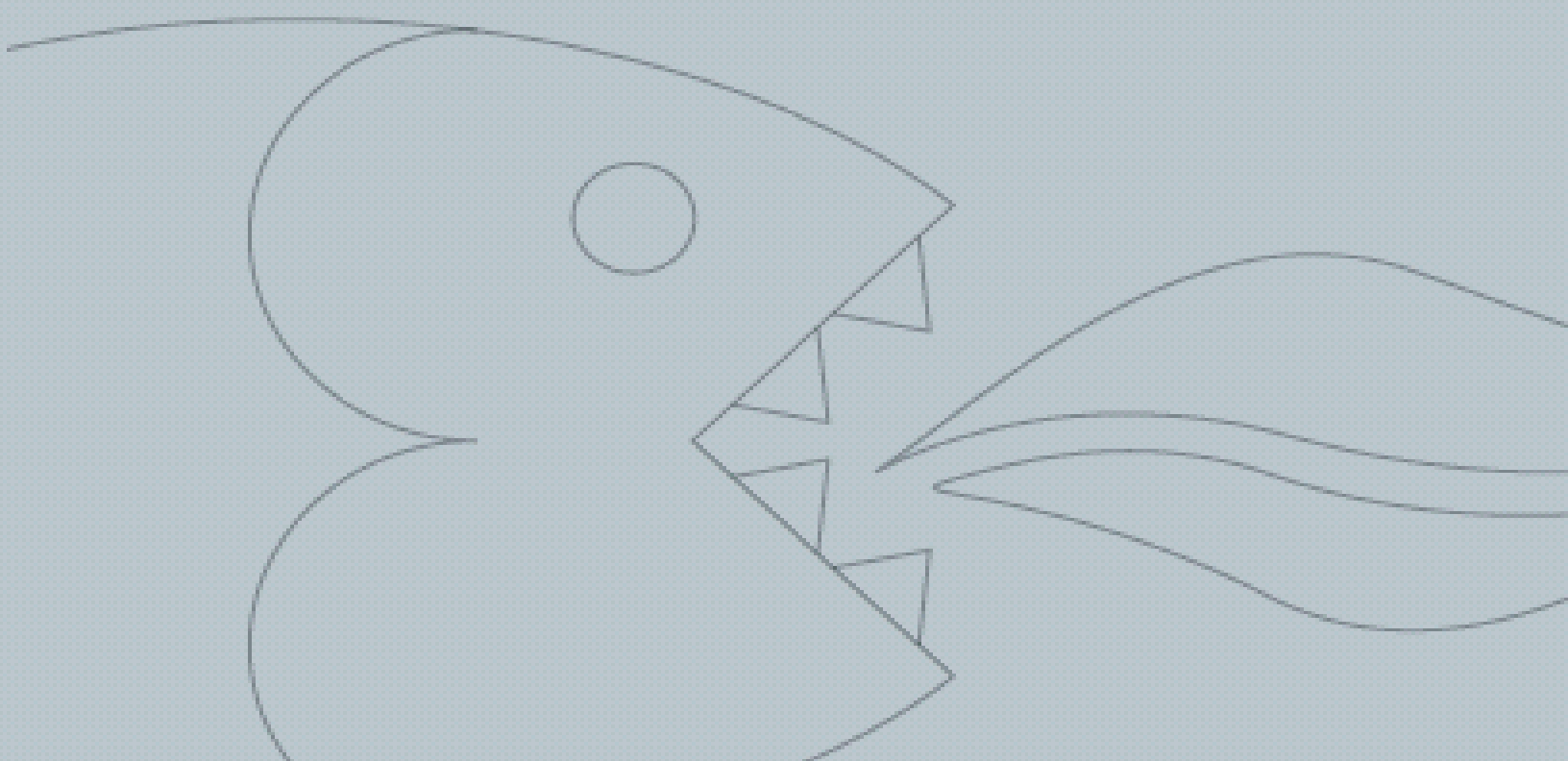


**BT3060SS 60 cm
Mixed fuel cooker**

Instruction manual



User Manual for your Baumatic

BT3060SS 60 cm Mixed fuel cooker




Baumatic®
You will be mine ...

NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.


DD 18/07/07

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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.

Important safety information



Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet **before** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Technical Department.

General Information

- This appliance is designed for domestic household use and for the cooking of domestic foodstuffs.
- **IMPORTANT:** The adjacent furniture and all materials used in the installation **must** be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit **will be the liability of the owner.**
- For use in **leisure accommodation vehicles**, please refer to the appropriate information given in the installation instructions for this appliance.
- **IMPORTANT:** Baumatic Ltd. **DO NOT** recommend that this appliance is installed on any type of marine vessel.
- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.
- **Repairs may only be carried out by Baumatic Service Engineers or their authorised service agent.**

Warning and safety instructions

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

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance **at any time.** During and after use, all surfaces will become hot.
- 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.

General Safety

- ✓ Make sure that you understand the controls before using the appliance.
- ✓ Check that all of the controls on the appliance are turned off after use.
- ✓ Always stand back when opening the oven door, this will allow heat to disperse.
- ✓ Take care when removing items from the oven, as the contents may be hot.
- ✓ Always keep the oven doors closed when the oven is not in use.
- ✓ Always follow the basic principles of food handling and hygiene, this will prevent the possibility of bacterial growth.
- ✓ Always keep ventilation slots clear of obstructions.
- ✓ Keep fingers away from the hinge areas when closing the door, otherwise you may trap them.
- ✓ Oven gloves should be used when placing food in the oven cavity and when removing it. Care should be taken to avoid direct contact with any of the elements in the appliance.
- **DO NOT LEAVE THE APPLIANCE UNATTENDED WHILST IN USE.**

- **Do not** place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges. Nobody should be allowed to sit or stand on any part of the cooker.
- **Do not** store chemicals, food stuffs, pressurised containers in or on the cooker or in cabinets immediately above or next to the cooker.
- **Do not** heat up unopened food containers, as pressure can build up which may cause the container to burst.
- **Do not** place flammable or plastic items on or near the hob burners, these types of materials should also not be placed in the oven or the compartment below the oven.
- **Do not** leave heated oil or fat unattended, as this is a fire risk. You should not fill a deep fat frying pan more than one third full of fat or oil, you should also not use a lid.
- **Do not** allow fat or oil to build up in the oven trays, grill pan or oven base.
- **Do not** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.
- **Do not** grill food containing fat without using the grill trivet. The grill trivet should never be covered with aluminium foil.
- **Do not** place hot enamel parts in water, leave them to cool first.
- **Do not** allow vinegar, coffee, milk, saltwater, lemon, tomato juice or any liquid with high sugar content to remain in contact with the enamel parts of the appliance. Spillages should be wiped up immediately.
- **Do not** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.
- **Do not** use the appliance to heat the room it is located in or to dry clothing. No clothing should be placed over or near to the hob burners or oven door.
- **Do not** install the appliance next to curtains or soft furnishings.

- **Do not** attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Cleaning

- Cleaning of the oven should be carried out on a regular basis.
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- **IMPORTANT:** The appliance must be disconnected from the mains before following the cleaning procedure.

Installation



This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

- **Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.**
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

This appliance complies with the following European Standards:

- EN 30-1-1, EN 30-2-1 and EN 437 plus subsequent amendments (gas).
- EN 60 335-1 and EN 60 335-2-6 (electrical) plus relative amendments.

