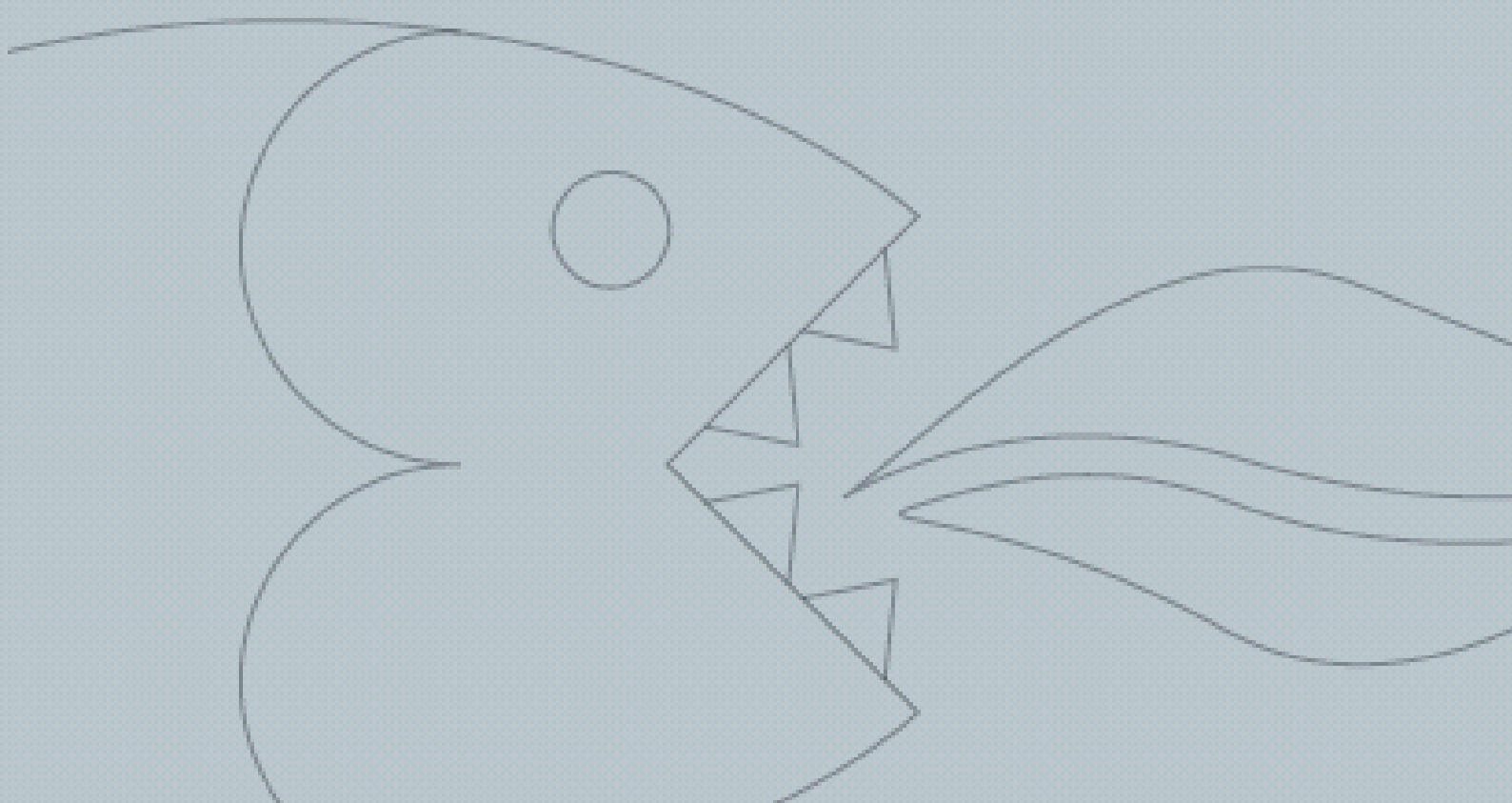


**B240SS-A 60 cm Multifunction
oven with rotating plate**

Instruction manual



ELECTRIC SINGLE OVENS

USER AND INSTALLATION INSTRUCTIONS

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

Model Number

Serial Number

Date of Purchase

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GENERAL INFORMATION

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

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

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

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

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

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

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

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

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

The foregoing does not affect your statutory rights.

