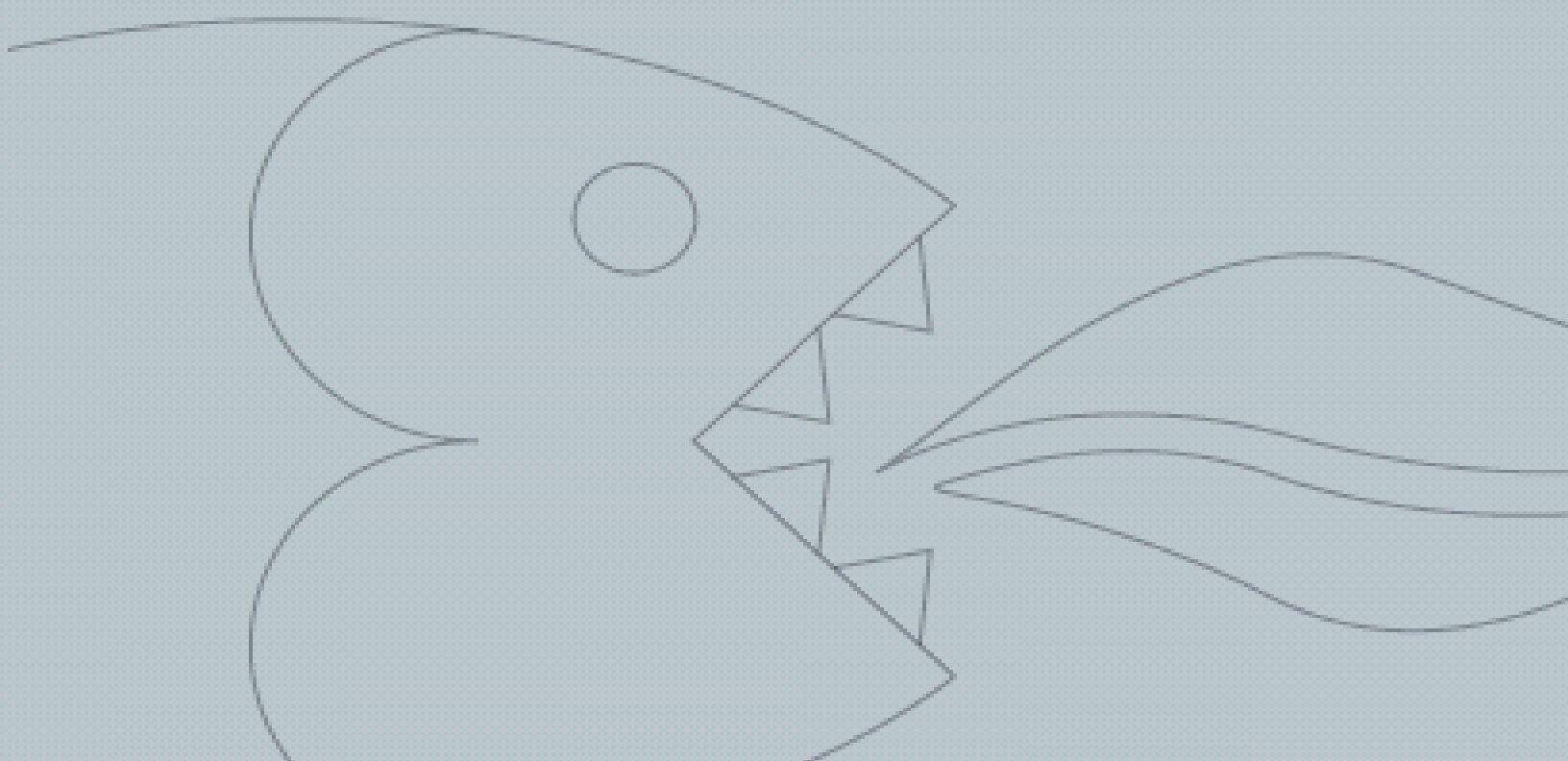


**BT2385SS Cooker**

**Instruction manual**





# Freestanding electric cooker

## Dear Customer!

Congratulations on your purchase. See for yourself: our products read reliability. These ample instructions have been compiled in order to help you learn how to handle the appliance. They will show you step by step what your appliance is capable of, so please read them carefully before you attempt to use your cooker for the first time. Safety warnings are listed on page 4.

The first thing to do is to check if your appliance has arrived undamaged. In case you find any transport damages, please report it immediately to your local dealer, or to the regional warehouse which supplied the appliance. You will find their phone numbers on the invoice or on the delivery note.

We hope your cooker will successfully serve its purpose for many years.

## Contents

<b>Safety precautions</b> .....	4	Oven accessories	
Important warnings		Telescopic slide guides	
Intended use		Grease filter	
Push-pull Knobs		Baking pastry	
Cooling fan		Roasting	
Cooker cover		Grilling and browning (barbecue)	
<b>Description of the appliance</b> .....	6	Preserving of fruit and vegetables	
<b>Prior first use</b> .....	7	Defrosting	
Glass ceramic hob		<b>Cleaning and maintenance</b> .....	22
Hotplates		Glass ceramic hob	
Oven		Oven	
Program timer		Oven drawer	
Energy saving tips		<b>Troubleshooting guide</b> .....	26
Tips for purchasing crockery		Important!	
Tips for effective use of crockery		<b>Replacement of parts</b> .....	27
Tips for the use of oven		Other accessories	
<b>Hotplates</b> .....	9	Oven light bulb	
Important warnings!		<b>Instructions for installation and connection</b>	28
Special warning for glass ceramic hob		Safety precautions for the technician	
Special warning for hotplates		Anti Tilt Bracket	
Operation of hotplates		Leveling the appliance and extra support	
Hotplates		<b>Electric connection</b> .....	30
Hi-Light hotplates		<b>Technical information</b> .....	31
<b>Oven</b> .....	12	<b>After sale service</b> .....	32
Important warnings!		Repairs	
Operation		Rating plate	
Modes of operation			
Oven guide levels			

# Safety precautions

- To avoid any possible hazard, the appliance may be installed by qualified personnel only.
- Any repairs by unqualified persons may result in electric shock or short circuit. In order to avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel.
- Hot grease is highly inflammable, so pay extra attention when preparing food with grease or oil. Frying may be carried out only under constant surveillance.
- **Warning!** Never let small children in the vicinity of the cooker; they are not yet aware of danger of burns. Older children may use the appliance only under your surveillance.
- Surface of hotplates may become very hot during operation. The inside of the oven, hotplates and steam exits are also places of potential danger for children.
- **Danger of burns!** Hotplates, oven and cooking accessories may become very hot during operation. To avoid burns use kitchen clothes and gloves when handling hot parts or utensils.
- Mains lead of adjacent appliances may be damaged by hotplates or if stuck between the oven doors, and produce short circuit, therefore keep them at safe distance from the appliance.
- Never clean the oven with the high-pressure steam cleaning device, as it may provoke short circuit.
- Oven door may become very hot during operation. Therefore, some models are equipped with the third glass to reduce the surface heat of the glass, as an extra protection against burns.
- Do not keep any flammable material in the drawer under the oven (paper, wiping cloth, plastic bags, cleaning agents or sprays, etc.), as they might cause fire. Use the drawer to keep only the oven utensils (flat baking pan, oil collector, oil filter, etc.).
- If you discover any visible cracks upon the glass ceramic surface, you may not use the hob anymore, because there is an electric shock hazard. In such cases switch all the hotplates off and unscrew the fuse or switch off the main switch to disconnect the appliance completely from the mains. Call the nearest service center.
- The appliance must be placed directly on the floor, without any supports.



