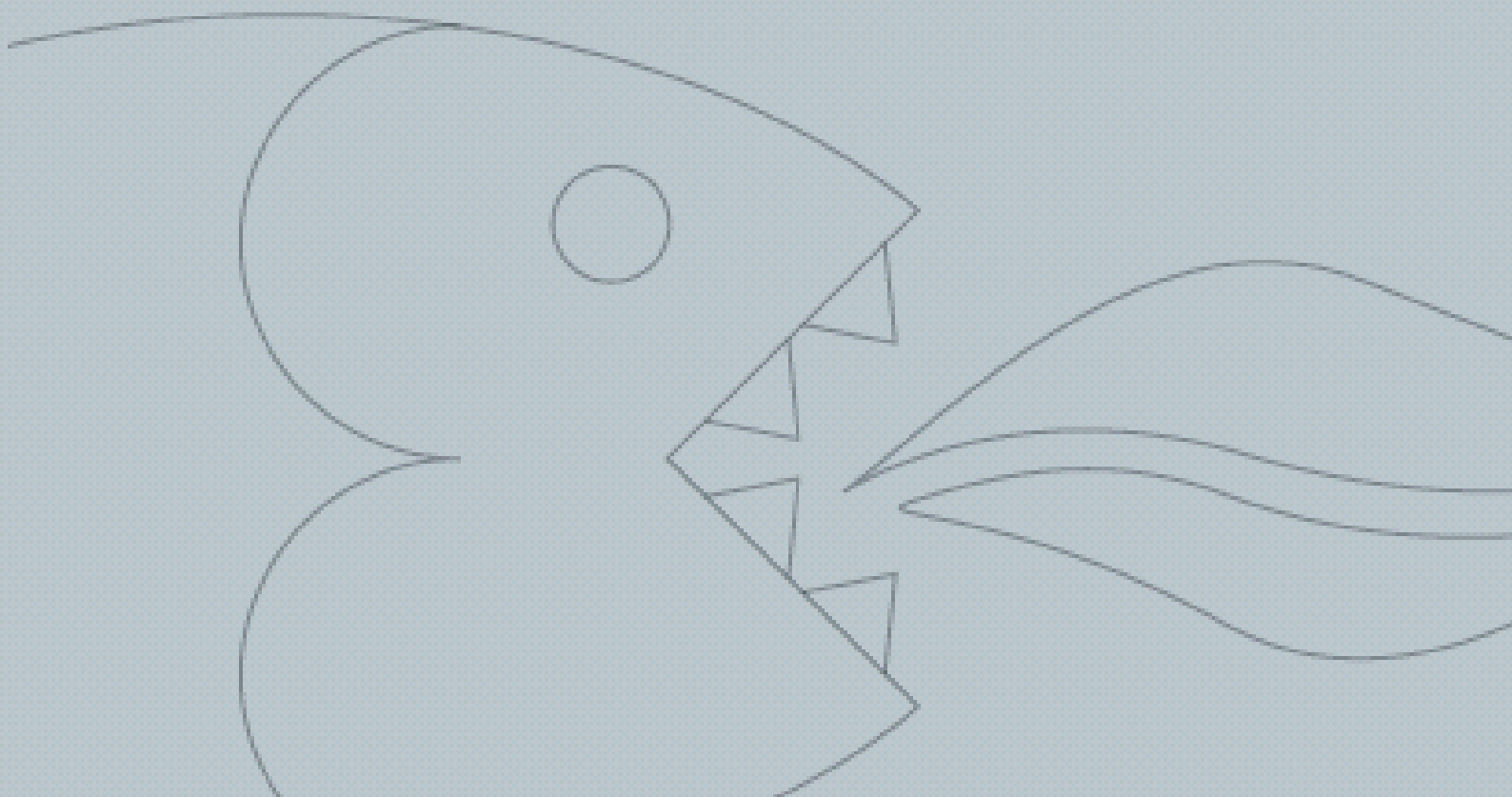


**B721BL-A 60 cm Built-
under electric double
oven**

Instruction manual



Models covered by this manual:

B721BL-A

B721W-A

B722SS-A

B723SS-A

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

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General Information	Pages 3-4
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Fault Finding	Page 22
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Conditions of Guarantee	Pages 25-26

GENERAL INFORMATION

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

Please remember the advice and warnings shown on page 5 which is headed 'IMPORTANT – Warning and Safety Instructions'.