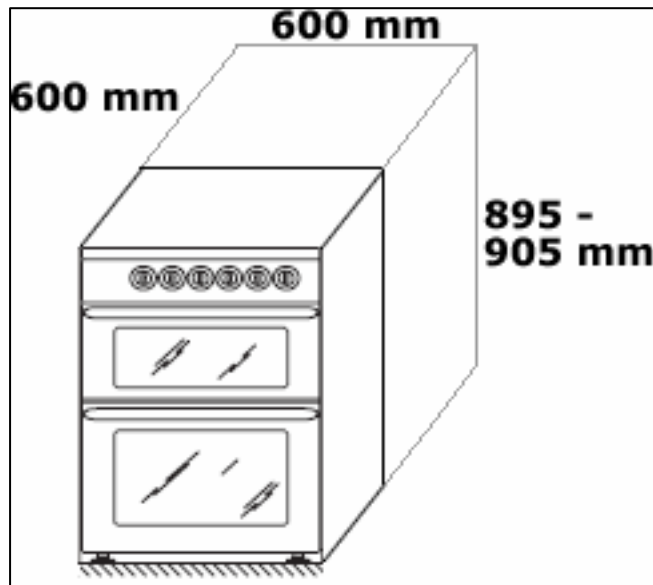
This appliance complies with the prescriptions of the following European Directives:

- 2006/95 EC concerning electrical safety (BT).
- 89/336 + 92/31 + 93/68 EC concerning electromagnetic compatibility (EMC).
- 90/396 + 93/68 EC concerning gas safety.

Oven accessories that could come into contact with foodstuffs are made with materials that comply with the provisions of the 89/109 EC directive dated 21/12/88.

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

Specifications



Product dimensions:

Height: 900 mm
Width: 600 mm
Depth: 600 mm

Product specifications:

- **4 burner gas hob:**
 - 1 x 3.0 kW rapid burner
 - 2 x 1.8 kW semi-rapid burner
 - 1 x 1.0 kW auxiliary burner
 - Cast iron pan stands
 - Underknob auto-ignition
- Fan oven (main oven cavity)
- Conventional oven and grill (secondary oven cavity)
- Oven energy efficiency class: A
- Main oven capacity: 57 litres
- Secondary oven capacity: 30 litres
- LED fully programmable timer
- Cooling fan
- Thermostatically controlled grill
- Double glazed removable doors
- Adjustable feet

Standard accessories:

- 3 x Safety shelves
- 1 x Enamelled drip tray with handle
- 1 x Trivet

Optional extras:

- BPS1 Pizza stone
- BTGRID Double-sided griddle plate

Electrical details

Rated Voltage:	230 Vac 50 Hz
Supply Connection:	32 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	3.8 kW
Mains Supply Lead:	3 core x 6 mm ² (not supplied)
Oven Light Bulb:	15 W E14 T300

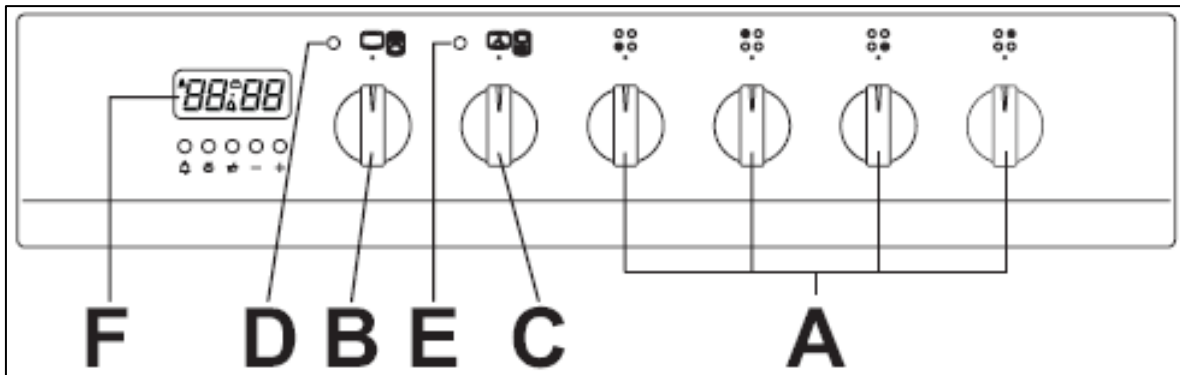
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the door of the main oven and looking on the outer frame.

Model Number

Serial Number

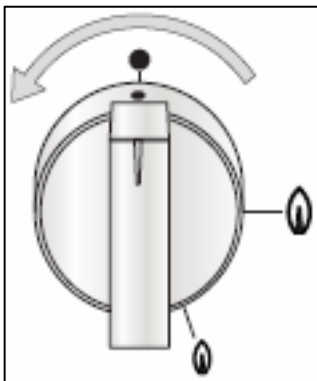
Date of Purchase

Control Panel



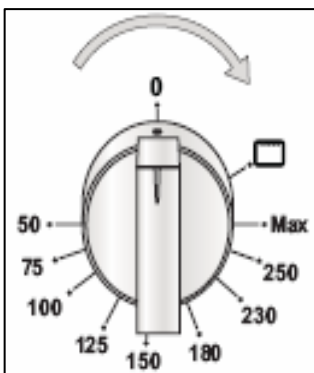
- (A)- Hob control knobs
- (B)- Top oven thermostat/grill control knob
- (C)- Main oven control knob
- (D)- Top oven operating neon
- (E)- Main oven operating neon
- (F)- Oven programmer/timer

Hob control knob



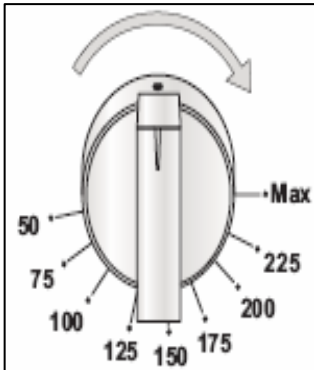
- Use this control knob to control the hob burners.

Top oven thermostat/grill control knob



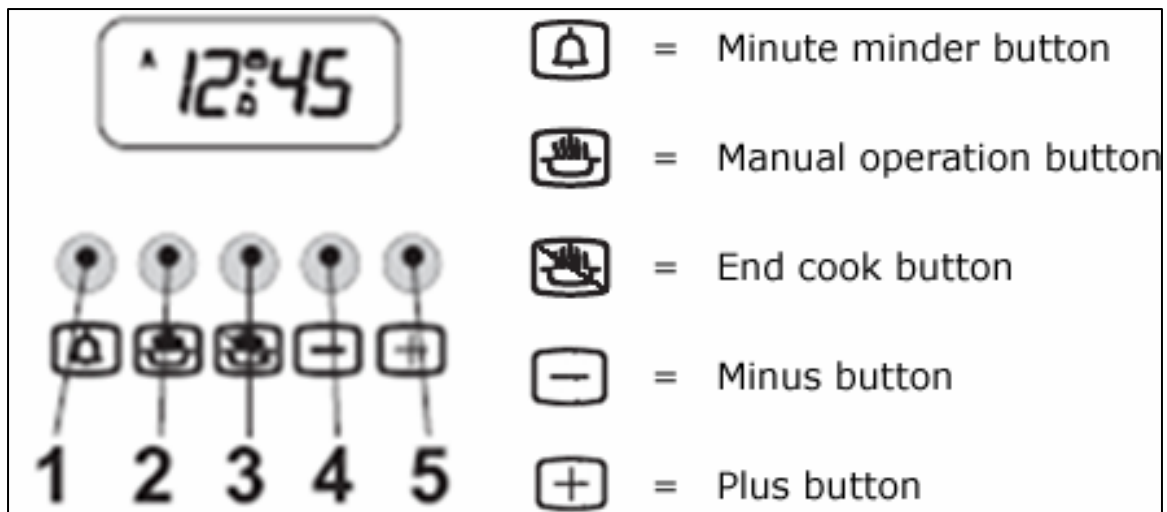
- Use this control knob to control the top oven and grill.

