

GAS OVEN AND GRILL

USER AND INSTALLATION INSTRUCTIONS

B 725




Baumatic®

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

Model Number.....

Serial Number.....

Date of Purchase.....

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GENERAL INFORMATION

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

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

This appliance is designed for domestic household use when integrated into kitchen units to be installed only at low level, i.e.; underneath a worktop, they can be installed either into a housing unit, or between base units.

NOTE: The units, adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient temperature during periods of operation. This information is for guidance only and the actual withstand temperature rise will depend on the performance rating for the surface finish of the kitchen units.

Certain types of kitchen unit surface finishes (e.g. Vinyl) are particularly prone to heat damage or discolouration at temperatures lower than the above guidelines.

Baumatic Ltd will not take any responsibility if installing the appliance adjacent to cabinet materials closer than 4mm or in contravention of the guidance set out in the Installation Instructions.

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

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

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

The foregoing does not affect your statutory rights.

The Warranty applies to Great Britain and Northern Ireland only.

In the event that you require any After Sales Service or advice, please contact the Baumatic Service Department on telephone number – 0118 933 6911.

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

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

When first used, the appliance may give off an odour. This would be due to any residual protective finish from manufacturing or moisture and will cease after a short period of operation.

This appliance will have been constructed and distributed in compliance with the essential requirements of the following EEC DIRECTIVES and EUROPEAN NORMS: -

CE Marking – 93/68 Low Voltage – 73/23 Gas products – 90/396
EMC – 89/336 contact with the food comply with EEC 89/109
Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6, EN 30-1-1.

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

IMPORTANT NOTE – WARNING and SAFETY INSTRUCTIONS

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

Baumatic therefore strongly advises that babies and young children are prevented from being near or touching the appliance at any time. If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times. We also advise that great care is taken during use and cleaning operations.

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

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

Do not place pans or baking trays on the bottom of oven cavities or line with Aluminium Foil.

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

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

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

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

Check to ensure that all controls are in the off position when finished cooking.

NOTE: This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions and only be used for normal domestic purposes.

For gas installations, the Installer must be Corgi registered (all Baumatic Engineers are Corgi registered) and for electrical installation, NICEIC registration is recommended.

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

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

CAUTION: Do not obstruct vents, cooling or fume discharge apertures.

Before using the oven:

Remove all accessories from the oven and heat the oven at the maximum temperature for approximately 30 minutes in order to eliminate any remains of manufacturing grease, oil or resins that can produce unpleasant smells during cooking.

It's advisable to keep the kitchen window open.

INSTRUCTIONS FOR USE

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

Caution: When you are cooking, keep children away from the vicinity of the oven.

The following models are covered by these instructions: -

B 725

USING THE OVEN

The oven temperature is controlled by the thermostat switches between MIN and MAX. The oven thermostat will control the flow of gas to the burner head so as to maintain the selected oven temperature.

The functions that can be selected are:



GAS MODE AND OVEN LIGHT

To select the desired temperature, turn the Selector switch knob anti-clockwise for oven cooking.

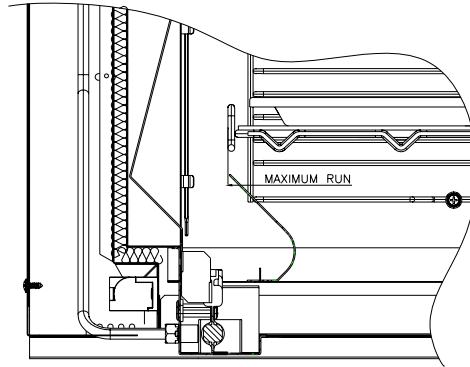
To Ignite The Oven Burner (CONVENTIONAL MODE):

1. The oven door must be fully opened.
2. Press in and turn the Thermostat Selector switch **anti-clockwise**. A clicking sound will be heard and the oven burner will light.
3. Keep the switch pressed in for a further 10-15 seconds to activate the Safety Device incorporated in the appliance. (The appliance will not stay alight until the Safety Device has been activated).
4. Release the switch slowly and turn to the desired temperature setting.
5. Close the oven door and check that the burners are still alight.

