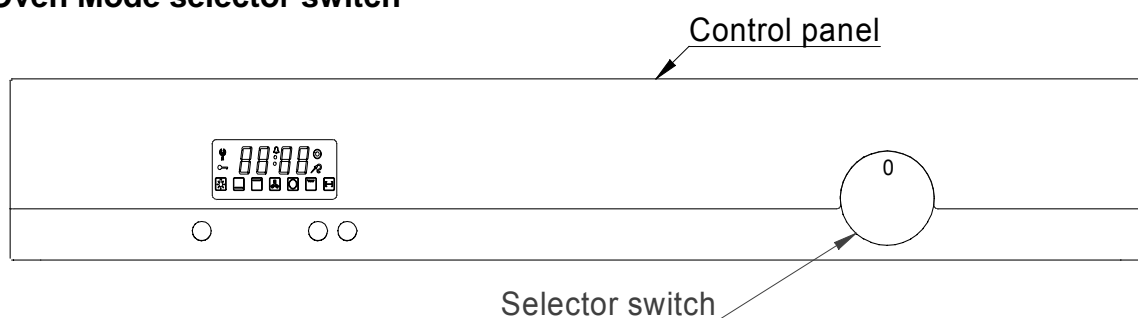
- Demo mode

„-“ button e „+“ button .








By pressing these button is possible to set temperature value or cooking time.

All inputs valid after 4 seconds.








Oven Mode selector switch



The oven cooking modes are activated by the selector knob. When turned off, the knob lays on the same plane of the control panel. Turning the knob round allows you to choose one of the cooking modes between the thirteen provided. (See the following table).

Cooking mode	Position of the knob								Minim. temp. [°C]	Pre-set Temp. [°C]	Max. Temp. [°C]
-	0										
Oven light	1	•									
Cooking	2	•	•	•					30	180	280
Hot air	3	•	•	•	•				30	170	280
Grill motor	4	•					•	•	30	280	280
Grill (1)	5	•					•		30	280	280
Fan grill (2)	6	•			•		•		30	200	280
Super grill (3)	7	•		•			•		30	280	280
Fan (4)	8	•			•	•			30	180	280
Pizza level	9	•	•		•	•			30	220	280
Browning	10	•		•					30	180	230
Slow simmer	1 1	•	•						30	200	240
Defrost level	1 2	•			•				30	50	70
Poultry grill (5)	1 3	•		•			•	•	30	280	280

Legend

	Oven Light		Fan element
	Lower heating element		Grill
	Upper heating element		Rotating spit
	fan		

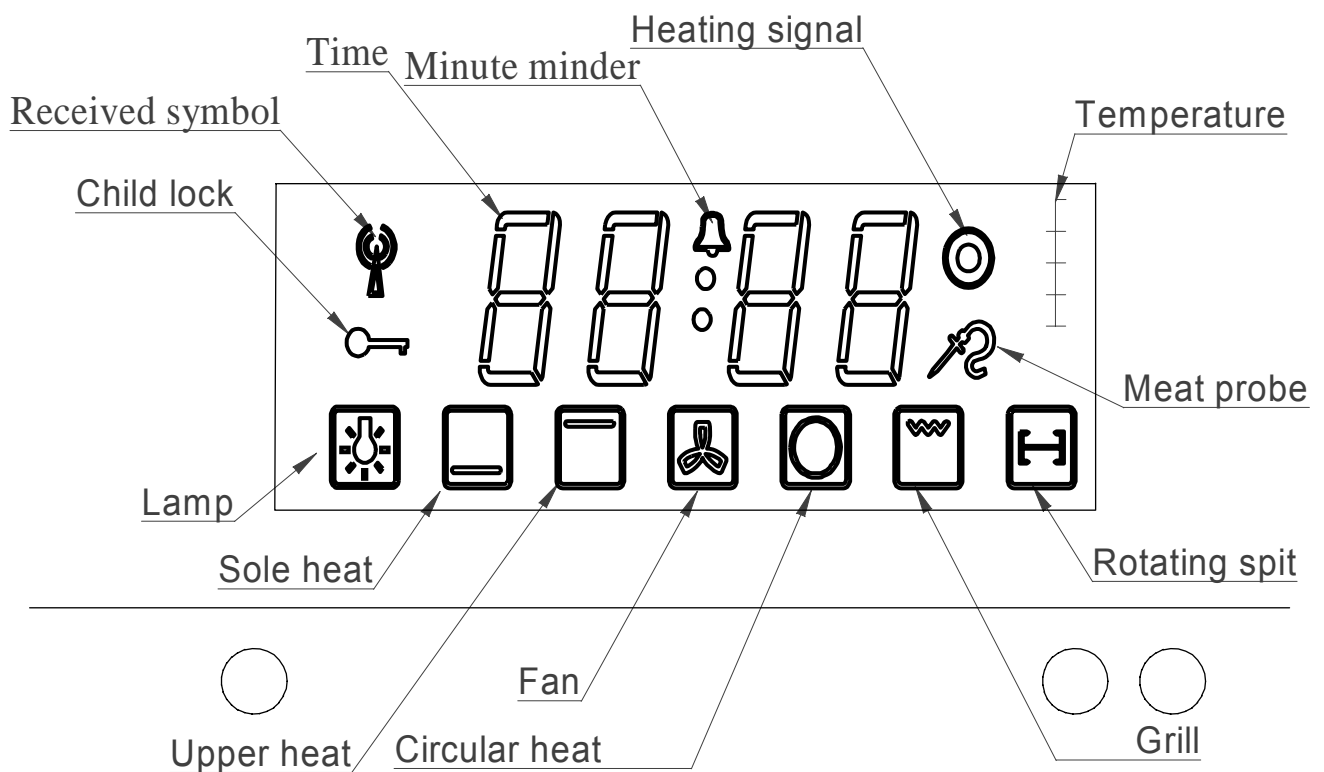
(1) – (5) Grill and rotating spit are carried out with the oven door closed and temperature which can be set up to 200°C