This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

NOTE: The adjacent furniture or the housing and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of use.

Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the above guidelines.

Installing the appliance in contravention of this temperature limit or the placing of adjacent cabinet materials closer than 4mm to the appliance, will be at the liability of the owner.

For use in Leisure Accommodation Vehicles, notice must be taken of the appropriate statement in the Installation Instructions.

The use for any other purpose or in any other environment without the express agreement of Baumatic Ltd, would invalidate any warranty or liability claim.

Your new appliance is guaranteed against electrical or mechanical defects subject to certain exclusions noted in Baumatic Ltd Conditions of Guarantee.

The foregoing does not affect your statutory rights.

Any repairs or servicing must be carried out exclusively by a qualified technician.

Never expose the oven to atmospheric agents.

The Warranty applies to Great Britain and Northern Ireland only. In the event that you require any After Sales Service or advice, please contact the Baumatic Service Department on telephone number – 0118 933 6911.

Before using this appliance ensure that any protective packaging or coatings have been removed. To aid the protection of the environment, please sort the packing materials into different types and dispose of them in accordance with the local waste disposal laws.

Keep children away from the packing materials and do not let them play with it.

Any further information on waste disposal can be obtained from your local Environmental Agency office.

When first used, an odour may be emitted by any residual protective finish or moisture, which will cease after a short period of time.

This Appliance has been Constructed and Distributed in compliance with the essential requirements of the following EEC DIRECTIVES and EUROPEAN NORMS:

**CE Marking – 93/68 Low Voltage – 73/23 EMC – 89/336
Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6.**

As Baumatic have a policy of continued product improvement, the right is reserved to adjust and make any modifications deemed necessary without notification.

IMPORTANT NOTE – WARNING AND SAFETY INSTRUCTIONS

Warning: this appliance must be earthed.

This appliance complies with all current European safety legislation, however Baumatic do wish to emphasise that compliance does not remove the fact that the appliance surfaces will become hot during use and retain heat after operation.

Baumatic therefore strongly advise that babies, young children and unable people are prevented from being near or touching the appliance at any time.

If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

We also advise that great care is taken during use and cleaning operations.

Do not place heavy objects on or lean on the oven door when open as this can cause damage to the hinges.

Do not leave heated oil or fat unattended as there is a risk of fire.

Do not pour water directly into the inside of a hot oven. The enamel coating could be damaged.

Do not place pans or baking trays on the bottom of oven cavities or line any part of the oven cavity with aluminium foil.

Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.

Do not use the appliance for space heating or to dry clothes.

Do not install the appliance next to curtains or soft furnishings.

Do not attempt to lift or move cooking appliances by pulling on any door or handle as this can cause damage.

Always use oven gloves when moving food in or out of the oven cavity.

Before any cleaning operation inside the oven, wait until it has cooled down.

NOTE: This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

For electrical installations, NICEIC registration is recommended.

Baumatic Ltd declines any responsibility for injury or damage to persons or property as a result of improper use or installation of this appliance.

Heat, steam and moisture will be created during use, take care to avoid injury and ensure that the room is adequately ventilated. If prolonged use occurs, additional ventilation may be required – please consult your Qualified Installer if you are in any doubt about the amount required.

This appliance must be connected to an a.c. single phase 230V - 50Hz electricity supply.

INSTALLATION INSTRUCTIONS

This appliance must be correctly installed by a suitable qualified person strictly in accordance with the manufacturer's instructions.

The manufacturer's declines any responsibility for injury or damage to persons or property as a result of improper installation of this appliance.

The housing, adjacent furniture and all materials used in installation must be able to withstand a minimum temperature of 85°C plus ambient during periods of operation. In addition, adjacent furniture cabinet doors must be at least 4 mm from the appliance at all points. Certain types of vinyl or laminate kitchen furniture cabinetry are particularly prone to heat damage and discoloration of materials which occurs below 85°C plus ambient or where materials are less than 4 mm from the appliance will be the liability of the owner.

This range of ovens has been designed to be located under a worktop surface.