**The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.**

## Important warnings

In case the glass ceramic hob is used as a worktop it may be damaged or scratched. Never heat up the food in aluminum foil or plastic dishes, otherwise you may damage the hob or cause melting of material and fire. Door hinges may be damaged if the open door is charged with heavy objects. Do not sit on the door and never put any heavy loads on the door in the open position.

## Intended use

This appliance is intended for use in your household. Never use the appliance for any other purpose!

These instructions describe in detail all the particulars and possibilities of its use.

## Push-pull Knobs

(certain models only)

In order to operate the knob, you first have to slightly press the knob, until it jumps out and then select the settings for the cooking zones, the temperature of the oven and the operating mode.

When the cooking zone or the oven is on, the ring around the corresponding knob is illuminated.

When finished cooking, turn the knob to starting position and slightly push it back.

## WARNING!

Push-pull knob can be pulled out and pushed back only when in non-operating, i.e. starting position.

## Illuminated displays

(certain models only)

The display above the knob is lit when a corresponding cooking zone or the oven is switched ON.

## Cooling fan

(certain models only)

The appliance is equipped with a built-in cooling fan, cooling the casing and the control panel of the appliance.

The cooling fan is put in operation by selecting any of the oven operation modes.

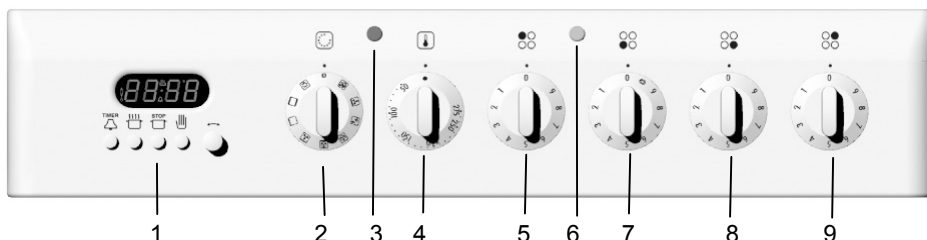
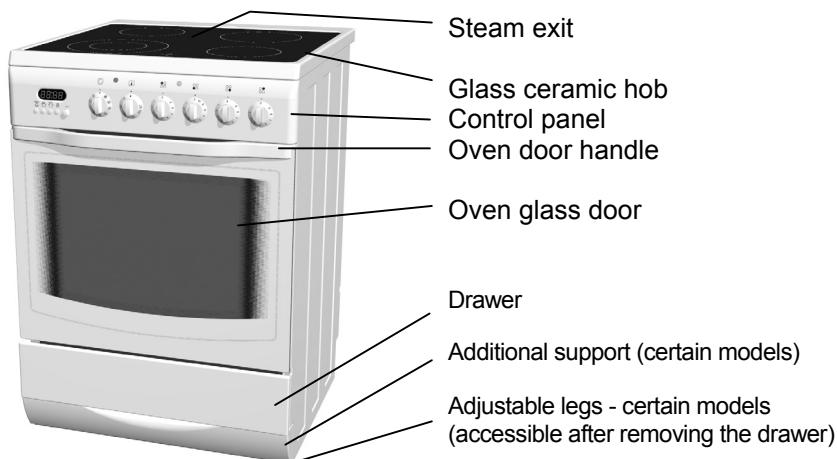
With some models, it is still active for short time after the oven is switched off.

## Cooker cover

(certain models only)

The cooker cover may be coated, or made of stainless steel or glass, and may be closed only after all the hotplates are completely cooled down.

# Description of the appliance



- 1 Program timer (certain models).
- 2 ON/OFF button and oven control knob.
- 3 Oven signal lamp (on during heating, off when the set temperature is reached).
- 4 Oven temperature regulation
- 5 Hotplate knob, rear left.
- 6 Signal lamp, operation. Indicates the operation of oven or a hotplate.
- 7 Hotplate knob, front left.
- 8 Hotplate knob, front right.
- 9 Hotplate knob, rear right.

# Prior first use

## Glass ceramic hob

(certain models only)

Wipe the glass ceramic surface with moist cloth and some dishwashing detergent for manual wash. Never use any aggressive detergents, like powder detergents, rough dish sponges producing scratches, rust removers or stain removers.

## Hotplates

(certain models only)

Turn the hotplates on at maximum power for 3 to 5 minutes without any dishes, in order to smoke them out. This procedure aims to reinforce the protective film upon the hotplate surface.

## Oven

Take all the accessories out of the oven and clean it with warm water and your usual mild detergent. Never use aggressive cleaners as they might cause scratches!

During the first heating the oven might produce a somewhat unpleasant smell of a new product. This is normal, just ventilate the place thoroughly!

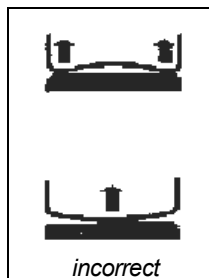
## Program timer

(certain models only)

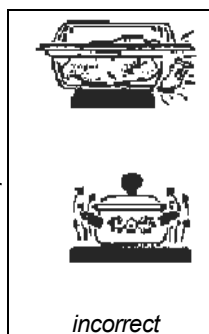
Set the correct time of day as described in the separately supplied instructions for the use of program timers. Setting the time is imperative for the correct functioning of the appliance, since the operation of oven is possible only after such adjustment had been made.

## Energy saving tips

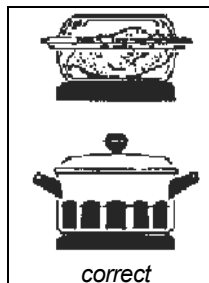
The bottom of the dish is too thin and becomes crooked in the process of heating up. The consequence is excessive consumption of energy and uneven distribution of heat.



The dish is too big or too small. Temperature resistant glass, protruding over the edge, might break. Dish with too small bottom diameter excessively consumes energy and is not economical.



Adequate size of cooking dishes. Below are some important suggestions how to use your new cooker and its accessories in order to save as much energy as possible.



### Stick to the general rule:

The better the quality of the dish, the lower consumption of energy!

## Tips for purchasing crockery

- Good quality dishes feature thick flat bottom. Uneven bottom of the dish causes increased consumption of energy and extended cooking time.
- When purchasing new crockery carefully check if the diameter quoted refers to the upper rim or the bottom. The latter is usually always smaller.
- Use of pressure cookers additionally saves energy, since food is prepared in a closed dish and under pressure. Furthermore, shorter cooking time preserves the vitamin contents.
- When using high radiation (bright metal surface) crockery, or thick bottom dishes for preparing food on the glass ceramic hob, the period of reaching the boiling point may be prolonged for certain time (up to 10 minutes). Consequently, if you need to boil considerable amount of liquid, it is recommended to use the dark, flat bottom pot.

## Tips for effective use of crockery

- The best transfer of energy is obtained if the bottom diameter of the dish is identical to the hotplate diameter, and if the dish is placed exactly in the center of the hotplate.
- If the diameter differs, it is always better to have bigger crockery than smaller. The loss of energy is greater, and stains may be burned to the hotplate.
- Use pot lids and cover your cookware whenever possible.
- The dish size should always suit the quantity of food. Excessively big pot wastes too much energy.
- Reduce power regulation towards the end of cooking, and switch the hotplate off before cooking is complete, to be able to use the remaining heat.
- Always provide adequate quantity of water when cooking in the pressure cooker.