NOTE: Once ignition occurs, the cooling fan will automatically come into operation.

WARNING

If the cooling fan fails to start or operate during cooking, turn the Thermostat Selector back to the OFF position and call the Service. Do not use the appliance without the cooling fan in operation. During cooking ensure that grids or drip trays don't be site over the burner.



HELPFUL HINTS

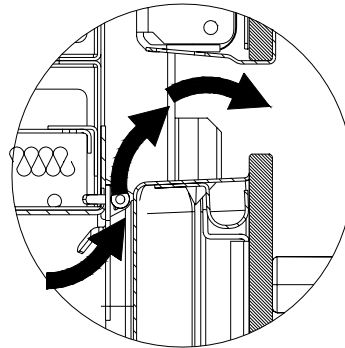
Before cooking, check that any unused accessories are removed from the oven.

Preheat the oven at the required cooking temperature before placing the food inside for 15 minutes. Place cooking trays in the centre of oven if possible and allow gaps when using more than one tray, for air to circulate.

Try to open the door as little as possible to view the food.

Be careful when opening the oven door to avoid contact with hot parts and steam.


CAUTION: Fume discharges pour out from the top of the lower oven door. Pay attention that the opening shown in the diagram is not obstructed.



USING THE GRILL


To ignite the Grill Burner (GRILL MODE)


Caution: Accessible parts may be hot when the grill is used, young children should be kept away.

1. The door must be in the fully open position. The solenoid is active.
2. Put the heat shield.
3. Turn the control knob **anti-clockwise** to the position  (max). A clicking sound will be heard and the grill burner will ignite.
4. Keep the switch pressed in for a further 10-15 seconds to activate the Safety Device incorporated in the appliance. (The appliance will not stay alight until the Safety Device has been activated).
5. Release the switch slowly and check that the burners are still alight.

NOTE: Once ignition occurs, the cooling fan will automatically come into operation.

There are two knob positions that allow flame regulation:

 = max

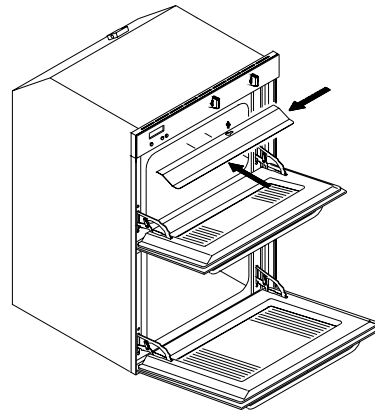
 = min

WARNING

The door must always be open and the heat shield fitted when the GRILL MODE is used.

The grill output has a low and maximum setting.

Variation for cooking purposes can be achieved by moving the grill pan up or down. If the cooling fan fails to start or operate during cooking or grilling, turn the Thermostat Selector back to the OFF position and call the Service. **Do not use** the appliance without the cooling fan in operation. In any case there is a safety thermostat which, when it is necessary, cut gas supply off.



NOTE: Care should be taken when removing the heat shield as it could be hot.

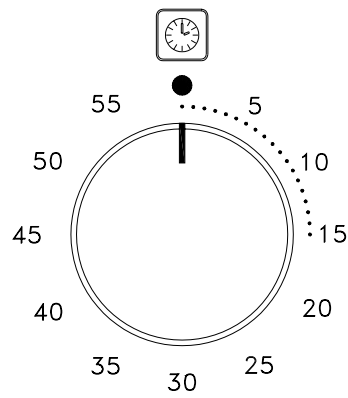
If the flame should go out, the automatic ignition will operate to attempt to relight the gas. In the event that the burner doesn't light the supply of gas will be turned off to the burner after a short period of time.

Check that the control knob is in the off position when you have finished grilling,

The grill switches off after few minutes.
The solenoid switches on.

USING THE 60 MINUTE MINDER

The run-back timer can be used for up to 60 minutes and independently to the oven cooking cycle. To set the timer, turn the knob fully clockwise until it stops and then back to the required time. After expiry of the set time the timer will have returned to the '0' position and an acoustic signal is briefly emitted.