Two systems can be used to fit your appliance to a chosen furniture layout:

A) Between two side panels of two distinct cabinet units without the aid of a support shelf, by fitting four support steel brackets provided with the product. **(See fig. 3, page 9)**

B) Between two side panels each fixed to the side of a cabinet unit without the aid of a support shelf. In this case only the two lower support brackets will be necessary. **(See fig. 4, page 9)**

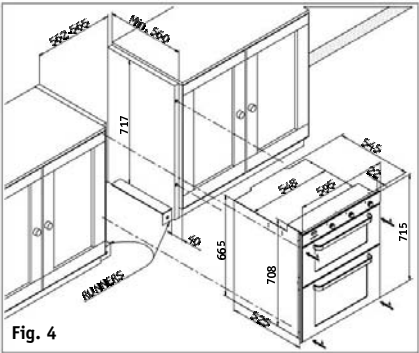
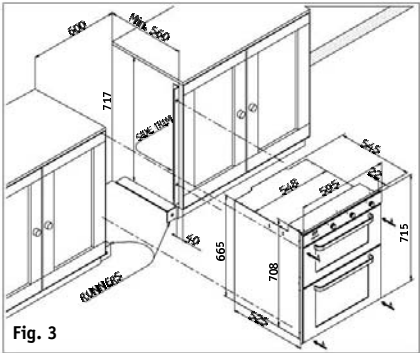
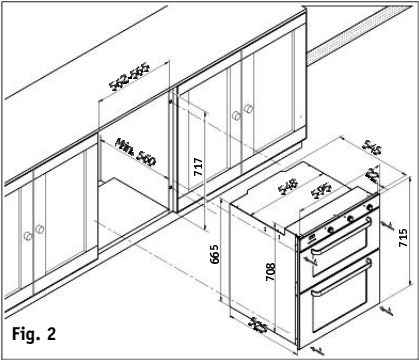
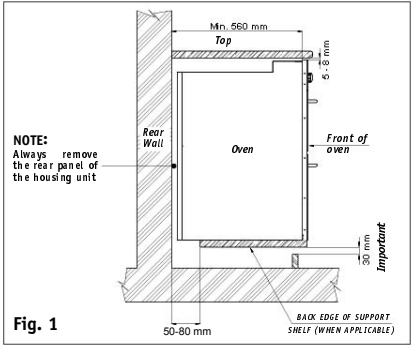
Note: in both of the above cases you must measure 717 mm from the underside of the worktop and mark the correct position of the lower support brackets before fixing them to the sides. With reference to (fig.3-page 9), ensure the side support brackets are positioned 40 mm from the front of the cabinet door exterior surface, as illustrated, before securing them to the cabinet sides. If necessary, this product can be installed in a housing unit (fig.2 - page 9). The housing unit will not be a standard one but will have to be of a size that can accommodate the full height of the oven -minimum height 717 mm. This housing unit will need to fulfil the ventilation requirements.

IMPORTANT

Ventilation requirements

Ventilation forms a very important part of the installation of this appliance. The ventilation requirements are shown on fig. 1 and must be adhered to. Failure to do this can cause adverse effects to the operation of the appliance.

INSTALLATION



ELECTRICAL REQUIREMENTS

WARNING: THIS APPLIANCE MUST BE EARTHED

Electrical installation must comply with all relevant local and national regulations. Make sure that the voltage supply is the same as the rating given on the data plate positioned on the lower part of the front of the oven.

This appliance must be connected to an a.c. single phase 230 V - 50Hz electricity supply.

The total rated load is 4.12 kW.

Fit an all-pole On/Off switch between the appliance and the power supply with minimum contact separation of 3 mm. The switch must be of easy access once the appliance is in place for maintenance and service purposes.

This appliance is supplied without a connection cable. A suitable cable which complies with all local and national regulations must be used, and to be in accordance with the details shown in the "Technical Data" table.

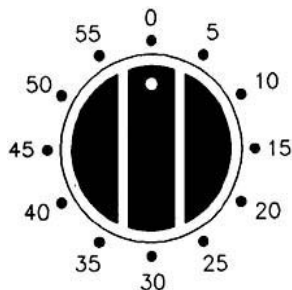
The connection clamp for the cable is at the rear of the appliance. Unscrew and remove the cover, then insert the cable by way of the cable clip and connect according to the drawing on page 24. The earth wire of the power supply cable must be longer than the positive and negative conductors. Tighten the cable clip screws and close the cover.

Maintenance and servicing work must only be carried out after the power supply has been disconnected, either by switching off at the wall socket or disconnecting at the main fuse box.

PROGRAMMING YOUR OVEN WITH MECHANICAL 60 MINUTES TIMER (only B721BL-A, B721W-A, B722SS-A)

The regulating knob must be turned in a clockwise direction until it reaches the 60 minutes position and then turned to the desired time by turning the knob in a counter clockwise direction.

