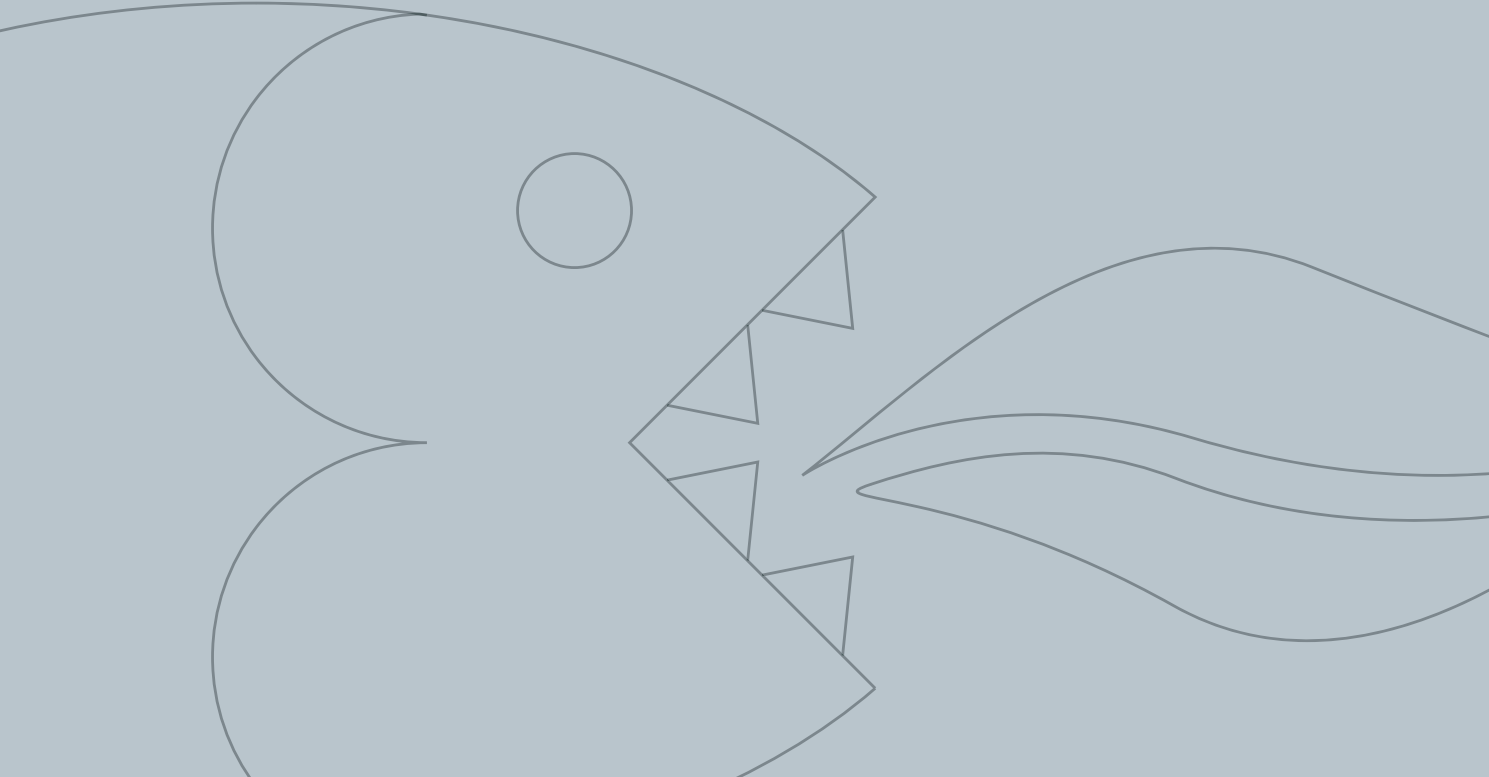


Instruction manual



Baumatic®

ELECTRIC SINGLE OVENS

USER AND INSTALLATION INSTRUCTIONS

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

Model Number

Serial Number

Date of Purchase

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GENERAL INFORMATION

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

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

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

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

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

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

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

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

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

The foregoing does not affect your statutory rights.

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

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

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

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

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

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

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

IMPORTANT NOTE – WARNING AND SAFETY INSTRUCTIONS

Warning: this appliance must be earthed.

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

Baumatic advise that this appliances is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely. Young children should be supervised to ensure they do not play with the appliance. 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. During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. **WARNING:** accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

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

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

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

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

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

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

Do not use a steam cleaner with this appliance.

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

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

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

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

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

For electrical installations, NICEIC registration is recommended.

