

**P670SS multifunction
touch control oven.**

Instruction manual



User Manual for your Baumatic

P670SS

Multifunction touch control oven touch control oven with personalised recipes.




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.

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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 can be built into a standard kitchen cabinet or housing unit.
- **IMPORTANT:** The adjacent furniture or housing 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, or by placing adjacent cabinet materials closer than 4mm to the appliance, **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.
- 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.**
- 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

- **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.
- **Do not** leave heated oil or fat unattended, as this is a fire risk.
- **Do not** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.
- **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.
- **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.

- **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.

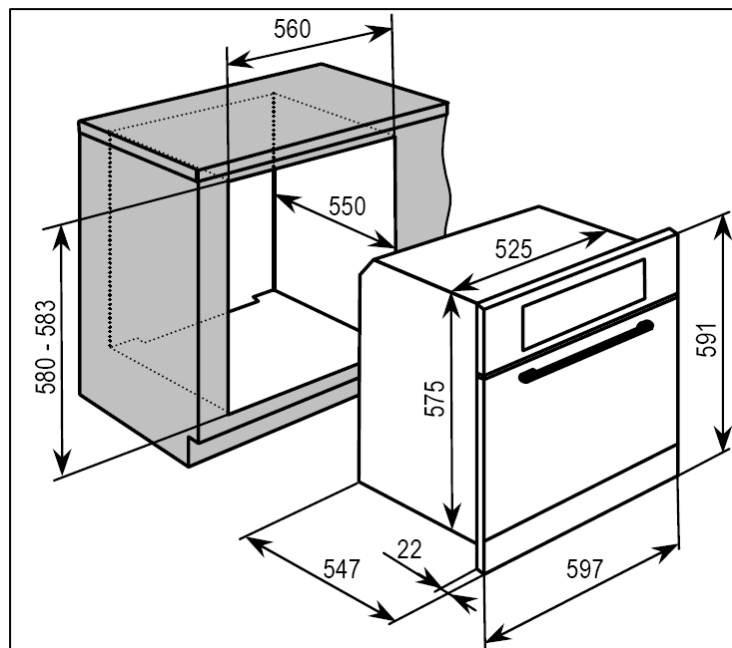
Declaration of conformity

- In the parts destined to come into contact with foodstuffs, this appliance is in accordance with the requirements of the EC directive 89/109 transposed in the Italian Legislative Decree No. 108 of 25/01/92.
- **CE:** Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions and "RoHS" directive 2002/95/CE.*
- 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.

- * The RoHS directive stands for "the restriction of the use of certain hazardous substances in electrical and electronic equipment". This directive bans the placing on the EU market of new electrical and electronic equipment containing more than the agreed levels of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyl (PBB) and polybrominated diphenyl ether (PBDE) flame retardants.

Specifications

P670SS product and aperture dimensions



Product Dimensions

Height: 591 mm
Width: 597 mm
Depth: 547 mm

Aperture Dimensions

580 mm - 583 mm
550 mm
560 mm

Cooling fan

- A tangential cooling fan is fitted inside of this appliance, to make the internal temperature of the oven stable and the external surface temperature lower.

Product specifications

- 10 oven functions
- Energy efficiency class: A
- Oven capacity: 57 litres
- Touch control operation
- Electronically controlled thermostat
- 25 recipes (15 preset, 10 user defined)
- Cooling fan
- Electronically controlled thermostat
- Safety lock
- Triple-glazed removable door
- Mark resistant coating

Standard accessories

- Removable roof liner
- Removable side racks
- Safety shelf
- Enamelled drip tray with handle
- Telescopic runners- 3 levels
- Food probe
- Trivet

Optional extra

- BPS1 Pizza stone

Electrical details

Rated Voltage:	230 Vac 50 Hz
Supply Connection:	16 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	3.68 kW
Mains Supply Lead:	3 x 1.5mm ²
Oven Light Bulb:	25 W/ E14 300°C screw type pigmy