The oven will not be turned off automatically. A minute counter ringing will advise that the cooking time is over.

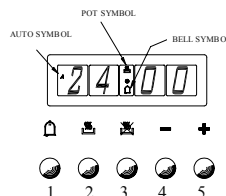


USING THE 5 BUTTON ELECTRONIC TIMER

(only B723SS-A)

Description of button functions:

1. Minute Minder
2. Cooking on auto-function (duration)
3. End of Cooking time (end time)
4. Reducing numbers in all programs
5. Increasing numbers in all programs



(please note the buttons have been numbered for illustration only)

The timer only operates when the appliance is connected to the electricity supply.

1) TIME OF DAY AND MANUAL MODE:

To set the time of day, press the 'duration' (2) and 'end of cooking' (3) buttons simultaneously (any previously entered setting will be cancelled). By pressing buttons + or - (numbers 4 or 5 in the illustration) the time setting can be adjusted. When the required time has been selected, release all buttons. There is a 5-second acceptance delay during which no button should be touched. The 'pot' symbol will be illuminated indicating 'manual' cooking mode is available.

To revert the oven to manual mode at any chosen time, simply press and release the 'duration' (2) and 'end of cooking' (3) buttons simultaneously. This will cancel any previously entered programs.

2) COOKING DURATION MODE:

Set the oven to the required temperature and briefly press the 'duration' button (2). Set the required cooking duration time using the + button. The 'pot' symbol will remain illuminated and 'A' will appear in the display. The timer will revert to time mode after 5 seconds. At the end of the selected duration time, the oven will switch OFF and an audible signal will be emitted plus the 'A' symbol will flash. The timer will revert to time mode after 5 seconds. To cancel the alarm-mode audible signal, briefly press the 'duration' (2) and 'end time' (3) buttons simultaneously. As the oven is now set for manual operation, ensure the oven controls are in the OFF position.

3) COOK END MODE:

Set the oven to the desired temperature and briefly press the 'end time' button (3). Set the timer to the required end time by using the + or - buttons. The 'A' symbol will appear in the display. The timer will revert to time mode after 5 seconds.

When the time of day equals the cooking end time, the oven will switch OFF and an audible signal will be emitted. Cancelling the alarm mode is as above, ensure the oven controls are in the OFF position.

4) FULLY AUTOMATIC COOKING MODE:

Set the oven to the required temperature and briefly press the 'duration' button (2). Set the required cooking duration time with the + or - buttons. The 'A' symbol will appear in the display. Then press and release the 'end time' button (3) and set the required cooking end time with the + or - buttons. The oven will turn ON with the 'pot' symbol illuminated at the chosen time and OFF at the end time selected. When the end time is reached, an audible signal will be emitted plus the 'A' symbol will flash. Cancelling the alarm mode is as above.

5) MINUTE MINDER MODE:

Briefly press the 'Minute Minder' button (1).

Set the required time by pressing the + or – buttons. The 'bell' symbol is displayed. When the set time has elapsed, an audible signal is emitted, to cancel the alarm mode press the 'end time' button (3). The minute Minder does not control any of the oven functions.

NOTES:

- If a setting error is made, this will be indicated by an audible signal and the 'A' symbol will flash. Cancelling the setting by pressing the 'duration' (2) and 'end time' (3) buttons simultaneously, then reprogramming will rectify this.
- The audible signal that is emitted at the end of a program will continue for seven minutes unless cancelled by pressing the 'manual' (4) button. At the end of the seven minutes, the 'AUTO' symbol will continue to flash until cancelled.
- The audible signal has three pitch settings, low, medium and high. To adjust the pitch, ensure the timer is in manual mode, then press and hold the – button to hear the selected pitch. Releasing the – button, then pressing again and holding will select another pitch. Repeat the above procedure until the required pitch is heard.

BEFORE THE FIRST USE

Remove any packaging and the accessories from the oven.

Wipe the oven interior using hot water and mild detergent. Rinse carefully using damp cloth. Wash the oven shelves and accessories in a dishwasher or using hot water and a mild detergent, and dry thoroughly.

Slide the oven shelves and the oven pan onto the runners, close the door and heat the oven to maximum temperature for 30 minutes to eliminate any residues from the manufacturing process.

Note: an odour and some smoke may be emitted during this process. It is quite normal.

Before switching the oven on, check that there are no unprotected live parts accessible to touch.

