**OMBRA1BL/R/SS/W
60cm Studio Solari
multifunction built in oven
with touch controls**

INSTRUCTION MANUAL

Baumatic®

User Manual for your Baumatic

OMBRA1BL/R/SS/W 60cm Studio Solari multifunction built in oven with touch controls

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

DD 16/08/10

Contents

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 [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.

o The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

o 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 Advice Line.

General Information

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

o **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.*

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

o 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.**

o 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.

o 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.

o ***Repairs may only be carried out by Baumatic service engineers or their authorised service agent.***

Warning and safety instructions

o 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

o 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**.

o 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

o **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.

o **Do not** leave heated oil or fat unattended, as this is a fire risk.

o **Do not** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.

o **Do not** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.

o **Do not** use the appliance to heat the room it is located in or to dry clothing.

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

o **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
o Cleaning of the oven should be carried out on a regular basis.

o Great care should be taken whilst using this appliance and when following the cleaning procedure.

o **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.

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

o 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.

o Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

o 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.

o **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.*

o 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
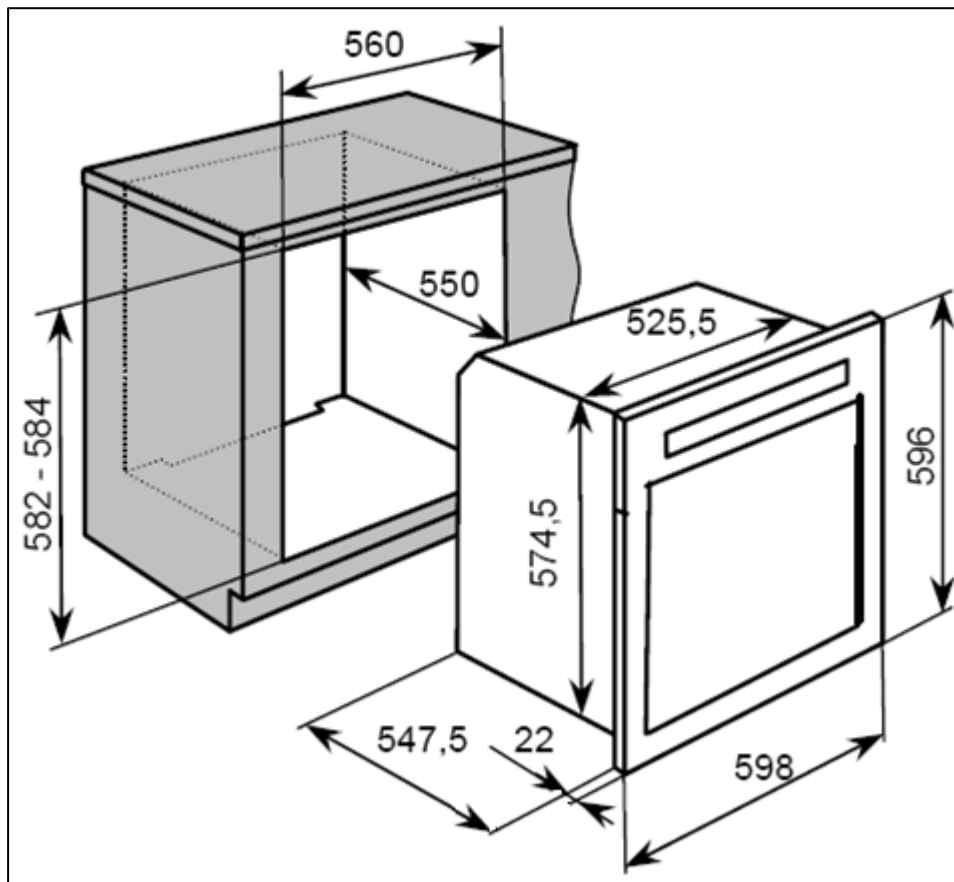
Product Dimensions   **Aperture Dimensions**

Height: 596 mm   582 mm – 584 mm
Width: 598 mm   560 mm
Depth: 547.5 mm   550 mm

Cooling fan

o   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.

o   After you have finished cooking and switched off the oven, the cooling fan will continue to run for a period of time afterwards. The length of time will depend on how long the oven has been switched on for and at how high a temperature.

Product specifications

o   *10 Oven functions*
o   *Energy efficiency class: A*
o   *Oven gross capacity: 64 litres*
o   *Oven net capacity: 54 litres*
o   *Electronic programmer with touch control operation*

- o ***30 Preset recipes***
- o ***10 Personal recipes***
- o ***Touch control door opening***

- o Electronically controllable thermostat
- o Thermostatically controlled grill
- o Keypad lock
- o Stainless steel cavity
- o Cooling fan
- o Oven light
- o Triple-glazed removable door
- o Side opening door
- o Mark resistant coating on frame ***(OMBRA1SS only)***

Standard accessories

- o 2 x safety shelves
- o Removable side racks
- o Telescopic runners – 3 levels
- o Glass tray with handle
- o Meat probe
- o BPS2 Pizza stone

Electrical details

Rated Voltage:	220 - 240 Vac 50 - 60 Hz
Supply Connection:	20 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	3.08 **-** 3.66 kW
Mains Supply Lead:	3 x 1.5 mm²
Oven Light Bulb:	25 W/300°C screw type pigmy

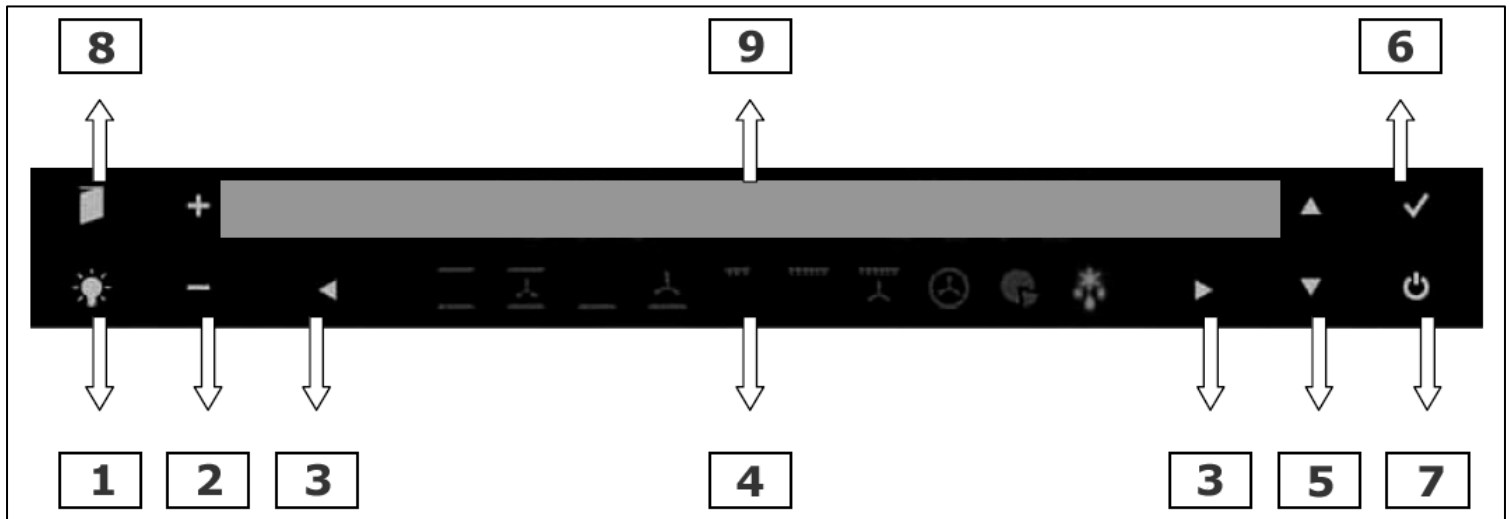For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

Model Number   …………………………….