COOKING GUIDELINES

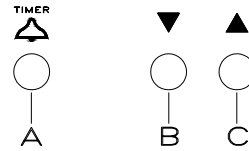
Please refer to the information on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, the temperatures and times can be varied to suit personal preferences. **Make sure that frozen foods are thoroughly thawed before cooking, unless instructed otherwise.**

ELECTRONIC CLOCK



The electronic clock has more than one function:

- Displaying the time of the day;
- Switching off the oven with the timer.




Setting the time of the day

- Press button A.
- Set the right time using button B or button C. The function is activated seven seconds after your last action.

Setting summer and winter time

- Keep button A pressed for four seconds.
- The display of the hours starts flashing.
- Set the right hour using button B or button C.

Setting the timer

- To activate the timer, press button C. Press button C again and keep it pressed until the right baking time is reached (the maximum is 99 minutes, 50 seconds).
- The countdown time is visible in the display. The  symbol lights up.
- Press button A and the current time will be displayed for 6 seconds.

Deactivating the timer

- Keep button B pressed
- The timer counts backwards and stops automatically at 0.

Sound signal

After the baking time has ended and the oven has been switched off, the clock gives a sound signal for seven minutes.

- Switch the sound signal off using button A.

Adjusting the signal

If no function has been activated, you can adjust the signal using button B. You can choose from three different signals.

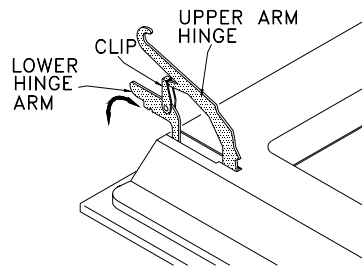
CLEANING THE APPLIANCE

Disconnect the oven from the electric net before operating on the oven. Always allow the appliance to cool down to avoid a burn injury. Do not use caustic or abrasive agents, coarse wire wool or hard tools as these can damage the surface finish. Normally, wiping with a soft cloth dampened with hot detergent is sufficient but for stubborn marks the following is recommended:

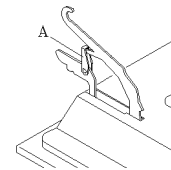
VITREOUS ENAMEL PARTS: Use only a cleaner that is recommended for this type of material: avoid chloride-based products such as bleach.

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

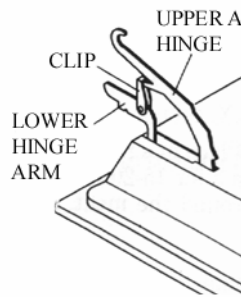
To facilitate cleaning, the door inner glass can be lifted out after removing the two fixing screws. Make sure that when refitting, the glass is correctly seated in the door recess and the correct way round. To facilitate cleaning inside the oven, the door can be removed as follows: With the door in the



fully open position, swivel the catch on the lower hinge arm and clip them on the hook on each upper hinge arm. Hold the door on each side, lift to unhook the hinge mechanism and pull outwards to release from the oven. To refit, hold the door in the fully open position; slide the hinge arms into the oven recesses until the V shaped (A) cut out engages with the front frame of the lower part of the door and the arms lock into position.



Release the hinge retaining clips and close the door fully to complete the refitting. NOTE: Take care not to dislodge the hinge lock system when removing the door as the hinge mechanism has a strong spring system! Do not immerse the door in water at any time.



INSTALLATION PREMISES

For correct operation of the appliance, sufficient natural ventilation must be provided in the room for combustion of the gas.

Installation personnel must follow the safety regulations in force in the country. The room must be ventilated directly via inlets on the outside walls.

Combustion products must be discharged by means of extractor hoods connected to the flue or directly to the outside.

If it is not possible to install an extractor hoods, an electric fan must be fitted either to the outside wall or the window; the room must be provided with ventilation inlets in compliance with current regulations. The fan flow rate must be able to guarantee an hourly exchange of air 3-5 times the volume of the kitchen.