IMPORTANT NOTICE

Switch off oven at the wall socket or disconnect at the main fuse box before cleaning.

OPERATING INSTRUCTIONS

Conventional oven (Top oven) - all models

Main functions

Conventional cooking

Variable control grilling



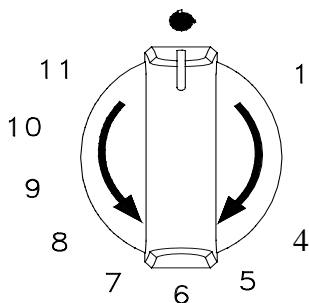
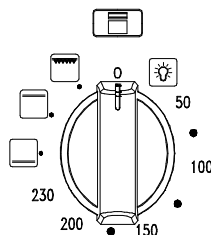
Interior light



Convection mode

(outer section only on top element).

This traditional cooking mode is achieved by selecting the desired cooking temperature within the given 50°C to 230°C. The amber light will automatically switch off once the desired temperature is achieved. It is advisable to preheat the oven for a few minutes before use.

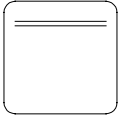


Double grill mode

To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast.

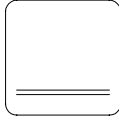
Preheat the oven for 5 min. with the door closed. For best results, leave the oven door open when grilling. Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. Turn the food during grilling.

This function mode must be used in conjunction with the variable selector to obtain temperature of full grill.

**Top heating element only**

(outer section only).

This cooking mode is particularly suited for delicate food, for browning and keeping dishes warm **AFTER** cooking time.

**Lower heating element.**

This particular function is ideal for warming meals or for slow cooking.

WARNING

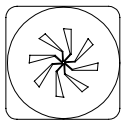
Grilling must take place with the door open (top oven only).

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a FIRE HAZARD, and the high reflectivity can damage the grill element.

CAUTION: ACCESSIBLE PARTS MAY BE HOT WHEN GRILL IS USED.

YOUNG CHILDREN SHOULD BE KEPT AWAY.

Main fan oven (Lower cavity) - only B721BL-A, B721W-A, B722SS-A

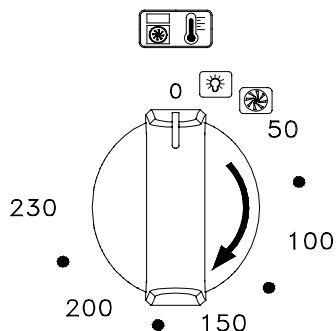


Main Function

Fan oven cooking.

Select the desired temperature between 50°C-230°C.

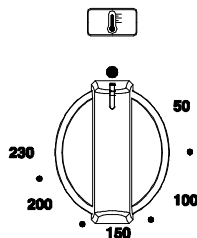
The fan main function is to circulate the heated air through the oven cavity and achieve even heat distribution. The correct temperature is achieved a little faster than convection cooking and more economically. This allows different dishes to be cooked on different levels at same time, but some turning of food may be necessary at times. The interior light will automatically be selected when the oven is set.



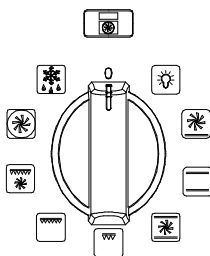
WARNING: THE FAN MOTOR STILL WORKS FOR A FEW MINUTES AFTER THE OVEN IS SWITCHED OFF TO ASSIST COOLING OF THE APPLIANCE.

LOWER CAVITY FUNCTIONS (only B723SS-A)

Temperature selector knob: select the desired temperature between 50°C and 230°C.



Selector knob:



OVEN LIGHT

The oven light remains on whilst the oven is in use.



FAN ASSISTED LOWER ELEMENT MODE

This provides semi-convection heating with lower element for delicate dishes.



CONVECTION MODE

This provides traditional cooking with heat from the top and bottom elements.



FAN ASSISTED CONVECTION MODE

This provides convection heating with upper and lower elements for even cooking.



GRILL MODE

This is for grilling smaller items of food.
Keep the oven door closed.



DOUBLE GRILL MODE

To cook meat and for making toast. Preheat the oven for 5 min. with the door closed.
When cooking, keep the oven door closed.



FAN ASSISTED GRILL MODE

This provides quick browning to seal juices in the food. Both the grill and the fan come on. Most of the cooking is done by grilling and the hot air is circulated around the oven. The oven door must be kept closed.
Please preheat the oven for approximately 5 minutes before using.