Serial Number   …………………………….

Date of Purchase   …………………………….

Control Panel

1) Light ON/OFF button
2) Plus and minus buttons
3) Oven function selection buttons
4) Oven function neons
5) LCD display buttons
6) Confirmation button
7) ON/OFF button
8) Open door button
9) LCD display

Before first use

Selecting the operating language

- o After your appliance is connected to your mains supply for the first time, the word WAIT will appear on the LCD display **(9)**, some product identification information will also appear.

- o The cooling fan will briefly operate and then switch off.

- o DO NOT touch any of the controls until the word LANGUAGE appears on the LCD display. Then use the plus and minus buttons **(2)** until the operating language that you require appears on the LCD display.

- o Confirm the operating language by pressing the confirmation button **(6)**.

Setting the time of day

- o The word TIME SETTING will then appear on the LCD display.

- o Use the plus and minus buttons **(2)** until the current time appears on the LCD display.

- o Confirm the time of day by pressing the confirmation button **(6)**.

Oven burn-off

- o 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.

- o It is perfectly normal for a smell to be produced during this process.

- o You should make sure that any windows in the room are left open during this process.

- o It is advisable for you not to remain in the room whilst the burning off process is taking place.

- o You should leave the oven on maximum setting for 30 – 40 minutes.

- o After the oven cavity has cooled, it should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- o Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- o We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

Selecting a cooking function and temperature

Switching the oven on

- o Press the ON/OFF button **(7)** until the display shows the word <<ON>>.

- o The oven light will switch on and the LCD display **(9)** will show:-

←→ SELECT COOKING   ⇓ MENU

- o **IMPORTANT:** *If the keypad lock is active, you must switch it off before you proceed further (see "The keypad lock" section on page 17 for further information).*

- o If no option is selected within 5 minutes, the oven will automatically switch off.

Selecting an oven function

- o Once the oven is switched on, use the oven function selection buttons **(3)** to cycle through the available oven functions.

Adjusting the oven temperature

- o Each oven function has a preset temperature assigned to it. However it is possible to adjust the oven temperature.

- o Use the plus and minus buttons **(2)** to increase or decrease the oven temperature. The temperature will adjust in 5°C increments.

- o You can adjust the temperature between 50°C and 250°C (50°C and 200°C for all grill functions).

- o When the temperature that you require appears on the LCD display **(9)**, you should stop pressing the plus and minus buttons.

- o Whilst the oven is heating to the temperature that you have set, the "°" symbol will flash. When this symbol remains fixed, the oven has reached temperature.

- o You should not place food inside of the oven cavity until the appliance has reached the temperature that you set.

Starting cooking

- o Confirm the oven function and temperature by pressing the confirmation button **(6)**.

- o The LCD display **(9)** will show:-

↵ ACTIVATE CYCLE ⇓ MENU

- o To start cooking, press the confirmation button again.

- o The LCD display **(9)** will then show:-

COOKING IN PROGRESS ⇓ MENU

- o To access the main menu, press either of the LCD display buttons **(5)**.

Rapid pre-heating

If you are setting an oven temperature that is higher than 200°, then we suggest that you utilise the rapid pre-heating function.

- o Whilst the LCD display shows:-

COOKING IN PROGRESS ⇓ MENU

You should press either of the LCD display buttons **(5)**.

- o Cycle through the main menu options using the same buttons until FAST PREHEATING appears on the LCD display.

- o Press the + button **(2)** to select rapid pre-heating and then confirm this by pressing the confirmation button **(6)**.

- o The oven will then rapidly heat 210 – 220°. When it has reached temperature there will be an audible signal and the LCD display will show the following phrase:-

HOT OVEN TOUCH ↵ TO ACTIVATE COOKING

- o Put the food that you are cooking into the oven cavity and then press the confirmation button.

- o If the confirmation button is not pressed within 5 minutes, the oven will switch itself off.

Switching off the oven

- o Press the ON/OFF button **(7)**, the display will show <<OFF>> and the oven will enter stand-by mode.

Oven functions

Cooking function name and symbol	Cooking function description	Min. – max. oven cavity temperature	Default oven cavity temperature
CONVENTIONAL OVEN	This method of cooking provides traditional cooking, with heat from the top and lower element. This function is suitable for roasting and baking on one shelf only.	50 - 250°C	190°C
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.	50 - 250°C	200°C
BOTTOM ELEMENT	This method of cooking uses the lower element to direct heat upwards to the food. This function is suitable for slow-cooking recipes or for warming up meals.	50 - 250°C	50°C

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.	50 - 250°C	165°C
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.	50 - 250°C	165°C
PIZZA SETTING	This method of cooking uses the lower and fan element, whilst the heat is distributed by the fan. This reproduces the same conditions as a traditional clay wood-fire stove.	50 - 250°C	165°C
DEFROST	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.	N/A	N/A

CENTRE 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.	50 - 200°C*	200°C
FULL GRILL	This method of cooking utilises the inner and outer sections of the top element, which directs heat downwards onto the food. Suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.	50 - 200°C*	200°C
GRILL + FAN	This cooking method uses the top element in conjunction with the fan, to help give a fast circulation of heat. Suitable where quick browning is required and "sealing" the juices in, such as with steaks, hamburgers, some vegetables etc.	50 - 200°C*	165°C

__IMPORTANT:__ *For all grill functions, the oven door MUST be kept CLOSED. You should not set a temperature hotter than 200°C.*

The keypad lock

- o If you have switched on the automatic keyboard lock through the menu settings (see page 31), then the keypad will lock after it has been inactive for one minute. If there are young children in the house, then we recommend that you activate this setting.

- o If you do not activate the automatic keyboard lock, you can switch it on manually by pressing the oven function selection buttons **(3)** simultaneously.

- o The LCD display **(9)** will briefly show the message "KEYPAD LOCK ACTIVATED".

- o If the oven is not switched on then the LCD display will then show a key symbol (⊓⁻◻).

- o If the oven is in use, then the LCD display will then return to showing the oven function and time of day.

- o Whilst the keypad lock is active, it is possible to switch the oven light on and off using the light ON/OFF button. You can also switch the oven off using the ON/OFF button.

- o If you attempt to alter any other settings on the oven whilst the keypad lock is active, then the LCD display will show a reminder for you to deactivate the keypad lock before proceeding.

- o To deactivate the keypad lock, press the oven function selection buttons simultaneously.

- o The LCD display will show the message "KEYPAD LOCK INSERTED".