Lack of water may cause damage to the dish and to the hotplate.

- Temperature resistant glass cookware is suitable for use with the hotplate if the bottom diameter of such dish is adequate to the diameter of the hotplate. Dish protruding over the hotplate edge may break as a consequence of created thermal tension.
- When using special cookware, always follow the manufacturer's instructions.

## Tips for the use of oven

- If possible use dark, silicone coated or enamel baking pans, because of their excellent thermal conductivity.
- Preheating of oven is necessary only if recommended by the recipe or if written in the chart below.

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# Hotplates

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## Important warnings!

- Never switch on empty hotplates, without dishes, and never use hotplates for heating the ambience!
- Keep the hotplates and the cookware clean, because dirt may affect your cooking results.
- **Hot oil or grease is highly inflammable, so the preparation of food with large quantities of oil (chips) should be under constant surveillance at all times.**

## Special warning for glass ceramic hob

- (certain models only)
- Glass ceramic hob is tough, but not unbreakable. Should any sharp or heavy objects fall upon the surface, they may cause damage.
  - If you discover any visible cracks upon the glass ceramic surface, you may not use the hob anymore, because there is an electric shock hazard. In such cases switch all the hotplates off and unscrew the fuse or switch off the main switch to disconnect the appliance completely from the mains. Call the nearest service center.
  - Sand particles or rough wrought iron pot bottoms may also produce scratches upon the glass ceramic surface.
  - In case the glass ceramic hob is used as a worktop it may be damaged or scratched. Never heat up the food in aluminum foil or plastic dishes, otherwise you may damage the hob or cause melting of material and fire.
  - Bottom of the dish must correspond to the diameter of the hotplate.
  - Red hotplate may sometimes glow over the marked rim, depending upon the observing angle.

## Special warning for hotplates

- (certain models only)
- Never place wet dishes or steaming lids upon the hotplate. Humidity may damage hotplates.
  - Never cool down hot dishes upon idle hotplates, because condensation below the dish may cause corrosion of the hotplate.

## Operation of hotplates

Hotplates are controlled by knobs, located at the control panel.

Symbols adjacent to the knobs indicate their location.

Heating power is regulated in steps.

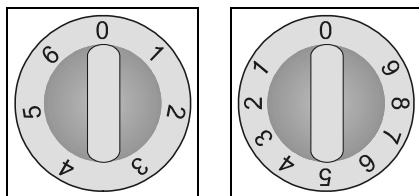
It is recommended to switch the hotplate off 3-5 minutes before the completion of cooking, and use the remaining accumulated heat.

Following are the recommended power regulations.

**Express hotplate** (certain models only)

is more powerful than the regular one, which means that it heats up much quicker.

**It is marked by the red dot in the middle, which may disappear with time due to repeated cleaning.**





Step		Suitable for
E	S	
0	0	hotplate off, use of remaining heat
1-2	1	maintaining temperature, slow cooking, small quantities of food ( <b>min. power</b> )
3	2	slow cooking
4-5	3	slow cooking of large quantities, slow fryinig of large big chunks
6	4	frying, preparing soup basis
7-8	5	frying
9	6	boiling, browning, frying ( <b>maximum power</b> )

## Hotplates

### Controlling the operation of a three ring hotplate


Three ring hotplate offers the possibility to adapt the heating surface to the size and the shape of the cooking dish.

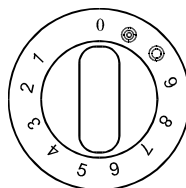
The hotplate is switched on/off by the relevant control knob.

- Central ring is switched on by turning the knob to the position of the double ring symbol . Then select the desired heating power.
- The largest, third ring is switched on by turning the relevant hotplate knob all the way (see symbol ; a click is heard). Then select the desired heating power.
- All hotplate rings are switched off by turning the knob into the "0" position (OFF).

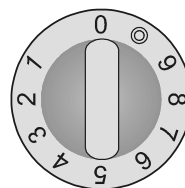
### Controlling double circle hotplate and roasting pan hotplate

The surface size of both hotplates is designed to suit different types and sizes of dishes. The hotplate is switched on and off with the relevant knob on the control panel.

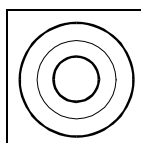
- Larger hotplate is activated by turning the button to the extreme position (see the symbol ; a click is heard), and then setting the desired power stage.
- All hotplates are switched off by turning the button to the position "0" (OFF).



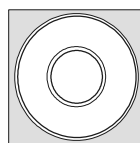
*Hotplate with extended rings*



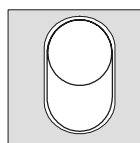
*Hotplate with extended ring button*



*Three ring hotplate*



*Two ring hotplate*



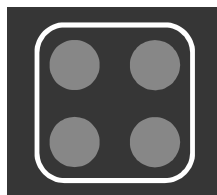
*Roast pan hotplate*

## Hi-Light hotplates

These hotplates differ from the regular ones by their extremely fast heating, so that the cooking process is accelerated.

### Remaining heat indicators

Each hotplate is equipped with the signal lamp which is lit up when the hotplate reaches certain temperature and becomes hot. Once it is cooled down again, the signal lamp goes off. The indicator will lit up also if a hot dish is placed upon any of the hotplates.



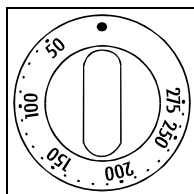
# Oven

## Important warnings!

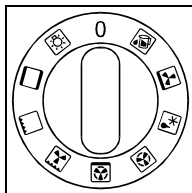
- Never put aluminum foil to the bottom of the oven, and do not place any crockery upon it. The oven enamel may be damaged by the excessive heat.
- Fruit juice, dripping from the baking pan, may produce stains upon the enamel, which are very hard to remove.

## Operation

Oven is controlled by the function knob and the temperature selection knob.



Temperature selection knob



Function knob (Please, take into consideration the knob of your appliance)

## Modes of operation

Oven may be used in the following modes.

### Oven illumination



Oven illumination may be switched on independently, without any other function. This may come handy during the cleaning, or when switched off and using the remaining oven heat.

During all other oven functions the illumination is automatically switched on with the selection of a particular function.

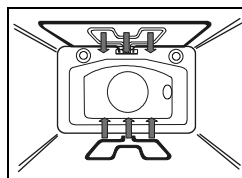
Some models have installed two lamps for oven lighting; one at the top of rear wall and the second one at the middle of right-handed side wall.



### Applying upper and lower heater

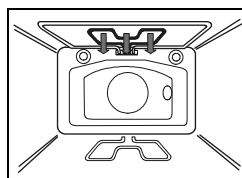
Heaters from the upper and the lower side uniformly heat the exposed food.

Baking and roasting is possible only at single level.



### Grill

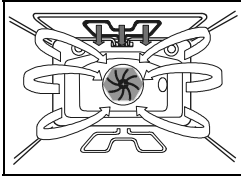
Heat comes directly from the infrared heater, located at the oven ceiling. It is especially suitable for preparing steaks, sausages, T-bones, pork chops, etc.



