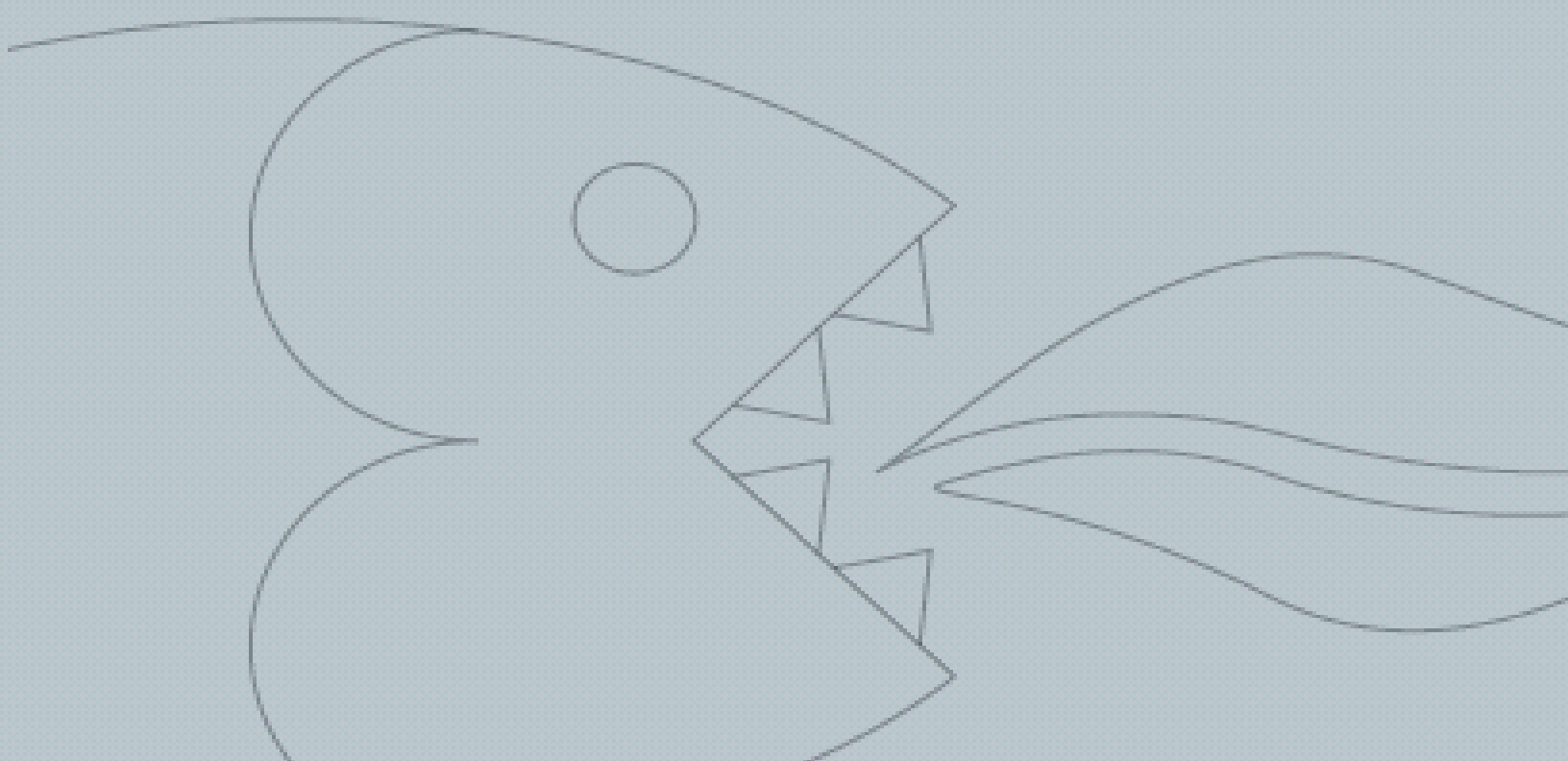


BTM30SS Microwave oven

Instruction manual



User Instruction Manual for your BTM30SS MICROWAVE



IMPORTANT: PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING YOUR MICROWAVE OVEN. IF YOU FOLLOW THE INSTRUCTIONS, YOUR OVEN WILL GIVE YOU MANY YEARS OF GOOD, SAFE SERVICE. PLEASE KEEP THIS MANUAL SAFELY FOR FUTURE REFERENCE.

* **NOTE:** This manual is designed to be used either as a whole or to be used for quick set-up so you can get using your appliance as soon as possible.



For the **QUICKFIRE VERSION OF THIS MANUAL,**
you can GO DIRECTLY TO PAGE 17. Please also
quickly see the **IMPORTANT PAGES.** They are marked in
bold on the next page.

11/07/07

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Power Consumption:	230V~50Hz, 1400W (Microwave)
	230V, 1400W (Convection)
	230V, 1200W (Heater)
Rated Microwave Power Output:	900W
Operation Frequency:	2450MHz
Outside Dimensions:	305mm(H)×525mm(W)×478mm(D)
Oven Cavity Dimensions:	219mm(H)×350mm(W)×384mm(D)
Oven Capacity:	30Litres
Cooking Uniformity:	Turntable System {Φ314mm}
Net Weight:	Approx. 22kg

Your Baumatic BTM30SS Microwave has:

✓ **7 Functions**

1. Baked Potato; 2. Beverage; 3. Popcorn; 4. Reheat; 5. Pizza; 6. Meat Skewers; 7. Cake

✓ **LED full programmer**

✓ **11 Power levels**

✓ **Pushbutton control operation**

✓ **Child Safety Lock**

✓ **Stainless Steel Exterior & Cavity**

Optional Extra:

BMK3SS - Stainless Steel building-in kit.



PLEASE READ BEFORE USING!

(To reduce the risk of fire, electric shock, injury or exposure to Microwave energy)

ELECTRICAL SAFETY

 This appliance complies with Directives 89/336/EEC, 73/23/EEC and following changes.


- **NOTE** - This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance of electrical current. You will be able to tell if it is because a non-grounded appliance will give off an electrical discharge. Your Microwave's plug must have a grounding pin and if you use an extension cord, this must have a 3-pin inlet/outlet as well as carry the same rating or greater than your microwave. Only connect to a properly grounded outlet.
- **Manufacturer declines all responsibility for any damage due to non-grounding of appliance.**
- DURING THE GUARANTEE PERIOD ONLY BAUMATIC SERVICE ENGINEERS OR AN AUTHORISED AGENT OF BAUMATIC SHOULD CARRY OUT REPAIRS ON THIS UNIT. THEREAFTER, IT SHOULD BE SERVICED ONLY BY QUALIFIED TECHNICIANS.
- DO NOT USE IF THE SUPPLY CORD IS DAMAGED OR IF IT HAS BEEN IMMERSSED IN WATER.
- DO NOT USE IF THE OVEN HAS BEEN DAMAGED OR DROPPED.
- KEEP CORD AWAY FROM HEAT SOURCES.
- DON'T LET THE CORD HANG OVER THE EDGE OF TABLE.
- DO NOT USE YOUR MICROWAVE OUTDOORS OR NEAR A KITCHEN SINK, SWIMMING POOL, IN A WET BASEMENT OR ANYWHERE CLOSE TO A SOURCE OF WATER.
- NEVER TRY TO DISASSEMBLE OR REPAIR YOUR MICROWAVE – IT RETAINS A HIGH POWER VOLTAGE CHARGE EVEN WHEN UNPLUGGED!