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

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

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

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

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

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

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

IMPORTANT NOTE – WARNING AND SAFETY INSTRUCTIONS

Warning: this appliance must be earthed.

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

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

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

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

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

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

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

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

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

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

Do not use a steam cleaner with this appliance.

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

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

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

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

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

For electrical installations, NICEIC registration is recommended.

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

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

INSTRUCTIONS FOR USE

These User Instructions should be retained for future reference and for use by a person who is perhaps unfamiliar with the appliance.

The following models are covered by these instructions:

B240SS-A UK

B240SK.X-A

USING THE OVEN

The oven is controlled thermostatically between 50°C and 250°C depending on the temperature required.

The thermostat pilot light switches ON and OFF to indicate temperature control during periods of operation.

The mode of cooking desired is selected by using the multifunction control knob. The functions that can be selected are as follows:

0

"OFF" POSITION



OVEN LIGHT



FAN ASSISTED LOWER ELEMENT WITH TURNING PLATE

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



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



FAN ASSISTED CONVECTION WITH TURNING PLATE

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



GRILL MODE

Select the required temperature by turning the thermostat regulator clockwise.



FULL GRILL

Same procedure as in previous position, but the grill element will give you a larger area for grilling.



FAN ASSISTED FULL GRILL WITH TURNING PLATE

This provides quick browning to seal juices in the food.



FAN OVEN MODE

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



DEFROST MODE

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

WARNING

- Ensure that the oven door is kept closed when using the GRILL.
- Do not use aluminium foil to cover the grill pan or heat.
- Do not wrap items in aluminium foil and place under the grill – the high reflectivity of the foil can damage the grill element.

HELPFUL HINTS

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

COOKING GUIDELINES

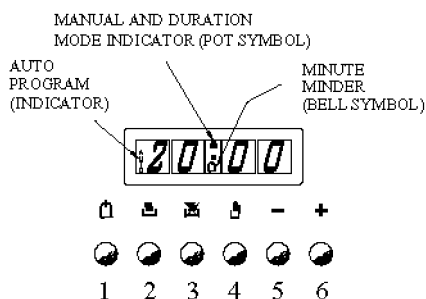
Please refer to the information on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preferences.

Make sure that frozen foods are thoroughly thawed before cooking, unless instructed otherwise.

USING THE 6 BUTTON ELECTRONIC TIMER

Description of button functions:

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



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

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

1) TIME OF DAY AND MANUAL MODE:

To set the time of day, press and release the 'manual' button (any previously entered setting will be cancelled).

By pressing buttons + or – (numbers 5 or 6 in the illustration) the time setting can be adjusted. When the required time has been selected, release all buttons. There is a 5-second acceptance delay during which no button should be touched.

The 'pot' symbol will be illuminated indicating Manual cooking mode is available.

To revert the oven to manual mode at any chosen time, simply press and release the 'manual' button (4). This will cancel any previously entered programs.

2) COOKING DURATION MODE:

Set the oven to the required temperature and briefly press the 'duration' button (2).

Set the required cooking duration time using the + or – buttons. The 'pot' symbol will remain illuminated and 'AUTO' will appear in the display. The timer will revert to time mode after 5 seconds.

At the end of the selected duration time, the oven will switch OFF and an audible signal will be emitted, 'AUTO' will flash and the 'pot' symbol will be extinguished.

To cancel the alarm mode audible signal, briefly press the 'manual' button (4). As the oven is now set for manual operation, ensure the oven controls are in the OFF position.

3) COOK END MODE:

For the cooking end mode, set the oven to the desired temperature and briefly press the 'end time' button (3).

Set the required cooking end time using the + or – buttons. 'AUTO' will appear in the display. The time will revert to time mode after 5 seconds.