## Grill with ventilator



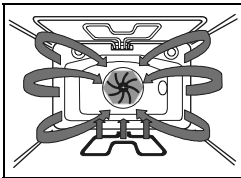
Infrared heater and ventilator operate simultaneously. This mode is appropriate for roasting and grill of larger chunks of meat or poultry at one level. It may also be used to obtain crisp skin on your roast.



## Lower heater and ventilator



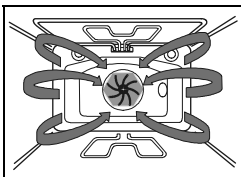
Both the lower heater and hot air ventilator are in operation. This mode is most appropriate for baking pizza. It may also be used for baking moist or heavy cake at two levels, fruit cake or cheese soufflé.



## Ventilator with hot air



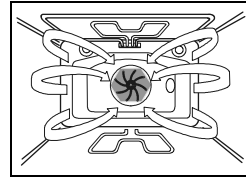
The fan at the rear forces the air around the roast or pastry. It is suitable for roasting and baking at more than one level.



## Defrosting



This is the mode with air, circulating without any of the heaters being turned on. It is used for slow defrosting of food.

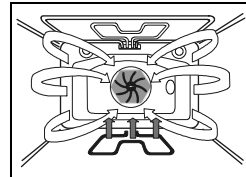


## Lower heater and ventilator



Both the lower heater and ventilator are in operation. The mode is useful for baking low pastry and preparation of preserved fruit and vegetables.

Use the first guide level from the bottom, and not too high pans, to allow the air to circulate along the upper side of the food.

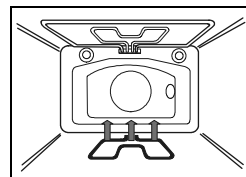


## Applying lower heater/Aqua clean



Heat is applied only by the bottom side of the oven. Use this option for browning the bottom side of the food (baking heavy, moist pastry with fruit dressing). The temperature selection button in such cases may be selected as required.

Lower heater may also be used for the cleaning of oven. You will find details in the section Cleaning and maintenance.



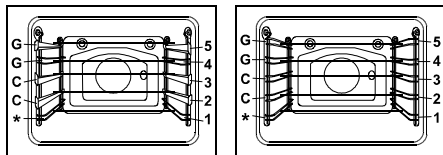
## Oven guide levels

Baking pans and accessories (oven grid, grease receptacle, baking tray, etc.) may be inserted into the oven in 5 guiding levels.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!

Guides may be of three types, depending on the model. Telescopic guides are inserted in the 2<sup>nd</sup>, 3<sup>rd</sup> and 5<sup>th</sup> level. In case of wire guides, the grid and the baking pans must always be inserted in the guide slides.



## Oven accessories

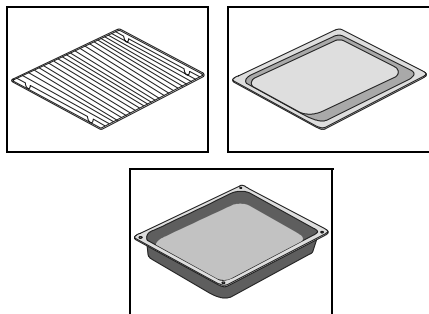
(differ according to different models)

**Oven grid** shelf for placing pans and trays, or for food to be prepared using the grill.

**Flat biscuit tray** for baking cake and biscuits.

**Dripping grease** receptacle (deep tray) for moist cake, for roasting or for intercepting dripping oil/grease.

**Note!** Deep roasting pan used for intercepting the dripping juice and grease during roasting, may not be inserted into the first bottom level guide.

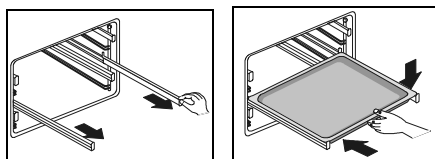


## Telescopic slide guides

(certain models only)

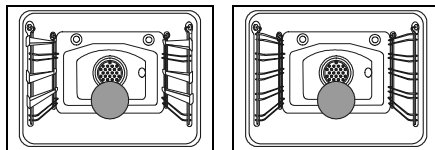
**Note!** Telescopic slide guides and other oven accessories might get very hot! Use kitchen gloves or other suitable protection! Telescopic slide guides are located inside the oven to the right and to the left in three different levels.

- To insert the grid, baking or roasting pan, first slide out the telescopic guides for one particular level.
  - Place the tray or pan on the guides and push them back completely into the oven.
- Close the oven door only after you have pushed the telescopic guides into the oven.



## Grease filter

Inserted grease filter at the rear panel of the oven protects the fan, the heater and the oven from accidental staining with grease. Always insert the filter when roasting or grilling, and remove the filter when baking pastry. Grease filter might cause unsuccessful baking of some kinds of pastry.



## Baking pastry

Most appropriate position for baking is the application of both upper and lower heater, or the hot air.

**Note! Grease filter must always be removed!**

### Warnings

- When baking pastry, strictly follow the instructions regarding the selection of guide level, temperature and baking time, and do not rely on any previous experience, because information indicated in the baking tables have been determined and tested specially for this particular type of oven.
- In case you may not find any particular type of cake in the tables, use the information available for the next most similar type of cake.

### Baking with upper and lower heater

- Use only a single guide level.
- This baking position is especially suitable for baking dry pastry, bread and teacakes. Use dark baking pans. Light pans reflect heat and pastry is not adequately browned.
- Always place baking pans on the grid rack. Remove the grid only if baking in the flat biscuit tray, supplied with the appliance.
- Preheating shortens the baking time. Do not put the cake in the oven until proper temperature is obtained, and until the red signal lamp goes off for the first time.

### Baking with hot air

- This mode of baking is especially suitable for baking at multiple levels, for moist pastry and fruit cakes.
- You may use light models.
- The temperature is usually lower than baking with upper/lower heater (see Baking Table).
- Moist pastry (i.e. fruit cake) may be baked at maximum two levels at the same time, because of excessive humidity.

- Different cakes may be baked together if the necessary temperature is approximately the same.
- Baking time may be different for different pastry, so you may have to take one pan out before the others.
- Cookies, like for example muffins, should be of equal size and thickness. Uneven cookies are baked unevenly.
- If you bake more than one cake at the same time, it may produce excessive steaming in the oven and condensation at the oven door.

### Baking tips

#### Is pastry baked?

Pierce the cake with a wooden peg at the thickest part. If the dough does not stick to it, the cake is baked. You may switch off the oven and use the remaining heat.

#### Pastry has fallen

Check the recipe. Use less fluids next time. Follow the mixing times, especially when using powered kitchen mixers.

#### Pastry is too light below

Use dark baking pan next time, or place the pan one level lower, or switch on the lower heater a while before the completion.



#### Cheese cake is undercooked

Next time reduce the baking temperature and extend the baking time.

### Warnings regarding the baking tables:

- The tables indicate the temperature range. Always select lower temperature first. You may always increase the temperature in case pastry needs more baking.
- **Baking times** are indicative only. They may vary in dependence of individual characteristics.
- The asterisk indicates that the oven requires preheating.