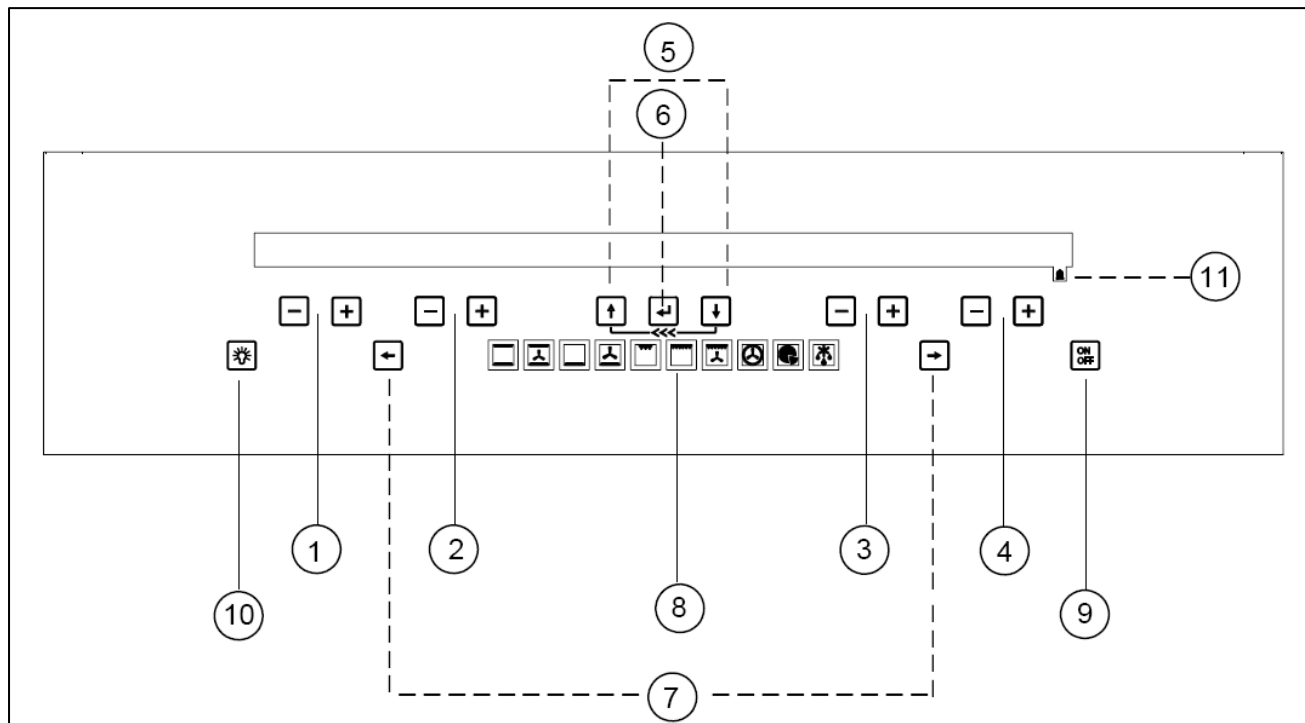
For future reference please record the following information which can be found on the Rating Plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

Model Number

Serial Number

Date of Purchase

Control Panel



1. Oven function thermostat buttons
2. Food probe thermostat buttons
3. Programmed cooking time selection buttons
4. Timer/language selection buttons
5. Oven setting selection buttons
6. Confirmation button
7. Oven function selection buttons
8. Oven function symbols
9. Oven ON/OFF button
10. Oven light ON/OFF button
11. Timer symbol

Using your oven for the first time

Selecting the operating language

- When your oven is connected to your mains supply for the first time the display will light up and will show the message "WAIT". **DO NOT** touch any other button until the language selection menu appears.
- Select the language that you wish the oven to operate in by using the language selection buttons **(4)**.
- Once the display shows your desired choice of language, press the confirmation button **(6)** to confirm your choice.

Setting the time of day

- Use the timer selection buttons **(4)** to set the time of day. If you hold down these buttons, then the timer will scroll more rapidly.
- Once the display shows the correct time of day, press the confirmation button **(6)** to confirm your choice.
- Once you have set the time of day, press the ON/OFF button **(9)** again and release it. The display will show ← → COOKING SELECTION and ↑ ↓ MENU.

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should select either the fan or conventional oven function and set the thermostat to its maximum temperature 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 maximum setting for 30 – 40 minutes.

Setting the minute minder

You are able to set the minute minder, regardless of whether an oven function has been selected. You can set a period of time using the minute minder and an alarm will sound when this period of time has elapsed.