When the time of day equals the cooking end time, the oven will switch OFF and an audible signal will be emitted.

Cancelling the alarm is as above, ensure the oven controls are in the OFF position.

4) FULLY AUTOMATIC COOKING MODE:

Set the oven to the desired temperature and briefly press 'duration' button (2).

Set the required cooking duration time with the + or - buttons and 'AUTO' will appear in the display.

Press and release the 'end time' button (3) and set the required cooking end time with the + or – buttons.

The oven will turn ON with the 'pot' symbol illuminated at the chosen time and OFF at the end time selected. When the 'end' time is reached, an audible signal will be emitted, 'AUTO' flashes and the pot symbol is extinguished.

Cancelling the alarm mode is as above.

5) MINUTE MINDER MODE:

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

Set the required time by pressing the + or – buttons. The 'bell' symbol will appear in the display. The timer will revert to time mode after 5 seconds.

When the set time has elapsed, an audible signal is emitted, to cancel the alarm mode briefly press the 'timer' (1) or 'manual' (4) button.

The Minute Minder does not control any of the oven functions.

NOTES:

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

The turning plate (fig. 1-2-3)

The turning plate works combined with the radial fan, as it can be found in the oven functions descriptions.

On the bottom of the oven cavity is fixed the flange with the motor of the turning plate (fig. 1);

The appliance is equipped with the following parts:

- a support for the turning plate (fig. 3), which has to be fitted on the flange (fig. 2);
- a round external support for the turning plate (fig. 3), to be placed on the corresponding guide on the oven bottom (fig. 1).
- a glass turning plate (fig. 4), to be placed upon the round support;
- a round shelf (fig. 4), to be placed upon the glass turning plate.

Notes:

Always put the food container in the middle of the round shelf.

Always use oven gloves when moving the internal oven parts and baking pans: **there is a risk of burns and scalds.**

Before cleaning the turning plate, wait until it has cooled down.

The plate direction of rotation can be both clockwise and counter-clockwise, as the rotating motor does not have a set rotation direction.

Use baking pans with a low edge and having proper dimensions for the oven cavity.

Handle with care the glass plate, to avoid the risk of cracks.



Fig. 1

flange with motor
(fixed on the bottom of the oven)

guide for the round external
support of the turning plate

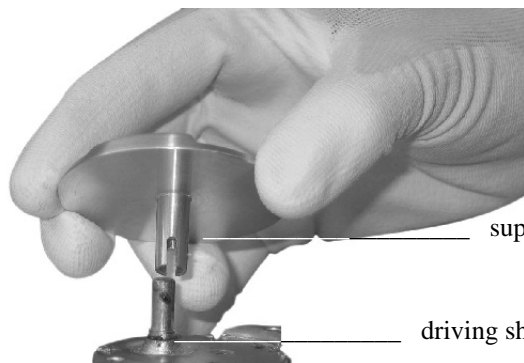


Fig. 2

support for turning plate

driving shaft (not visible)

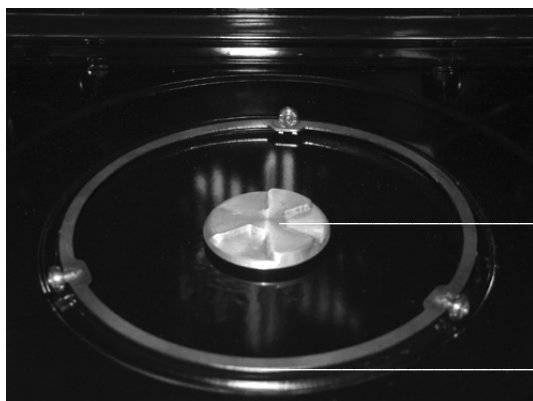


Fig. 3

support for turning plate

round external support
for turning plate



Fig. 4

shelf

glass turning plate

CLEANING THE APPLIANCE

Always allow the appliance to cool down before cleaning to avoid a burn injury.

Do not use caustic or abrasive agents, coarse wire wool or hard tools as these can damage the surface finishes.