(3) Grill and heating fan is carried out with the oven door closed and temperature which can be set until the maximum value

(2) – (4) Static grill with door closed and a temperature which can be set until the maximum value.

It is possible to put back the knob at the same level of the control panel by pressing it twice.

Display



- When you choose one of the cooking modes, the symbols in the bottom row illustrate the basic functions or heating methods that are activated.
- The bell symbol show that minute minder has been activated. The alarm gives an acoustic signal at the end of each automatic function. Pressing the “-” or “+” button turns the alarm off – otherwise it will continue to sound for about 120s.

- On the upper right side of the display the current temperature is shown by a scale of four bars, corresponding to the 25 – 50 75 100 % of the preset temperature.
- The heating symbol activates when one of the cooking modes are turned on and disappears as the set temperature is reached.
- The meat probe symbol flashes as soon as this temperature sensor is plug in. It indicates that the oven has recognized the meat probe

6. TIME AND ALARM SET

After the first connection of the oven to the mains supply, the display shows the preset language. You can change the language by pressing the “-“ o “+“ button.

After that the numbers on the display flash meaning that time is not set. In the lower side appears one advising message.

Pressing the “-“ o “+“ button You can set the time in order to use the cooking mode.

Language and time can also be changed at any time in line with the Menu.

7. MODE SETTINGS

Turning on the oven

To select an oven operating mode the selector knob should be turned to the desired position. Immediately the heating modes currently active or the basic functions, along with a typical function description detailing the operating mode, will light up in the display

4 seconds after selection of the operating mode the suggested temperature recommended by the manufacturer will appear on the display

It is possible change the temperature set in any time by pressing " - " or " + " buttons.

Turning off the oven

To stop the program that is currently running the selector knob should be returned to its starting position. 0.

Note! A safety cut out comes into operation automatically after 6 hours if no operation are selcted

Residual heat

When the selector knob is turned to the 0 position, the display will show the inner temperature of the oven to indicate the residual heat remaining in the oven. This message will disappear as the oven gets cold.