FAN OVEN MODE

This provides even heating with the fan and allows different dishes to be cooked at the same time on different levels.







DEFROST MODE






The fan runs without heat to reduce the defrost time for frozen food.

COOKING GUIDE






TOP OVEN

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time min.
Chicken		yes	1	200	55 - 65
Steak and kidney pie		yes	1	180	110 - 120
Victoria sandwich cake		yes	2	180	25 - 35
Semi-rich fruit cake		yes	2	140	170 - 200

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Grill power level	Cooking time min.
Toast		yes	11	1 - 3
Pork chops		yes	11	30 - 35
Spits		yes	11	35 - 40
Bacon rasher		yes	11	15 - 20
Sausages		yes	11	25 - 35

LOWER OVEN

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time min.
Apple plate		no	2	180	35 - 45
Small cakes		no	1 + 3	175	35 - 40
Scones		yes	1 + 3	200	10 - 15
Roast beef + potatoes + fruit pie		no	1	190	60 - 70
			3		35 - 40
Yorkshire pudding (12 buns)		no	2	200	25 - 30

N.B.: Cooking times are indicative.

CLEANING AND MAINTENANCE

Important: do not use water pressure cleaners or steam cleaners.

Exterior of the oven

Clean with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Wipe with a dry cloth. Do not use corrosive or abrasive detergents, which dull the surface. In the event that one of these products comes into contact with the oven, immediately clean it using a damp cloth. Slight differences in colour on the front of the appliance are determined by the different materials used, such as glass, plastic and metal.

Accessories

Soak the accessories in water with washing up detergent immediately after use. Food residues can be easily removed using a brush or sponge.

Oven cavity

Do not use abrasive cleaners or pan scourers. Use special oven cleaners and follow the manufacturer's instructions.

After every use, wait for the oven to cool then clean it to prevent the build-up of baked-on food residues.

With long cooking times or when cooking on different levels, especially food with a high water content (pizzas, stuffed vegetables, etc.), condensation may form on the inside of the doors and the seal. When the ovens are cool, dry the inside of the doors with a cloth or sponge.

Clean the glass of the doors with a suitable liquid detergent.

Replacing the bulb

Warning: Disconnect the appliance from the power supply.

To remove the side runner frame, push it simultaneously down and towards the centre of the oven (A-fig.1). Then lift the side runner frame upwards to release it from the cavity wall (B-fig.1). Prise off the glass cover C using a screwdriver E.

Change the lamp D (fig.2). Refit the glass cover, pressing it slightly (fig.2). To refit the side runner frame, follow the steps above in reverse order.

Removing the oven doors (for cleaning)

To facilitate cleaning, the oven door can be removed as follows:

hinges F are provided with two movable bolts G. When bolt G is raised, the hinge is released from its housing. Having done this, the door must be lifted upwards and removed, sliding it outwards; hold the sides of the door near the hinges when performing these operations.

To refit the door, insert the hinges into their seats and open the door fully. Remember to rotate the two movable bolts G used to hook the two hinges before closing the door (fig. 3).

WARNING: take care not to dislodge the hinge lock system when removing the door as the hinge mechanism has a strong spring system! Do not immerse the door in water at any time.

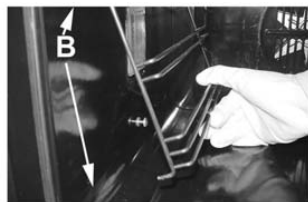


Fig. 1

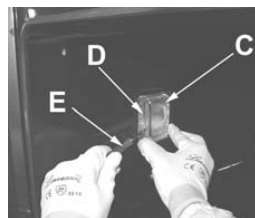


Fig. 2

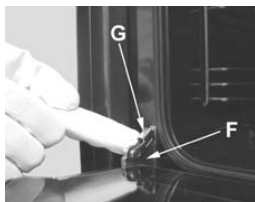


Fig. 3

WHAT TO DO IN THE EVENT OF A FAULT

This appliance must only be repaired by a qualified technician appointed by the manufacturer. Unauthorised repairs could be dangerous and would invalidate any warranty.

The oven does not work at all

Check that the electricity supply is connected and switched on.

Has the fuse blown? If so, replace with correct type.

Is the timer set on automatic operation? (see pages 12,13)

The oven does not heat up

Has a temperature been set using the temperature selector knob?
(see pages 15,17,18)

Is the timer set on automatic operation? (see pages 12,13)

The oven heats up but the light bulb does not come on

The light bulb is faulty and needs replacing (see page 21).