- Press the oven ON/OFF button **(9)** and release it.
- Use the timer selection buttons **(4)** to switch on the timer symbol **(11)**. The display will show the message "Alarm Clock".
- Use the programmed cooking time selection buttons **(3)** to adjust the countdown time between 00h01m and 23h59m.
- Confirm the countdown time by pressing the confirmation button **(6)**.
- Whilst the countdown time is in operation, the display will continue to show the timer symbol **(11)**.
- When the countdown is complete, the oven will emit an acoustic signal for 5 minutes. To silence this signal, press any key apart from the oven ON/OFF button **(9)**.
- **Important:** If you have an oven function in progress, the oven will continue to heat once the audible signal has been silenced. You will need to switch the oven off manually, using the ON/OFF button.
- If you want to cancel the timer setting whilst the countdown is in progress, press the timer selection buttons **(4)** simultaneously.

Setting the duration function

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.

- Press the oven ON/OFF button **(9)** and release it.
- Select an oven function by using the oven function selection buttons **(7)**.
- Once the display shows the oven function that you require, press the confirmation button **(6)** to confirm your choice.
- Each oven function has a preset temperature assigned to it, however it is possible to adjust this preset temperature using the oven function thermostat buttons **(1)**.
- Use the programmed cooking time selection buttons **(3)** to set the length of time that you want the oven to cook for. Press the confirmation button **(6)** to confirm your choice.
- The display will show a message, asking whether you want to pre-heat the oven. You can either accept or refuse preheating by using timer/language selection buttons **(4)**. Then press the confirmation button **(6)** to confirm your choice.
- If preheating is confirmed then the oven will start to heat, the preheating time will be deducted from the cooking time that you set previously.
- The oven will wait for 5 seconds for a response to the preheating question, if no selection is made, then the oven will automatically go into the cooking function that has been selected.
- During time controlled cooking, the display will show a countdown time in minutes and seconds. The timer symbol **(11)** will remain lit.
- When the countdown is complete, the oven will emit an acoustic signal for 5 minutes. To silence this signal, press any key apart from the oven ON/OFF button **(9)**.

Setting the start and end time function

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

- Press the oven ON/OFF button **(9)** and release it.
- Select an oven function by using the oven function selection buttons **(7)**.
- Once the display shows the oven function that you require, press the confirmation button **(6)** to confirm your choice.
- Each oven function has a preset temperature assigned to it, however it is possible to adjust this preset temperature using the oven function thermostat buttons **(1)**.
- Use the programmed cooking time selection buttons **(3)** to set the length of time that you want the oven to cook for.
- After selecting the cooking time, use the oven setting selection buttons **(5)** until "end of cooking" appears on the display. Press the confirmation button **(6)** to confirm your choice.
- Use the programmed cooking time selection buttons **(3)** to set the time of day that you want the oven to switch off at. Press the confirmation button **(6)** to confirm your choice.
- A message will appear on the display every 15 seconds, showing the time remaining until the oven switches on.
- If you want to modify the timings that you have set, then use the programmed cooking time selection buttons **(3)**.
- If you want to delete the programmed cooking time, press the oven setting selection buttons **(5)** simultaneously.
- When the countdown is complete, the oven will emit an acoustic signal for 5 minutes. To silence this signal, press any key apart from the oven ON/OFF button **(9)**.
- **Important:** You cannot use the defrost function with the start and end time function.

Selecting an oven function and temperature

This option allows you to select the preset cooking functions that the oven offers.

- Select an oven function by using the oven function selection buttons **(7)**.
- Once the display shows the oven function that you require, press the confirmation button **(6)** to confirm your choice.
- Each oven function has a preset temperature assigned to it, however it is possible to adjust this preset temperature using the oven function thermostat buttons **(1)**.
- The display will show a message, asking whether you want to pre-heat the oven. You can either accept or refuse preheating by using timer/language selection buttons. Then press the confirmation button **(6)** to confirm your choice.
- If preheating is confirmed then the oven will start to heat.
- When the preheating has completed, the display will show a message that indicates this and an acoustic signal will sound.
- Press the confirmation button **(6)** to commence the oven function that you selected previously.
- If you do not press the confirmation button **(6)** within 5 minutes, then the oven will shut off.
- To cancel the oven function that you have selected, press the oven setting selection buttons **(5)** simultaneously.
- If you press the oven setting selection buttons **(5)** simultaneously whilst preheating is taking place, then it will cancel the preheating process and the oven function that you have previously selected will start immediately.
- If you want to change the oven function, use the oven functions selection button **(7)**, and then press the confirmation button **(6)** to confirm your choice.

Oven functions



CONVENTIONAL OVEN (top and lower element): This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.