GENERAL SAFETY

- **READ AND FOLLOW THE "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" (Page 6).**
- **AS WITH MOST COOKING APPLIANCES, CLOSE SUPERVISION IS NEEDED TO REDUCE THE RISK OF FIRE IN YOUR MICROWAVE OVEN.**
- **SHOULD A FIRE START:**
 - 1) **KEEP THE OVEN DOOR CLOSED.**
 - 2) **TURN THE OVEN OFF & UNPLUG THE APPLIANCE.**
 - 3) **DISCONNECT THE POWER AT THE FUSE OR CIRCUIT BREAKER PANEL.**
- **ONLY EVER USE YOUR MICROWAVE FOR ITS INTENDED USE (HEATING FOODS) AND NEVER FOR INDUSTRIAL OR LABORATORY PURPOSES.**
- **COOKING UTENSILS & DISHES WILL BE HOT WHEN YOU TAKE THEM OUT AFTER COOKING – HANDLE WITH CARE!**
- **NEVER USE CORROSIVE CHEMICALS OR VAPOURS IN YOUR MICROWAVE. WHEN YOU CLEAN THE DOOR AND OVEN SURFACES, USE ONLY MILD, NONABRAISIVE SOAPS OR DETERGENTS APPLIED WITH A SPONGE OR SOFT CLOTH.**
- **DO NOT COVER OR BLOCK ANY VENTS ON THE OVEN.**
- **ONLY PLACE YOUR OVEN ON A FLAT, LEVEL SURFACE.**
- **DON'T LET CHILDREN PLAY WITH YOUR MICROWAVE.**
- **MAKE SURE YOU READ THE SECTION ON INSTALLING YOUR MICROWAVE PROPERLY (Pages 9-10).**
- **MAKE SURE YOU READ THE SECTION ON COOKING FOODS IN YOUR OVEN. THERE ARE SOME ITEMS WHICH SHOULD NOT BE HEATED IN YOUR MICROWAVE. (Page 14) AND THINGS YOU MUST NEVER USE YOUR MICROWAVE FOR (Page 7).**

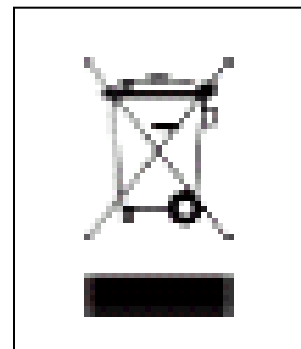
CONFORMITY TO W.E.E.E. DIRECTIVE

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.





AVOIDING POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY



**IMPORTANT NOTES ABOUT MICROWAVE ENERGY – READING THESE PRECAUTIONS
WILL HELP YOU TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY**

- **NEVER ATTEMPT TO USE YOUR OVEN WITH THE DOOR OPEN. THE DOOR MUST BE FULLY CLOSED EVERY TIME YOU OPERATE YOUR OVEN OTHERWISE YOU RISK EXPOSING YOURSELF AND OTHERS TO HARMFUL MICROWAVE ENERGY.**
- **YOUR MICROWAVE IS FITTED WITH SAFETY INTERLOCKS. *IT IS VERY IMPORTANT THAT THESE ARE NEVER TAMPERED WITH!***
- **DO NOT PLACE ANY OBJECT BETWEEN THE OVEN'S DOOR AND THE DOORWAY (FRONT FACE). NEVER ALLOW DIRT, FOOD OR CLEANER RESIDUE TO ACCUMULATE ON THE SEALING SURFACES BETWEEN THE INSIDE OF THE DOOR AND THE PART OF THE DOORWAY WHERE IT MEETS.**
- **YOUR MICROWAVE HAS SEVERAL BUILT-IN SAFETY SWITCHES TO ENSURE THE POWER REMAINS OFF WHEN THE DOOR IS OPEN. NEVER TAMPER WITH THESE SWITCHES.**
- **NEVER TRY TO OPERATE A DAMAGED MICROWAVE OVEN. APART FROM MAKING SURE THAT THE OVEN DOOR CAN CLOSE PROPERLY, YOU NEED TO ALSO CHECK THAT THERE IS NO DAMAGE TO THE:**
 - 1) **DOOR (EG. DENTED)**
 - 2) **HINGES & LATCHES (BROKEN OR LOOSENED)**
 - 3) **DOOR SEALS & SEALING SURFACES**
- **REMEMBER THAT YOUR MICROWAVE OVEN SHOULD NOT BE ADJUSTED OR REPAIRED BY ANYONE BUT A QUALIFIED SERVICE TECHNICIAN.**
- **NEVER USE THE INTERIOR OF YOUR MICROWAVE OVEN FOR STORAGE PURPOSES. NEVER STORE COMBUSTIBLE ITEMS SUCH AS BREAD, COOKIES, PAPER PRODUCTS, ETC. INSIDE THE OVEN TO FACILITATE COOKING. ACCIDENTAL OPERATION CAN CAUSE THESE ITEMS TO GO ON FIRE AND DO DAMAGE TO YOUR MICROWAVE, THEREBY PUTTING YOU AT RISK IF YOU USE IT WHILE IT IS DAMAGED.**

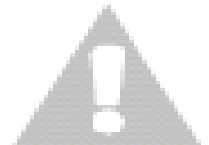
A note on the type of energy used by your Microwave Oven

Microwaves are electromagnetic waves that transmit energy. When cooking, the microwave energy penetrates food to a depth of 4cm (1½ inches), causing its molecules to vibrate. The heat produced by this friction enables food to be heated, cooked or defrosted.

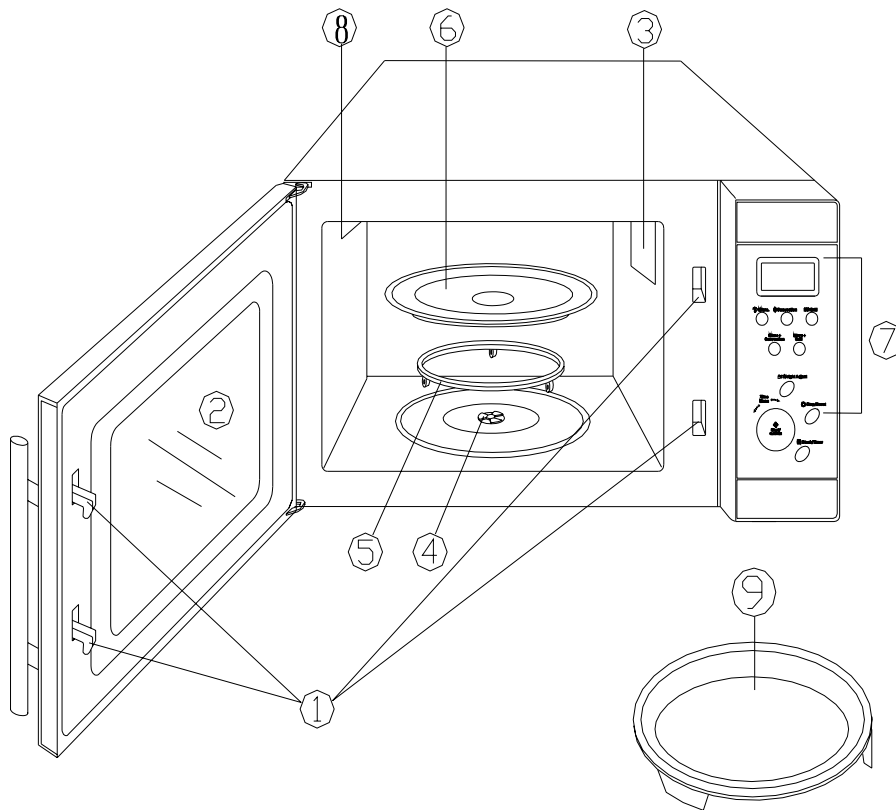
How quickly a microwave oven cooks will depend on the size, quality and shape of the food being cooked. Microwave cooking is healthy in that, without the need for large amounts of cooking liquid, it means that food retains vitamins, nutrients, aromas and flavour.