Warnings

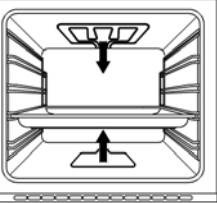
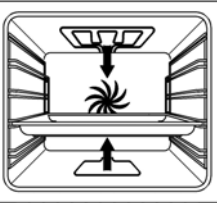
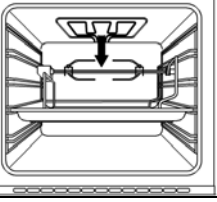
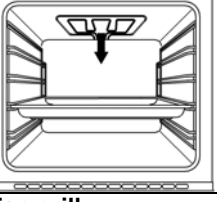
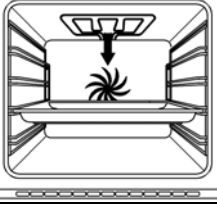
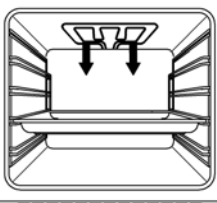
- Keep the oven door closed when using the grill modes
- Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill – the high reflectivity of the foil can damage the grill element.
- The grill heating element becomes extremely hot during operation; avoid touching it inadvertently when handling the food to be grilled.

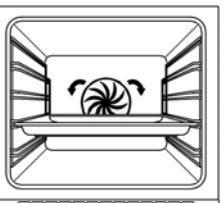
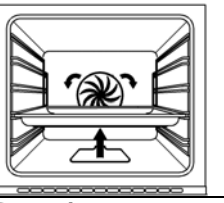
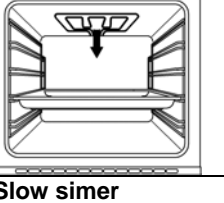
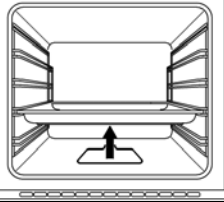
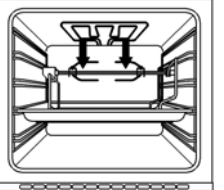
Helpful hints

- Before cooking, check that any unused accessories are removed from the oven.
- Pre heat the oven at cooking temperature before use.
- Place cooking trays in the centre of the oven and allow gaps when using more than one tray for air to circulate.
- Try to open the door as little as possible to wiew the dishes (the oven light remains on during cooking).
- Be careful when opening the door to avoid contact with hot parts and steam

Cooking guidelines

- During cooking, never place pans or cookware directly onto the bottom of your oven. This should be placed on the shelves or the trays provided.
- Please refer to the information on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preferences.
- Make sure that frozen foods are thoroughly thawed before cooking, unless instructed otherwise.

Selector knob setting	Type of food	Weight [kg]	Rack height 1-2-3-4	Preheating time	Thermostat Knob setting [°C]	Cooking time [min]
Cooking mode 	Pork Roast Beef Cod-Sea bream turbot Plain Bread Pies	1,5 1,5 1,0 1,0 1,0	3 2 2 2 2	10 10 9 9 10	180 190 180 175 180	120 70 40 30 40
Hot air 	Oven-baked Rabbit Oven-baked crayfish Cod-Sea bream turbot Fruit cakes Savoury pies	1,0 0,5 2,0 1,5 2,0	2 3 2-4 2 2-4	9,5 10 7,5 9 9	190 200 150 175 180	55 30 25 30 40
Grill motor 						
Grill 	Chicken Wings Sliced pork belly Roast potatoes Tomatoes au gratin Toast	1,0 1,0 0,5 0,4 0,5	3 3 3 2 3	7 7 7 7 5	200 200 200 210 200	25 25 25 20 5
Fan grill 	Chicken thighs Spare ribs Sea-bream parcels Chicken Vegetables	1,0 0,5 0,3 1,5 1,0	3 3 2 3 3	10 14 8 14 14	200 220 190 220 210	25 40 20 35 15
Super grill 						

Fan 	Lomb Flaky pastry Vegetable pies Dry cakes Trout parcels	1,2 1,0 1,0 0,5 0,3	2 1-4 3 2 3	10 8 7 7 9	180 190 180 180 195	45 30 55 25 15
Pizza level 	Plain bread Brown bread Pizza Roast beef	1,0 1 0,9 1,5 1	1-4 3 1-2-4 3 3	5 5 12 5 5	180 180 220 180 180	20 25 11 35 40
Browning 						
Slow simmer 						
Poultry grill 	Chicken Turkey	1 1	3 3	5 5	180 180	40 40

Setting cooking time

Minute minder / alarm clock

This function is available at all times, independent of the mode set, and can therefore be activated in any operating mode, including when the oven is switched off.

You can set the function by repeatedly pressing of mode button. The minute minder time can be selected within the range of 0.00 to 99.00 (min/sec). When a time is the bell symbol appears in the display. Time starts to run down immediately after programming.