Main oven thermostat control knob

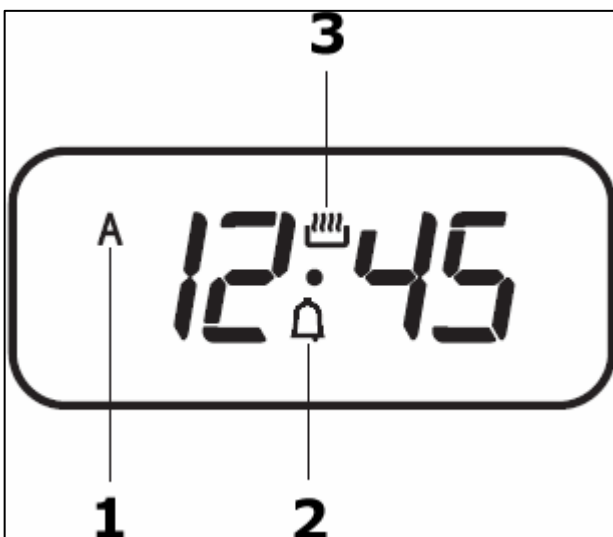


- Use this control knob to control the main oven.

Oven programmer/timer



Oven programmer/timer display



- (1) Auto function symbol
- (2) Timer symbol
- (3) Manual operation symbol

Selecting manual operation mode

After your appliance is connected to your mains supply for the first time, the "A" symbol and numbers on the timer display will flash. Before you can use the appliance, you must set your machine into "manual operation" mode.

- To select manual operation mode, press the "manual operation" button on the oven programmer/timer.

Setting the time of day

After setting your oven for manual operation, you should also set the time of day.

- Press the "manual operation" button and "end cook" button simultaneously.
- Immediately use the "minus" and "plus" buttons to adjust the time that is shown on the timer/programmer display.
- After getting the display to the correct time, release the "minus" and "plus" buttons. The "A" symbol will switch off and the "manual operation" symbol will light.



IMPORTANT: If there is a power cut, then you will need to put the appliance in manual operation mode and set the time of day again.

Setting the minute minder function (top and main oven)

You are able to set the minute minder at any time, regardless of whether the oven is in use or not. You can set a period of time using the minute minder function and an alarm will sound when this period of time has elapsed.

- Press the “minute minder” button. Set the period of time that you wish the minute minder to countdown for, by using the “minus” and “plus” buttons.
- Once the display has got to your desired countdown time, let go of the “minus” and “plus” buttons. The “timer” symbol will appear on the timer display.
- An alarm will sound and the “timer” symbol will go out when the countdown time has elapsed. The alarm can be silenced by pressing any of the timer buttons.
- **Important:** If either of the ovens are in use, they will continue to heat once the alarm has been silenced. If you have finished cooking, then you should turn the oven control knobs to 0.

Setting the duration function (main oven only)

This function will allow you to set a countdown time similar to the minute minder function. However the oven will no longer continue to heat, once the countdown period has elapsed.

- Use the main oven control knob to set the temperature that you require.
- It is then possible to set the duration of the cooking time that you require.
- Press the "manual operation" button. Set the period of time that you wish the duration function to countdown for, by using the "minus" and "plus" buttons.
- Once the display has got to your desired countdown time, let go of the "minus" and "plus" buttons. The "A" and "manual operation" symbol will appear on the timer display.
- An alarm will sound when the countdown time has elapsed and the oven will switch off. The "A" symbol will flash and the "manual operation" symbol will go out. The alarm can be silenced by pressing any of the timer buttons.
- You will need to return the oven to manual operation mode, once the duration function has been used. To do this you should press the "manual operation" button, the "A" symbol will go out and the "manual operation" symbol will appear instead.
- **Important:** If you do not turn the main oven control knob to 0, then the appliance will continue to operate as soon as you press the "manual operation" button.

Setting the end cook function (main oven only)

This function is similar to the duration function, however instead of selecting a period of time that you wish the oven to switch off after. You select the time of day that you wish the oven to switch off at.

- Use the main oven control knob to set the temperature that you require.
- Press the "end cook" button. Set the time of day that you wish the oven to stop cooking at by using the "minus" and "plus" buttons. The timer will calculate how long the cooking time will be, based on the time of day that you have selected and show it on the display.
- Once the display has got to the time of day that you want the oven to stop cooking at, let go of the "minus" and "plus" buttons. The "A" and "manual operation" symbol will appear on the timer display.
- When the time of day reaches the end of the cooking time that you set, the oven will switch off and an alarm will sound. The "A" symbol will flash and the "manual operation" symbol will go out. The alarm can be silenced by pressing any of the timer buttons.
- You will need to return the oven to manual operation mode, once the end cook function has been used. To do this you should press the "manual operation" button, the "A" symbol will go out and the manual operation symbol will appear instead.
- **Important:** If you do not turn the main oven control knob to 0, then the appliance will continue to operate as soon as you press the "manual operation" button.

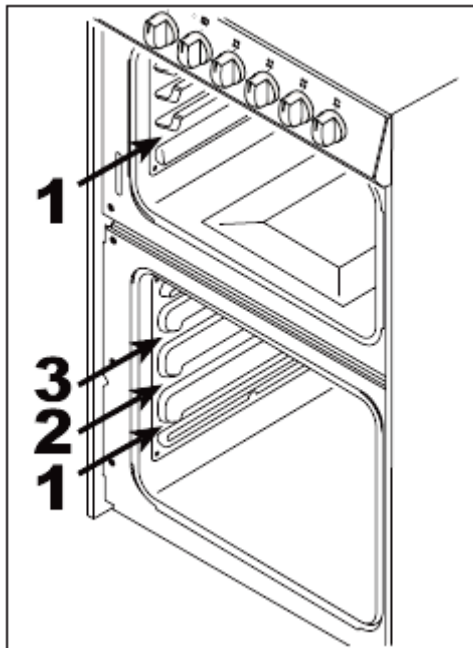
Setting the start and end time function (main oven only)

This function will allow you to set a time in the future that the oven switches on at and a time that the oven will switch off at.

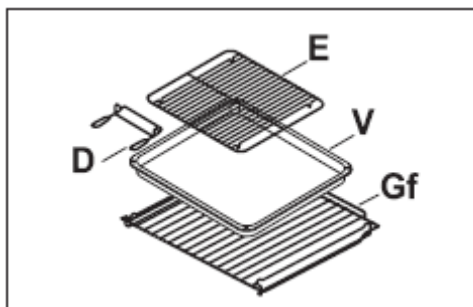
- Use the main oven control knob to set the temperature that you require.
- Press the "manual operation" button. Set the period of time that you wish the oven to cook for by using the "minus" and "plus" buttons. The "A" and "manual operation" symbol will appear on the timer display.
- Press the "end cook" button. Set the time of day that you want the oven to switch off at, using the "minus" and "plus" buttons. The "manual operation" symbol will go out.
- The oven will calculate what time it needs to switch on at, so that your food will cook for the length of time that you selected. It will automatically switch itself on, once it reaches the time of day that it has calculated.
- When the time of day reaches the end of the cooking time that you set, the oven will switch off and an alarm will sound. The "A" symbol will flash and the "manual operation" symbol will go out. The alarm can be silenced by pressing any of the timer buttons
- You will need to return the oven to manual operation mode, once the start and end time function has been used. To do this you should press the "manual operation" button, the "A" symbol will go out and the manual operation symbol will appear instead.
- **Important:** If you do not turn the main oven control knob to 0, then the appliance will continue to operate as soon as you press the "manual operation" button.

Description of your appliance

- Your cooker features a gas hob, an electric main oven (fan oven) and a top oven (conventional oven and grill).



- The cooker is supplied with 3 oven shelves (Gf) which can be placed in any of the runners that are moulded into the side of the oven walls. The shelf positions are numbered from the bottom of each cavity.



- A grill pan (V), trivet (E) and handle (D) are also included.
- When grilling a small quantity of food, place the grill pan (V) and trivet (E) on top of the shelf (Gf). The shelf should be in position 1.
- When grilling a larger amount of food, place the grill pan (V) and trivet (E) on top of the shelf (Gf). The shelf should be on the base of the top oven.
- **DO NOT** place the grill pan (V) directly onto the base of the oven when cooking.