CONVENTIONAL OVEN + FAN: This method of cooking provides traditional cooking with heat from the top and the lower element. The running of the circulation fan ensures a fast and even distribution of the heat. Suitable for light and delicate baking, such as pastries.



BOTTOM ELEMENT ONLY: This method of cooking uses the lower element to direct heat upward to the food. This function is suitable for slow-cooking recipes or for warming up meals.



BOTTOM ELEMENT + FAN: This method of cooking uses the bottom element only while the fan is circulating the heat. For delicate dishes and heating pre-cooked food. It is also suitable for sterilising preserving jars.



HALF WIDTH GRILL: This cooking method is normal grilling, utilising the inner part only of the top element, which directs heat downwards onto the food. Suitable for grilling small portions of bacon, toast, meat etc.



FULL WIDTH GRILL: This cooking method is normal grilling, utilizing the inner and outer parts of the top element, which directs heat downwards onto the food. Suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.



FAN AND GRILL: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.



FAN OVEN: This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.



PIZZA FUNCTION: This method of cooking uses the lower and circular element while the heat is distributed by the fan, reproducing the same conditions of traditional clay wood-fire stoves.



DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.

Cooking tables

Type of food	Temp. °C	Insertion* guide	Cooking time in minutes	
			Suggested	Personal
Cake in mould with beaten mixture				
Panettone or focaccia	175	2	55 - 65	
Focaccia	175	3	60 - 70	
Cake	175	3	60 - 70	
Pie in mould (short pastry)				
Pie base	200	3	8 - 10	
Pie base with ricotta cheese	200	3	25 - 35	
Pie base with fruit	200	3	25 - 35	
Cake in mould with raised mixture				
Pie base	180	3	30 - 45	
White bread (2,2 lb of flour)	200	3	25 - 35	
Small pastries				
Puff pastry	200	3	10 - 15	
Choux pastry	200	2	35 - 45	
Biscuit pastry	200	3	15 - 20	
Lasagne	225	2	40 - 50	
Meat (cooking time per cm. of thickness)				
Slowly cooked roast (ex. roast veal)	200	2	120 - 150	
Fast cooked roast (ex. roast beef)	200	2	60 - 90	
Meatloaf	200	2	30 - 40	
Poultry				
Duck 3,3 lb	200	2	120 - 180	
Goose 6,6 lb	200	2	150 - 210	
Roast chicken	200	2	60 - 90	
Turkey 11 lb	175	2	about 240	
Game				
Hare	200	2	60 - 90	
Leg of roe	200	2	90 - 150	
Leg of deer	175	2	90 - 180	
Vegetable				
Baked potatoes	220	2	30 - 40	
Vegetable pudding	200	2	40 - 50	
Fish				
Trout	200	2	40 - 50	
Greymullet	200	2	40 - 50	
Pizza	240	3	10 - 20	
Grill				
Pork chops		4	8 - 12	
Sausages		4	10 - 12	
Grilled chicken		2	25 - 35	
Roast veal on spit (1,3 lb)			50 - 60	
Chicken on spit			60 - 70	

* The numbers listed in this column refer to the shelf positions shown in the picture on the next page.

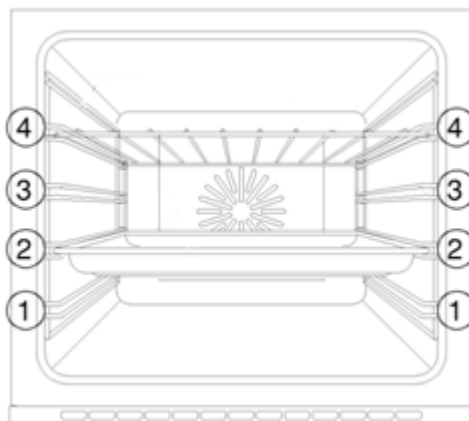
The information given above is purely a guide and should be adjusted to take into account the oven function you are using, the amount of food that you are cooking and the quality of the food.

Grilling table

IMPORTANT: The oven door should ALWAYS be closed when using one of the grill functions.

Dishes for grilling	Cooking times in minutes	
	Top side	Under side
Slices of thin meat	6	4
Slices of meat of medium thickness	8	5
Slices of thin descaled fish	10	8
Fish (e.g. trout, salmon)	15	12
Sausages	12	10
Toast	5	2

Shelf positions



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.
- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.
- 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 oven and not place food inside of it until the pre-heating period is over. 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 a grill function.
- 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 also never line the base of your oven with aluminium foil.
- During cooking, never place pans or cookware directly onto the bottom of your 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.