The main menu

The main menu allows you to navigate various special functions, which will maximise the performance of your oven. To access the main menu, you should do the following:-

o Press the ON/OFF button **(7)** until the display shows the word <<ON>>.

o The oven light will switch on and the LCD display **(9)** will show:-

$$\leftarrow \rightarrow \text{SELECT COOKING} \quad \Downarrow \text{MENU}$$

o Use the LCD display buttons **(5)** to cycle through the menu options. The following menu options are available:-

FOOD PROBE SETTINGS*****
TIMER SETTINGS
RECIPES
GUIDE
SETTINGS

* FOOD PROBE SETTINGS will only appear on the LCD display IF you have the food probe connected to the oven.

o Press the confirmation button **(6)** to select the menu option that you require.

o To return to the previous menu level, press both of the LCD display buttons **(5)** simultaneously.

Food probe settings

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 satisfactorily.
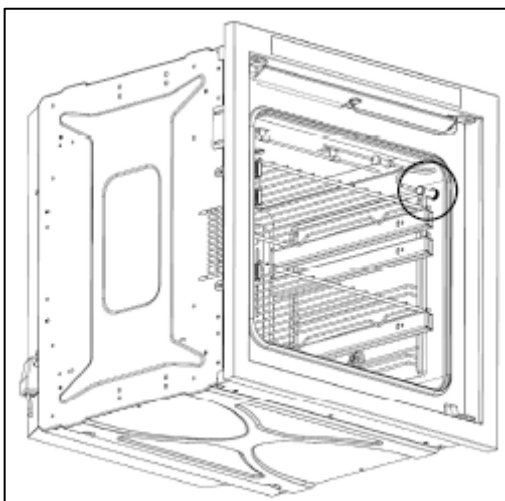
o Insert the probe into the hole in the upper left hand corner of the oven.
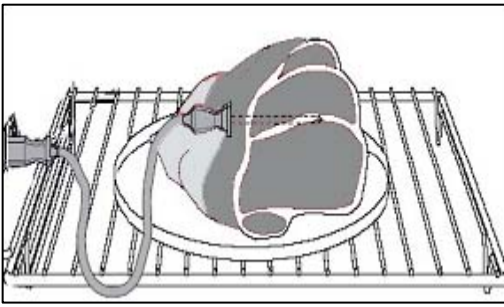
o The temperature sensor should be inserted into the food that you are going to cook. It senses the internal temperature of the food during cooking.

o ***IMPORTANT: The temperature sensor must be fully inserted into the middle of the food that you are cooking.***

o 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.

o The temperature sensor must not touch any bones or be inserted into any fatty tissue.

o Close the oven door.

o Select an oven function and temperature (as described on pages 12 – 13).

o Access the FOOD PROBE SETTINGS option from the main menu.

o Use the + and – buttons **(2)** to modify the core temperature of the probe, it can be adjusted in 1°C increments.

Maximum core temperature- 90°C
Minimum core temperature-   40°C

o The food probe temperature will appear next to this symbol .

o When the temperature that you have set has been reached inside the food, the oven will switch off the active heating elements, an audible signal will sound and COOKING FINISHED will appear on the LCD display.

o Press the confirmation button to switch the oven off.

o 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.

o ***IMPORTANT: Before serving food, you must ensure that it is cooked all the way through.***

o To clean the food probe, simply wipe it over using a damp cloth.

o You should use the table below as a guide to the temperature that you should set the food probe to.

Food group	Type of food	Recommended core temperature value
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
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	Bread	90°C

Using the food probe and setting a cooking start time

It is possible to program the food probe and then set a time in the future that the oven will switch on at.

- o Select an oven function and temperature (as described on pages 12 – 13).

- o Set up the food probe (as described on pages 18 – 20).

- o Access the TIMER SETTINGS option from the main menu and use the LCD display buttons to cycle through the timer options until COOKING START appears on the LCD display.

- o Press the confirmation button **(6)** to select this option.

- o The LCD display will then show COOKING START TIME SETTING.

- o Use the + button **(2)** to set the time of day that you want the oven to switch on at.

- o Press the confirmation button to confirm the time of day, the oven will then enter delayed start mode.

- o Every 20 seconds the LCD display will show OVEN TO BE TURNED ON IN and then the period of time remaining until the oven switches on.

- o At the set time, the oven will switch on and cook the food according to the settings that you programmed previously.

- o When the temperature that you have set has been reached inside the food, the oven will switch off the active heating elements, an audible signal will sound and COOKING FINISHED will appear on the LCD display.

- o Press the confirmation button to switch the oven off.

Timer settings

Setting the minute minder function

This function allows you to set a countdown time. When this period of time has elapsed, an audible alarm will sound. The countdown time can be set, before or after a cooking function and temperature have been selected.

- o Access the TIMER SETTINGS option from the main menu and use the LCD display buttons to cycle through the timer options until ALARM appears on the LCD display.

- o Press the confirmation button **(6)** to select this option.

- o To activate the minute minder function, you should press the + button **(2)**. The LCD display will show a blinking "00.00" and the △ symbol.

- o Use the + and – buttons to set the required countdown time. **NOTE:** The maximum countdown time that can be set is 23 hours and 59 minutes.

- o Confirm the countdown time by pressing the confirmation button.

- o After a few seconds, the countdown time will begin and the LCD display will return to showing the time of day, but the △ symbol will remain lit.

- o To cancel the countdown time, you should access the ALARM option again and press the + and – buttons **(2)** simultaneously.

- o At the end of the countdown time, an audible signal will sound, the △ symbol, ALARM and a blinking "00.00" will appear on the LCD display.

- o Press any key to silence the audible signal.

- o **Important:** *If you have set an oven function and temperature, then the oven will not switch off at the end of the countdown time. If you have finished cooking, then you should switch off the oven (please refer to the "Switching off the oven" section on page 14).*

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.

- o Select an oven function and temperature (as described on pages 12 – 13).

- o Access the TIMER SETTINGS option from the main menu and use the LCD display buttons to cycle through the timer options until COOKING TIME appears on the LCD display.

- o Press the confirmation button **(6)** to select this option.

- o To activate the duration function, you should press the + button **(2)**. The LCD display will show a blinking "00.00" and the symbol.

- o Use the + and – buttons to set the required countdown time. **NOTE:** The maximum countdown time that can be set is 10 hours.

- o Confirm the countdown time by pressing the confirmation button.

- o After a few seconds, the countdown time will begin and the LCD display will return to showing the time of day, but the symbol will remain lit.

- o To cancel the countdown time, you should access the COOKING TIME option again and press the + and – buttons **(2)** simultaneously.

- o At the end of the countdown time, the oven will switch off the active heating elements, an audible signal will sound and COOKING FINISHED will appear on the LCD display.

- o Press the confirmation button to switch the oven off or press the oven function selection buttons to choose your next oven function.

Setting the end time function

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

- Select an oven function and temperature (as described on pages 12 – 13).

- Access the TIMER SETTINGS option from the main menu and use the LCD display buttons to cycle through the timer options until COOKING FINISH appears on the LCD display.

- Press the confirmation button **(6)** to select this option.

- To activate the end cook function, you should press the + button **(2)**.

- Use the + and – buttons to set the time of day that you want the oven to switch off at.

- Confirm the time of day by pressing the confirmation button.

- After a few moments ⏎ ACTIVATE CYCLE ⇓ MENU will appear on the LCD display.

- Press the confirmation button again and the countdown time will begin.

- To cancel the countdown time, you should access the COOKING FINISHED option again and press the + and – buttons **(2)** simultaneously.

- At the end of the countdown time, the oven will switch off the active heating elements, an audible signal will sound and COOKING FINISHED will appear on the LCD display.