Normally, wiping with a soft cloth dampened with hot detergent is sufficient, but for stubborn marks the following is recommended:

VITREOUS ENAMEL PARTS

Use only a cleaner that is recommended for this type of material – avoid chloride-based products such as bleach.

DOOR GLASS

Do not use any abrasive medium that could cause damage. Remember that if the surface of the glass panel becomes scratched, this could lead to a dangerous failure.

To facilitate cleaning, the door glass can be lifted out after removing the fixing screws.

When refitting, make sure that the glass is correctly seated in the door recess and the correct way round.

Care must be taken when cleaning between the door glasses, and inside the inner frame as some of the edges maybe sharp due to the manufacturing process.

REMOVING THE OVEN DOOR

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

Hinges “A” are provided with two movable bolts “B”.

When bolt “B” is raised, the hinge is released from its housing. Having done this, the door must be lifted upwards and removed, sliding it towards the outside; grip the sides of the door near the hinges when performing these operations.

To refit the door, firstly slide the hinges into their slots and open the door fully.

Remember to rotate the two movable bolts “B” used to hook the two hinges before closing the door. (Fig. 4).

WARNING

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

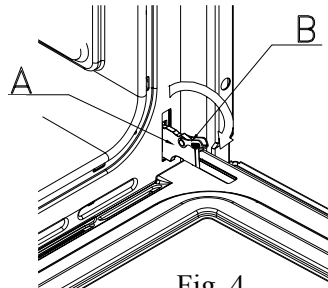


Fig. 4

INSTRUCTIONS FOR INSTALLATION

This appliance must be installed by a competent 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 Environment)

Building Standards (issued by the Scottish Development Department)

IEE Wiring Regulations

Electricity at Work Regulations

PRE-COMMISSIONING THE APPLIANCE

When unpacked, check that the following parts are included with the appliance:

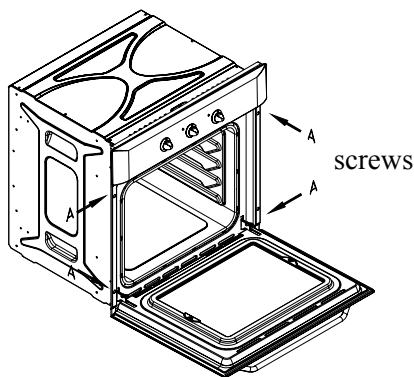
- Baumatic Instruction and Installation Book
- 1 oven shelf
- 1 turning plate shelf
- 1 set comprising Grill Pan, Trivet and handle.
- Screws and plugs for fixing appliance into housing.

POSITIONING THE APPLIANCE (see Fig. 5 page 19)

These appliances are classified as Class 1.

INSTALLATION NOTES

1. Ensure that the aperture for oven installation is the correct size as per Fig. 5 page 19.
2. Ensure that the rear panel of the furniture housing has been removed.
3. All ovens with which this instruction book is provided may be installed without the need for any additional ventilation cut-outs.
4. Ensure that the oven has been securely fixed into the housing. The fixing of the oven in the cabinet is made by 4 screws “A” That on the corner of the oven door-frame.