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

Please note that this appliance carries the CE mark for normal domestic use and is not suitable for the marine environment.

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

Description of control panel symbols



- Oven light



- Upper + lower heating element



- Lower heating element



- Upper heating element



- Grill heating element (with spit when provided)



- Grill + fan heating element (with spit when provided)



- Upper heating element + lower heating element + fan



- Ventilated circular heating element



- Ventilated defrosting

Using the oven

To obtain good results, you are advised to pre-heat the oven to maximum temperature for approximately 10 minutes. Place the food inside and set the thermostat to the required temperature. When the oven has reached the set temperature, the yellow light on the control panel will go out.

Using the spit (fig. 1)

Insert the spit rod "A" into the drive unit and the groove "B" into the bend "C".
Turn the plastic handle "D" anticlockwise and slide the rack into the oven runners ensuring that the rod "E" slots into the hole "F".
The spit rack must always be fitted in the middle of the oven (second position from bottom).

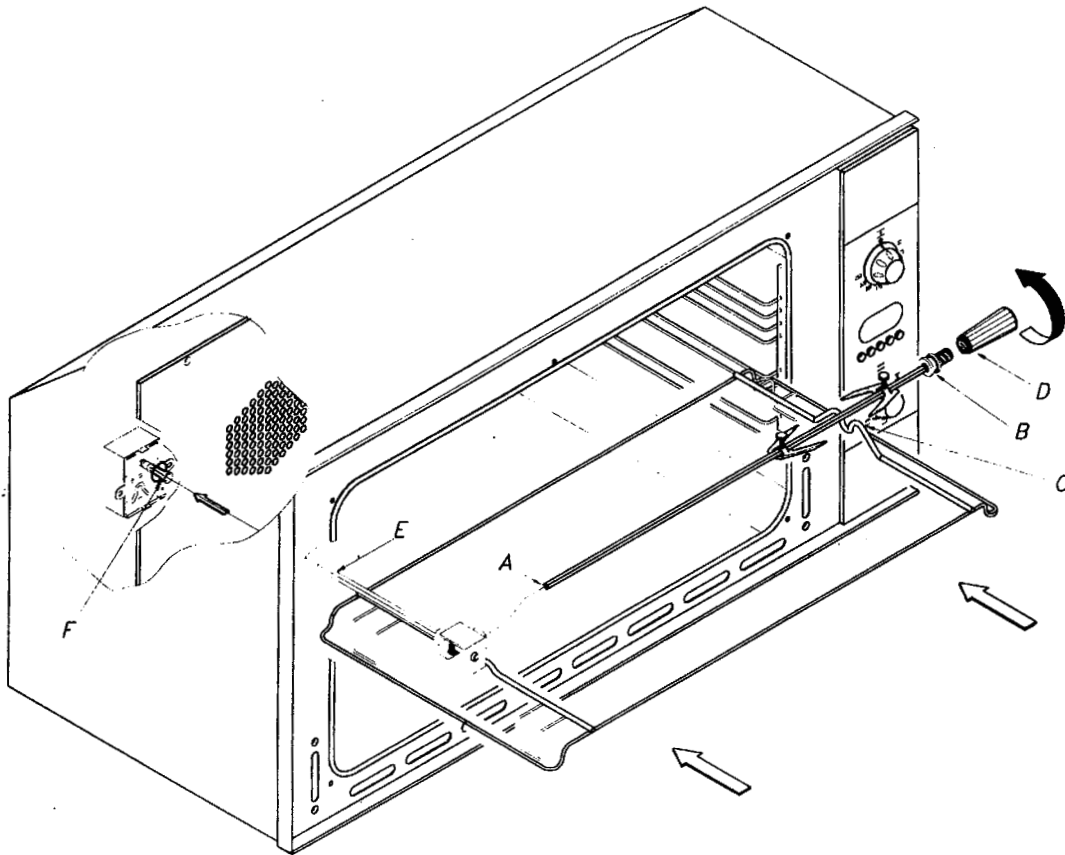


Fig. 1

Using the grill

Place the food to be grilled directly on the rack or insert on the spit.
The rack must be positioned at the top of the oven whereas the spit rack must always be positioned in the middle (second position from bottom).
The dripping pan can be fitted at the bottom to collect the fat.

CAUTION: WHILE THE GRILL IS OPERATING, THE ACCESSIBLE PARTS ARE VERY HOT - KEEP CHILDREN WELL AWAY FROM THE OVEN.