## Pastry Baking Table

Type of pastry	Guide level (from down upwards)	Temp. (°C) 	Guide level (from down upwards)	Temp. (°C) 	Baking time (in min.)
<b>Sweet pastry</b>					
Raisin cake	2	160-170	2	150-160	55-70
Ring cake	2	160-170	2	150-160	60-70
Tree cake (tart form)	2	160-170	2	150-160	45-60
Cheese cake (tart form)	2	170-180	3	150-160	60-80
Fruit cake	2	180-190	3	160-170	50-70
Fruit cake with icing	2	170-180	3	160-170	60-70
Sponge cake*	2	170-180	2	150-160	30-40
Flake cake	3	180-190	3	160-170	25-35
Fruit cake, mix dough	3	170-180	3	150-160	50-70
Cherrycake	3	180-200	3	150-160	30-50
Jelly roll*	3	180-190	3	160-170	15-25
Fruit flan	3	160-170	3	150-160	25-35
Plait bun	2	180-200	3	160-170	35-50
Cristmass cake	2	170-180	3	150-160	45-70
Apple pie	2	180-200	3	170-180	40-60
Puff paste	2	170-180	3	150-160	40-60
<b>Salted pastry</b>					
Bacon roll	2	180-190	3	170-180	45-60
Pizza*	2	210-230	3	190-210	30-45
Bread	2	190-210	3	170-180	50-60
Rolls*	2	200-220	3	180-190	30-40
<b>Cookies</b>					
Caraway roll	3	170-180	3	150-160	15-25
Biscuits	3	170-180	3	150-160	20-30
Danish pastry	3	180-200	3	170-180	20-35
Flaky pastry	3	190-200	3	170-180	20-30
Cream puff	3	180-200	3	180-190	25-45
<b>Deep frozen pastry</b>					
Apple pie, cheese pie	2	180-200	3	170-180	50-70
Cheese cake	2	180-190	3	160-170	65-85
Pizza	2	200-220	3	170-180	20-30
Chips for oven*	2	200-220	3	170-180	20-35
Potato fries for oven	2	200-220	3	170-180	20-35

## Roasting

Best results are obtained with the engagement of both upper and lower, or with hot air.

Best heating mode for each type of roasting pan is indicated by bold print in the Roasting Tables.

**Note! When roasting always insert the grease filter!**

### Tips regarding roasting pans

- Use light enamel pans, temperature resistant glass pans, clay dishes or wrought iron dishes.
- Stainless steel dishes are not recommendable because they excessively reflect heat.
- Cover your roast or wrap it in foil. It will preserve its juice and the oven will remain cleaner.
- If you leave the pan uncovered, the roast will be cooked sooner. Roast large chunks of meat directly on the grid, with intercepting pan underneath.



### Attention when roasting!

Roasting tables indicate suggested temperatures, guide level and roasting times. Roasting time largely depends upon the type of meat, its size and quality, so you may expect some variations.

- Roasting of large chunks of meat may produce excessive steaming and dew formation at the oven door. This is quite normal, and does not affect the operation of the oven. However, after the completion of roasting wipe the oven door and the glass thoroughly.
- Roasting of red meat, poultry and fish is rational if the roast exceeds one kilogram in size.
- Add as much liquid as necessary to prevent burning of juice, dripping from meat. Roast must be surveyed at all times, and liquid added if necessary.
- At approximately the middle of the indicated time turn the roast round, especially if you use the deep roast dish.

- When roasting on the grill grid, place the grid in the deep roasting pan and insert both into the sliding guide. The bottom pan will intercept dripping fat.
- Never leave roast to cool in the oven, as it might produce dew and corrosion of the oven.

## Roasting Table

Type of meat	Weight (in grams)	Guide level (from bottom up)	Temp. (°C) 	Roasting time (in min.)	Temp. (°C) 	Roasting time (in min.)
<b>Beef</b>						
Beef loin	1000	2	200-220	2	180-190	100-120
Beef loin	1500	2	200-220	2	170-180	120-150
Roastbeef, rare	1000	2	220-230	2	180-200	30-40
Roastbeef, well done	1000	2	220-230	2	180-200	40-50
<b>Pork</b>						
Pork roast with skin	1500	2	180-190	2	170-180	140-160
Flank	1500	2	190-200	2	170-180	120-150
Flank	2000	2	180-200	2	160-170	150-180
Pork loin	1500	2	200-220	2	160-170	120-140
Meat roll	1500	2	200-220	2	160-170	120-140
Pork cutlet	1500	2	180-200	2	160-170	100-120
Minced meat roast	1500	2	210-220	2	170-180	60-70
<b>Veal</b>						
Veal roll	1500	2	180-200	2	170-190	90-120
Veal knuckle	1700	2	180-200	2	170-180	120-130
<b>Lamb</b>						
Lamb prime ribs	1500	2	190-200	2	170-180	100-120
Mutton bladebone	1500	2	190-200	2	170-180	120-130
<b>Venison</b>						
Hare ribs	1500	2	190-210	2	180-190	100-120
Hare bladebone	1500	2	190-210	2	170-180	100-120
Boar ham	1500	2	190-210	2	170-180	100-120
<b>Poultry</b>						
Chicken, entire	1200	2	200-210	2	180-190	60-70
Hen	1500	2	200-210	2	180-190	70-90
Duck	1700	2	180-200	2	160-170	120-150
Goose	4000	2	160-170	2	150-160	180-200
Turkey	5000	2	150-160	2	140-150	180-240
<b>Fish</b>						
Fish, entire	1000	2	200-210	2	170-180	50-60
Fish souffle	1500	2	180-200	2	150-170	50-70

## Grilling and browning (barbecue)



- **Take extra precautions when grilling. Intensive heat from infrared heater makes the oven and the accessories extremely hot. Use protective gloves and barbecue accessories!**
- **Perforated roast may produce spurting of hot grease (sausages). Use long grill tongs to prevent skin burns and protect your eyes.**
- **Supervise the grill at all times. Excessive heat may quickly burn your roast and provoke fire!**
- **Do not let the children in the vicinity of the grill.**

Grill heater is especially suitable for the preparation of low-fat sausages, meat and fish fillets and steaks, and for browning and crisping the roast skin.


### Tips for grilling

- **Grilling should be carried out with the oven door closed.**
- Grilling tables indicate the recommended temperature, guide levels and grilling times, which may vary according to the weight and quality of meat.
- **Always insert the grease filter when grilling.**
- Grill heater should be pre-heated for 3 minutes.
- Oil the grill grid before placing the food, otherwise food might stick to the grid.
- Place the meat upon the grid, then place the grid upon the grease interception pan. Insert both trays into the oven guides.
- Turn the meat round after half of the roasting time has expired. Thinner slices will require only one turn, for larger chunks you might need to repeat the procedure. Always use barbecue tongs to avoid losing excessive juice from meat.
- Dark beef meat is grilled quicker than lighter pork or veal.
- Clean the grill, the oven and the accessories each time after use.