Fixing the oven on the cabinet

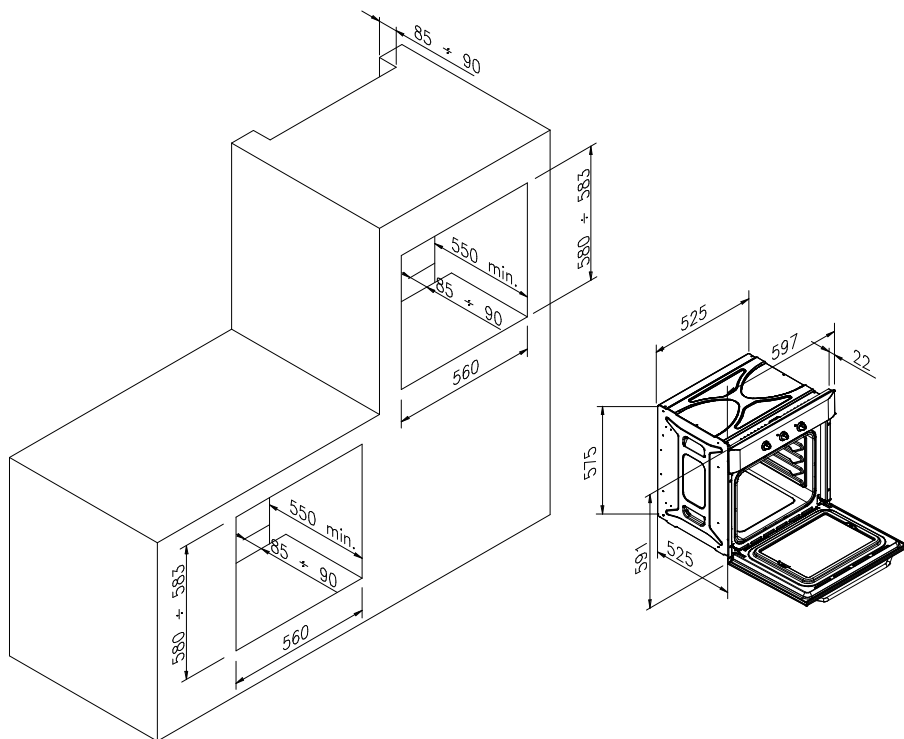


Fig. 2: Installation distances for 60cm wide single electric ovens
(Shape of top casing may vary)

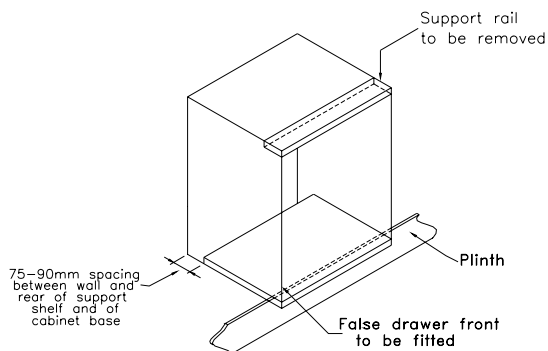


Fig. 3: Ventilation and cut-out requirements for installation of a Single electric oven into a standard kitchen unit.

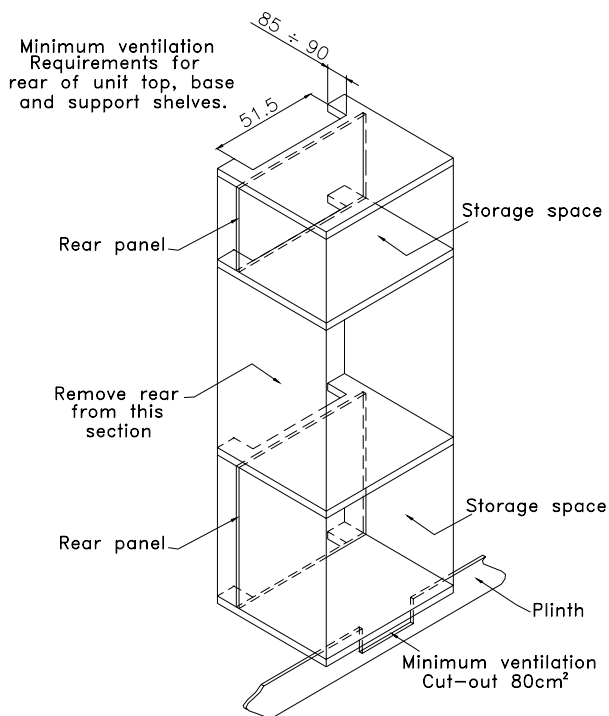


Fig. 4: Ventilation and cut-out requirements for installation of a Single electric oven into a tall housing unit.

ELECTRICAL CONNECTION

Before connecting the appliance, make sure the supply voltage marked on the Rating Plate corresponds with the mains supply voltage.