Using the main and top oven

Before first use



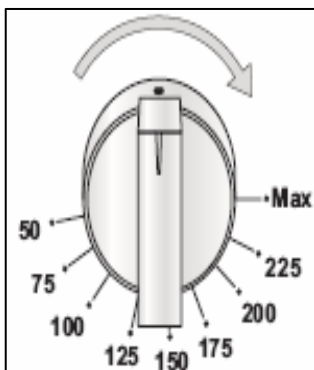
IMPORTANT: You must put the appliance in manual operation mode and set the time of day.

- You need to perform a burn off to remove any residue on the ovens that may have been left from the manufacturing process.
- To do this you should turn the main oven control knob to the **Max.** setting.
- It is perfectly normal for a smell to be produced during this process.
- You should make sure that any windows in the room are left open during this process.
- It is advisable for you not to remain in the room whilst the burning off process is taking place.
- You should leave the oven on **Max.** setting for 30 – 40 minutes.
- You should then turn the top oven thermostat/grill control knob to the **Max.** setting and follow the same procedure.
- **IMPORTANT: You must not burn off both ovens simultaneously.**

Using the main oven

The main oven is heated by an element and a circulating fan on the rear wall of the oven.

By turning the main oven control knob clockwise, you can select the following temperature settings:-



0

=

Off position

50°C - 250°C

=

The numbers indicate the temperature the oven is set on.

Max

=

A temperature of 280°C has been set.

- Turn the main oven control knob clockwise, selecting the temperature that you require.
- The rear element will come on and the heat will be distributed by the fan.
- The main oven operating neon will come on; you should not place food inside of the oven until the neon has gone out. When the neon goes out, this will indicate that the oven has reached the temperature that you have selected. It will then cycle on and off throughout the cooking time.

Main oven cooking guidelines

- When following a cookbook or a recipe that gives a specific temperature setting for a fan oven, you should follow the recommendation.
- If the recipe does not list a specific temperature setting for a fan oven, you should reduce the recommended temperature by 25°C and reduce the cooking time by 10 minutes in the hour.
- If large quantities are being cooked, then it may be necessary to increase the cooking time to compensate for the additional cooking load.
- You should pre-heat the oven and not place food inside of it until the main oven operating neon has gone off. You can choose not to pre-heat when using the main oven; however you should extend the cooking time given on the food packaging by approximately ten minutes.
- **IMPORTANT:** At the end of a cooking period, there may be a momentary burst of steam when the oven door is open. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal. For this reason, care should be taken when opening the door and removing items from the oven.

Shelf positions

The distribution of heat in a fan oven is very even and therefore most foods will cook satisfactorily on any shelf level, providing that you:-

- Space the shelves evenly.
- Do not use meat pans larger than 390 x 300 mm (15 x 12 inches) or baking trays larger than 330 x 255 mm (13 x 10 inches). Meat pans and baking trays should be positioned centrally on the oven shelf.
- Do not fit shelves upside down.
- Nothing should be placed on the base of the oven.
- When two shelf positions are being used to cook large quantities of food. It may be necessary to increase the cooking times given in the main oven temperature charts on page 23 - 24. This will take into account any loss of heat that may occur whilst loading the oven and the larger mass of food.

Preparing meat and poultry for roasting in the main oven

- Wipe the meat or poultry, dry it well and then weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking. Frozen meat or poultry **MUST** be completely defrosted before being placed in the oven.
- The weight of any stuffing that is used should be added to the weight of the poultry or meat, before the cooking time is calculated.
- Place meat and poultry in a suitably sized meat pan. Small joints that weigh less than 1.75 kg (3.5 lbs) should be roasted in a smaller meat pan/tin or "pot roasted".
- Additional fat should not be added, except for veal, very lean meat or poultry. These meats can either be covered with bacon fat or brushed very sparingly with cooking oil or melted fat.
- Beef, lamb, mutton and poultry may be lightly dusted with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking. The rind of pork should be scored, brushed lightly with oil and rubbed with salt to give crisp crackling.

- Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturer's pack instructions, remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- Potatoes for roasting only need to be brushed with cooking oil or melted fat.
- It is not necessary to baste when roasting in an electric oven. Stock or liquid should not be added to the meat pan, as this only causes unnecessary soiling, steam and condensation.

Frozen meat and poultry

- Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5 – 6 hours per 450 grams/1 lb of meat) or at room temperature (allowing 2 – 3 hours per 450 grams/1 lb of meat).
- Frozen meat or poultry must be completely defrosted before it is placed in the oven.
- Meat and poultry should be washed after defrosting and then cooked immediately.

Main oven temperature charts

This chart should be used as a guide for shelf positioning and temperatures. If a pre-heat period is specified, then ALWAYS pre-heat the oven until the main oven operating neon goes out.

MEAT	Preheat	Temperature (°C)	Time (approximate)
Beef	No	160 / 180	20-25mins per 450g (1 lb) + 20 mins over
Lamb	No	160 / 180	20-30 mins per 450g (1 lb) + 25 mins over)
Pork	No	160 / 180	25-30 mins per 450g (1 lb) + 25 mins over)
Veal	No	160 / 170	25-30 mins per 450g (1 lb) + 25 mins over)
Chicken / Turkey Up to 4 kg (8lb)	No	160 / 180	18-20mins per 450g (1 lb) + 20 mins over
Turkey 4 to 5.5kg (8 to 12 lb)	No	150 / 160	12 – 14 mins per 450g (1 lb) at plus 12 mins extra. For every 450g (1 lb) over 5.5kg (12 lb) allow 10 mins per 450g (1lb) and roast at 150°C
Casserole Cooking	No	140 - 150	1½ - 2 hrs

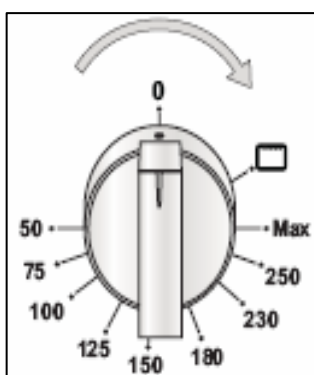
BAKING	Preheat	Temperature (°C)	Time (approximate) in mins
Scones	Yes	210 / 220	9 - 12
Small Cakes	No	170 / 180	15 - 20
Victoria Sandwich	No	160 / 170	20 - 25
Sponge Sandwich (fatless)	Yes	170 / 190	15 - 20
Swiss Roll	Yes	180 / 200	12 - 15
Semi-rich fruit cakes	No	140 / 150	75 - 90 (7" tin)
Rich Fruit Cakes	No	130 / 140	Time dependant on size
Shortcrust Pastry	No	190 / 200	Time dependant on recipe
Puff Pastry	No	200 / 210	Time dependant on recipe
Yorkshire Pudding	Yes	180 / 190	40 - 50
Individual Yorkshire Puddings	Yes	190 / 200	20 - 25
Milk Pudding	No	130 / 140	90 - 120
Baked Custard	No	140 / 150	35 - 45
Meringues	No	70 / 90	3 - 4 hrs

Note: If soft tub margarine is being used for cake making, we would recommend using the all in one method and reducing the temperature by 10°C. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Using the top oven

The top oven is heated by two elements, the grill element and an element under the base of the top oven.

By turning the top oven control knob clockwise, you can select the following temperature settings:-



0 = Off position

50°C - 250°C = The numbers indicate the temperature the oven is set on.

Max = A temperature of 280°C has been set.

- Turn the top oven thermostat control knob clockwise, selecting the temperature that you require.
- The grill element and the element under the base of the top oven will come on.

- The top oven operating neon will come on; you should not place food inside of the oven until the neon has gone out. When the neon goes out, this will indicate that the oven has reached the temperature that you have selected. It will then cycle on and off throughout the cooking time.