- Press the confirmation button to switch the oven off or press the oven function selection buttons to choose your next oven function.

Setting the start and end time function

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

- o Select an oven function and temperature (as described on pages 12 – 13).

- o Set the duration function (as described on page 23).

- o Set the end time function (as described on page 24).

- o The oven will calculate what time it needs to switch on at, so that your food will cook for the length of time that you selected. It will automatically switch itself on, once it reaches the time of day that it has calculated.

- o To cancel the countdown time, you should access the COOKING FINISHED option again and press the + and – buttons **(2)** simultaneously.

- o At the end of the countdown time, the oven will switch off the active heating elements, an audible signal will sound and COOKING FINISHED will appear on the LCD display.

- o Press the confirmation button to switch the oven off or press the oven function selection buttons to choose your next oven function.

Recipes

Your oven has preset recipes that you can select, where the optimum oven function, temperature and time will be automatically selected.

You can also programme the oven to remember your own recipes, so that you can recall them easily in the future.

Shelf positions
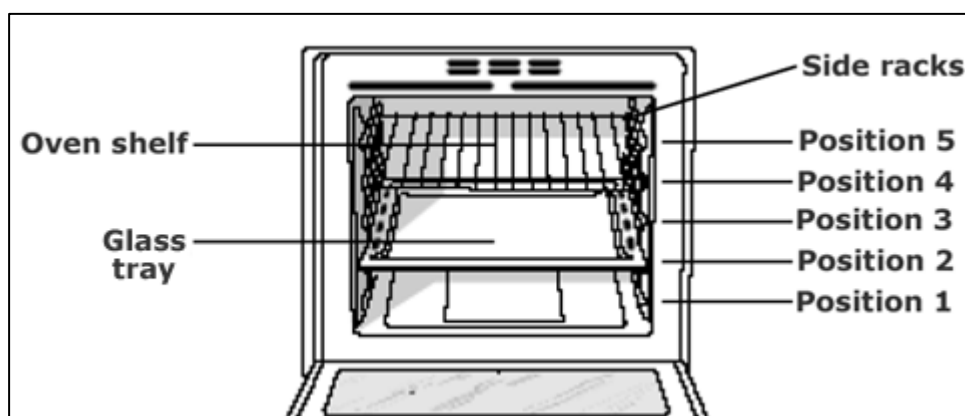
How to select a preset recipe

- o Access the RECIPE option from the main menu.

- o Press the confirmation button **(6)** to select this option.

- o If you use the LCD display buttons **(5)**, a list of various food groups will appear on the display:-

  BREAD – PIZZA
  TIMBALES*****
  MEAT
  FISH
  DESSERTS
  YOUR OWN RECIPES
  EXIT

* A timbale is a dish of meat or fish, etc cooked in a cup-shaped mould or shell.

- o Select the food type that you want by pressing the confirmation button **(6)**.

- o Each food type has a sub-group of suggested recipes; you can cycle through these using the LCD display buttons. When you get to the one that you desire, press the confirmation button **(6)** again to select the recipe.

- o The oven will automatically select the oven function, oven temperature and cooking time (please refer to the table on the next page).

- o At the end of the recipe time, the oven will switch off the active heating elements, an audible signal will sound and COOKING FINISHED will appear on the LCD display.

- o Press the confirmation button to switch the oven off or press the oven function selection buttons to choose your next oven function.

Preset recipe table

Food groups	Recipe name	Cooking function	Cooking temperature	Cooking time*	Shelf level **	Food probe temp.
Bread/ pizza	Savoury focaccia	Fan oven	200°C	00.30	2	-
	Bread	Fan oven	180°C	00.30	2	-
	Panzerotti	Pizza setting	200°C	00.20	2	-
	Pizza	Pizza setting	200°C	00.20	2	-
	Savoury tart	Fan oven	200°C	00.20	2	-
Flans	Cannelloni	Fan oven	180°C	00.45	2	-
	Lasagne	Conventional oven + fan	160°C	00.50	2	-
	Quiche	Fan oven	180°C	00.50	2	-
Meat	Roast pork	Conventional oven + fan	170°C	01.40	2	80°C
	Roast beef	Conventional oven + fan	170°C	01.45	2	75°C
	Roast veal	Conventional oven + fan	180°C	01.55	2	85°C
	Pork chops	Grill + fan	200°C	00.40	4	-
	Beef fillet	Conventional oven + fan	200°C	00.35	2	45°C
	Roast chicken	Conventional oven + fan	180°C	01.05	2	80°C
	Meat loaf	Fan oven	170°C	01.20	2	70°C
	Roast beef	Fan oven	200°C	00.45	2	60°C
	Meat skewers	Grill + fan	200°C	00.20	4	-
	Roast turkey	Conventional oven + fan	170°C	02.20	2	85°C
Fish	Sea Bream	Full grill	180°C	00.25	2	-
	Salmon	Conventional oven	190°C	00.30	2	-
	Tuna	Conventional oven	190°C	00.35	2	-
	Trout	Full grill	190°C	00.25	2	-
Desserts	Yogurt cookies	Conventional oven + fan	170°C	00.20	2	-
	Marmalade Tart	Fan oven	170°C	00.20	2	-
	Meringue	Conventional oven + fan	100°C	01.20	2	-
	Muffins	Conventional oven + fan	190°C	00.15	2	-
	Plum cake	Conventional oven + fan	170°C	01.40	2	-
	Soufflés	Conventional oven + fan	200°C	00.35	2	-
	Sponge cake	Conventional oven + fan	170°C	00.40	2	-
	Apple pie	Conventional oven + fan	170°C	00.35	1	-

* Cooking time shown in (hrs:mins). ** See page 25 for shelf positions.

How to alter a preset recipe

You can alter the settings of an item from the preset recipe list according to your own preferences.

- o Select a preset recipe (as described on page 26).

- o Make adjustments to the oven function, temperature and cooking time (duration function) in the normal way.

- o This alteration of the preset recipe will be a one-off and the next that that you select this recipe, the default recipe settings will be restored.

How to save alterations made to a preset recipe

It is possible to permanently save the alterations that you have made to a preset recipe.

- o Access the RECIPE option from the main menu.

- o Press the confirmation button **(6)** to select this option.

- o Use the LCD display buttons **(5)** and select YOUR RECIPES by pressing the confirmation button.

- o Select the exact preset recipe that you altered and then save your alterations by pressing the confirmation button.

- o When the oven has finished saving, the word "DONE" will appear on the LCD display.

How to add a personal recipe to the preset recipes

IMPORTANT: *Before you can get the oven to memorise a personal recipe, YOU MUST select an oven function, temperature and cooking time (duration function) first.*

- o Access the RECIPE option from the main menu.

- o Press the confirmation button **(6)** to select this option.

- o Use the LCD display buttons **(5)** until PERSONAL RECIPES appears on the LCD display **(9)**, and then press the confirmation button again.

- o Use the LCD display buttons until SAVE COOKING CYCLE appears on the LCD display, and then press the confirmation button again.

o Use the + and – buttons **(2)** to go through the available personal recipe slots. Press the confirmation button to select the COOKING CYCLE NO. where you will save the personal recipe.

o If the LCD display shows the word "EXECUTED", then the personal recipe has been saved successfully. If the LCD display shows EXIT, then this means that all of the personal recipe slots have already been used.

o **NOTE:** It is advisable to make a note of the details of the personal recipe that you have saved and the cooking cycle number that you have used.