## Grill table

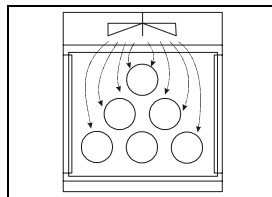
Type of meat for grill	Weight (in grams)	Guide level (from bottom up)	Temp. (°C) 	Temp. (°C) 	Grill time (in min.)
<b>Meat and sausages</b>					
2 beefsteaks, rare	400	5	230	-	14-16
2 beefsteaks, medium	400	5	230	-	16-20
2 beefsteaks, well done	400	5	230	-	20-23
2 pork scrag fillets	350	5	230	-	19-23
2 pork chops	400	5	230	-	20-23
2 veal staeks	700	5	230	-	19-22
4 lamb cutlets	700	5	230	-	15-18
4 grill sausages	400	5	230	-	9-14
2 slices of meat cheese	400	5	230	-	9-13
1 chicken, halved	1400	3	-	210-220	28-33 (1. side) 23-28 (2. side)
<b>Fish</b>					
Salmon fillets	400	4	230	-	19-22
Fish in aluminium foil	500	4	-	220	10-13
<b>Toast</b>					
4 slices of white bread	200	5	230	-	1.5-3
2 slices of wholemeal	200	5	230	-	2-3
Toast sandwich	600	5	230	-	4-7
<b>Meat/poultry</b>					
Duck	2000	1	-	150-170	80-100
Chicken	1000	3	-	160-170	60-70
Pork roast	1500	3	-	140-160	90-120
Pork scrag	1500	3	-	140-160	100-180
Pork knuckle	1000	3	-	140-160	120-160
Roastbeef/beef fillet	1500	3	-	170-180	40-80

## Preserving of fruit and vegetables


Use the bottom heater mode together with the fan .

- Prepare food for preserving and the jars in a usual manner Use the conventional jars with glass cover and rubber gasket. Never use jars with threaded or tin covers, or tins. Jars should be of the same size, filled with the same type of food and well tightened. You may place up to six one-liter jars.
- Use only fresh groceries.
- Pour around one liter of water into the deep roasting pan, to produce the required humidity. Place the jars into the oven without touching the oven walls (see fig.). Cover the jars with a wet paper to protect the rubber gaskets.


- Insert the pan with jars into the second guide from bottom up. Set the temperature regulation knob to 180°C. Pre-heating of oven is not necessary.
- Watch the jars all the time. Once the liquid in the jars starts boiling, follow the instructions from the Preserving Table.



## Preserving table

Type of fruit or vegetables	Quantity	Bottom heater and fan, 180°C, until boiling 	After boiling	Cooling time
<b>Fruit</b>				
Strawberry	6x1 liter	around 30 min	switch off	15 min
Drupes	6x1 liter	around 30 min	switch off	30 min
Stewed fruit	6x1 liter	around 40 min	switch off	35 min
<b>Vegetables</b>				
Pickles	6x1 liter	30 to 40 min	switch off	30 min
Beans, carrots	6x1 liter	30 to 40 min	reduce to 130°C 60 - 90 min	30 min

## Defrosting

Defrosting of food may be accelerated by circulating air within the oven. To do this, set the oven to the position "Defrost" .

**Note!** In case of accidental engagement of the temperature regulation knob the red light switches on, but no heater is active.

- You may defrost frozen cream cake or butter cream cake, other biscuits and

pastry, bread and rolls, as well as deep frozen fruit.

- For reasons of hygiene do not defrost meat and poultry in the oven.
- If possible, stir the food or turn it over for better and more uniform defrosting.

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# Cleaning and maintenance

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Never clean the appliance with pressurized hot steam cleaner!

Before cleaning switch the cooker off and let it cool down completely.

## Front side of the casing

For cleaning of frontal part of the cooker use the usual cleaning agents and follow the manufacturer's instructions.

Never use any aggressive cleaning agents or dish cleaning accessories which might cause scratches.

## Stainless steel front

(certain models only)

Clean the surface with mild detergent (soap) and soft sponge which does not scratch.

Never use aggressive cleaners or solvents, otherwise you may damage the surface.

## Enamel coated and plastic surfaces

(certain models only)

Clean the knobs and handles with soft cloth and liquid cleaners, intended for use of smooth enamel surfaces.

## Glass ceramic hob

**Important!** Never use any aggressive detergents, like powder detergents, rough dish sponges producing scratches, rust removers or stain removers.

## Cleaning after use

1 Clean the entire hob always when stained, preferably after each use. Use soft cloth and special cleansing agent for ceramic hobs, and follow the manufacturer's instructions. Improper cleansing agents may damage the glass ceramic hob. Then wipe the hob surface dry with a clean and dry cloth or paper napkin.

## Weekly care

2 Once a week clean the complete hob with the special cleaning agents for glass ceramic hobs. Strictly follow the instructions of the manufacturer. These cleaning agents produce protective film over the hob surface which acts as a repellent for water and dirt. Any stains remain upon the film and are easily removed later. Then wipe the surface dry with a dry cloth.

Remains of cleaning agents may not be left upon the glass ceramic surface, because they are aggressive when heated and may damage or discolor the surface.

## Stubborn stains

Heavily soiled hob and stubborn stains (limestone, silver gleam) may be best removed when the hob is still warm. Use conventional detergents, and follow the instructions, described in Section 2 above. Spilled food must first be softened with damp cloth and removed with special scraper for glass ceramic hobs. After that, clean the surface as described in Section 2 above.

Melted sugar or plastics remove immediately with the scraper, albeit the ootop is still hot. Then clean the surface as described in Section 2 above.


Sand grits, accidentally spilled onto the surface when peeling potatoes or cleaning lettuce, may produce scratches when pots are moved about along the glass ceramic hob. Wipe any such sand particles off the surface prior placing pots upon the hob. Discoloration of the hob surface has no impact upon the functionality of the appliance. It does not mean that the hob is damaged, but merely represents burned out remains of food and dirt.

Shining silvery spots are the consequence of moving the dishes along the hob, especially in case of aluminum dishes, or in case of inadequate cleaning agent. They are very difficult to be removed by conventional

cleaning agents, so you may repeat the cleaning procedure several times. Use of aggressive cleaners and rough dish bottoms produces abrasion and black smudges upon the surface.

## Oven

The oven may be cleaned in a traditional mode (using oven cleaners and sprays). The following procedure is recommended for regular cleaning of the oven (after each use):

Turn the mode selection button to the position . Set the temperature control button of the cold oven to 50°C. Pour 0,4 l of water into the baking pan and insert it into the bottom grid lead. After thirty minutes the food residues upon the enamel coating are softened, and may be easily wiped off with a moist cloth.

Otherwise respect the following cleaning tips:

- Cool the oven completely before cleaning.
- The oven and the accessories must be cleaned after each use, otherwise stains might get burned in.
- Oven walls, sprayed with oil from roasting, is best cleaned with warm water and detergent when the oven is still tepid.
- Hard and heavily stained oven should be cleaned with special oven cleaning agents. Rinse the cleaner thoroughly and remove any detergent remaining before the next use.
- Never use aggressive cleaners, like polishing agents, dish cleaning accessories, corrosion inhibitors, or any other devices that might cause scratches.
- Coated, stainless steel or zinc-coated surfaces or aluminum parts must not come into contact with oven sprays, since they might cause damage or discoloration. The same goes for thermostat probe (if the cooker is equipped with it) and exposed heaters on the oven ceiling.
- When purchasing cleaning agents remember the environment, and strictly follow the manufacturer's instructions.

## Catalytic coating of the oven

- Catalytic enamel is soft and sensitive to rubbing and therefore we warn against the use of abrasive cleaning agents and sharp objects.
- Rough catalytic enamel speeds up disintegration of grease and other filth. Smaller stains that remain after cooking usually disappear during the next use of the oven. As a rule, the stains disappear at the temperatures above 220°C, while at lower temperatures their disappearance is only partial.
- Self cleaning power of catalytic parts gradually faints. We suggest replacement of old coatings after a couple of years of regular use.