Microwave Ovens are also more energy efficient than conventional cooking because they use up to 70% less energy.

Never use your Microwave Oven to:



- ☒ **Dry clothes or fabrics**
- ☒ **Dry or warm up pets or live animals**
- ☒ **Warm or heat any item other than food and the appropriate utensil**
- ☒ **Cook sealed containers**
- ☒ **Cook items where you have placed a liquid or mercury thermometer (eg. Inside roasts or turkeys)**
- ☒ **Heat large quantities of cooking oil (fondue or deep frying) or drinks with high alcohol contents**



- 1) **Door Safety Lock System**
- 2) **Oven Window**
- 3) **Oven Air Vent**
- 4) **Shaft**
- 5) **Roller Ring**

- 6) **Glass Tray**
- 7) **Control Panel**
- 8) **Grill Heater**
- 9) **Baking Plate**

TURNTABLE INSTALLATION

Hub(underside)

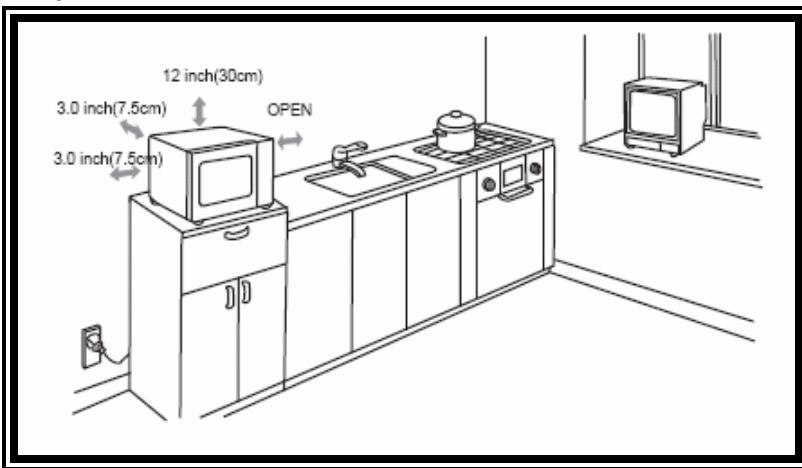
Glass tray —

Turntable shaft —

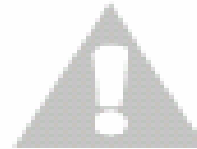
Turntable ring assembly

- a. Never place the glass tray upside down. The glass tray should never be restricted.
- b. Both glass tray and turntable ring assembly must always be used during cooking.
- c. All food and containers of food should always placed on the glass tray for cooking.
- d. The glass tray rotates clockwise; this is normal.
- e. If glass tray or turntable ring assembly cracks or breaks, contact your nearest authorised service centre.

- **ONCE YOU ARE SURE THAT YOUR OVEN IS NOT DAMAGED (EG. DENTS OR A BROKEN DOOR) AND THAT THERE ARE NO PACKING MATERIALS AND ACCESSORIES INSIDE IT, YOU CAN THEN INSTALL IT ON A FLAT SURFACE SUCH AS A COUNTERTOP. BE SURE THAT THE SURFACE CAN HOLD AT LEAST YOUR MICROWAVE'S WEIGHT (22 kg).**
- **BEFORE PLACING ON YOUR COUNTERTOP:** REMOVE ANY PROTECTIVE FILM ON THE CABINET SURFACE.
- BUT DO NOT REMOVE THE LIGHT BROWN MICA COVER THAT IS SCREWED TO THE OVEN CAVITY TO PROTECT THE MAGNETRON.
- **FIND A LEVEL SURFACE THAT PROVIDES ENOUGH OPEN SPACE FOR THE INTAKE AND OUTLET VENTS.**



NOTE:
For in-unit
installation,
please see
next page.



- YOU NEED TO LEAVE A MINIMUM OF 3.0 INCHES (7.5 CM) BETWEEN THE OVEN AND ANY ADJACENT WALL. ONE SIDE MUST BE LEFT OPEN FOR PROPER AIR FLOW.
- **LEAVE A MINIMUM CLEARANCE OF 1¼ INCHES (3.0CM) ABOVE THE OVEN.**
- DO NOT REMOVE THE LEGS FROM THE BOTTOM OF THE OVEN.
- **DON'T LET ANYTHING BLOCK EITHER THE INTAKE OR THE OUTLET OPENINGS AS THIS CAN DAMAGE THE OVEN.**
- PLACE YOUR MICROWAVE OVEN AS FAR AWAY AS POSSIBLE FROM RADIOS AND TELEVISIONS - YOUR OVEN MAY CAUSE SIGNAL INTERFERENCE.
- **UNLESS YOU ARE INSTALLING YOUR MICROWAVE IN ACCORDANCE WITH THE INSTALLATION INSTRUCTIONS ON PAGE 10. DO NOT PUT YOUR OVEN ON TOP OF ANY OTHER HEAT-PRODUCING APPLIANCE OR A RANGE COOKTOP. DOING SO COULD DAMAGE YOUR OVEN AND MAKE THE WARRANTY VOID.**

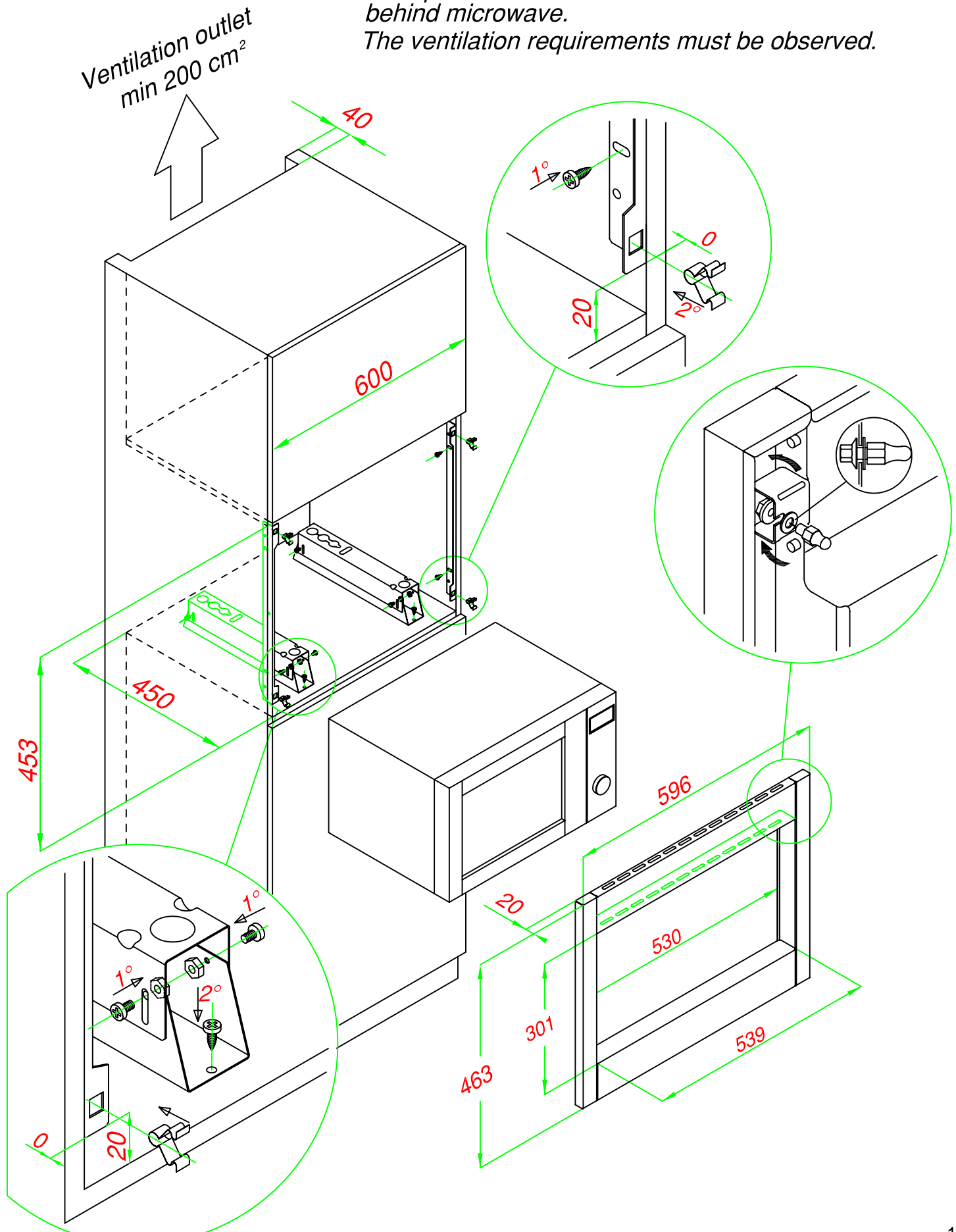
BMK3SS

INSTALLATION REQUIREMENTS

IMPORTANT:

Rear panel of cabinet must be removed behind microwave.

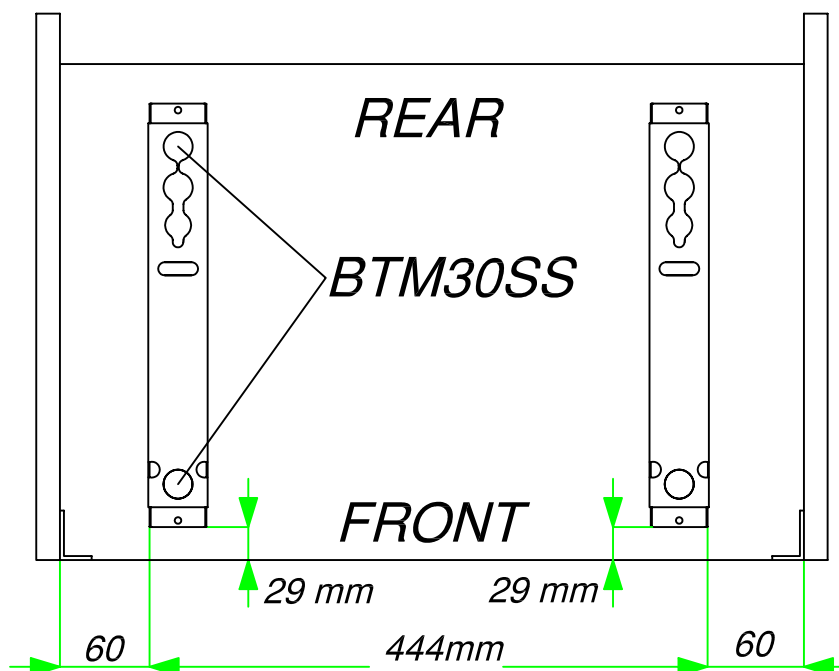
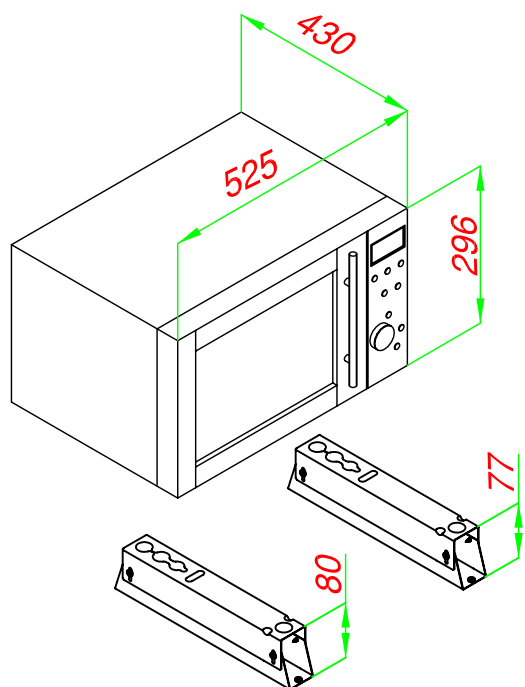
The ventilation requirements must be observed.



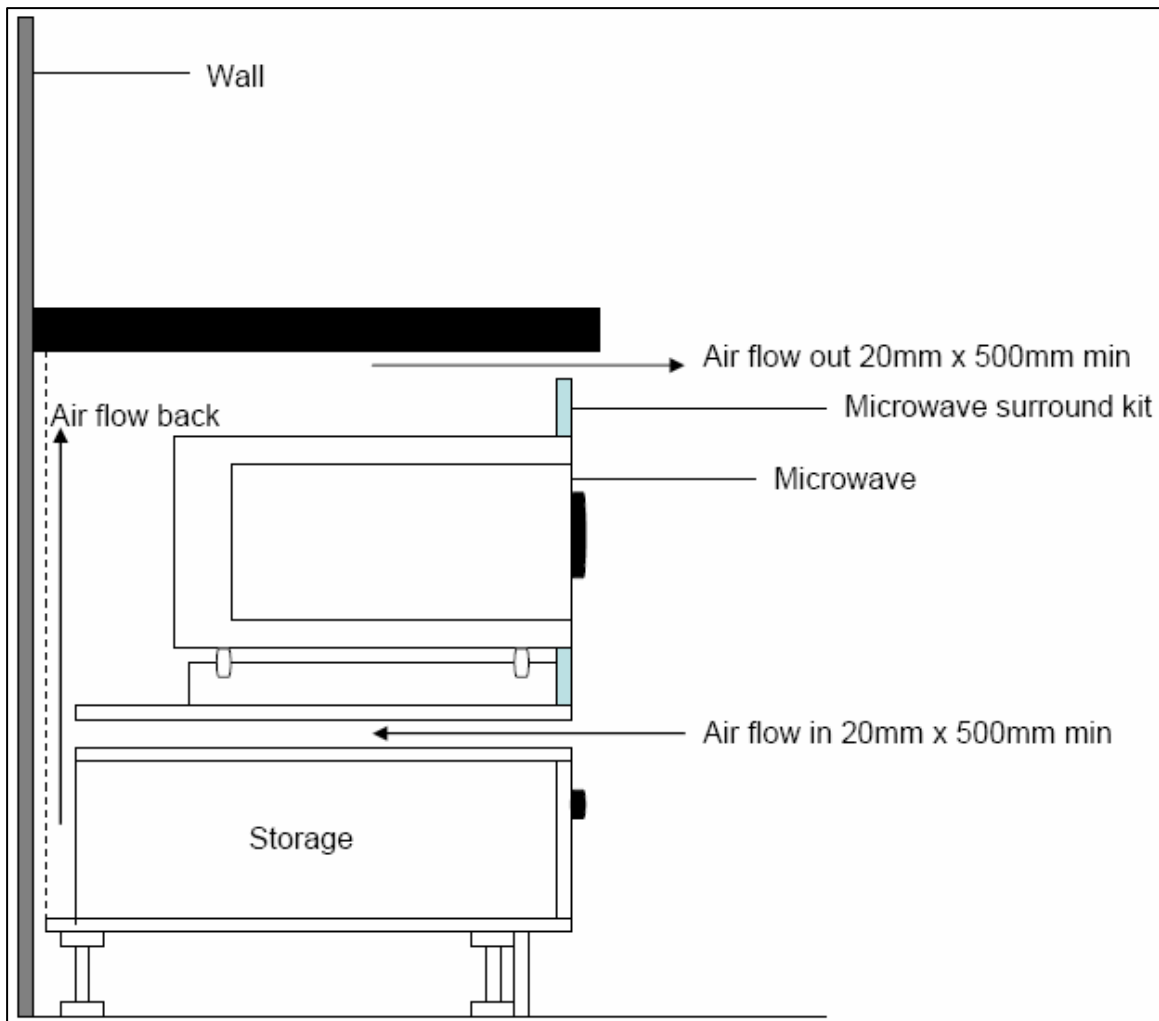
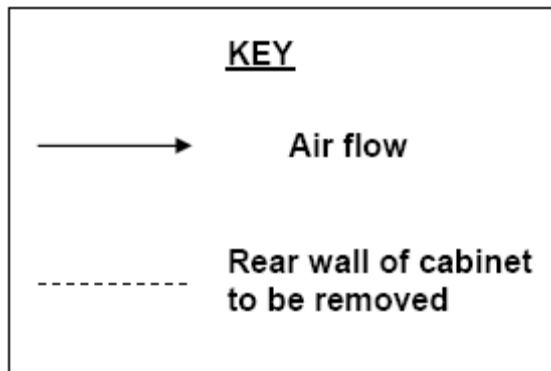
BMK3SS *INSTALLATION REQUIREMENTS*

Ensure that the fixing plates are the correct way round before fixing into place.