Recalling a personal recipe

o Access the RECIPE option from the main menu.

o Press the confirmation button **(6)** to select this option.

o Use the LCD display buttons **(5)** until YOUR OWN RECIPES appears on the LCD display **(9)**, and then press the confirmation button.

o Use the LCD display buttons until LOAD COOKING CYCLE appears on the LCD display and then press the confirmation button.

o Use the LCD display buttons to select the cooking cycle number that you want to use.

o Press the confirmation button to confirm the personal recipe.

Deleting a personal recipe

o Access the RECIPE option from the main menu.

o Press the confirmation button **(6)** to select this option.

o Use the LCD display buttons **(5)** until DELETE COOKING CYCLE appears on the LCD display **(9)**, and then press the confirmation button.

o Use the LCD display buttons to select the cooking cycle number that you want to delete.

o When the oven has finished deleting, the word "DONE" will appear on the LCD display.

Guide

- Access the GUIDE option from the main menu.

- Press the confirmation button **(6)** to select this option.

- The oven will display a series of cooking suggestions and guidance on using the oven.

Settings

It is possible for you to customise certain settings on your oven, so that it best meets your requirements.

- Access the SETTINGS option from the main menu.

- Press the confirmation button **(6)** to select this option.

- If you use the LCD display buttons **(5)**, the following sub-menus will appear on the LCD display:-

  LANGUAGE
  SETTING THE CLOCK
  SETTING KEYBOARD LOCK
  BUZZER
  LIGHTING
  RESET SETTINGS
  EXIT

- Press the confirmation button to select the sub-menu that you want to enter.

- Once you have reached the sub-menu that you need, use the + and – buttons **(2)** to customise the setting.

- Press the confirmation button **(6)** to confirm the setting.

LANGUAGE- Lets you modify the language that the LCD display shows.

SETTING THE CLOCK-

TIME SETTING- time of day adjustment

CLOCK DISPLAYED- (YES/NO) - show clock on display.

NIGHT MODE- (YES/NO) - if selected the time of day is lit at a lower intensity during night hours. If the oven is switched on during this time, then the display will return to maximum intensity.

SETTING KEYBOARD LOCK-

AUTOMATIC KEYBOARD LOCK- (YES/NO) – If selected, the keypad lock will switch on automatically if the keypad is inactive for 1 minute.

BUZZER- (MEDIUM/HIGH/LOW/EXIT) – Allows you to set the sound level of the audible signal.

LIGHTING-

LIGHT OFF AUTOMATICALLY- (YES/NO) – If selected, the oven light will go off automatically, 5 minutes after it was switched on.

RESET SETTINGS- Press the confirmation button **(6)** twice to restore all settings (language, time and recipes) to their default settings.

EXIT- Press the confirmation button to exit the SETTINGS menu.

Cooking guidelines

- o 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.

- o 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.

- o You should pre-heat the oven and not place food inside of it until the "°" symbol remains fixed. 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 at least ten minutes.

- o **IMPORTANT:** *You should pre-heat the oven if you are baking, regardless of whether you are using the fan oven function.*

- o If there is no guidance given on the food packaging specifically for cooking in fan oven mode, you can generally reduce the cooking time and temperature by 10% from the information given for conventional oven cooking.

- o Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can "cook from frozen".

- o Before cooking, check that any accessories that are not required are removed from the oven.

- o Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.

- o Try to open the door as little as possible to view the dishes.

- o The oven light will remain on during cooking.

Warnings

- ○ Keep the oven door closed when using **any** of the cooking functions, **including** the grill functions.

- ○ Do not use aluminium foil to cover the glass tray 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 and other internal components of the oven become extremely hot during operation, avoid touching them inadvertently when handling the food which you are grilling.

- ○ **Important:** *Be careful when opening the door, to avoid contact with hot parts of the oven and steam.*

- ○ **Warning:** *Accessible parts may become hot during use. Young children should be kept well away from the oven when it is in use.*

- ○ The glass tray handle should only be used to reposition the tray and **NOT** for removing it from the oven cavity. When removing the glass tray, you should **ALWAYS** use an oven glove.

- ○ The glass tray handle should not be left in position when the appliance is switched on.

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.

o 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.

o **Never** clean the oven surfaces by steam cleaning.

o The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

o 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.

o You should select a cooking temperature that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the glass tray where appropriate.

o 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.

o We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

o 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.

o *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.*

Removing the side racks
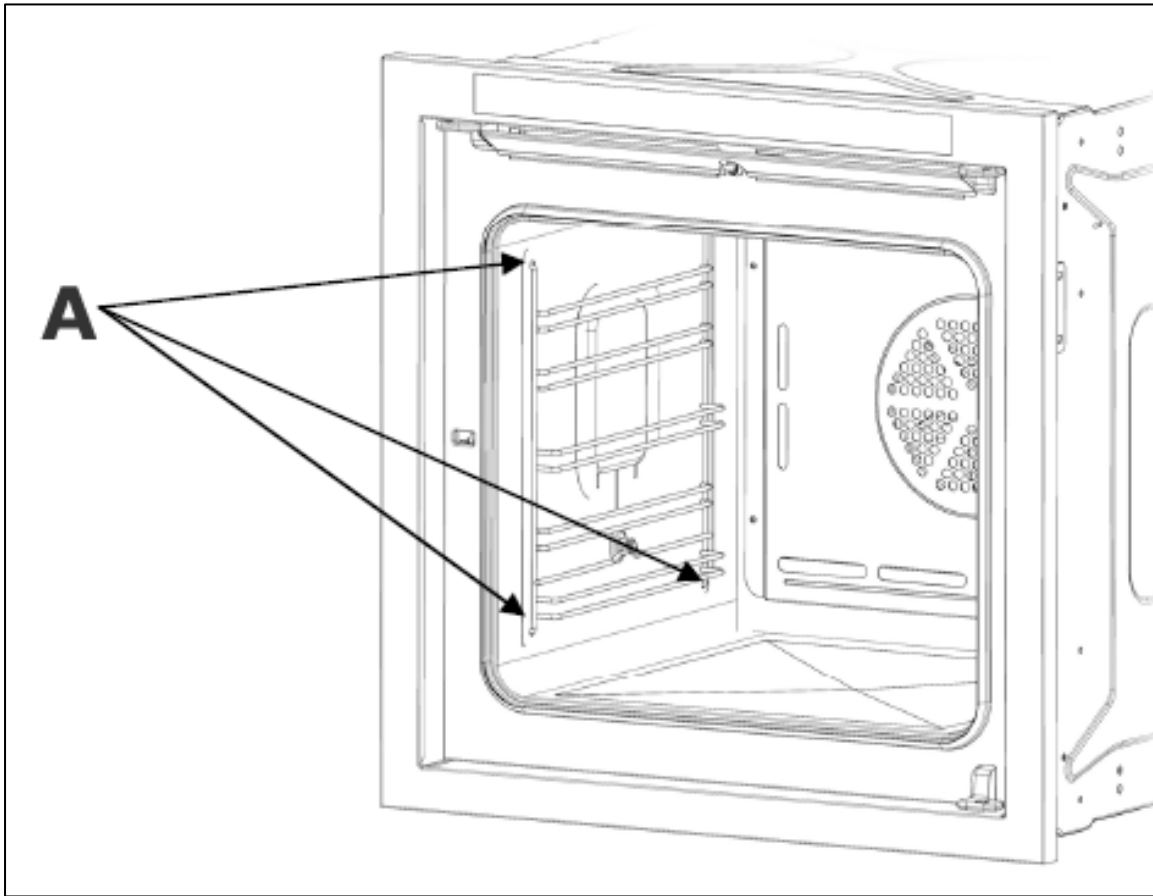
To properly clean the oven cavity, it is necessary to remove all of the oven furniture, including the side racks. To remove the side racks you should do the following:-

o Remove the oven shelves and the glass tray from the oven cavity.

o Unhook each side rack **(A)** from the central bolts that sit on either side of the oven cavity and then pull away the side rack.

o To reassemble the side racks, hook the upper struts of them into the relevant holes in the cavity. Then re-hook the side racks onto the central bolts that sit on either side of the oven cavity.