If you have set a minute minder alarm, it can be deleted by accessing the minute minder function and pressing the “-” button as many times as necessary until 0.00 appears, or, simpler, by pressing the button “+” and “-” at the same time.

An alarm will sound when the minute minder time has elapsed – this can be stopped by pressing either the “-” and “+” selector buttons.

Duration (hrs/min)

Once selected the operating mode via the selector knob, it is possible to set the duration of cooking time.

Keep pressing the mode button until the program DURATION appears in the display. Select the desired duration time using the “-” or “+” buttons (setting range: 0.00 to 23.59 hrs./min.).

If you have set an operation period (duration time), it can be deleted by accessing the duration function and pressing the “-“ button as many times as necessary until 0.00 appears, or, simpler, by pressing the button “+” and “-“ at the same time.

When the time has run down an alarm will be heard – this can be stopped by pressing either the “-“ or “+” buttons. The display will ask you if you wish to continue to cook or switch off. To end the program turn the selector knob to the OFF position.

To carry on cooking at the previous temperature press the “+” button. Cooking will now continue but without any limit set. Obviously a new duration can now be set if desired.

End of operating period

Once you have selected the required operating mode by the selector knob, it is possible to set the end of operating period of cooking.

Keep pressing the mode button until the program END appears in the display. Select the desired finishing time using the “-“ or “+” buttons (setting range: 0.00 to 23.59 hrs./min.). The clock will calculate the running time and show it in the display.

When the time has run down an alarm will be heard – this can be stopped by pressing either the “-“ or “+” buttons. The display will ask if you wish to continue to cook or switch off. To end the program turn the selector knob to the OFF position.

To carry on cooking at the previous temperature press the “+” button. Cooking will now continue but without any limit set. Obviously a new duration can now be set if desired.

Preselected operation

Once you have selected the required operating mode by the selector knob, it is possible to set a time when the oven will start and end the operating period of cooking.

This function is obtained by combining the function DURATION and END OF COOKING PERIOD. Proceed as follow:

Keep pressing the mode button until the program DURATION appears in the display. Select the desired duration using the “-“ or “+” buttons (setting range: 0.00 to 23.59 hrs./min.). The clock will calculate the running time (duration) and show it in the display. Again using the mode button select the END program and set the desired end time using the “-“ or “+” buttons.

Based on the difference between the set end of cooking period and the set duration, the display will show the calculated time. After start up you can read the remaining cooking time in the display.

When the time has run down an alarm will be heard – this can be stopped by pressing either the “-“ or “+” buttons. The display will ask if you wish to continue to cook or switch off. To end the program turn the selector knob to the OFF position.

To carry on cooking at the previous temperature press the “+” button. Cooking will now continue but without any limit set. Obviously a new duration can now be set if desired.

8. MEAT PROBE

Using the meat probe, during the cooking process you can measure the core temperature of the food you are preparing exactly between 30 °C and 99 °C. The sensor measures the temperature in the interior of the meat. It indicates when the set core temperature has been reached and the meat has been cooked to satisfaction.

The meat probe:

- enables exact cooking to the spot.
- prevents overcooking of roasts.
- provides you with a display of the actual temperature for total control of the cooking process.

When the meat probe is inserted the appropriate symbols lights up in the display. This indicates that the oven controller has recognized the probe. It is recommended to use only the meat probe provided with the oven.

Select the desired cooking mode with the knob. The display shows the preset cooking temperature of 60°C.

It is now possible, if you wish, to change the suggested probe temperature using the “-” and “+” buttons. The cooking temperature now can be set between a minimum value of 30°C and a maximum one of 99°C

For better cooking results using the meat probe. proceed as follows:

- Preheat the oven.
- Insert the cooking insert with the food.