BTM30SS



Built under installation for your microwave.

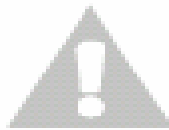


IMPORTANT: NO OTHER METHODS OF BUILDING UNDER THE MICROWAVE ARE SANCTIONED BY BAUMATIC.

Built under installation for your microwave.

It is possible to build your microwave under a worktop; however the following installation MUST be followed:-

1. The rear wall of the housing unit MUST be removed to allow there to be the correct amount of ventilation.
2. The ventilation gaps below the support shelf and below the worktop MUST be adhered to.
3. The appropriate Baumatic Microwave Building In Kit MUST be fitted.
4. An induction hob MUST NOT be fitted above the microwave.
5. It is not necessary for there to be a storage drawer fitted underneath the microwave; this is shown purely as an example in the drawing on the preceding page.
6. **WARNING: The microwave will get hot during operation; care should be taken not to accidentally come into contact with the outer surface.**
7. **WARNING: Children should not be allowed near to the appliance unsupervised.**



PLEASE REMEMBER: NOT ALL FOODS AND UTENSILS ARE SUITABLE for use in MICROWAVE OVENS. Always check before putting a utensil in your oven.

FOODS THAT MUST NEVER BE MICROWAVED:

- Eggs in their shell or whole hard-boiled eggs since they may explode, even after your Microwave has stopped heating them.
- **Foods that need deep-frying: your Microwave cannot deep-fry and is liable to present a fire hazard if you attempt to deep fry with it.**
- Foods that you intend to can at home. There is no way of ensuring that foods intended for home canning have reached the required boiling temperature.
- **Narrow-necked containers like syrup bottles – the neck could explode.**
- Never use your Microwave when it is empty. This is a fire hazard.
- **Sealed liquids and food containers – these will almost certainly explode – NEVER PLACE THEM IN YOUR MICROWAVE!**

And please be careful with ...



Heating liquids and drinks: when you heat liquid using a Microwave, part of the liquid can exceed boiling point. Its surface tension is such that it will be susceptible to upward surges. To avoid the risk of being scalded, always handle bowls and cups of heated liquid steadily and carefully. PLEASE SEE NEXT PAGE FOR FURTHER ADVICE TO AVOID SCALDING!



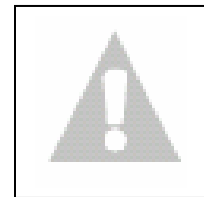
You can reduce the chances of this happening further by

1. *Avoiding using straight-sided containers with narrow necks.*
2. *Not overheating.*
3. *Stirring the liquid before placing the container in the oven and again halfway through the heating time.*
4. *After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container, using a cloth or oven glove.*

- Likewise, if you are heating feeding bottles and baby food jars always stir or shake them and then check the temperature before you serve them, to avoid burns. ***Remember that babies can be easily scalded!***
- **If you are cooking bacon, do not place it directly on the turntable as excessive heating may make the turntable likely to break.**
- Bagged Popcorn – always read the manufacturer’s guidelines before Microwaving bagged popcorn.
- **Always pierce foods with non-porous skins to reduce the risk of them bursting from inside steam build-up; eg: apples, potatoes, chicken livers and egg yolks.**
- Be sure to make checks on your food during operation to avoid burning and excessive cooking.
- **Always be careful when opening partially sealed containers – there is the risk of steam escaping.**

TO TEST WHETHER YOUR UTENSIL IS MICROWAVE SAFE, YOU CAN CONDUCT THE FOLLOWING TEST:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute (no longer than this).
3. Carefully feel the utensil; if it is warm, do NOT use it for microwave cooking.

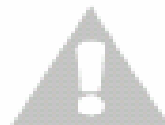




Materials that you CAN use in your microwave:

Utensil	Remarks
<i>Browning dish</i>	Follow manufacturer's instructions. The bottom of the browning dish must be at least 3/16 th s inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
<i>Dinnerware</i>	Microwave-safe only. Follow the manufacturer's instructions. Do not use cracked or chipped dishes.
<i>Glass jars</i>	Always remove lid. Use only to warm food. Most glass jars are not heat resistant and may break.
<i>Glassware</i>	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
<i>Oven cooking bags</i>	Follow manufacturer's instructions. Do not close with metal ties. Make slits to let steam escape.
<i>Paper Towels</i>	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
<i>Paper Plates and Cups</i>	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
<i>Parchment</i>	Use as a cover to prevent splattering or a wrap for steaming.
<i>Plastic</i>	Microwave-safe only. Follow the manufacturer's instructions. Should be labelled 'Microwave Safe'. Some plastic containers soften as the food inside gets hot. 'Boiling bags' and tightly closed plastic bags should be slit, pierced or vented as directed by the package.
<i>Plastic Wrap / Cling Film</i>	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
<i>Thermometers</i>	Microwave-safe only (meat & candy thermometers).
<i>Wax Paper</i>	Use as a cover to prevent splattering and to retain moisture.

Materials that you CAN'T use in your Microwave



Materials that you CAN'T use in your Microwave:

Utensil	Remark
<i>Aluminium trays & foil</i>	May cause arcing. Transfer food into microwave-safe dish.
<i>Food carton with metal handles</i>	May cause arcing. Transfer food into microwave-safe dish.
<i>Metal / metal-trimmed utensils</i>	Metal shields the food from microwave energy. Metal trim may also cause arcing.
<i>Metal twist ties</i>	May cause arcing & could cause a fire in the oven.
<i>Paper bags</i>	May cause a fire in the oven. Always be careful with paper.
<i>Plastic foam</i>	Plastic foam may melt or contaminate the liquid inside when exposed to high temperatures.
<i>Wood</i>	Wood will dry out and may split or crack when used in your Microwave.



Remember -



You can always check the packaging of utensils to confirm their microwave suitability.



"If in doubt, leave it out!"



Before you start using your Microwave, you may want to set the time on the Clock and Preset times for cooking.

- ✓ Each time you press a button, a 'beep' will sound.
- ✓ Note that this is a 12 hour clock (1:00 – 12:59). It will read 1:00 when the oven is plugged in.

1. **Clock setting** – For example; to set time as '8:30'

1) Press the 'CLOCK / TIMER' button.

2) Turn the 'TIME / MENU' dial clockwise until the correct hour is displayed (In this case: '8').

3) Press the 'CLOCK / TIMER' button.

4) Turn the 'TIME / MENU' dial clockwise until the correct minute is displayed (In this case: '30').

5) Press the 'CLOCK / TIMER' button to set the time. It will now read '8:30'.