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.
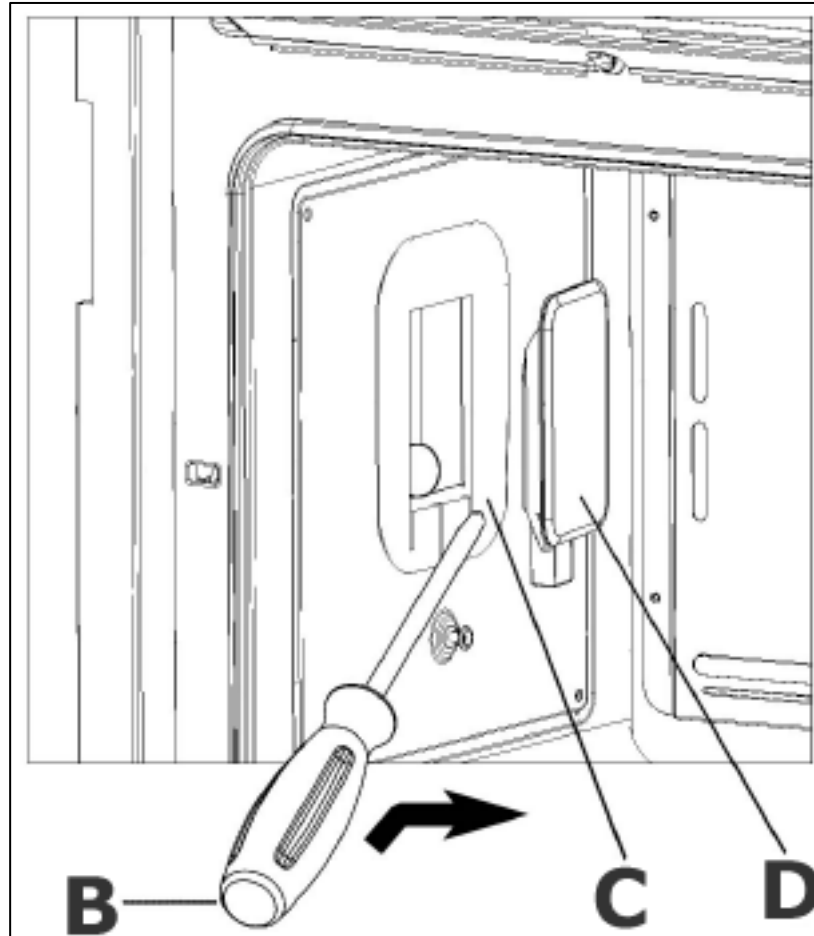

o   Remove all oven shelves, the glass tray and the side rack that is on the same side as the oven light.

o   Remove the light cover **(D)** using a screwdriver **(B)**.

o   Unscrew the bulb **(C)** anti-clockwise and remove it from its holder.

o   Replace the bulb with an E14 type 25 W/300°C, screw type pigmy.

o   ***Do not*** use any other type of bulb.

o   Place the lamp cover back into position.

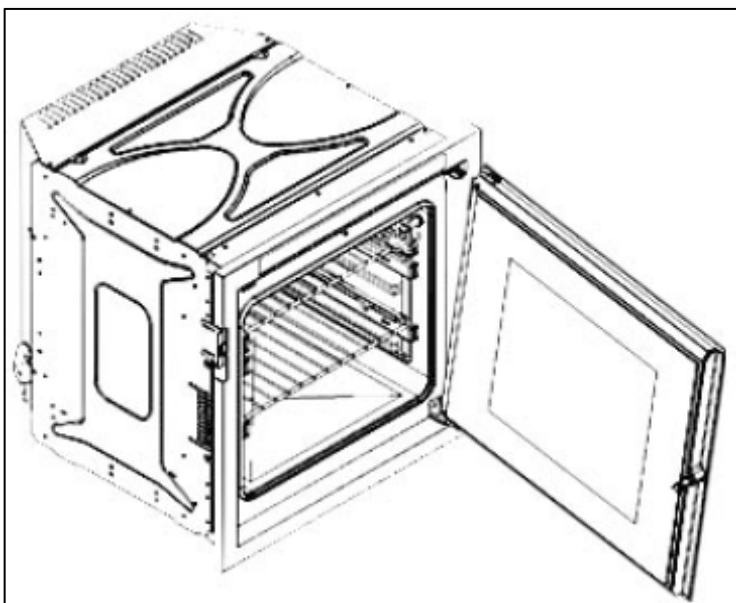## Removing the oven door for cleaning

To facilitate the cleaning of the inside of the oven and the outer frame of the oven, the door can be removed.
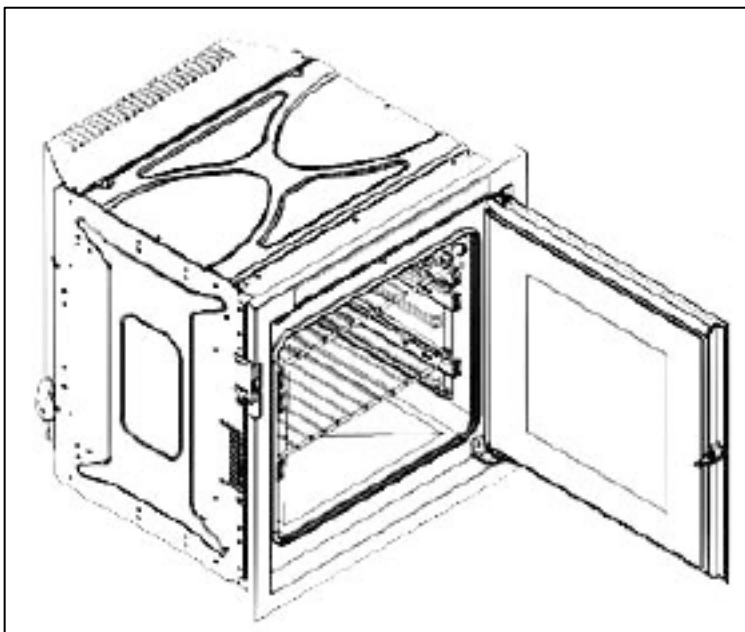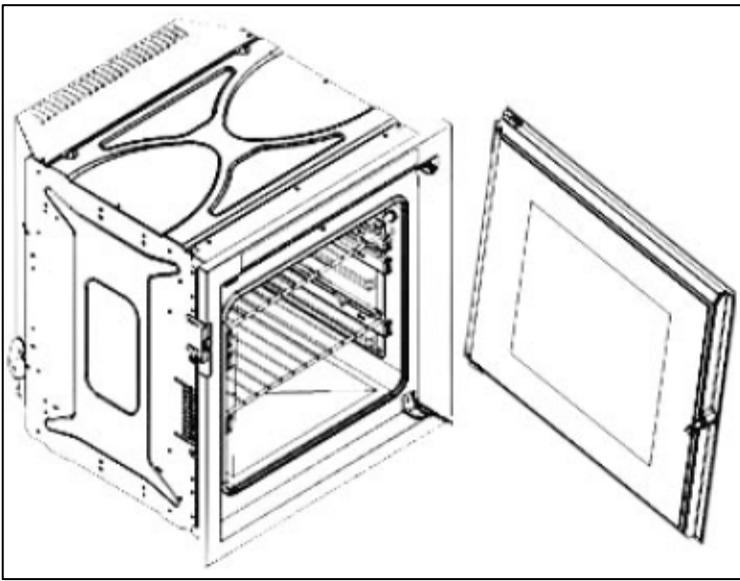