NOTE: THE LIGHT BULB IS NOT COVERED BY THE MANUFACTURER'S WARRANTY.

If the above solutions do not rectify your fault please contact Baumatic After Sales Service on **0118 933 6911** .

TECHNICAL DATA

This fitting conforms with laws regarding radio interference.

ELEMENT RATING

LOWER OVEN: FAN MOTOR	0,020 kW
CIRCULAR HEATING	2,0 kW

UPPER OVEN: LOWER HEATING	1,3 kW
UPPER HEATING	0,6 kW
GRILL HEATING	1,4 kW

2 OVEN LIGHTS	0,025 kW
2 COOLING MOTORS	0,020 kW

ELECTRICAL SUPPLY:	230 V - 50 Hz
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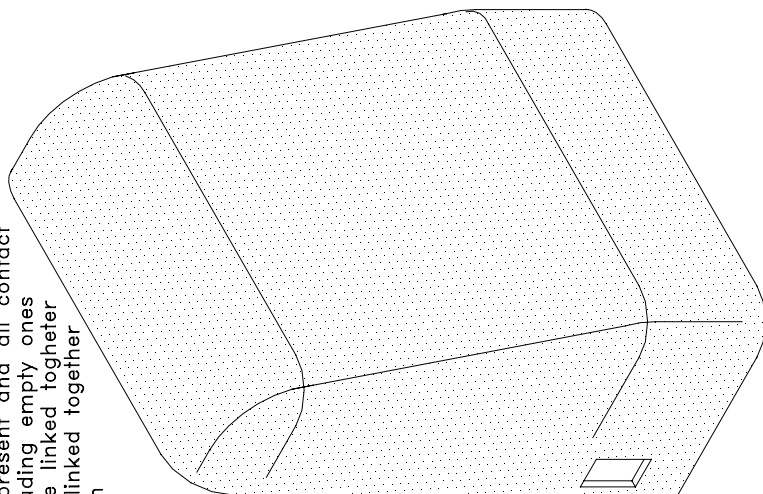
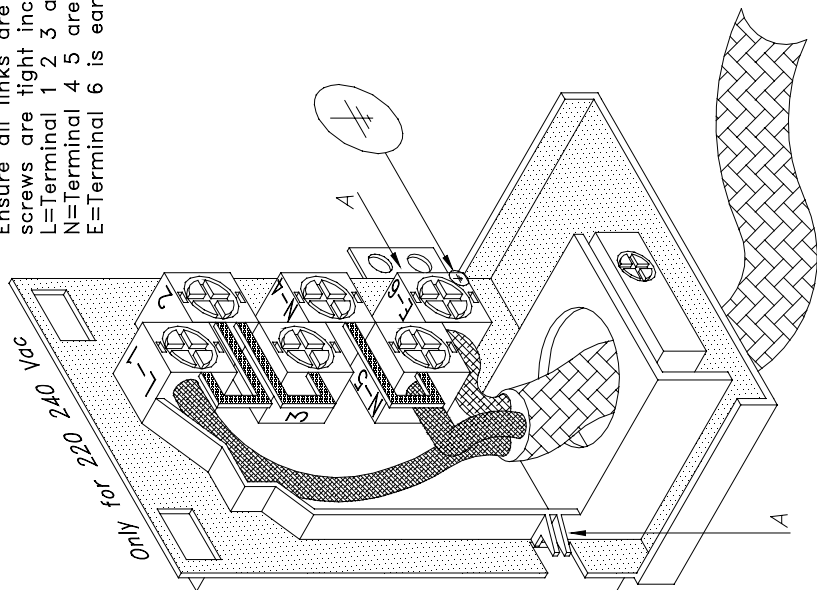
MAXIMUM LOAD: STATIC + FAN	4,12 kW
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CABLE CROSS SECTION:

3x2.5 mm² minimum, H05 RNF, H05 RRF insulated twin and earth cable.

OVERALL DIMENSIONS: HEIGHT	715 mm
WIDTH	596 mm
DEPTH	545 mm

Ensure all links are present and all contact screws are tight including empty ones
 L=Terminal 1 2 3 are linked together
 N=Terminal 4 5 are linked together
 E=Terminal 6 is earth



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
-------------------	-------------------

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

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). 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.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance 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.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.



www.baumatic.com