Top oven cooking guidelines

- The correct positioning of food is given in the temperature charts on pages 26 - 27. These charts are a guide only, giving approximate cooking temperatures and times.
- To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.
- Food should be positioned centrally under the grill element.
- There should always be at least 25 mm (1 inch) between the top of the food being cooked and the grill element.

Shelf positions

- There are two cooking positions, runner 1 or by placing the shelf on the base of the oven.
- **IMPORTANT:** Do not place food or crockery directly on the base of the oven; you should ALWAYS use the shelf.

Cooking meat and poultry in the top oven

- The top oven can be used for the longer; slower cooking that is required for cheaper cuts of meat- casserole cooking, pot roasting, braising etc.
- Small joints of meat (up to 1.5 kg/3 lbs) or poultry (up to 3.6 kg/ 8lbs) in weight can be roasted in a small meat pan in the top oven.
- The meat and poultry should be "slow roasted" or covered with a lid of aluminium foil. One or two incisions in the top of the foil will allow the meat and poultry to brown.
- Always ensure that there is at least 25 mm (1 inch) between the top of the foil and the grill element.
- DO NOT use the grill pan as a meat pan.

- Larger joints of meat that weigh more than 1.5 kg (3 lbs) or poultry that weighs more than 3.6 kg (8 lbs) should be roasted in the main oven.

Using the top oven as a warming drawer

- When the main oven is being used, the base of the top oven will be heated. You can therefore put the shelf on the base of the top oven and then put plates or serving dishes on it to be warmed.
- If the main oven is not in use, then you should put the shelf on the base of the top oven and then put plates or serving dishes on it to be warmed. The top oven should be set to 100°C (200°F).
- Plates and serving dishes should not be heated for longer than 10 – 12 minutes.
- **IMPORTANT:** The grill should never be switched on whilst the top oven is being used as a warming drawer.
- **IMPORTANT:** Utensils stored in the top oven will get hot when the main oven is in use. Therefore care should be taken when removing them.

Top oven temperature charts

MEAT	Temperature (°C)	Time (approximate)	Position in Oven
Beef / Lamb (slow roasting)	170 / 180	35 mins per 450g (1 lb) + 35 mins over	1 or base
Beef / Lamb (foil covered)	190 / 200	35-40 mins per 450g (1 lb)	1 or base
Pork (slow roasting)	170 / 180	40 mins per 450g (1 lb) + 40 mins over	1 or base
Pork (foil covered)	190 / 200	40 mins per 450g (1 lb)	1 or base
Veal (slow roasting)	170 / 180	40-45 mins per 450g (1 lb) + 40 mins over	1 or base
Veal (foil covered)	190 / 200	40-45 mins per 450g (1 lb)	1 or base
Poultry / Game (slow roasting)	170 / 180	25-30 mins per 450g (1 lb) + 25 mins over	1 or base
Poultry / Game (foil covered)	190 / 200	25-30 mins per 450g (1 lb)	1 or base
Casserole Cooking	150	2 - 2½ hrs	1 or base

BAKING	Temperature (°C)	Time (approximate) in mins	Position in Oven
Scones	210 / 220	10 - 15	1
Small Cakes	170 / 180	20 - 25	1
Victoria Sandwich	160 / 170	20 - 30	Base
Sponge Sandwich (fatless)	170 / 180	20 - 25	Base
Swiss Roll	200 / 210	10 - 15	1
Semi-rich fruit cakes	150 / 160	60 – 75 (7" tin)	Base
Rich Fruit Cakes	130 / 140	Time dependant on size	Base
Shortcrust Pastry	190 / 200	Time dependant on recipe	Base
Puff Pastry	200 / 210	Time dependant on recipe	1
Yorkshire Pudding	190 / 200	30 - 40	1
Individual Yorkshire Puddings	200 / 210	20 - 30	1
Milk Pudding	130 / 140	90 - 120	Base
Baked Custard	140 / 150	40 - 50	1
Meringues	100	150 - 180	1

Note: If soft tub margarine is being used for cake making, we would recommend using the all in one method and reducing the temperature by 10°C. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Grilling



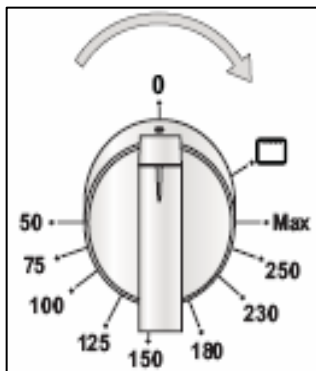
WARNING: DURING USE THE APPLIANCE BECOMES HOT, CARE SHOULD BE TAKEN TO AVOID TOUCHING THE HEATING ELEMENTS INSIDE OF THE OVEN.

- **IMPORTANT:** Grilling must be undertaken with the grill/top oven door closed.
- **NEVER** allow young children near the appliance when the grill is in use, as the surfaces get extremely hot.
- **DO NOT** line the grill pan with aluminium foil.

Using the grill

The top oven can also be used as a grill, when grill mode is selected the centre top element will come on and radiate heat directly onto the food.

Allow the grill to preheat for 10 minutes before starting to cook.



Turn the grill control knob to the  symbol.

Grill temperature charts

This chart should serve as a guide for positioning of the grill pan and approximate timings.

Note: These timings are approximate and you should always ensure that food is cooked all the way through before serving.

IMPORTANT: After using the grill, make sure that the control knob is returned to the off (0) position.

FOOD	SHELF POSITION FROM BASE OF OVEN	APPROX. COOKING TIME
Toasting of bread products	1 or 2	2 – 4 mins
Small cuts of meat Sausages, bacon	1	8 – 12 mins (Depends on size and thickness)
Chops, etc. Gammon Steaks	1	20 – 25 mins (Depends on size and thickness)
Fish. Whole, Fillets	1	6 – 8 mins
Fish in breadcrumbs	1	10 – 15 mins
Pre-cooked potato	1	10 – 12 mins
Pizzas	1	10 – 12 mins
Browning of food	1 (dish placed directly on shelf)	5 – 7 mins

General cooking guidelines

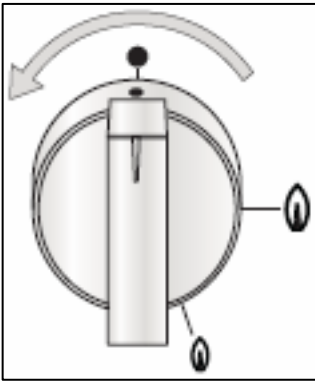
- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.
- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can “cook from frozen”.
- You should pre-heat the ovens and not place food inside of it until the oven operating neons have gone off. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by approximately ten minutes.
- Before cooking, check that any unused accessories are removed from the oven.
- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.
- Try to open the door as little as possible to view the dishes.
- The oven light will remain on during cooking.

Warnings

- Keep the oven door closed when using the grill or ovens.
- Do not use aluminium foil to cover the grill pan or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.
- You should never line the base of your oven with aluminium foil.
- During cooking, never place pans or cookware directly onto the bottom of the oven. They should always be placed on the shelves provided.
- The grill heating element becomes extremely hot during operation, avoid touching it inadvertently when handling the food which you are grilling.
- **Important:** Be careful when opening the door, to avoid contact with hot parts and steam.

- The drip tray handle should only be used to reposition the drip tray and **NOT** for removing it from the oven cavity. When removing the drip tray, you should **ALWAYS** use an oven glove.
- The drip tray handle should not be left in position when the appliance is switched on.
- **IMPORTANT:** In case of fire, close the main valve of the gas supply and switch off the electricity supply to the appliance.
- **NEVER** pour water onto burning oil.