o Press the open door button **(8)** to get the door of the oven to open.
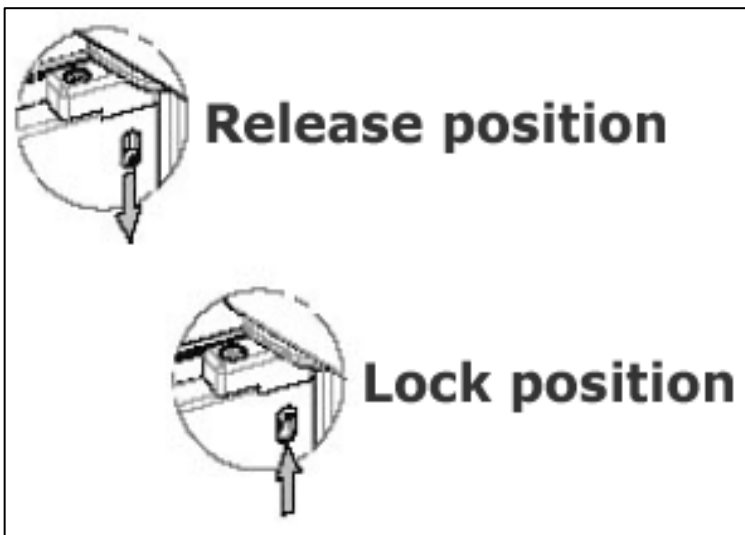
o Press the toggle below the door hinge to the release position (see drawing opposite).

o Disengage the oven door from the upper hinge pin.

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o Disengage the oven door from the lower hinge pin.

o **WARNING- Care should be taken as the inner edges of the door may be sharp.**

o **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.*

o 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.

o To refit the door you should follow the above procedure in reverse.

o **IMPORTANT: The toggle must be moved back to the lock position.**

o **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.***

o UK Regulations and Safety Standards or their European Norm Replacements.
o **Building Regulations** (issued by the Department of the Environment).
o **Building Standards** (issued by the Scottish Development Department).
o **IEE Wiring Regulations.**
o **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.

o This appliance should be wired into a 20 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.

MAINS POWER SUPPLY	LIVE	L		BROWN	
	EARTH			YELLOW/GREEN	POWER CORD
	NEUTRAL	N		BLUE	
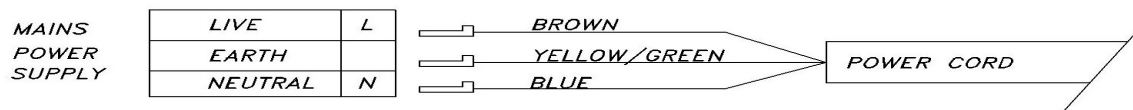
o To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.

o If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.

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

o 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.

Positioning the appliance
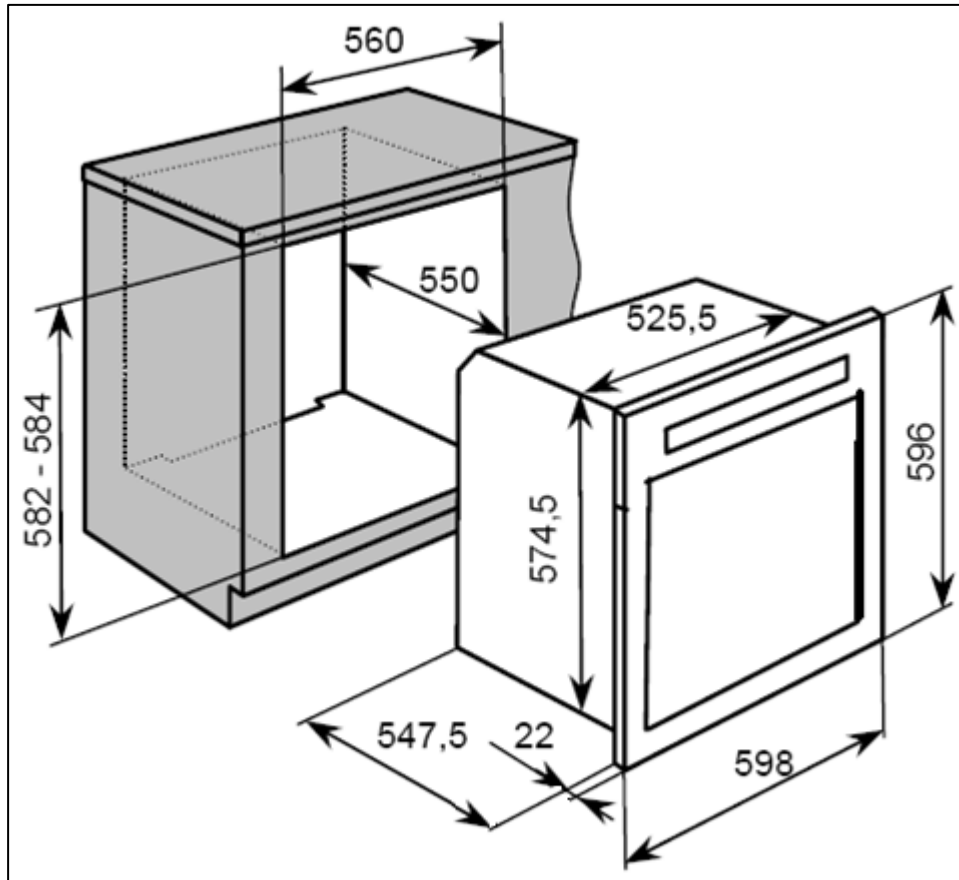
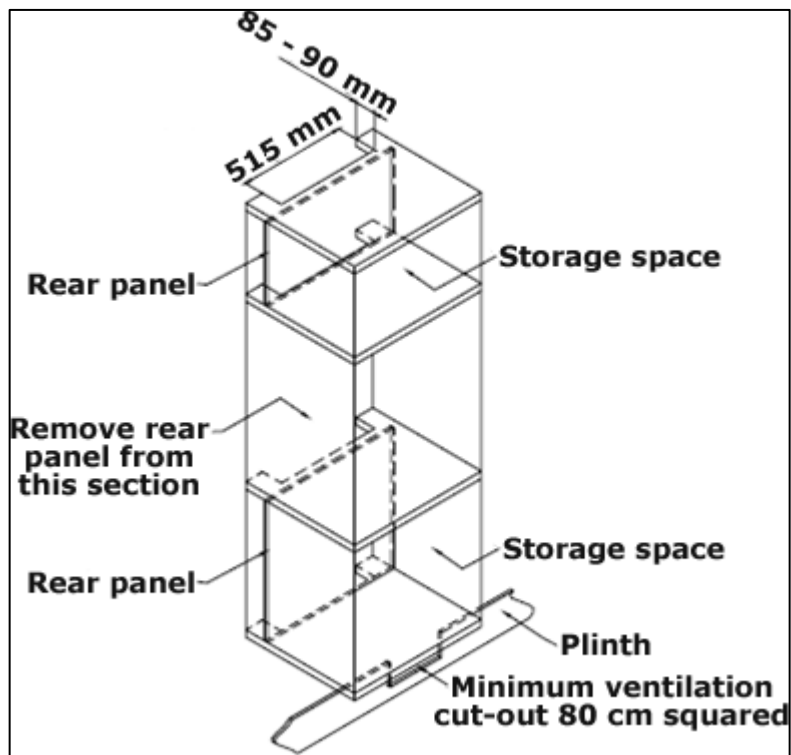o Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.