## Some useful hints

- When roasting large pieces of fatty meat we recommend that you wrap them in aluminium foil or put them in a suitable roasting bag to prevent the grease from splashing all over the oven.
- Place the drip pan underneath the grid when using the grill.

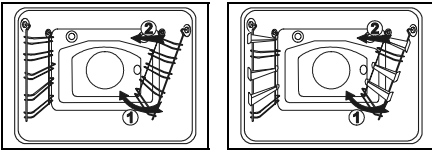
## Removing wire and telescopic guide grids

Telescopic guide grids or wire guides may be removed to facilitate the cleaning of the oven. Side grids are removed by swinging the bottom side inwards and unhooking them from their place.

Clean the side grids and telescopic guides only with conventional detergents.

Telescopic guides may not be washed in a dishwasher.

**Note!** Never lubricate the telescopic guides! To reinsert, repeat the procedure backwards: slide them into the holes and swing downwards.



## Oven ceiling

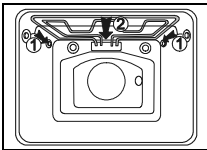
(certain models only)

To facilitate the cleaning of the ceiling some ovens are equipped with the foldable infrared heater.

- Before lowering the infrared heater disconnect the appliance from the mains by unlocking the fuse or switching off the main switch.
- The heater must be cooled down, otherwise you might get burned!
- Never use the heater in the lowered position!

Before cleaning remove all pans, grids and guides, and using suitable tools (knife or a screwdriver) loosen the cross bar from its side supports (see fig.). Use your other hand to hold the heater and fold it downwards.

After cleaning simply push the heater back and the cross bar will click into position.



## Removing oven door

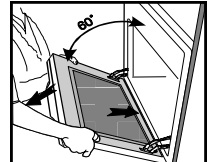
(certain models only)

Open the door to the horizontal position. Pull the bottom hinge supports upwards to the vertical position and lock them to the latch of upper hinge support. Close the door halfway (see fig.) and pull it out.

For reinserting the door repeat the procedure backwards. Insert the door in half open position (at an angle of 60°) by pushing them all the way in during opening. Be sure that the notches on bottom hinge carriers fit exactly the oven floor. Now open the door completely, remove the hinge clamps from the upper hinge latches and return them into the horizontal position.



1 door hinge in operating dismantling



2 door hinge position during

## Removing oven door with a single axe hinge

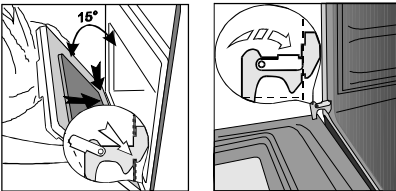
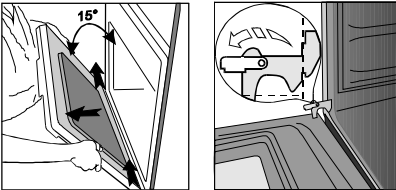
(certain models only)

Open the door completely and turn the removable locks backwards (see fig). Then close the door slowly and let the locks fit to the notches. At an angle of about 15° lift the door slightly up and pull the door from the hinge supports (fig. 2).

For reinserting the door repeat the procedure backwards. Insert the door at an angle of about 15° into the hinge supports by pushing them forward and downwards, so the hinges lock into their slots (fig. 3). Check if the hinges are locked into their respective slots.

Now open the door completely and turn the removable locks into their original position. Close the door slowly and check if they close properly (fig. 4). If you have trouble closing the door, check if the hinges are properly inserted into their slots.

**Attention!** Never let the hinge locks spring out, as the springs are strong and may cause injuries.



## Accessories

Accessories, like biscuit tray, oven grid, etc. are cleaned with hot water and the usual detergent.

### Special enamel

Oven, interior door lining, baking tray and grease interception pan are coated with special enamel, with smooth and resistant surface.

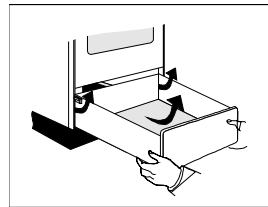
This special coating facilitates cleaning at room temperature.

### Grease filter

Clean the grease filter after each use with soft brush in hot water with some detergent, or wash it in the dishwasher.

## Oven drawer

- The oven drawer is protected from accidental opening.
- It may be open by lifting upwards. To remove the drawer from the cooker pull it out to the limit, then lift upwards and pull out completely.
- Never place any flammable or explosive substances in the drawer.
- The drawer is equipped with side slides on wheels. To insert it back, slide the wheels into the slide guides and push inwards



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# Troubleshooting guide

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Any unskilled attempt to repair the appliance is extremely dangerous as it might cause electric shock and short circuit. To avoid such injuries any repairs may be performed only by qualified personnel, or after sales service.

However, there are some minor faults which may be easily removed by the user, in accordance with the instructions that follow.

## Important!

If the malfunction of the appliance was caused by the improper use, the service visit during the warranty period is not free of charge.

Following are some simple advice how to repair minor faults:

### **Program clock indicates faulty values or switches on and off intermitently...**

Switch the cooker off, disconnect it from the mains for a few minutes (unlock the fuse or switch off the main switch), then reconnect it to the mains and set the correct daily time.

### **Program clock display is flashing...**

There was a power failure, or the cooker had been connected to the mains for the first time. All settings are erased. Set the correct time of day to be able to activate the oven. After operating in automatic mode, the oven switches off, the display indicates time, and the beep is heard. Take the food from the oven, set the temperature selection knob and the mode knob into their original positions. Select the "Manual mode", and use the oven in a conventional mode (without programming).

### **Signal lamp does not turn on....**

- are all the required switches properly activated?

- is the mains power fuse burned?
- is the temperature regulator properly set?

### **Fuses often burn out...**

- Call the serviceman or your electrician!

### **Oven illumination is not on....**

- Exchange of oven bulb is described in the section "Replacement of parts".

### **Oven does not heat up...**

- is the mains power fuse burned?
- is the temperature regulator set correctly?
- did you set the oven to the conventional mode after using it in the automatic mode (programmed)? Switch the mode button to the position "Manual mode".

### **Baking results are disappointing...**

- did you remove the grease filter?
- did you follow the instructions and warnings from the section "Baking"?
- did you strictly follow the information from the baking table?

# Replacement of parts

**The oven light bulb casing is under tension. Danger of electric shock!**

Before replacing the oven bulb switch off the cooker and cut it from mains by removing the mains power fuse or disconnect the protective device.

Remember that the bulb is regarded as consumption material and is not covered by the warranty.

## Other accessories

Oven grid, biscuit tray, etc. may be ordered from the service center. When ordering please quote the code and the type or model of the appliance.

Hotplate control knobs are removed by pulling them outwards and replaced by pushing the new ones back in place.

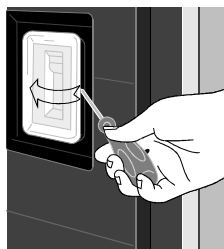
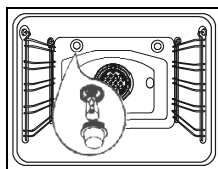
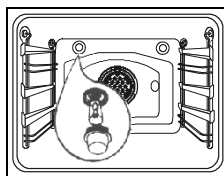
## Oven light bulb

The bulb for replacement should meet the following specifications:  
E 14, 230 V, 15 W, 300°C.

Unscrew the glass cover by turning it counter clockwise, and replace the bulb. Screw the glass cover back in place.