Note:

Do not use aluminium foil to cover the grill tray or to wrap the food being cooked as the reflected heat will damage the grill element and the aluminium foil can catch fire.

Ventilated cooking

The air distributed by the fan allows you to cook different types of food together (fish, meat etc.) without mixing smells and flavours. A fan uniformly distributes the heat provided by the heating element positioned behind the oven wall. Temperature range 50°-250°C.

Electronic programmer

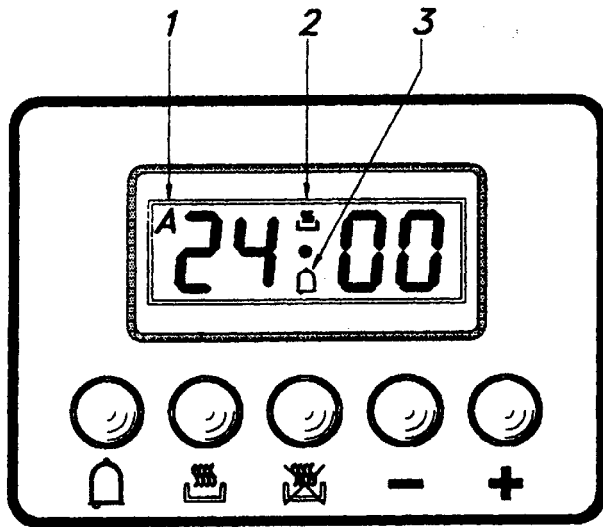










Fig. 2

-  Timer
-  Cooking time with automatic operation
-  End of cooking time
-  Moves back one number in all programs
-  Moves forward one number in all programs
-  Automatic program
-  Duration and manual mode
-  Minute control



Settings

After pressing a function button, the required time can be set via the +/- keys. For quicker regulation, keep the required key pressed. By pressing the function key and then releasing it, the pre-selected function appears on the display and remains for 5 seconds: during this time the setting can be performed (with one hand). Five seconds after releasing the function key or finishing the setting, the display returns to the clock. Any program set will start immediately. Program selection is accompanied by the sounding of a buzzer.

Setting the time (clock)

Select the clock function by simultaneously pressing the Duration and End of cooking time keys and adjust the clock by means of the +/- keys. All the programs set will be cancelled and the relay will switch off.

Manual operation

Simultaneously press the  and  (the auto symbol will be cancelled): the saucepan symbol will light up.

Any program set will be cancelled.

Semi-automatic operation and cooking duration

Press the Cooking duration key and set the duration by means of the +/- keys. The saucepan symbol will appear.

The relay output will be activated.

If clock = end of cooking time, the relay and saucepan symbol will be off.

The buzzer will sound and symbol A will blink.

Semi-automatic operation and end of cooking time

Press the end of cooking time key and set the required time by means of the +/- keys. The symbol A and the symbol of the saucepan will light up.

The relay output will be activated.

If clock = end of cooking time, the relay and saucepan symbol will switch off.

The buzzer will sound and the symbol A will blink.

Completely automatic operation

Press the duration key and set the required time by means of the +/- keys. The symbol A will appear.

The relay will come on and the saucepan symbol will appear.

Select the End of cooking time function - the minimum setting time will appear. Set the required time by means of the +/- keys.

The relay and the saucepan symbol will switch off.

The saucepan symbol will re-appear when the clock time = the calculated switch-on time.

After setting the automatic program the symbol A will blink. The buzzer will sound and the saucepan symbol and relay will switch off.

Minute control

Press the Minute control key and set the required time by means of the +/- keys.

While the set time runs, the bell symbol will appear.

When the set time elapses, the buzzer will sound.

Buzzer

The buzzer remains active for 7 minutes after the minute control cycle or the cooking program have finished.

Press any function key to stop the buzzer.

Program start-up and check

A set program is run when the required time has also been set. The remaining timers can be checked at any time by selecting the relevant function.

Setting error

The setting is not correct if the clock time is between the beginning of cooking time and the end of cooking time.

The error is indicated via sounding of a buzzer and blinking of the Auto symbol. An incorrect setting can be corrected by re-setting either the beginning or end of cooking time.

Cancelling a program

A program can be cancelled by selecting the manual function.

A set program is automatically cancelled when it reaches the end of its cycle.

120 minute mechanical programmer


The function of the clock is to set a cooking time.

1) OPERATION

After setting the thermostat knob to the required temperature, turn the clock knob clockwise to the required time (max 120 minutes).

When the clock returns to position 0, sounding of a buzzer will indicate that the oven has automatically switched off.