To use the timer:

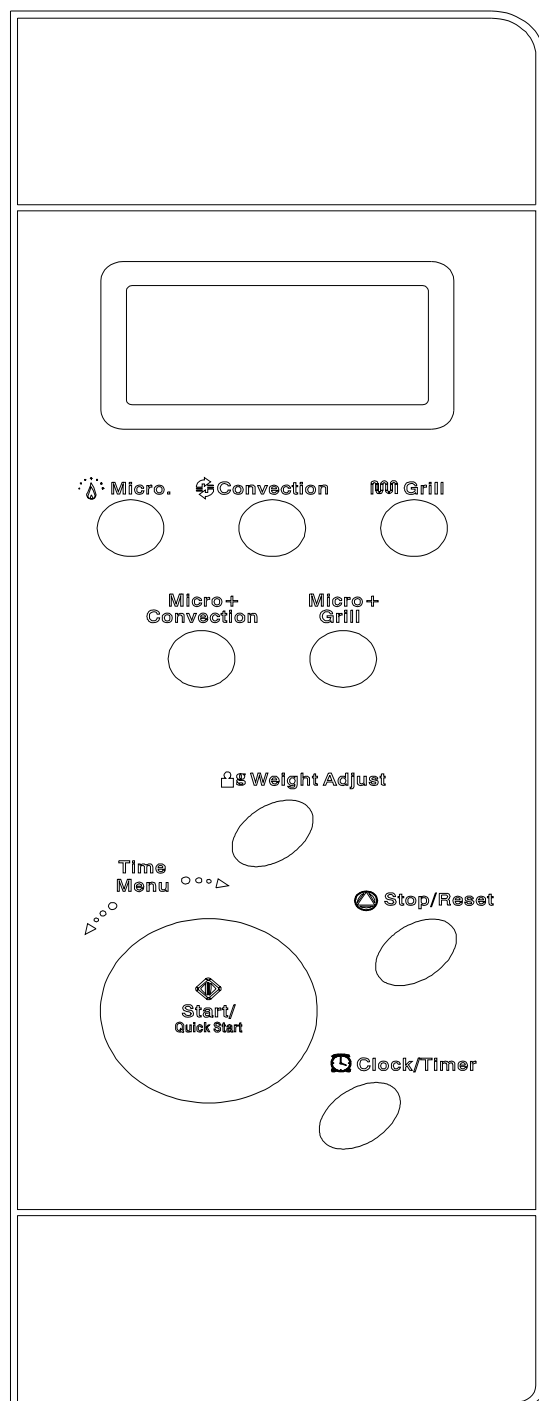
Press the timer feature, holding it down for at least 1 ½ seconds. Turn the TIME / MENU dial to set a count down time of up to 95 minutes.

- Whenever possible, always cook food covered (but not sealed!). Only pastry dishes with crust should be cooked without a cover.
- There are several types of covering suitable for microwave use. Plastic film or glass lids must always be checked to ensure they can be used for microwaving.
- Paper towels, napkins & wax paper are useful loose covers that can prevent 'spitting' and keep moisture in your food.
- If you can't find cooking details for a specific quantity of food, base the cooking time needed on a similar type of food. You should adjust the cooking time accordingly.
 - * Double quantity = almost double time: half quantity = about half the time.
- Remember that refrigerated food will need longer cooking times. *Frozen food will require even more time to cook.*
- Arrange food carefully. Always place thickest areas towards the outside of the dish.
- Watch the cooking time. Cook for the shortest amount of time indicated and only cook for longer if needed after checking your food. Remember that severely overcooked food can smoke or ignite.
- Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Turn large items like roasts at least once.
- Rearrange foods such as meatballs halfway through cooking, both from top to bottom and from the centre of the dish to the outside.
- Some soft vegetables (eg. cauliflower, carrots, peas) should be cooked with a little water. However, mushrooms, tomatoes and peppers should be cooked without water. Try to cut larger vegetables into even-sized pieces. Always cook vegetables in a covered container and stir them from time to time.
- Cook fatty pieces of meat (eg, pork, poultry) on a non metallic grid or upside-down saucer inside a suitable container. This will allow the fat to drain away. Cook leaner types of meat on a browning skillet. Be sure to turn once during the cooking time.
- Ready meals – always make sure that these are marked as being suitable for microwaving. Follow the instructions as printed on the container such as removing the foil lid or pricking the plastic film.

Remember that you will need to allow for standing time after you take your food from your Microwave Oven. Denser foods will take longer to stand to cool properly.

The Control Panel

It's a good idea to familiarise yourself with your Microwave Oven's controls before you use it to cook.



DISPLAY SCREEN

Cooking time, power, indicators and present time are displayed.

MICRO

Press a number of times to select microwave power level.

GRILL

Press to set a grill-cooking program.

CONVECTION

Press to program convection temperature.

MICRO+GRILL

Press to select different combination cooking settings.

MICRO+CONVECTION

Press to select different combination cooking settings.

TIME/MENU (DIAL)

Rotate to set cooking time or select auto-menu.

START/QUICK START

Press to start cooking program or set quick start cooking program.

WEIGHT ADJUST

Press to select the amount of food or enter cooking time.

CLOCK / TIMER

Press to set the clock or timer.

STOP/RESET

Touch to stop cooking program or clear all previous settings before cooking starts.

(Please also see the following pages for more detail)

❖ ***You cook with your Microwave Oven by first choosing a Power Level and then setting the time you need to cook for.***

- *To set the Cooking Power you'd like to use, you need to press the 'MICRO' button one or more times. You have several different cooking powers available to you.*
- *Please see the table below to select the power you want:*

Press MICRO button to select different cooking power		
Press	Power	Description
once	100%(P-HI)	High
twice	90%(P-90)	
3 times	80%(P-80)	
4 times	70%(P-70)	Medium High
5 times	60%(P-60)	
6 times	50%(P-50)	Medium
7 times	40%(P-40)	
8 times	30%(P-30)	Med. Low/Defrost
9 times	20%(P-20)	
10 times	10%(P-10)	Low
11 times	0%(P-0)	

SUPPOSE YOU WANT TO COOK FOR 5 MINUTES AT 60%.

- 1. Press the 'MICRO' button 5 times.**
- 2. Turn the 'TIME/MENU' dial until the correct cooking time (5:00) is displayed.**
- 3. Press 'START' button.**

✓ **If you want to temporarily stop a cooking session, press the 'STOP/RESET' button once. Then you can start cooking again by pressing 'START'. If you want to cancel the cooking program altogether, just press the 'STOP/RESET' button again.**

✓ **After cooking has completed, the system will beep four times and 'END' is displayed. Before starting another cooking program, you need to clear the display and reset the system by pressing the 'STOP / RESET' button.**



QUICK START

- ✓ The Quick Start feature of your Microwave Oven will make it operate at HIGH power (100% power output).
- ✓ By pressing the START button, you set your microwave to cook for a longer time by up to 10 minutes maximum

ALWAYS MAKE SURE THE FOOD YOU USE QUICK COOK ON IS SUITABLE FOR 100% MICROWAVE POWER. IF NOT, THE FOOD COULD OVERHEAT, BOIL OR SCORCH!

*** ALSO NOTE: If you want to stop cooking after you have set a cooking program, just open the door while your microwave is running and the door safety system will turn the microwave off.**

SPECIAL FEATURE – AUTO REMINDER

After a cooking or defrosting program has completed, the oven will automatically continue to sound beeps every two minutes until the oven door is opened or the 'STOP/RESET' button has been pressed.

GRILL COOKING is particularly useful for thin slices of meat, chops , kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes.

➤ Suppose you want to program grill cooking for 12 minutes.

1. Make sure the system is reset, which means no current cooking program is running, and the system is waiting for instructions.
2. Press the 'GRILL' button.
3. Turn the 'TIME/MENU' dial to 12:00.
4. Press START button.

Note: Grill cooking power is set at full power level automatically. The maximum time you can grill for is 95 minutes.

CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly.

You can program your Microwave for ten different cooking temperatures using the CONVECTION feature.

To cook with CONVECTION

- 1) Press the CONVECTION button to set the convection temperature. See the chart to the right.

PLEASE NOTE: The temperature figures quoted here may be updated according to different specifications. The correct setting will appear on the Microwave's display screen.

Press	Temperature (°C)
Once	230
Twice	215
3 times	200
4 times	185
5 times	170
6 times	155
7 times	140
8 times	125
9 times	110

2) Suppose you want to cook at 185°C for 40 minutes.

a) Press CONVECTION button 4 times.

b) Rotate the TIME/MENU dial until the correct cooking time (40:00) is displayed.

c) Press START button.

NOTE:

The maximum time you can use Convection cooking for is 9 hours 30 minutes. After cooking program has ended, four beeps will sound and 'END' appears on the display.

✓ **Press STOP / RESET or open the door to clear the 'END' sequence before starting another cooking function.**

✓ **You can check the convection temperature while cooking by pressing the CONVECTION button.**

To Preheat and Cook with Convection

Your oven can be programmed to combine preheating and convection cooking operations.

Suppose you want to preheat to 170°C and then cook for 35 minutes.

- 1. Press CONVECTION button 5 times.**
- 2. Press START button. When the oven reaches the programmed temperature, a beep will sound and 'PREH' will flicker on the display.**
- 3. Open the door and place container of food at the centre of the turntable.**
- 4. Rotate the 'TIME/MENU' dial to program the cooking time (35:00).**
- 5. Press the START button.**

MICRO & GRILL

This feature allows you to combine grill and microwave cooking on two different settings. First, press this button once or twice to choose an appropriate combination setting. Then enter the desired cooking time by turning the 'TIME/MENU' dial.

After you have pushed the 'START' button, the system will begin to count down.

Note:

- **The maximum cooking time here is 95 minutes.**
- **During cooking, you can see the programmed setting by pressing the 'START' button.**

You can set your oven to cook in one of two combinations of Microwave and Grill power. Specifically, these are:

COMBINATION 1

- ❖ **Note that the longest cooking time is 95 minutes.**
- ❖ **30% of this cooking process uses Microwave energy with 70% using grill cooking. Use for fish, potatoes or au gratin.**

Suppose you want to set combination 1 cooking for 26 minutes.

- 1. Press STOP/RESET button.**
- 2. Press MICRO + GRILL button once.**
- 3. Turn TIME/MENU dial to 26:00.**
- 4. Press START button.**

COMBINATION 2

- ❖ Note that the longest cooking time is 95 minutes.
- ❖ 55% of the cooking process uses Microwave energy with 45% using grill cooking. Use for pudding, omelettes, baked potatoes and poultry.

Suppose you want to set combination 2 cooking for 12 minutes.

1. Press **STOP/RESET** button.
2. Press **MICRO + GRILL** button twice.
3. Turn **TIME/MENU** to **12:00**.
4. Press the **START** button.

MICRO + CONVECTION

This oven has four pre-programmed settings that make it easy to automatically cook with both convection and microwave heat.

Press the '**MICRO + CONVECTION**' button to select the convection temperature (see table below):

	Press	Oven temperature (°C)
COMB1	Once	230
COMB2	Twice	200
COMB3	3 times	180
COMB4	4 times	150

Suppose you want to bake a cake for 26 minutes with COMB3.

1. Press the '**MICRO + CONVECTION**' button **3 times**.
2. Rotate the '**TIME/MENU**' dial to program the cooking time (**26:00**).
3. Press '**START**' button.

Note:

- The maximum cooking time here is 9 hours 30 minutes.
- During cooking, you can check the convection temperature while cooking is in progress by pressing the '**MICRO + CONVECTION**' button.

DEFROSTING

Suppose you want to defrost frozen food for five minutes.

1. Rotate the 'TIME/MENU' dial until '08' and 'CODE' are displayed.
2. Press 'WEIGHT ADJUST' button.
3. Rotate the 'TIME/MENU' dial to program the defrosting time.
4. Press the 'START' button.

NOTE:

1. For either raw or previously cooked frozen food, approximately 5 minutes is required for every pound.
2. Always stop the oven periodically to remove or separate the portions that are defrosted. If food is not defrosted at the end of the estimated defrosting time, program the oven in 1-minute increments until food is totally defrosted.
3. When using plastic containers from your freezer, defrost only long enough to remove from plastic in order to place in a microwave-safe dish.
4. The maximum defrosting time is 45 minutes. After the defrosting program ends, four beeps will sound and 'END' appears in display. Press the 'RESET' button or open door to clear this sequence before starting another cooking function.

MULTI-STAGE COOKING

Your oven can be programmed for up to 3 automatic cooking sequences.

DEFROSTING can only be selected before the cooking stage in the program (IE, so that defrosting is the first stage).

Suppose you want to set the following cooking program.

DEFROSTING



MICROWAVE



CONVECTION cooking (without the preheat function).

1. Rotate the 'TIME/MENU' dial until '08' and 'CODE' are displayed.
2. Press the 'WEIGHT ADJUST' button.
3. Rotate the 'TIME/MENU' dial to program defrosting time.
4. Press the 'MICRO' button to set the power level.
5. Rotate the 'TIME/MENU' dial to program the cooking time.
6. Press the 'CONVECTION' button to set the convection temperature.
7. Rotate the 'TIME/MENU' dial to program the cooking time.
8. Press the 'START' button.



'AUTO MENU' allows you to cook or reheat food automatically without entering a power level or a cooking time.

The following cooking times may be updated according to different specifications.

BAKED POTATO

AMOUNT	Press WEIGHT ADJUST	Cooking Time
1	Once	5 min 40 sec
2	Twice	9 min 40 sec
3	3 times	13 min
4	4 times	17 min

NOTE: Each 'AMOUNT' unit is about 5 to 7 oz.

1. Rotate the 'TIME/MENU' dial until '01' and 'CODE' are displayed.
2. Press 'WEIGHT ADJUST' to select the needed amount.
3. Press the START button.

NOTE: AFTER THE COOKING PROGRAM HAS FINISHED, LET FOOD STAND IN THE OVEN FOR 5-10 MINUTES.

BEVERAGE

AMOUNT	Press WEIGHT ADJUST	Cooking Time
1	Once	2 min 20 sec
2	Twice	4 min
3	3 times	5 min 40 sec
4	4 times	7 min 20 sec

Each 'AMOUNT' unit is 9 - 11 fl. oz (250ml – 300ml)



1. Rotate the 'TIME/MENU' dial until '02' and 'CODE' are displayed.
 2. Press 'WEIGHT ADJUST' to select the needed amount.
 3. Press the START button.
-

POPCORN

1. Rotate the 'TIME/MENU' dial until '03' and 'CODE' are displayed.
2. Press 'WEIGHT ADJUST' once. The cooking time (2min 30sec) will be displayed.
3. Press the 'START' button.

NOTE:

- To reset the POPCORN time, rotate the 'TIME/MENU' dial until '03' and 'CODE' are displayed.
- Press the 'WEIGHT ADJUST' button twice.
- Rotate the 'TIME/MENU' dial to program the new popcorn time, and then press the 'START' button to confirm.

NOTE: The new popcorn time will remain whenever you use the POPCORN function until you reset it.

REHEAT

1. Rotate the 'TIME/MENU' dial until '4' and 'CODE' are displayed.
 2. Press the 'WEIGHT ADJUST' button. A reheating time of 3 min 40 sec will be displayed.
 3. Press the 'START' button.
-

PIZZA

To roast a pizza weighing 4-5 oz (approx. 100-150g).