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

The manufacturer declines any responsibility for injury or damage to persons or property as a result of improper installation of this appliance.

The housing, adjacent furniture and all materials used in installation must be able to withstand a minimum temperature of 85°C plus ambient during periods of operation. In addition, adjacent furniture cabinet doors must be at a minimum distance of 4mm from the appliance at all points.

This range of ovens has been designed to be located under a worktop surface.

A 5-8mm ventilation gap must be allowed between the top of the appliance and the underside of the working top.

Two systems can be used to fit your appliance to a chosen furniture layout:

- A) Between two side panels of two distinct cabinet units without the aid of a support shelf, by fitting four support steel brackets provided with the product. (See Sys A, fig. 1, page 15)
- B) Between two side panels each fixed to the side of a cabinet unit without the aid of a support shelf. In this case only the two lower support brackets will be necessary. (See Sys B, fig. 2, Page 15)

Note: In both the above cases you must measure 717mm from the underside of the worktop and mark the correct position of the lower support brackets before fixing them to the sides. With reference to (Sys A, fig. 1) ensure side support brackets are positioned 40mm from the front of the cabinet door exterior surface, as illustrated, before securing them to the cabinet sides.

If necessary, this product can be installed in a housing unit. The housing unit will not be a standard one but will have to be of a size to accept the full height of the oven – minimum height 717mm. Furthermore it will have to respect all the ventilation required.

IMPORTANT

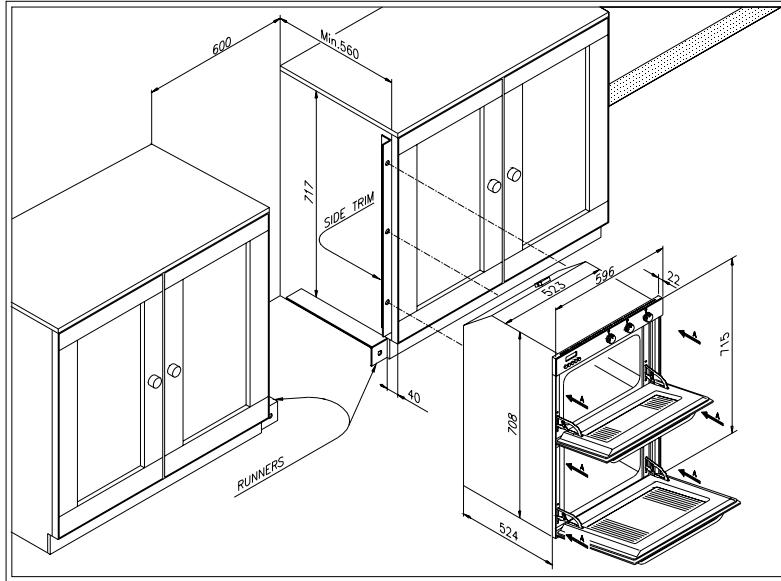
Ventilation requirements

Ventilation forms a very important part of the installation of this appliance.

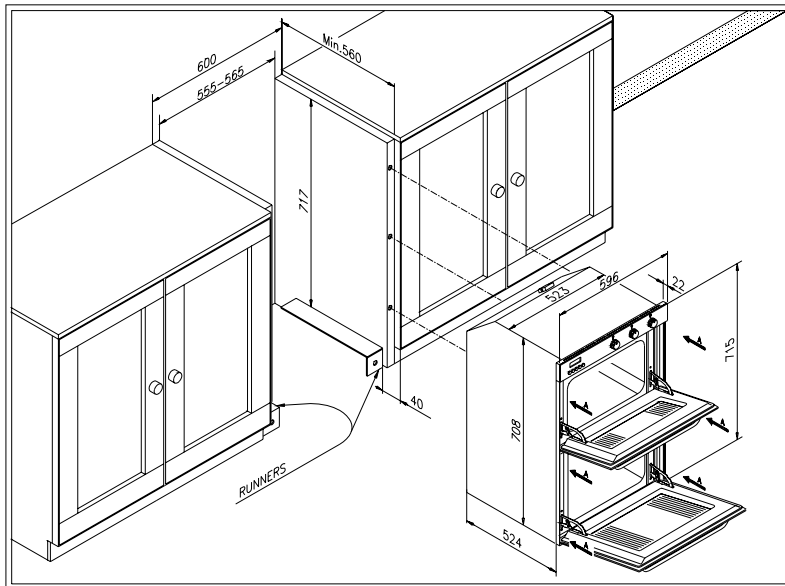
The ventilation requirements are shown on page 16 of this booklet and must be adhered to.