2) MANUAL POSITION

If the cooking time exceeds 2 hours, or if you wish to use the oven manually, turn the clock knob to position  (fig. 3).

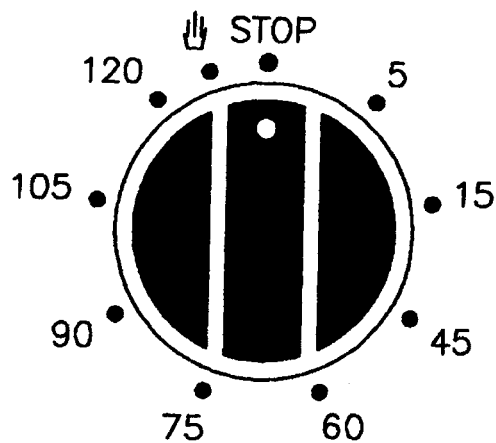


Fig. 3

Oven door

Clean the oven door using non-abrasive products.

The glass panel can be easily removed and cleaned by unscrewing the four screws at the side (fig.4).

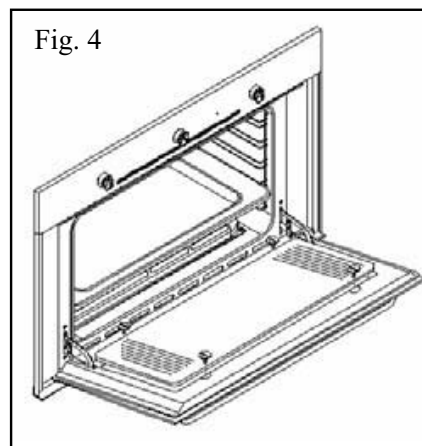


Fig. 4

REMOVING OVEN DOOR

To make it easier to clear the oven, the door may be removed.

Hinge with mobile U-bolts (Fig. 5)

The hinges "A" are fitted with two mobile U-bolts "B" which block the door when it is completely open if they are hooked onto sections "C" of the hinges. After this has been done, the door must be lifted up and taken out. When carrying out this operation, hold the sides of the oven door beside the hinges. To refit the door first slide the hinges into their grooves.

Lastly, before closing the door do not forget to detach the two mobile U-bolts "B" which were used to hook the two hinges.

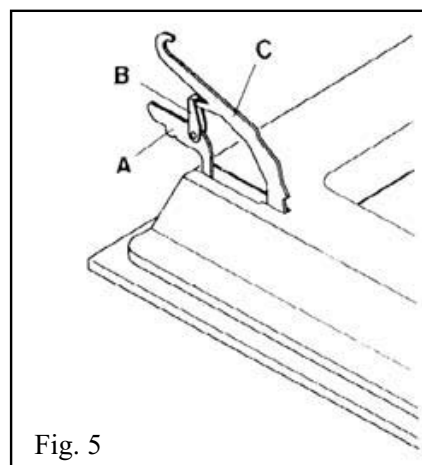


Fig. 5

Replacing the bulb (fig.6)

CAUTION: disconnect the oven power supply cable.

If you have to replace the bulb **B**, remove the protective cover **A** by turning it anticlockwise. After replacing the bulb, refit the protective cover **A** (Fig.6).