Using the gas hob top



- Push in and turn the appropriate hob control knob anticlockwise.
- Turn the control knob to the full on position (the larger flame).
- **IMPORTANT:** Keep the control knob pressed in until the burner lights, and then release the control knob.
- You can then adjust the flame between the minimum (small flame) and maximum (large flame) positions.
- **IMPORTANT: ALWAYS MAKE SURE THAT THE CONTROL KNOB IS POSITIONED BETWEEN THE MINIMUM AND MAXIMUM POSITIONS.**
- When you have finished using the hob burner, make sure that you turn the control knobs to the off position.

General safety notes for using the gas hob

- When the hob is in use, do not leave it unattended and make sure there are no small children in the vicinity.
- **IMPORTANT:** Always place pans centrally over the hob burners and position them so that the handles cannot get accidentally caught or knocked off. You should also make sure that the handle is not over one of the other hob burner flames.
- You should never leave the appliance unattended when the hob is in use, particularly if you are cooking with oils and fats.
- **DO NOT** use spray cans near the appliance when it is in use.

- Even after use, the surface retains heat for a long time, so do not put your hands or other objects on it.

Safety requirements for deep fat frying

IMPORTANT- As with any cooking appliance, there could be some risk attached to the heating of oil, particularly for deep fat frying. Cooking utensils containing oil must not be left unattended on or in close proximity to the cooking zones.

To minimize the risks inherent with deep fat frying, we recommend the following:-

- Use a deep pan, large enough to completely cover the appropriate heating area.
- Never fill the pan more than 1/3 full of fat or oil.
- Never leave oil or fat unattended during the heating or cooking period.
- Do not try to fry too much food at the same time, especially frozen food. This only lowers the temperature of the oil or fat too much and could result in greasy food.
- Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular, will cause frothing and spitting if added too quickly.
- Never heat fat, or fry with a lid on the pan.
- Keep the outside of the pan clean and free from streaks of oil or fat.

In the unfortunate event of a chip pan fire

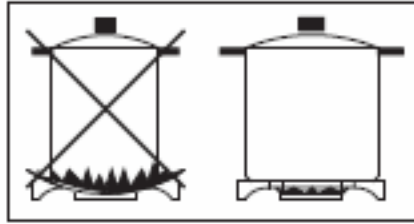
1. Switch **OFF** all of the hob burners.
2. Smother flames with a fire blanket or a damp cloth.
3. Leave the pan to cool for at least 60 minutes before moving it.



NEVER POUR WATER ONTO A CHIP PAN OR OIL/FAT FIRE.

Energy saving tips

- The diameter of the bottom of the pan should correspond to that of the burner.



- The burner flame must never extend beyond the diameter of the pan.
- Use flat bottomed pans only
- When possible, keep a lid on the pan whilst cooking.
- Cook vegetables with as little water as possible, to reduce cooking times.

Cleaning and maintenance



Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.
- **Never** clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- The oven door seal aids the correct functioning of the appliance, we recommend that you clean it with warm, soapy water. **DO NOT** use an abrasive cleaner.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- **Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.**

Cleaning the hob burners

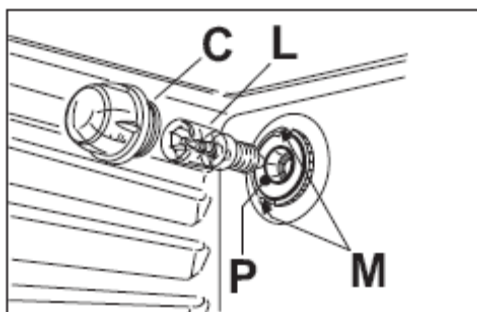
The hob burners should be cleaned once a week or more frequently if they get soiled.

- Remove the hob burners by pulling them upwards and away from the hob top.
- Soak them for about ten minutes in hot water and a little detergent.
- After cleaning and washing them, wipe and dry them carefully.
- Before placing the burners back on the hob top, **make sure that the gas jet is not blocked.**
- **IMPORTANT:** Make sure that you reassemble the burners in the original way.

Replacing the oven bulb



IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.



- Remove all oven shelves.
- Use a thick cloth to unscrew the lamp cover (C) anti-clockwise.
- Unscrew the bulb (L) and remove it from its holder.
- Replace the bulb with a 15 W/300°C SES bulb.
- **Do not** use any other type of bulb.
- Wash the lamp cover in warm soapy water and dry it thoroughly.
- Screw the lamp cover back into its original position.

Installation



The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

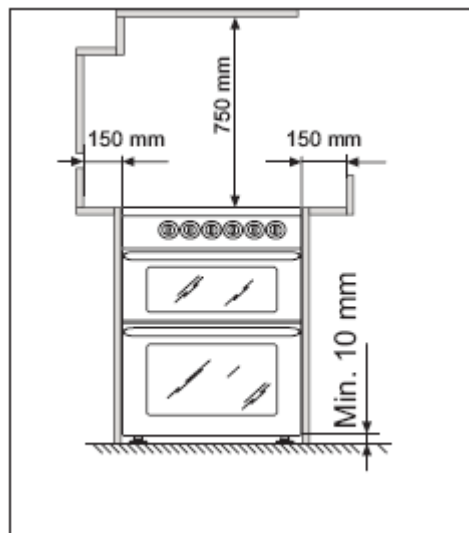
- **UK Regulations and Safety Standards or their European Norm Replacements.**
- **Building Regulations** (issued by the Department of the Environment).
- **Building Standards** (issued by the Scottish Development Department).
- **IEE Wiring Regulations.**
- **Electricity At Work Regulations.**
- **Gas Safety (Installation and Use) (Amendment) Regulations.**

Positioning



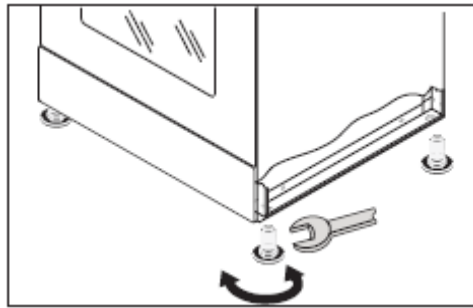
The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.

- Your appliance is heavy, so you should be careful when moving or positioning it.
- **Do not** try to move the cooker by pulling on either the doors, handles or control panel.



- The cooker is designed to slot in between 600 mm deep cabinets, which are spaced approximately 600 mm apart.
- It can also be used as freestanding, with a cabinet to one side, in a corner setting or with its back to a wall.
- **IMPORTANT:** It should not be installed at the end of a run of cabinets, if there is a cabinet at immediate right angles to the cooker door.
- The wall behind the cooker and 450 mm above and across the width of the cooker should be an incombustible material and preferably an easy clean surface, such as ceramic tiles.
- Any overhanging surface or cooker hood should be **at least 750 mm** above the hob top.

- Baumatic do not recommend that the cooker is positioned below wall cupboards, as the heat and steam from the appliance and what is being cooked, may damage the cupboard and its contents.
- The cooker may be located in a kitchen, or a bedroom, but not in a room containing a bath or shower. **The cooker must not be installed in a bedroom of less than 20m³ in size.**
- **LPG models** must not be installed in a room or internal space below ground level (e.g. in a basement).



- The cooker is fitted with four legs that can be adjusted to match the height of your kitchen cabinets (see the figure above).
- The cooker is fitted with two spacers placed at the rear of the hob. These ensure that the minimum distance between the appliance and the rear wall is maintained.
- **IMPORTANT: Under no circumstances must the feet or spacers be removed.**

Gas connection



This appliance must be installed by a competent person in accordance with the current versions of the following UK (United Kingdom) or ROI (Republic of Ireland) Regulations and Safety Standards or their European Norm Replacements.

Important information

- This cooker is supplied to run on **natural gas only** and cannot be used on any other type of gas without modification.
- Conversion for use on LPG and other gases must only be undertaken by a qualified person. For information on the use of other gases, please contact the Baumatic Technical Department.
- The cooker must be installed by a qualified person, in accordance with the current edition of the Gas Safety (Installation and Use) (Amendment) Regulations and the relevant building/I.E.E. Regulations.
- Failure to install the appliance correctly could invalidate Baumatic's guarantee and lead to prosecution under the regulations quoted above.
- In the UK, **CORGI** registered installers are authorised to undertake the installation and service work, in compliance with the above regulations.