The side light bulb glass cover may be removed by inserting the screwdriver into the slot and pull in the direction of the arrow (see Fig.).

**Remember that the bulb is regarded as consumption material and is not covered by the warranty.**

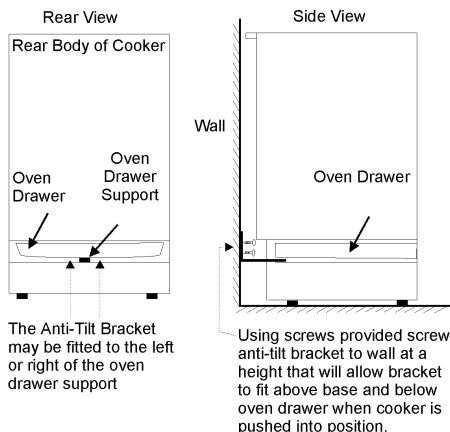


# Instructions for installation and connection

## Safety precautions for the technician

- Installation may be carried out only by qualified personnel.
- The electric installation shall be equipped with a safety device, able to disconnect the appliance from mains in all wires, with the distance between contacts of not less than 3 mm in open position. Good protection is provided by the LS-switches and/or fuses.
- The connection may be carried out by rubber mains lead (type HO5RR-F with green/yellow earth wire), PVC insulated mains lead (type HO5VV-F with green/yellow earth wire) or other cables of equal or better quality.
- Distance between the cooktop and the kitchen hood must be at least the distance, indicated in the instructions for use of the kitchen extraction hood.
- Panels, glue and furniture lining from artificial materials, adjacent to the appliance must be temperature resistant ( $>75^{\circ}\text{C}$ ), otherwise they might be deformed.
- Mains lead behind the cooker must be placed in such manner to avoid touching the back panel of the cooker because of the heat it develops during operation.
- Remove any packaging materials (foils, artificial foam, nails, etc.) from the reach of children, because they represent potential danger. Children may swallow small parts, or suffocate with foils.

## Anti Tilt Bracket



## Leveling the appliance and extra support

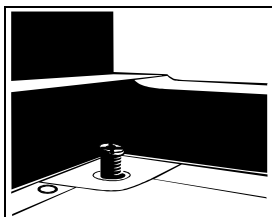
(certain models only)

The height of the cooker with the support is 90 cm, and without support it is 85 cm. Left and right side of the support is equipped with two wheels to facilitate relocation. In the front part, on both sides there are two adjustable screws, used to level the cooker and adjust its upper edge in line with the adjacent kitchen furniture.

Adjustable legs are accessible when the drawer is pulled out. Adjust the position of the cooker by turning the legs in one direction or another. Adjustable legs will be turned easier if the appliance is somewhat lifted up and tilted.

Additional support may be removed by unscrewing the four screws holding it to the bottom of the cooker. In such case relocate the

Some cookers are equipped with four adjusting screws (two in front and two at the back), used for leveling the appliance or adjusting its heights to match the adjacent furniture.



# Electric connection

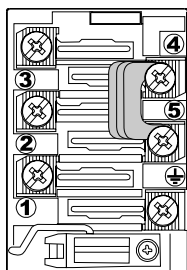
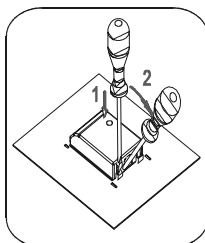


Electric connection may be carried out by qualified service personnel only!

**Wrong connection may permanently damage parts of the appliance and render your warranty void!**

Mains voltage of the user (230 V) must be verified with the measuring device!

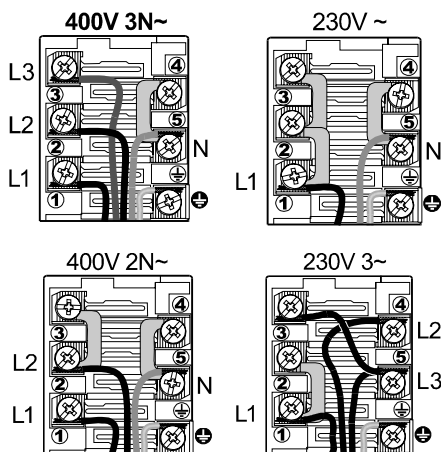
Three separating switches should be placed in accordance with the mains connection.



- Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.
- Mains lead should be minimum 1,5 m long, so that it may be plugged into the socket before the appliance is completely pushed to the wall.
- Earthing wire should be installed in such manner to be the last one pulled out in case the safety relief device of the mains lead should fail.

## Connection

- Using the screwdriver open the connector cover at the rear of the appliance. Release two locks located at either side of the connector bottom.
- Mains lead must be led through the relief safety device, protecting the mains lead cable from disconnection.
- Connect the appliance according to one of the illustrated possibilities. In case of difference in voltage, the bridges should be relocated!
- Tighten the relief device securely and close the connector cover.



## Colour code

L1, L2, L3 = exterior live wires, usually coloured black, black, brown.

N = neutral

The colour is usually blue.

Beware of the correct N-connection!



PE = earthing wire

The colour is green/yellow.

# Technical information

Type-model	BT2385SS
<b>Dimensions</b> (height/width/depth) cm	85/60/60 oder 90/85-60/60
<b>Hotplate</b> (Ø cm/kW)	<b>HL</b> = HI-Light heater <b>B</b> = fast hotplate <b>N</b> = normal hotplate
Rear left	145/1,2/HL
Front left	210/120/2,2/HL
Front right	145/1,2/HL
Rear right	180/1,8/HL
<b>Oven</b>	
Temperature regulator/ function mode switch	1/1
<b>Guide levels</b> (telescopic guides in 3 levels-only certain models)	5
Top/bottom heater (kW)	0,9/1,1
Infrared heater/ Infrared heater with fan (kW)	2,0/2,2
Oven illumination top/side (W)	25/-
<b>Function modes</b>	
Top/bottom heater (kW)	2,0
Infrared heater (kW)	2,0
Infrared heater with fan (kW)	2,0
Hot air/bottom heater (kW)	3,4
Hot air (kW)	2,2
Defrosting (W)	50
Bottom heater/fan	1,1
Bottom heater (kW)	1,1
<b>Max. temperature</b>	275 °C
<b>Electric connection</b>	400 V 3N~, 50 Hz
<b>Nominal voltage of heaters</b>	230 V
Total connected power (kW)	9,8
Oven total (kW)	3,4
Hotplates total (kW)	6,4

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# After sale service

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## Repairs

**If you find your cooker malfunctioning and requiring repair, contact our nearest service center and quote the code and the type or model of the appliance. Attached is the list of service centers with addresses and phone numbers.**

### **Important!**

Before contacting the service center, check if you can repair the malfunction, using the instructions from the Troubleshooting guide section.

If the malfunction of the appliance was caused by the improper use, the service visit during the warranty period is not free of charge.

**Save these instructions and keep them always handy. In case you sell the appliance, give the instructions to the new owner.**

## Rating plate

Rating plate is located at the bottom on the side when you open the oven door.

**WE RESERVE THE RIGHT TO ALTER THE SPECIFICATIONS WITH NO INFLUENCE ON THE OPERATION OF THE APPLIANCE.**

# 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](http://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 during the manufacturer warranty period, 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 its 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

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.









**Baumatic®**

[www.baumatic.com](http://www.baumatic.com)