Recommended core temperature values		
Beef	Roast beef / fillet of beef rare	45-50 °C
	medium-rare	55-65 °C
	well-done	70-80 °C
	Beef roast	80-85 °C
	Boiled fillet of beef 90 °C/195 °F	90 °C
Pork	Roast pork	80-85 °C
	Back of pork	65-70 °C
	Meat loaf	85 °C
Veal	Roast veal	75-80 °C
	Breast of veal, stuffed	75-80 °C
	Back of veal medium-rare	65-70 °C
Venison	Leg of venison	75-80 °C
	Back of hare / venison	65-70 °C
Poultry	Chicken	85 °C
	Goose	85-90 °C
	Turkey, duck	80-85 °C
	Duck breast	70 °C
Lamb	Leg of lamb medium-rare	55-65 °C
	Lamb well-done	75-80 °C
Mutton	Leg of mutton medium-rare	75-80 °C
	Back of lamb well-done	80 °C
Bread		90 °C

- Insert the meat probe in the side right socket in the oven cavity (Caution: the side panels are hot. Use a glove.)
- Insert the tip of the meat probe in the middle of the food, at its thickest point; not in the middle in the case of poultry (hollow), but between the belly and the thigh. The measuring tip must not touch any bones and should not be inserted into fatty tissue.
- Close the oven door.
- The meat probe symbol flashes and the suggested value of 60 °C can be seen on the display. You can enter a value between 30 °C and 99 °C / (see table) by pressing the “+” and “-” buttons .

When the temperature is reached an alarm will sound. Here too it is possible to extend the cooking time. However to continue cooking the temperature must be entered.

Caution: Pull out the meat probe before removing the food. Use a glove to do this because the meat probe gets very hot during operation.

Note: To clean it, simply rub the meat probe with a moist cloth.

Delayed start option of the meat probe:

Press mode selection button twice after setting the core temperature, the word “DELAY START” will now be displayed. A delayed cooking time can now be selected using the “- or +” buttons.

9. CHILD PROOF LOCK

If the selector knob is in the 0/OFF position a child lock can be activated which will bar all buttons and prevent the oven from being turned on. If the selector knob is moved the electricity supply remains cut off. Only the “minute minder” function can be operated when the child lock is active. (no switching function).

To set, press the mode selector button repeatedly until “INPUT SAVE” appears in the display. You can now switch the child lock feature on by pressing the “+” button. When the lock is active the display will show the key symbol. To turn the safety lock off press the mode button repeatedly until “INPUT SAVE” appears in the display. You can now switch the child lock off by pressing the “-” button. The key symbol shown on the display will deactivate.

If the mode selector knob is set for oven operation the child lock cannot be turned on.

10. FAULT ANALYSIS

- If the probe is not working the display will show “ **PROBE FAULT**”

Other automatic fault displays are:

- **01 Service** = Short circuit PT sensor
- **02 Service** = Probe break PT sensor
- **11 Service** = EEPROM - fault

11. CORRECTING A PROGRAM SETTING

The oven temperature can be altered at any time using the “-“ and “+” buttons.

Modes can be changed at any time with the mode knob. If this is done the duration and end times are retained and will only be deleted when the OFF mode is selected. Any minute minder value entered will be retained when the oven is turned off.

The time of day **cannot** be entered or altered while there is a program running.

If the meat probe is removed during a program operation the current temperature program will stop.

12. DEMO MODE

For demonstration purposes, eg. for not trained person there is the facility for a demo mode. This allows all the oven function to be demonstrated but there is no power on the heating element and the fan the oven is not heated up.

Setting the demo mode:

The timer must be set as normal to display the time. Press the mode button and hold for about 10 seconds; after a brief “minute minder” display the words “Demo mode no” will appear. The “+” or “-“ buttons then allow switching between “yes” and “no”.

13. CLEANING AND MAINTENANCE

Thoroughly clean the oven before operating it for the first time and after every use, thus avoiding baking in of residual food stuffs. After residues have baked in several times, they are then difficult to remove. Never clean the oven surfaces by steam cleaning.

Cleaning operations must be carried out only when the equipment get cold.

Outer parts of the oven should only be cleaned with warm soapy water using either a sponge or soft cloth. No abrasive cleaners should be used.

Removable roof liner (only for Megachef 3M)

In those models supplied with traditional grill it has been set a removable roof liner which allows a better cleaning of the upper part of the oven. It is possible to extract it from the cavity as it slides over the grill element. When this liner is cleaned it is advisable to place it back on its housing.

Replacing the lamp

The oven must always be disconnected from the mains when you’re going to replace an oven part.

With a tool remove the lamp cover and replace the lamp. At the end of this operation place the cover again on its centre.

14. ACCESSORIES

In order to provide a better cooking, the ovens are equipped with the following elements:

- 2 Safety grill shelves;
- Removable side racks;
- 2 drip trays;
- 1 handle trivet;
- 1 rotisserie spit with its own holder.