Failure to do this can cause adverse effects to the operation of the appliance.

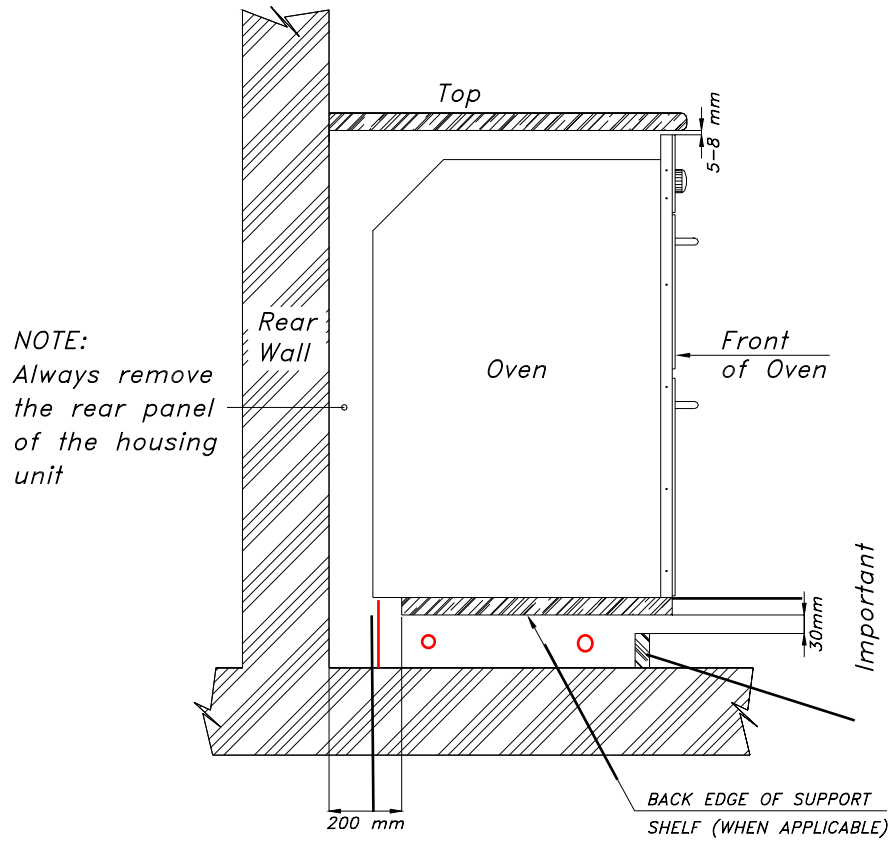
System A Fig. 1



System B Fig. 2



Ventilation requirements must be as specified by the drawing below.



COOKING GUIDE

The cooking times given below are only approximate, as personal preference will influence cooking time.

Item	Temperature at °C	Approximate cooking time
Small cakes	170-180	20-25 mins.
Whisked Sponge	170	15-20 mins.
Swiss Roll	190	8-12 mins.
Victoria Sandwich (2 x 205mm./8in. shallow tins)	170	25-35 mins.
Semi rich fruit cake (230mm./9in.deep tin)	140	2½-3½ hours
Scones	210-220	10-15 mins.
Meringues	110	2-3 hours
Shortcrust Pastry	200	Cooking times for pastry dishes depend on the size and type of cooking dish and also the filling.
Puff/Flake Pastry	210	
Choux Pastry	200	
Biscuits	160-200	10-20 mins.
Bread 500g. (1lb) loaf	210	20-30 mins.
Sponge Pudding	150	45 mins.-1 hour
Milk Pudding	150	1½-1¾ hours

Slow cooking

Make sure that frozen foods are thoroughly THAWED before cooking.