1. Rotate the 'TIME/MENU' dial until '05' and 'CODE' are displayed.

- +

1. Turn the 'TIME/MENU' dial until '05' and 'CODE' are displayed.
2. Press the 'WEIGHT ADJUST' button twice. The roasting time (3min 30 sec) will be displayed.
3. Press the 'START' button.

Press WEIGHT ADJUST	Weight	Cooking Time
Once	6 oz. (175 g)	12 min
Twice	11 oz. (310g)	15 min
3 times	1lb.3 oz. (550g)	23 min
4 times	1lb. 12 oz. (800g)	30 min

1. Rotate the 'TIME/MENU' dial until '06' and 'CODE' are displayed.
2. Press 'WEIGHT ADJUST' to select the needed amount.
3. Press the 'START' button.

In the middle of the cooking process, a beep will sound to remind you to rearrange food.

1. Rotate the 'TIME/MENU' dial until '07' and 'CODE' are displayed.



2. Press the 'WEIGHT ADJUST' button once – the cooking time (40 min) will be displayed.
3. Press the 'START' button.

NOTE:

- To reset the cooking time, rotate the 'TIME/MENU' dial until '07' and 'CODE' are displayed.
- Press the 'WEIGHT ADJUST' button twice.
- Rotate the 'TIME/MENU' dial to program the new cooking time and then press 'START' to verify.
- The new cooking time will remain whenever you use then CAKE function until you reset it.



Stop / Reset

1) If your Microwave Oven is running, press 'Stop/Reset' to pause it. Press 'Start' to continue operating. Press 'Stop/Reset' twice to stop the program altogether.

2) When setting a new program, press 'Stop/Reset' to ensure you've cancelled any previous cooking programs.

Door Open Protection

When your Microwave Oven is running, you can open the door at any time to check cooking.

➤ When the door is opened, the oven will stop running automatically and the remaining cooking time displayed will stay the same.

➤ Close the door and press 'Start' again. Your Microwave Oven will continue cooking as it was set in the program until the end.

➤ Note that when the door is left open for longer than 10 minutes, the light will switch off.

Child-lock Function



To prevent children from using your Microwave Oven, do the following:

To Lock:

Press & hold the 'RESET' button and hold for 3 seconds.

After a 'beep', the display will show the LOCK light '[]'. This means that your Microwave is now locked and all the buttons are disabled.

To Unlock:

While your Microwave is in locked mode, press and hold the 'STOP / RESET' button for 3 seconds.

After a long beep, the LOCK function is cancelled and the light will disappear.

Your Microwave is now unlocked and can be used again normally.

DISPLAY:

When the oven is not being run, the LED display shows the clock. ':' will flash.

While functioning, the LED displays the related setting.

In the operating and suspended state (eg., if operation is paused), the LED will display the cooking time remaining.

In the operating or suspended state or when the door is open, the flashing 'Micro' light will be lit and the restarting light will flash.

Note: never use abrasive cleaning substances or coarse cleaning materials to clean your Microwave. Your Microwave requires a minimum of maintenance. Remember that after you clean the turntable and its ring assembly, you must place them correctly otherwise your Microwave will not work properly.

➤ *Always keep the door seal surfaces clean!*

- You can do this by wiping them down regularly with a damp cloth so that any grease, food debris or spatters will not build up.



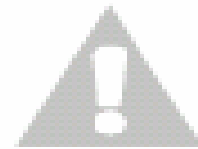
- THIS IS VERY IMPORTANT AS LETTING SUCH SUBSTANCES COLLECT CAN RESULT IN LEAKAGE OF MICROWAVE ENERGY FROM YOUR OVEN.

- Clean the inside of your oven after use with a slightly damp cloth.
- Clean the glass turntable plate using washing-up liquid or in a dishwasher.
- Clean the outside of your Microwave Oven with a soft cloth and a mild, warm detergent solution. Be careful not to let water get into any of the fan portholes or over the power cord.
- Odours can be eliminated from the inside of your oven by boiling a solution of one cup of water and several tablespoons of lemon juice in the cavity.
- Very stubborn stains can be removed using a soft nail brush.
- REMEMBER THAT CONDENSATION IS NORMAL. HEATING FOOD AND DRINKS WILL INEVITABLY PRODUCE STEAM WHICH, IN TURN LEADS TO CONDENSATION.

REMEMBER THAT THIS IS NORMAL!



Troubleshooting



Checking your problem against the chart below and trying solutions for each problem could keep you from having to call for service.

PROBLEM	POSSIBLE CAUSE	TRY THIS
Oven will not start!	Electrical cord for oven isn't plugged in	Plug into the power outlet.
	The door is open	Close the door & try again.
	Wrong operation set	Check instruction.
	Microcomputer has scrambled	This may happen when you plug your Microwave into a wall socket for the first time. Just unplug your Microwave and plug it back in. The microcomputer will reset for proper use.
Arcing or Sparking!	Unsuitable materials have been placed in your microwave oven (i.e. - metallic items.)	Use microwave-safe cookware only.
	The oven is operated when empty	Don't operate an empty oven.
	Spilled food remains in the oven cavity	Clean the oven cavity with a wet towel.

PROBLEM	POSSIBLE CAUSE	TRY THIS
<i>Unevenly cooked foods!</i>	Unsuitable cookware is being used to prepare foods	Use microwave-safe cookware only.
	Food is not defrosted completely	Completely defrost food.
	Cooking time & power level are unsuitable for your food	Use the correct cooking time and power level.
	Food has not been turned or stirred	Turn or stir food.
<i>Overcooked foods!</i>	Cooking time / power level is too long / too great	Use the correct cooking time / power level.
<i>Undercooked foods!</i>	Unsuitable cookware is being used to prepare food	Use microwave-safe cookware only.
	Food is not defrosted completely (eg. Ice present in the centre of food)	Completely defrost food.
	Oven ventilation ports are restricted	Check that the oven ventilation ports are not blocked.
	Cooking time / power level is unsuitable	Use the correct cooking time, power level.



PROBLEM	POSSIBLE CAUSE	TRY THIS
<i>Improper defrosting!</i>	Unsuitable cookware is being used to prepare food	Use microwave-safe cookware only.
	Cooking time / power level is unsuitable	Use correct cooking time / power level.
	Food has not been turned or stirred	Turn or stir food.
<i>Noise comes from turntable during cooking!</i>	Food debris grinding between turntable and oven floor	Frequent cleaning of these parts should eliminate or reduce the noise.
<i>Noise comes from oven when using a lower power level!</i>	When cooking on lower powers, your Microwave turns on and off to obtain lower power output	This is normal.
<i>Steam coming from Exhaust vent!</i>	Steam is produced during cooking – your Microwave is merely venting it	This is normal.
<i>The oven light isn't on!</i>	The bulb has burned out	Change the light bulb.
	'Start' has not been pressed	Press the 'Start' key to commence cooking and see the light come on.
<i>My food is exploding!</i>	You have loaded sealed foods (eggs; mussels; escargots; unpierced potatoes) or sealed containers	Do not try to cook sealed items. Pierce skin/membranes of vegetables, egg yolks and meats.

Troubleshooting



PROBLEM	POSSIBLE CAUSE	TRY THIS
<i>My food is too dry!</i>	Has been cooked for too long / too strongly	Next time, set a shorter cooking time or reduce the microwave power output.
<i>My drinks, soups and liquids are spurting up from their containers!</i>	Your food/drink has boiled over	Use a larger utensil than usual. Opening the door or pressing the 'STOP/CLEAR' key will stop boiling.
<i>Turntable doesn't turn!</i>	Something is blocking it	Make sure that your food or ovenware isn't extending beyond the turntable.
	Turntable or support isn't correctly connected to the drive	Make sure the turntable is properly connected & that nothing has become wedged under it.



Remember that many problems can be avoided if you just follow the guidelines for using your Baumatic Microwave Oven.

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 ...

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