15. TECHNICAL SERVICE

The appliance must always be disconnected from the mains when being repaired.

If you cannot find any reason for the malfunction:

Turn off the appliance and do not attempt any repairs this should only be conducted by suitably qualified personnel. Call the Baumatic customer service department.

The appliance comes with a guarantee certificate that entitles you to use the Baumatic service department. The guarantee must be duly completed, and sent to the Baumatic service department, a valid document issued by the retailer at the time of purchase (delivery bill, invoice, cash register receipt, etc.) indicating the name of the retailer, the date of delivery, details for identifying the product and the purchase price should be retained and shown to any Baumatic engineer should the need arise.

Baumatic Ltd. Conditions of guarantee

Dear Customer,

Your new Baumatic appliance comes complete with a free 12 month guarantee covering both parts and labour costs resulting from defective materials or workmanship.

Baumatic also gives you the opportunity to automatically extend the guarantee period for a further 12 months at no extra cost, giving an initial guarantee period of 24 months. The extended guarantee period applies to England, Scotland, Wales and Northern Ireland only.

To qualify for your full 24 months guarantee you **must** register your appliance within 28 days of purchase to be covered under this guarantee. This can be done online via: www.baumatic.co.uk or through returning the guarantee card which can be found in each new Baumatic appliance.

* In addition, your appliance is covered by a 5 year parts warranty. Baumatic Ltd will provide free of charge the parts required to repair the appliance, only if they are fitted by a Baumatic engineer, for any defect that arises due to faulty materials or workmanship within a period of 5 years from the original purchase date.

* An additional 1 to 3 year insurance scheme for labour is available should you wish to extend the warranty period.

Should any person other than an authorised representative of Baumatic Ltd interfere with the appliance, the policy is negated and Baumatic Ltd will be under no further liability.

The guarantee covers the appliance for normal domestic use only, unless otherwise stated.

Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of purchase.

This guarantee is transferable only with the written consent of Baumatic Ltd.

If the appliance fails and is considered either not repairable or uneconomical to repair between 12 months (2 years if registered) and five years, a free of charge replacement will not be offered.

The guarantee for any replacement will only be for the remainder of the guarantee on the original product purchased.

The guarantee does not cover:

- Sinks and taps
- Failure to comply with the manufacturers instructions for use.
- The replacement of cosmetic components of accessories
- Accidental damage or wilful abuse.
- Subsequent loss or damage owing to the failure of the appliance or electrical supply
- Incorrect installation
- Losses caused by Acts of God, civil war, failure to obtain spare parts, strikes or lockouts
- Filters, fuses, light bulbs, external hoses, damage to bodywork, paintwork, plastic items, covers, baskets, trays, shelves, burner bases, burner caps, decals, corrosion, rubber seals.

In the course of the work carried out it may be necessary to remove the appliance from it operating position. Whilst all reasonable care will be taken, Baumatic Ltd cannot accept responsibility for damage sustained to any property whatsoever in this process.

This guarantee is in addition to and does not diminish your statutory or legal rights.

Contacting Baumatic Ltd

Sales	Service	Spares	Technical/Advice
TEL: 0118 933 6900	TEL: 0118 933 6911	TEL: 0118 933 6922	0118 933 6933
FAX: 0118 931 0035	FAX: 0118 986 9124	FAX: 0118 933 6942	0118 933 6942

For ROI (Republic of Ireland), please contact one of the numbers below:

TEL: 01 - 6266798	FAX: 01 - 6266634
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Thanks you for buying Baumatic.

* Applies to UK, Scotland, Wales & Northern Ireland only (Republic of Ireland has 1 year labour & 1 year parts warranty only)



You will be mine ...

Headquarters

Baumatic Ltd.
Baumatic Buildings,
6 Bennet Road,
Reading,
Berkshire
RG2 0QX, United Kingdom

Sales Telephone
+44 118 933 6900

Sales Fax
+44 118 931 0035

Service Telephone
+44 118 933 6911

Service Fax
+44 118 986 9124

Spares Telephone
+44 118 933 6922

Technical / Advice Telephone
+44 118 933 6933

E-mail:

sales@baumatic.co.uk

technical@baumatic.co.uk

Http (Internet site):
www.baumatic.com