o The oven must be fitted into an oven housing with the ventilation cut-outs shown in the "Ventilation requirements" section on the next page.

o Ensure that the rear panel of the furniture housing unit has been removed.

Ventilation requirements
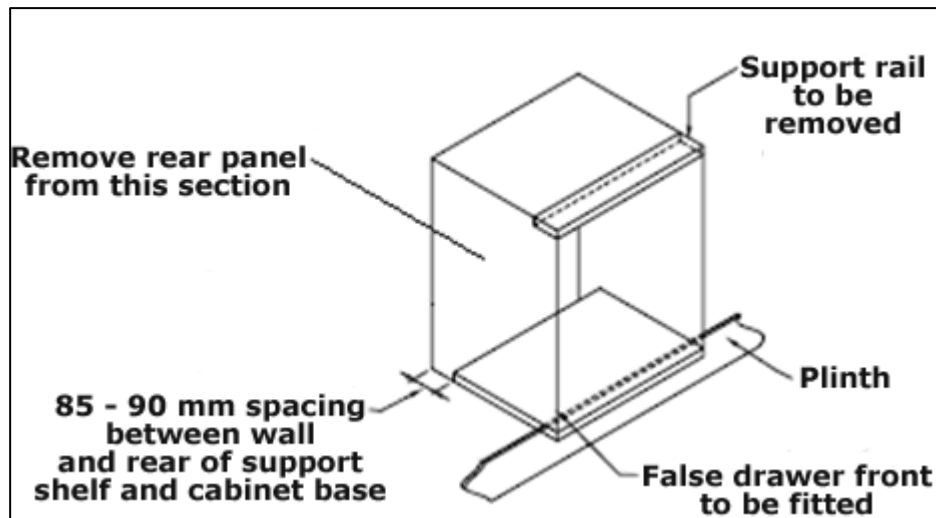
Remove rear panel from this section

Support rail to be removed

85 - 90 mm spacing between wall and rear of support shelf and cabinet base

Plinth

False drawer front to be fitted

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

85 - 90 mm

515 mm

Rear panel

Storage space

Remove rear panel from this section

Rear panel

Storage space

Plinth

Minimum ventilation cut-out 80 cm squared

(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).
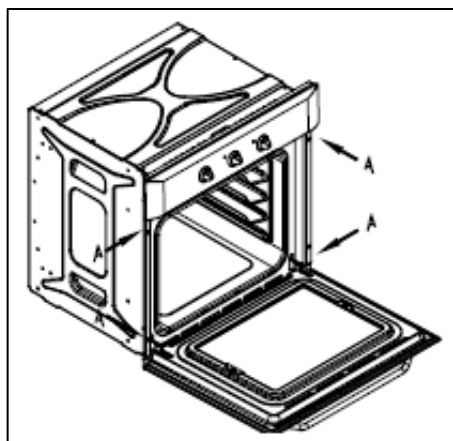
o Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

My appliance isn't working correctly

Error codes

Error code	Cause	Solution
ERR:001	PT1000 cooking chamber sensor defective	Contact Baumatic Customer Care, quoting the error code that has appeared on the display
ERR:017	PT1000 cooking chamber sensor defective	Contact Baumatic Customer Care, quoting the error code that has appeared on the display
ERR:016	Excessive temperature in the oven cavity	a) Check whether the oven is installed in the housing unit correctly. b) Check whether warm air is venting out from underneath the control panel If it isn't, then contact Baumatic Customer Care, quoting the error code that has appeared on the display
ERR:032	High temperature in oven cavity	a) Check whether the oven is installed in the housing unit correctly. b) Check whether the cooling fan is operating correctly. If it isn't, then contact Baumatic Customer Care, quoting the error code that has appeared on the display
ERR:004	High temperature near electronic cards (power card)	a) Check whether the oven is installed in the housing unit correctly. b) Check whether the cooling fan is operating correctly. If it isn't, then contact Baumatic Customer Care, quoting the error code that has appeared on the display
ERR:002	NTC sensor faulty on the power card	Contact Baumatic Customer Care, quoting the error code that has appeared on the display
ERR:008	Door lock mechanism defective.	Contact Baumatic Customer Care, quoting the error code that has appeared on the display

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

  * Check that the time of day has been set and that you have not set an automatic cooking cycle.

  * Check that you have selected a cooking function and a cooking temperature.

- o *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.

- o *The grill function works but the main oven does not.*

  * Check that you have selected the correct cooking function.

- o *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.

- o *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.

- o *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.

- o *The oven light is not working.*

  * Refer to page 36 and follow the "Replacing the oven bulb" section.

o **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 Baumatic Customer Care 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.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

Baumatic

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

Sales Telephone
(0118) 933 6900
Sales Fax
(0118) 931 0035
Customer Care Telephone
(0118) 933 6911
Customer Care Fax
(0118) 986 9124
Spares Telephone
(01235) 437244
Advice Line Telephone
(0118) 933 6933

E-mail:
sales@baumatic.co.uk
customercare@baumatic.co.uk
spares@baumatic.co.uk
technical@baumatic.co.uk

Website:
www.baumatic.co.uk

Republic of Ireland

Service Telephone
1-890 812 724

Spares Telephone
091 756 771

Czech Republic
Baumatic CR spol s.r.o.
Průmyslová zóna Sever 696
460 11 Liberec 11
Czech Republic

+420 483 577 200

www.baumatic.cz

Slovakia
Baumatic Slovakia, s.r.o.
Galvániho 7/D
Slovakia

+421 255 640 618

Germany
Baumatic Gmbh
Lilienthalstrasse 1
320 52 Herford
Deutschland

+49 5221 694 99-0

www.baumatic.de

Italy
Baumatic Italia S.R.L.
Via Galvani N.3
35011 Campodarsego (PD)

+3904 9920 2297

www.baumatic.it

Holland
Baumatic Benelux B.V.
Grindzuigerstraat 22
1333 MS ALMERE
Nederland

+3136 549 1555

www.baumatic.nl

www.baumatic.com