Ventilation requirements

- The room containing the cooker should have an air supply in accordance with the current edition of BS 5440: Part 2:
- The room must have opening windows or equivalent; some rooms may also require a permanent vent.
- If the room has a volume between 5 and 10m³, it will require an air vent of 50cm² (effective area). Unless it has a door which opens directly to the outside.
- If the room has a volume of less than 5m³, it will require an air vent of 100cm² (effective area).
- If there are any other fuel burning appliances in the same room the current edition of BS 5440: Part 2: should be consulted to determine air vent requirements.

- Ensure that the room containing the cooker is well ventilated, keep natural ventilation holes or install a mechanical ventilation device (mechanical cooker hood).
- Prolonged intensive use of the appliance may call for additional ventilation, either by the opening of a window, or by increasing the level of the mechanical ventilation device (where present).
- This cooker is not fitted with a device for discharging the products of combustion. Ensure that the ventilation rules and regulations are followed.
- Excess steam from the oven, vents out at the top back edge of the cooker, so make sure that the walls behind and near the cooker are resistant to heat, steam and condensation.
- Your cooker must stand on a flat surface so that when it is in position the hob is level. When in position check that the cooker is level by using a spirit level and adjust the 2 feet at the rear and the 2 feet at the front if necessary.
- Remember that the quantity of air necessary for combustion must never be less than 2m³/h for each kW of power (see total power in kW on the appliance rating plate).

Gas Safety (Installation and Use) Regulations

- It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the **Gas Safety Installation and Use Regulations**.
- It is in your interest and that of safety to ensure compliance with the law.
- In the UK, CORGI registered installers work to safe standards of practice. The cooker must also be installed in accordance with the current edition of BS 6172. Failure to install the cooker correctly could invalidate the warranty, liability claims and lead to prosecution.
- **IMPORTANT: It is a requirement for a stability chain to be fitted to the appliance. Please see page 42 for more detailed information on this.**

Gas connection



ALL INSTALLATION AND SERVICE WORK MUST BE CARRIED OUT BY A CORGI REGISTERED ENGINEER.

- Prior to installation, ensure that the gas supply conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the rating plate which can be found on the back cover.
- This appliance is not designed to be connected to a combustion product evacuation device. Particular attention should be given to the relevant requirements regarding ventilation.
- Connection to the cooker should be made with an approved appliance flexible connection to BS 669.
- If the cooker has been converted for use with LPG, then it should be connected to the gas supply using a bayonet type hose. The hose **MUST** be suitable for use with LPG gas. They are identifiable by a red band or stripe.
- A hose length of 0.9m to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.
- Care should be taken to ensure that the temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.
- Gas pressure may be checked on a semi-rapid hob burner. Remove the appropriate injector and attach a test nipple. Light the other burners and observe that the gas pressure complies with the gas standards in force.
- **IMPORTANT: On completion carry out a gas tightness test.**

Gas adjustment (Conversion to LPG and flow adjustment).

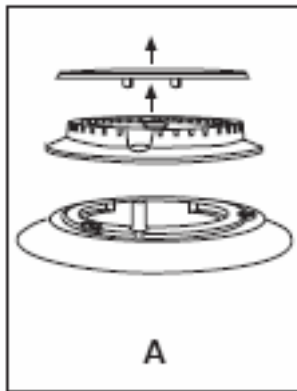


All work must be carried out by a CORGI registered engineer.

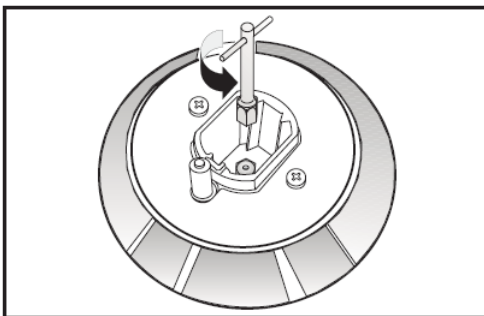
IMPORTANT: Always isolate the cooker from the electricity supply before changing the injectors and/or adjusting the minimum flow of the burners.

This appliance is adjusted for NATURAL GAS at 20 mbar ONLY.

The hob is suitable for conversion to Liquid Petroleum Gas BUTANE (G30) at 28 – 30 mbar and PROPANE (G31) at 37 mbar by following the procedure below and using the conversion kit supplied.



- Remove the pan-stands, burners and flame spreaders.



- Unscrew the injector using a 7 mm \emptyset socket spanner and replace it with the stipulated injector for the new gas supply (see table below).

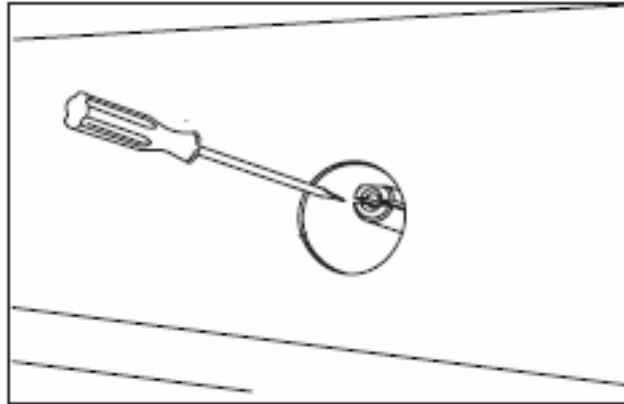
Burner	Heat Input	Injector Size	
		Natural Gas	LP Gas
Rapid	3.1 kW	117-Y	88
Semi-rapid	1.8 kW	98-Z	68
Auxiliary	1.0 kW	75-X	51

- Reassemble all the burners carefully; in particular you should make sure that the flame spreader is correctly placed on the burner.
- **IMPORTANT:** You must follow the minimum flow adjustment for hob gas taps procedure on the next page before using the appliance.

Minimum flow adjustment for hob gas taps.



All work must be carried out by a CORGI registered engineer.