WARNING – THIS APPLIANCE MUST BE EARTHED

This appliance should be wired into a 13A double pole switched fused spur outlet having 3mm contact separation and placed in an easily accessible position adjacent to the appliance.

IMPORTANT

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

Green and Yellow	-	Earth
Blue	-	Neutral
Brown	-	Live

The wire coloured Green and Yellow must be connected to the terminal marked 'E' or with the earth symbol (\perp) or coloured green and yellow.

The wire coloured Blue must be connected to the terminal marked 'load' and 'N'.

The wire coloured Brown must be connected to the terminal marked 'load' and 'L'.

Care must be taken to ensure that the temperature of the mains supply lead does not exceed 50°C.

REPLACING THE MAINS LEAD

In the event it is necessary to replace the mains supply lead, proceed as follows:

1. Disconnect the appliance from the supply, undo the fixing screws and remove the back panel.
2. Undo the clamp screws and terminal screws to release the existing lead.
3. Assemble the replacement lead that must conform to the specification listed in the Technical Data, ensuring the correct colour code connection and that all screws are tightened correctly.

MAINTENANCE

Before carrying out any maintenance, disconnect the appliance from the electricity supply.

During the guarantee period, in case of need all service interventions should be referred back to the Baumatic Ltd Service department. Please note that intervention or repair by any unauthorised personnel will invalidate such guarantee.

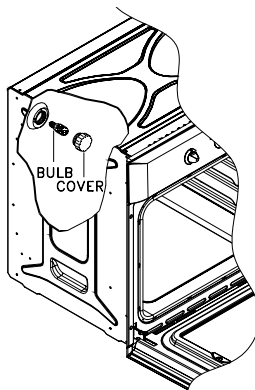
REPLACING THE OVEN LIGHT

(Not covered by the appliance warranty)

Disconnect the appliance from the electricity supply, remove the oven door (as described previously) as well as the oven shelves.

Remove the protective glass light-cover by twisting anti-clockwise.

Unscrew the old bulb and discard safely, replace with the type specified in the Technical Data and refit the cover.



NOTE – The glass cover may be tight and may therefore require a tight grip to release.

CARE AND REPLACEMENT OF CATALYTIC LINERS

(Where fitted, the liners are not covered by the appliance warranty).

To keep the 'stay clean' liners operating effectively, the oven should be heated to at least 200°C whenever heavy soiling has occurred, in order to avoid permanent soiling.

If the liners are allowed to become black and shiny, they must be replaced by new items. Remove all internal accessories to facilitate replacement of the liners.

Replacement liners may be purchased directly from the Baumatic Spares Department (details on page 25).

Please quote product-type references B600 and/or your appliance's serial number when placing your order.

TECHNICAL DATA

DIMENSIONS

Height: 591mm
Width: 597mm
Depth: 525mm

COOLING FAN

A tangential cooling fan is fitted on the following models:

B240SS-A, B240SK.X-A

ELECTRICAL DETAILS

Rated Voltage: 230V a.c. 50Hz

Supply Connection: 13A (double pole switched fused outlet with 3mm contact gap)

MAX RATED INPUTS:

B240SS-A, B240SK.X-A : 2,98kW

Mains supply lead: 3x 1.5mm² type H05 RR-F <HAR>

Oven Light Bulb: 25W/300°C Screw type pigmy

Baumatic Ltd. Conditions of guarantee

Dear Customer,

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

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

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

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

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

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

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

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

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

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

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

The guarantee does not cover:

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

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

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

Contacting Baumatic Ltd

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

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

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

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



You will be mine ...

Headquarters

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

Sales Telephone
+44 118 933 6900

Sales Fax
+44 118 931 0035

Service Telephone
+44 118 933 6911

Service Fax
+44 118 986 9124

Spares Telephone
+44 118 933 6922

Technical / Advice Telephone
+44 118 933 6933

E-mail:


sales@baumatic.co.uk

technical@baumatic.co.uk

Http (Internet site):
www.baumatic.com

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.