DO NOT slow cook joints of meat or poultry weighing more than 2 ¼ Kg (4 ½ lb).

For roasting joints of meat or poultry and for pot roast preheat the oven to 190°C-200°C and cook for 30 minutes, then adjust the oven control to 110°C-120°C for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking.

Roasting guide

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking, the time required depends on the size of the bird, and e.g. a large turkey may take up to 48 hours to thaw.

Adjust the shelf position so the meat or the poultry will be in the centre of the oven.

Temperature Settings

OVEN TEMPERATURE CONVERSION CHART		
Gas Setting	Degrees F	Degrees C
¼	225	110
½	250	130
1	275	140
2	300	160
3	325	170
4	350	180
5	375	190
6	400	200
7	425	220
8	450	230
9	475	240

ELECTRICAL REQUIREMENTS

WARNING: THIS APPLIANCE MUST BE EARTHED.

Electrical installation must comply with all relevant local and national regulations. Make sure that the voltage supply is the same as the rating given on the data plate positioned on the lower part of the front of the oven.

This appliance must be connected to an a.c. single phase 230V-240V, 50Hz electricity supply.
The total rated load is 0,09 kW.

The oven must be connected to a 3 Amp power supply via a double pole-isolating switch with a minimum opening between the contacts of 3mm. The switch must be of easy access once the appliance is in place for maintenance and service purposes.

This appliance is supplied with a connection cable.

In case of replacement of the cable please contact only qualified personnel .

Cable type: H05RR-F 3 x 1,5

The connection clamp for the cable is at the rear of the appliance. Unscrew and remove the cover, then insert the cable by way of the cable clip and connect according to the drawing on page 27. the earth wire of the power supply cable must be longer than the positive and negative conductors. Tighten the cable clip screws and close the cover.

Maintenance and servicing work must only be carried out after the power supply has been disconnected, either by switching off at the wall socket or disconnecting at the main fuse box.

Note: The actual ventilation requirements must be determined by reference to the Statutory regulations in force.

GAS REQUIREMENTS

Burners		Oven	Grill
Nominal rate		kW 2,40	2,40
Reduced rate		kW 0,70	1,60
Ø injector			
LPG - G30 28..30mbar	G31 37mbar	mm 0,73	0,73
Natural Gas - G20 20mbar		mm 1,15H	1,15
Ø by-pass:			
G30 28..30mbar	G31 37mbar	mm 0,40	0,70
G20 20mbar		mm Adjusted	Adjusted
Air adjustment			
G30 28..30mbar	G31 37mbar	mm 2,5	-----
G20 20mbar		mm 2,5	-----

GAS CONNECTION – See Page 22 (Fig. 1 to 6).

**PLEASE NOTE THAT THIS APPLIANCE SHOULD BE
FITTED BY A QUALIFIED CORGI REGISTERED
INSTALLER**

The gas supply must be connected by an approved flexible stainless steel Plug-in hose (Fig 1) and an extension of the appliance gas ramp (Fig. 2). The flexible Plug-in hose must be installed so that it does not touch any surface that exceeds 70°C. The appliance is supplied for use with Natural Gas, if it is to be adapted for LPG the appliance must first be isolated from the electricity and gas supplies. Open the oven door fully and proceed as follows: -

Oven Burner

- Remove the oven burner shield from inside the oven and remove the burner (Fig. 3).
- Replace the injector with the one suitable for LPG to be used as listed in the table above. It is recommended that the appropriate thread sealant be used, always check for gas soundness after assembly.

- Re-fix the burner assembly ensuring that the injector is within the cut out in the rear of the oven and adjust the position of the burner to achieve the primary air gap (Fig. 4).
- For primary air gap settings see table page 20.