Memorising cooking modes and timed programmes

Your oven can memorise oven functions, temperatures and timings that you have used previously.

- After you have set a cooking function and temperature, it is possible to get the oven to memorise this setting. If you have used a duration or start and end cook timer function, you can memorise this too.
- Use the oven setting selection buttons **(5)** to scroll through the oven options, until you reach "Cooking Cycle Memorization". Then match a number to the cooking programme that you want the oven to remember.
- You can memorise up to ten cooking programmes, they will appear on the display as programme 1, programme 2 etc.
- To recall a memorised programme, use the oven setting selection buttons **(5)** to scroll through the oven options, until "Recipes" is displayed. Press the confirmation button **(6)** to select this option.
- Then use the oven setting selection buttons **(5)** until "Personal Recipes" is displayed. Press the confirmation button **(6)** to select this option. You can then recall or delete memorised programmes that you have previously stored.

Cooking with the food probe

You can cook your favourite dishes using the food probe. The sensor in the probe detects the internal temperature of the food during cooking. It will indicate when the set core temperature has been reached and the meat has been cooked to satisfaction.

- Insert the probe into the hole in the upper left hand corner of the oven.
- The temperature sensor should be inserted into the food that you are going to cook. It senses the internal temperature of the food during cooking.
- **IMPORTANT: The temperature sensor must be fully inserted into the middle of the food that you are cooking.**
- When you turn the oven on with the food probe connected to the oven, the display shows a bar symbol and the probe temperature (this is preset to 70°C). If this information does not show, then the food probe is not connected properly.

- Insert the tip of the food probe into the middle of the food, at its thickest point. In the case of poultry, it should not be placed into the middle area, as this is hollow. It should be placed between the belly and thigh.
- The temperature sensor must not touch any bones or inserted into any fatty tissue.
- Close the oven door.
- Use the oven function selection buttons **(7)** to select from the available cooking functions.
- Use the oven function thermostat buttons **(1)** to adjust the oven temperature.
- If you wish, use the food probe thermostat buttons **(2)** to modify the core temperature of the probe. You should use the table below as a guide to the temperature that you should set the food probe to.

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

- When the temperature that you have set using the food probe thermostat buttons **(2)** has been reached an audible signal will sound.
- It is possible to extend the cooking time at this point; however you must increase the core temperature of the food probe, using the food probe thermostat buttons **(2)**.
- Using an oven glove, you should carefully remove the food probe from the food that you are cooking and then check that the food is cooked to your satisfaction.
- **IMPORTANT: Before serving food, you must ensure that it is cooked all the way through.**
- To clean the food probe, simply wipe it over using a damp cloth.

Menu options

- To access the menu options, press the oven ON/OFF button **(9)** and release it after 1 second.
- Use the oven setting selection buttons **(5)** to access the menu options; Recipes, Settings, Guide and Exit. You can scroll through them using the oven setting selection buttons **(5)**, to go back a step, press both buttons simultaneously.
- Press the confirmation button **(6)** to choose the menu option that you want to select.
- To exit menu options, you should use the oven setting selection buttons **(5)** until "Exit" appears on the display, then press the confirmation button **(6)**.

Recipes

- Select the Recipes menu option using the confirmation button **(6)**. If you use the oven setting selection buttons **(5)**, a list of various types of food will appear on the display; meat, bread/pizza, fish, desserts, timbales, personal recipes and exit menu.
- A timbale is a layered dish cooked in a tall mould and then turned out onto a serving plate.
- Select the food type that you want by pressing the confirmation button **(6)**.

- Each food type has a sub-group of suggested recipes; you can cycle through these using the oven setting selection buttons **(5)**. When you get to the one that you desire, press the confirmation button **(6)** again to select this recipe.
- The recipe will activate the oven setting a predetermined time and temperature. It is possible to modify the cooking time by using the programmed cooking time selection buttons **(3)** and the temperature using the oven function thermostat buttons **(1)**.

Settings

- Select the Settings menu option using the confirmation button **(6)**, Use the oven setting selection buttons **(5)** to cycle through various options.
- You should press the confirmation button **(6)** again to select the option that you want.

Language: Lets you modify the language that the oven display shows.