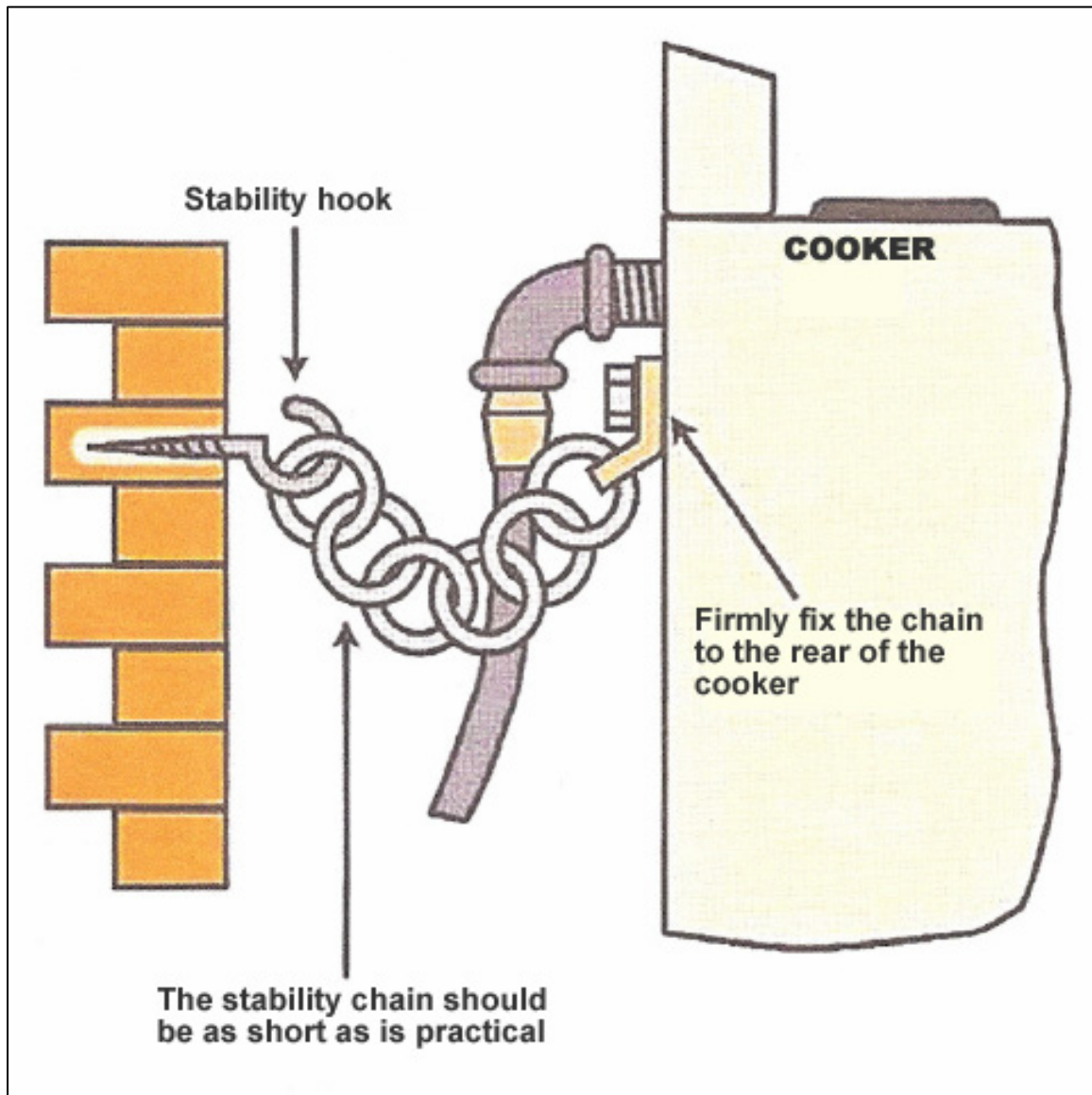


- Light the burner and set the control knob at the minimum position.
- Remove the knob from the tap and place a small bladed screwdriver in the centre of the tap shaft.
- Unscrew the adjusting screw, in order to increase the gas flow or tighten the adjusting screw to decrease the gas flow.
- The correct adjustment is obtained when the flame has a length of about 3 – 4 mm.
- For butane/propane gas, the adjusting screw must be tightly screwed in.
- Refit the control knob.
- Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.
- **IMPORTANT: If you are following this procedure after converting the appliance to run on L.P.G.; YOU MUST carry out a gas leak test and affix the category label (supplied with the conversion kit) to the rear of the appliance. This label will take the place of the one already attached.**

Fitting a stability chain



IMPORTANT: It is a legal requirement for your CORGI registered installer to fit a stability chain.



The stability hook should be securely fixed to the fabric of the building, in an adjacent position to the safety chain at the rear of the appliance.

The chain should be kept as short as is practical.

Electrical connection



This appliance must be installed by a qualified person in accordance with the latest edition of the I.E.E. Regulations and in compliance with Baumatic's instructions.

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance must be wired into a 32 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.
- The spur outlet must still be accessible even when your oven is located in its operating position.
- Cable type: H05 RRF 3 core x 6 mm²

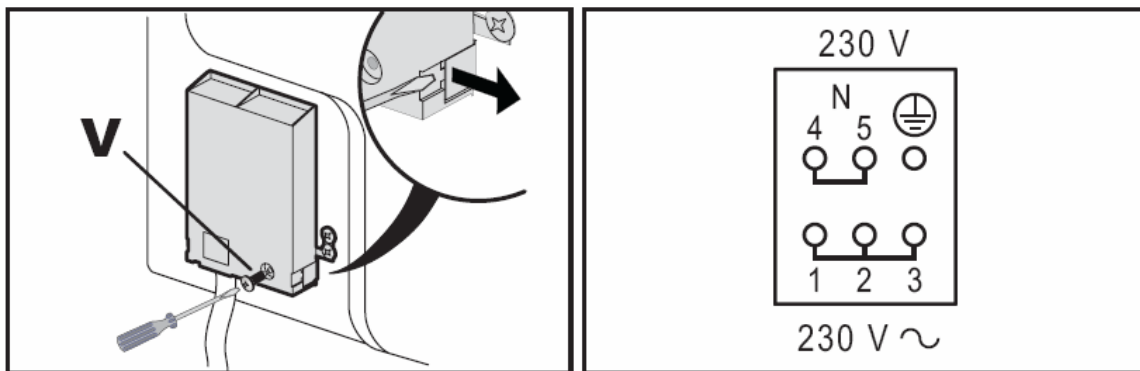
Connecting the mains supply cable


IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

**GREEN AND YELLOW
BLUE
BROWN**

**EARTH
NEUTRAL
LIVE**




- Remove the cover on the rear of the oven to access the terminal block.
- Open the mains terminal block cover as shown, unscrew the cable clamp and unscrew (not fully) the screws in the mains terminal block which will secure the three wires of the mains cable.
- 1, 2 and 3 are the live connection, 4 and 5 are the neutral connection and the remaining one is the earth connection.
- The live wire **MUST** be placed in connection number 1. The neutral wire **MUST** be placed in connection number 4. The earth wire **MUST** be placed in the connection marked with the  symbol.
- The brass links must be positioned as marked in the above diagram and once established **ALL** terminal screws must be tightened down firmly.
- Fit the cable and refit the cable clamp
- **If when the oven is first switched on, it does not operate correctly, you should recheck that the terminal screws are all fully tightened between the links. This should be done before contacting the Baumatic Service Department.**
- Allow sufficient cable length for the cooker to be pulled out for cleaning, but do not let it hang closer than 50 mm to the floor.
- The cable can be looped if necessary, but make sure that is not kinked or trapped when the cooker is in position.
- The cable can be looped if necessary, but make sure that is not kinked or trapped when the oven is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance (i.e. areas that will get hotter than 75°C).

Replacing the mains supply cable

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.

The mains supply cable should be replaced in accordance with the following instructions:

- **Switch the appliance off at the control switch.**
- Open the box of the supply board.
- Unscrew the clamp fixing the cable.
- Replace the cable with one of the same length and in accordance with the specification given above.
- The live wire **MUST** be placed in connection number 1.
The neutral wire **MUST** be placed in connection number 4.
The earth wire **MUST** be placed in the connection marked with the  symbol.
- The brass links must be positioned as marked in the above diagram and once established ALL terminal screws must be tightened down firmly.
- The “green-yellow” earth wire must be about 10 mm longer than the live and neutral wires.

My appliance isn't working correctly

- **The oven isn't coming on.**

- * Check that the oven is in manual operation mode.
- * Check that you have selected a cooking function and a cooking temperature.

- **There appears to be no power to the oven and grill.**

- * Check that the appliance has been connected to the electrical mains supply correctly.
- * Check that the mains fuses are in working order.
- * Check that the operating instructions for setting the time of day and putting the appliance into manual operation mode have been followed.

- **The grill and top oven element is not working, or cuts out for long periods of time during use.**

- * Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.

- **My food is not cooking properly**

- * Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10°C, to achieve the best cooking results.

- **My food is not cooking evenly**

- * Check that the oven has been installed correctly and is level.
- * Check that the correct temperatures and shelf positions are being used.

- **The oven light is not working**

- * Refer to page 35 and follow the "Replacing the oven bulb" section.

- **I am getting condensation in my oven**

- * Steam and condensation is a natural by product of cooking any food with high water content, such as frozen food, chicken etc.
- * You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.
- * Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.
- * Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Baumatic Service Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee document on page 48 of this instruction manual for clarification of this.

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 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

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

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

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



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