Grill Burner

- Pull the oven out and remove the outer casing oven.
- Replace the injector with the one suitable for the gas to be used as listed in the table page 20. It is recommended that the appropriate thread sealant be used, always check for gas soundness after assembly (Fig. 5).

To Regulate Thermostat Bypass

- Remove control panel cover from the top of the appliance.
- Remove the oven control-knobs and undo the two fixing rings now exposed (anti-clockwise).
- Disconnect neon lamp at rear of fascia and remove control-panel front, then refit thermostat control knob.
- Ensuring that the appliance is in a safe condition, reconnect to the electric and gas supply.
- Open oven door fully, ignite oven burner, set to maximum temperature, close oven door and leave for 10 – 15 minutes.
- Reduce temperature setting to minimum and remove control knob
- Disconnect electrical supply
- Adjust bypass setting until correct flame picture is achieved. The bypass adjustment screw is located on the right-hand side of the valve body and access can be made from the front of the appliance through the rear panel of the control-panel. Turn screw clockwise to decrease flow (see Fig 6).
- Refit control-knob, then increase to Max and decrease to Min setting several times to check that the flame is maintained.
- Open and close the oven door fully several times to ensure that the flame is maintained.
- Turn the appliance off and disconnect from the gas supply.
- Re-assemble the appliance, re-install and carry out a function test

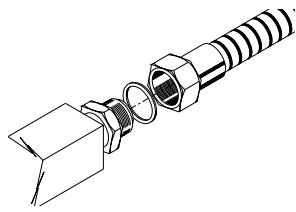


Fig 1 Fitting the flexible Plug-in hose and sealing washer

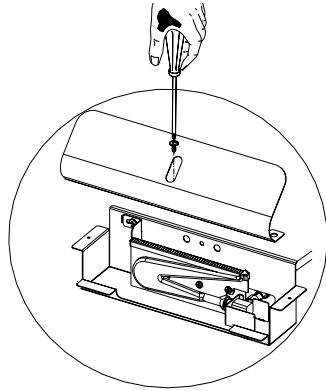
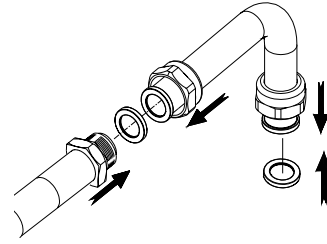


Fig 3 Removing the oven burner shield.

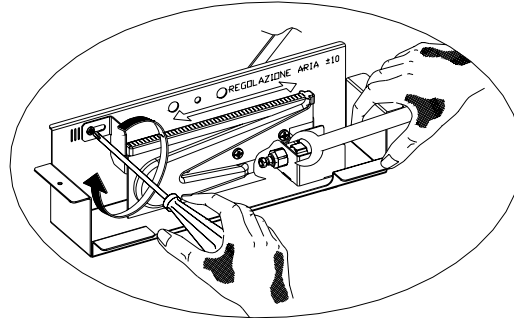


Fig 4 Gas Regulation.

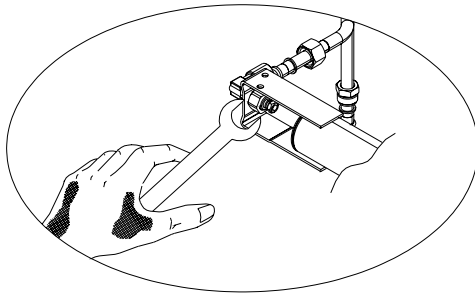


Fig 5 Replacing the injectors.

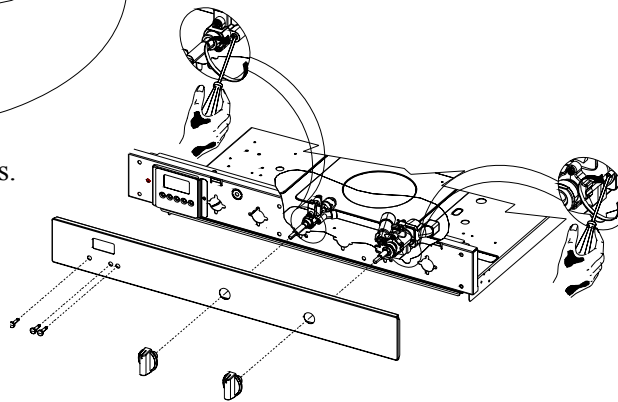


Fig 6 Regulating thermostat bypass.