Clock setting: Has three different options
 show clock on the display (YES/NO selection)
 time of day adjustment
 night mode (if selected the display is lit at a lower intensity between 10.00 pm until 7.00 am).

Lock keypad: You can select automatic or manual lock.

Acoustic signal: You can select a low, medium or high volume setting.

Illumination: You can choose whether to shut off the light in the oven automatically or manually.

Restore settings: You can restore all settings (language, time and programme) to their default settings.

Guide

Select the Guide menu option using the confirmation button **(6)**. The oven will display a series of cooking suggestions and guidance on using the oven.

Locking the keypad

- If you have switched on the automatic lock setting through the menu settings, then the keypad will lock after it has been inactive for one minute.
- To release the lock, press the minus button of the oven function thermostat buttons **(1)** and the plus button of the timer/language selection buttons **(4)** simultaneously.
- If the automatic lock function is not switched on, then you should press the same buttons as above to switch the keypad lock on and off.

The oven light

- You can choose whether the oven light shuts off automatically or if this has to be done manually, through the settings menu.
- Switch the oven light on using the oven light ON/OFF button **(10)**. In automatic mode, the oven light will switch off after 5 minutes. In manual mode, you will need to turn the light off manually, using the oven light ON/OFF button **(10)**.

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 make sure that the cooking temperature that is selected is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and 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.
- 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.**

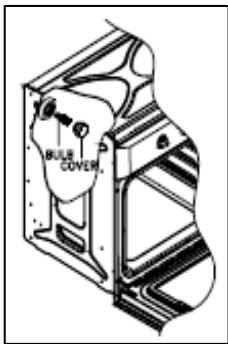
Removable oven roof liner

- Your appliance is supplied with a roof liner, which should be slid over the top of the grill element.
- Once you have finished cooking, the liner should be removed and thoroughly cleaned after each use of the appliance.
- **Do not** allow fat and grease to build up on the oven liner, as this could cause a fire hazard.

Replacing the oven bulb

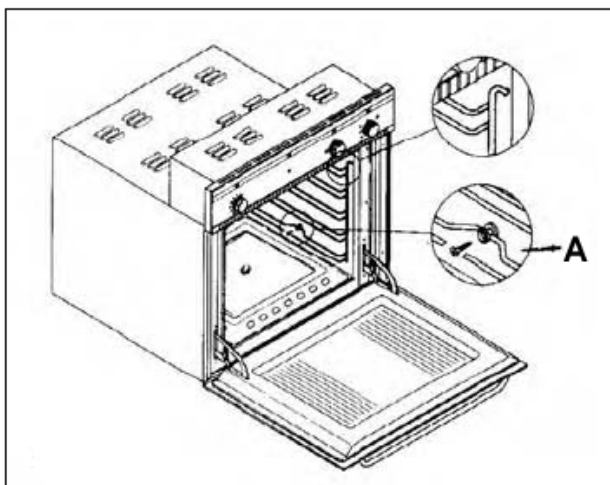


IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.



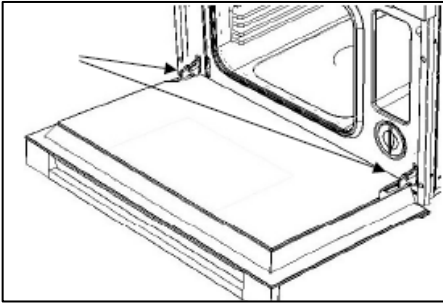
- Remove all oven shelves, the drip tray and the side rack that is on the same side as the oven light.
- Remove the light cover by turning it anti-clockwise.
- Unscrew the bulb clockwise and remove it from its holder.
- Replace the bulb with a 25 W/300°C, E14 screw type pigmy.
- **Do not** use any other type of bulb.
- Place the lamp cover back into position.

Removing the side racks

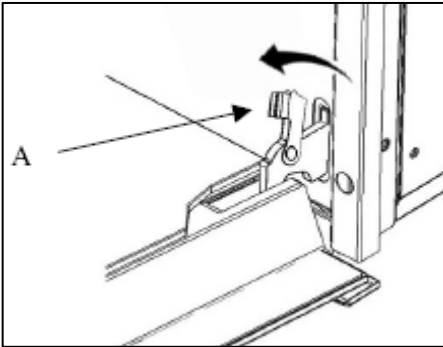


- The appliance is fitted with removable side racks that the oven shelves must be slid into.
- To remove the side racks you should apply light downward pressure on the item marked with the letter A in the drawing opposite.

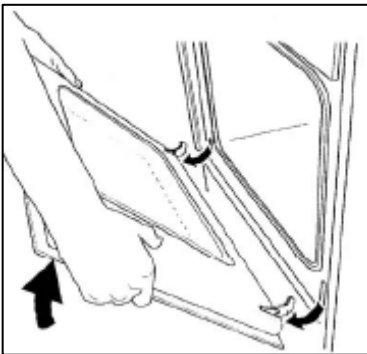
Removing the oven door for cleaning



- Fully open the oven door.
- Locate the oven door hinges (see drawing above).

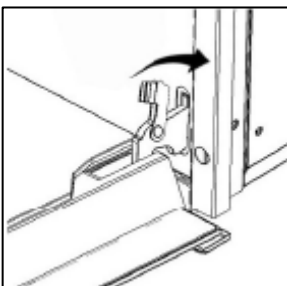


- Tip back the brackets (**A**) on both of the hinges.



- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity. By pulling the lower part of the oven door away from the oven, the hinges will disengage from the holes that they are located in.

- **IMPORTANT:** You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.
- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth **MUST NOT** have come into contact with any form of cleaning product or chemical previously.



- To refit the door you should slide the hinges back into their slots and open the door fully.
- **IMPORTANT:** The brackets (**A**) must be closed back into their original positions before closing the door.



- **Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.**
- **Do not immerse the door in water at any time.**

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.**

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.

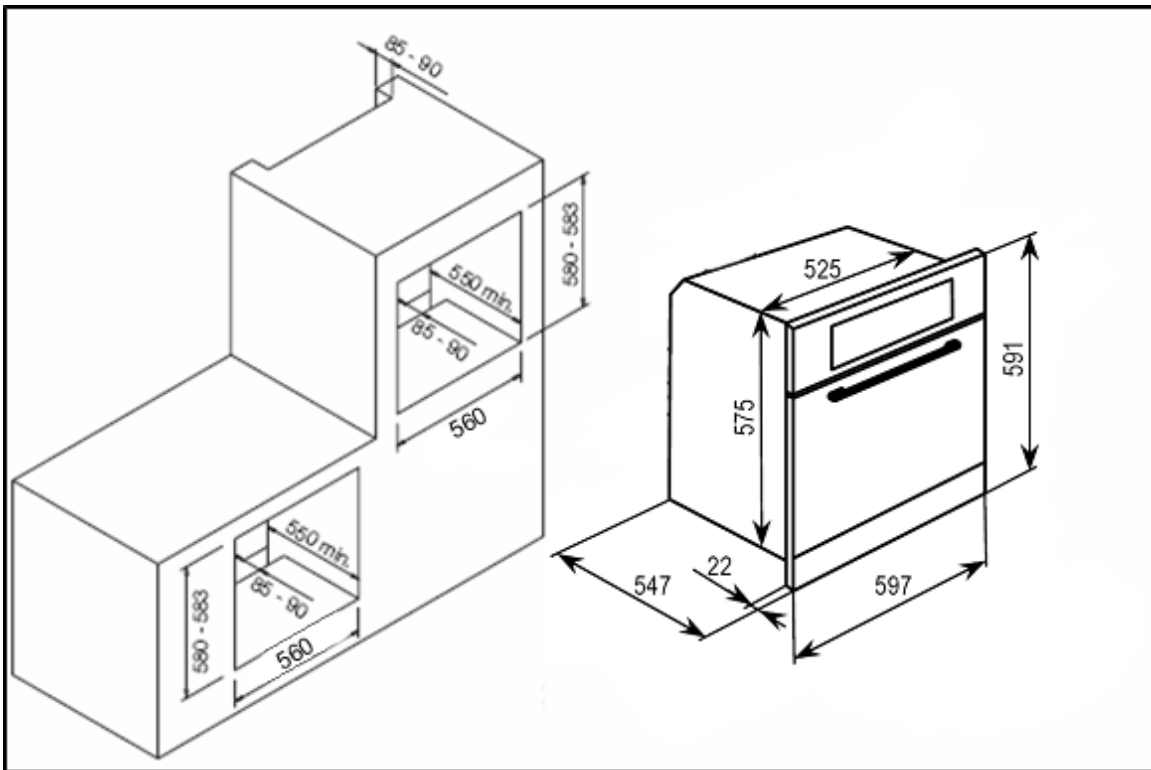
- This appliance should be wired into a 16 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing.



- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.

- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Baumatic Spares Department.

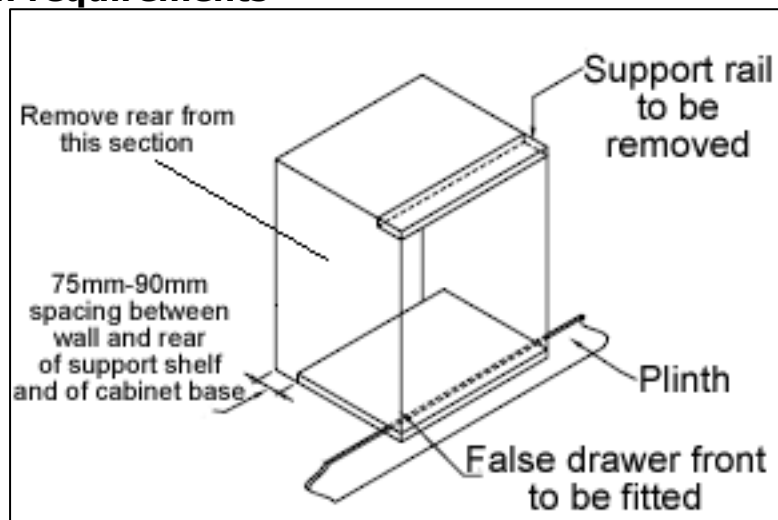
Installing the oven into the kitchen cabinet



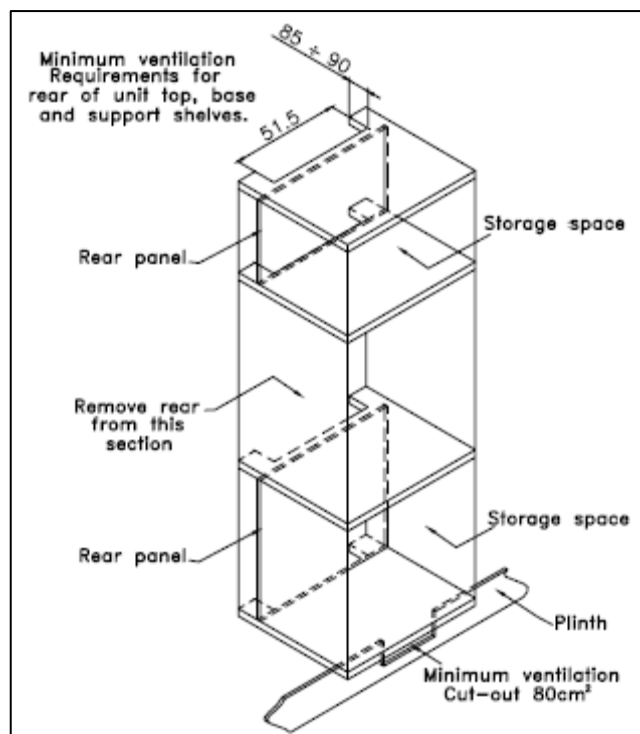
Positioning the appliance

- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.
- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the "Ventilation requirements" section on the next page.
- Ensure that the rear panel of the furniture housing unit has been removed.

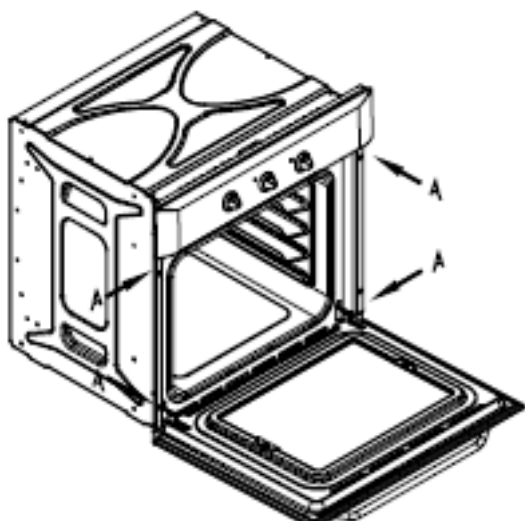
Ventilation requirements



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).



- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

My appliance isn't working correctly

- **The oven isn't coming on.**
 - * 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 function works but the main oven does not.**
 - * Check that you have selected the correct cooking function.
- **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 26 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 that appear on the warranty card that you receive with the appliance.



You will be mine ...

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