ELECTRICAL CONNECTION

Before connecting the appliance, ensure that the supply voltage marked on the Rating Plate corresponds with the mains supply voltage.

WARNING – THIS APPLIANCE MUST BE EARTHED

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

IMPORTANT

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

Green and Yellow	–	Earth
Blue	–	Neutral
Brown	–	Live

The connection must be made as follows: -

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

The wire coloured Blue must be connected to the terminal marked 'N' or coloured blue or black.

The wire coloured Brown must be connected to the terminal marked 'L' or coloured brown or red.

NOTE: The terminals marked 'SUPPLY' are for the mains supply wires and the terminations marked 'LOAD' are for the appliance wires. The electrical outlet is to be positioned in an easily accessible position adjacent to the appliance. In the event that it is necessary to replace the mains lead, the replacement must conform to the specification listed in the Technical Data ensuring the correct colour code connection and that all screws are tightened sufficiently.

MAINTENANCE

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

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

REPLACING THE OVEN LIGHT

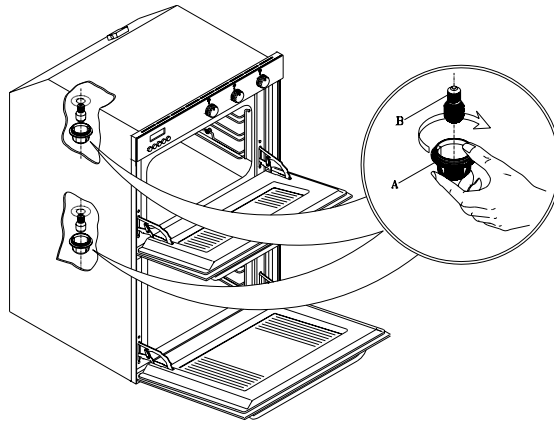
(Not covered by the appliance warranty)

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

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

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

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



TECHNICAL DATA

DIMENSIONS

Height	715mm (at front)
Width	596mm (at front)
Depth	524 mm (front to back)

ELECTRICAL DETAILS

Rated Voltage:	230V ac 50Hz
Supply Connection:	3 A (double pole switched fused outlet with 3mm contact gap)
Power Input:	0.09 kW
Mains Supply Lead:	3 x 1.5mm ² Type H05 RR-F <HAR>
Oven Light Bulb	25W/300°C type E 14

BAUMATIC Ltd
CONDITIONS OF GUARANTEE

Dear Customer,

Included with your new Baumatic appliance is a guarantee registration card, please complete this and return and your earliest convenience.

This guarantee is in addition to your statutory legal rights and will not in any way hinder any legal rights.

The conditions of the guarantee, which applies, to your Baumatic appliance are as follows:

All 'Work' in relation to the Guarantee must be carried out by Baumatic Ltd or an approved service agent of Baumatic Ltd. 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.

The guarantee period starts from the date of the original purchase and the manufacturer will provide the parts and labour required to repair the appliance should breakdown occur as a result of mechanical / electrical failure. This service will be given Free of charge within the Guarantee period. An additional Insurance scheme is available should you wish to extend the warranty period.

This guarantee applies to UK mainland and Northern Ireland only.

THIS GUARANTEE DOES NOT COVER:

- Any damage caused by transit, misuse, or neglect.
- Cosmetic and perishable parts: plugs, fuses, light bulbs, light covers, cosmetic trims, cables, filters and attachments, knobs, any rubber and seals, ceramic or glass surfaces, dents, scratches, paintwork.
- Attachments / Accessories, trivets and handles, griddles, pan stands, shelves, burner caps and collars, oven liners. Plus any additions thereafter.
- Periodic maintenance, the repair or replacement of parts due to natural wear and tear.
- Material discoloration, corrosion.