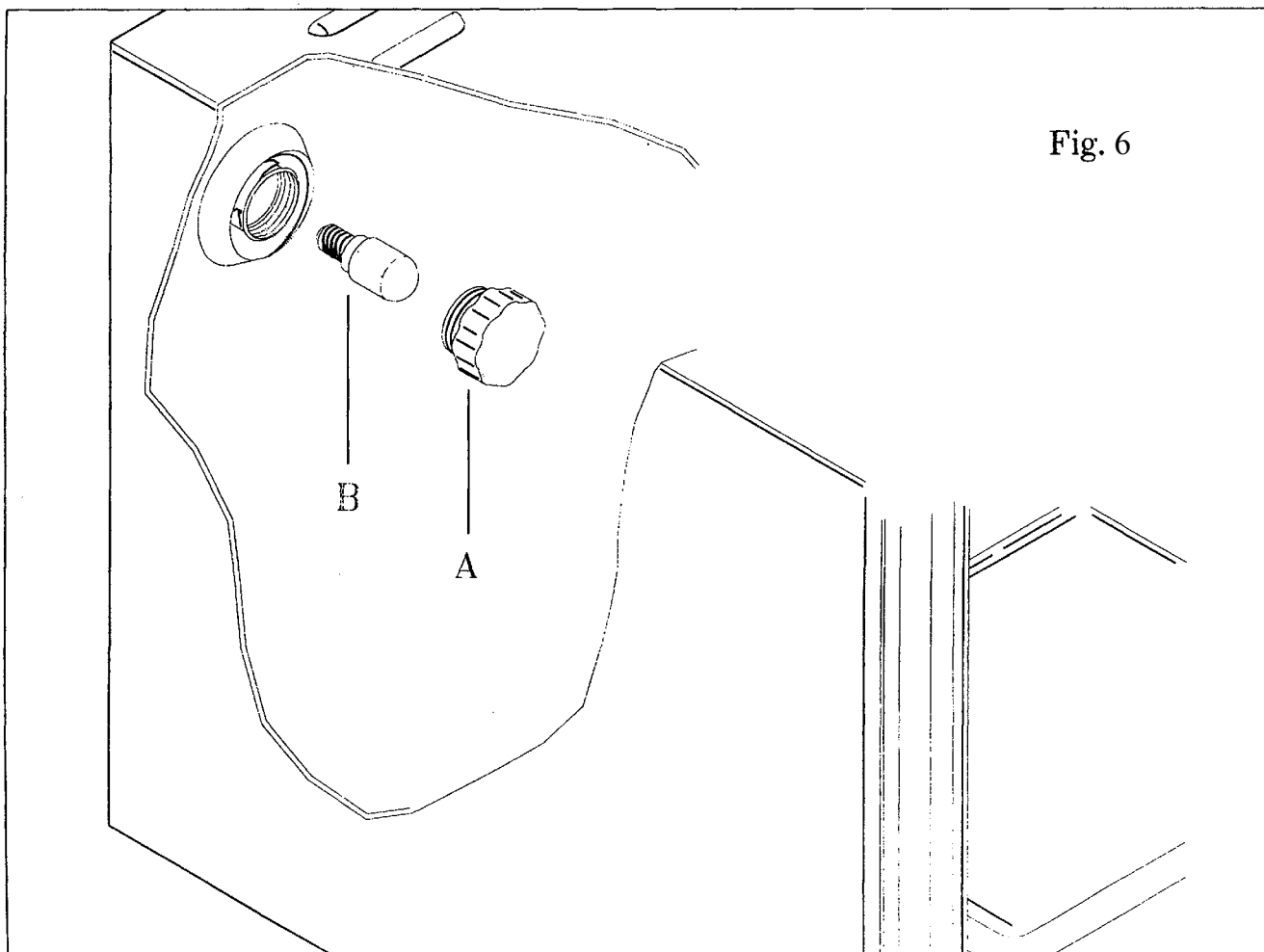


Fig. 6

Cleaning and maintenance

Important: before carrying out maintenance on the oven, it must always be unplugged from the power supply or disconnected from the mains via the electrical system master switch.

The stainless steel and enamelled parts will keep their finish if cleaned with water or using specific products, drying them thoroughly.

Avoid using products that contain chlorine or diluted chlorine solutions, caustic soda, abrasive detergents, hydrochloric acid, vinegar and other products that can scratch.

Stains left on the bottom of the oven (sauces, sugary substances, egg white and fats) are caused by spatters or spillages of food. Spattering occurs during roasting and is due to the temperature being too high whereas spilling is due to containers being too small or to food increasing in volume during cooking.

These two problems can be solved by using high-sided containers or by using the dripping pan supplied with the oven. When cleaning the lower part of the oven, you are advised to remove any stains while the oven is still warm - the longer you wait, the more difficult it will be to remove them.

Immediately after use while the oven is still warm but switched off, you are also advised to place a cloth soaked in ammonia - a few drops are sufficient - on the bottom of the oven. Close the oven door, wait approximately 10 minutes and then dry thoroughly.

Technical support

If the oven does not work correctly, you are advised to check the following before calling the technical support service:

CHECK THAT THE PLUG IS CORRECTLY INSERTED IN THE SOCKET

CHECK THE PROGRAMMING OF THE ELECTRONIC PROGRAMMER

If the cause of the fault is identified, switch the appliance off, do not tamper with it and call the Technical Support Service, specifying the model indicated on the identification plate at the bottom of the front of the oven.

The appliance is provided with a guarantee certificate which entitles the user to free use of the **TECHNICAL SUPPORT SERVICE** for one year from the date of purchase, the only expense being a fixed call-out fee. The guarantee certificate must be filled in and kept so that it can be shown to the **TECHNICAL SUPPORT SERVICE**.

Instructions for building in the oven (fig. 7)

The oven can be housed below the worktop or in a column unit by means of 4 screws. Follow the drawing below.

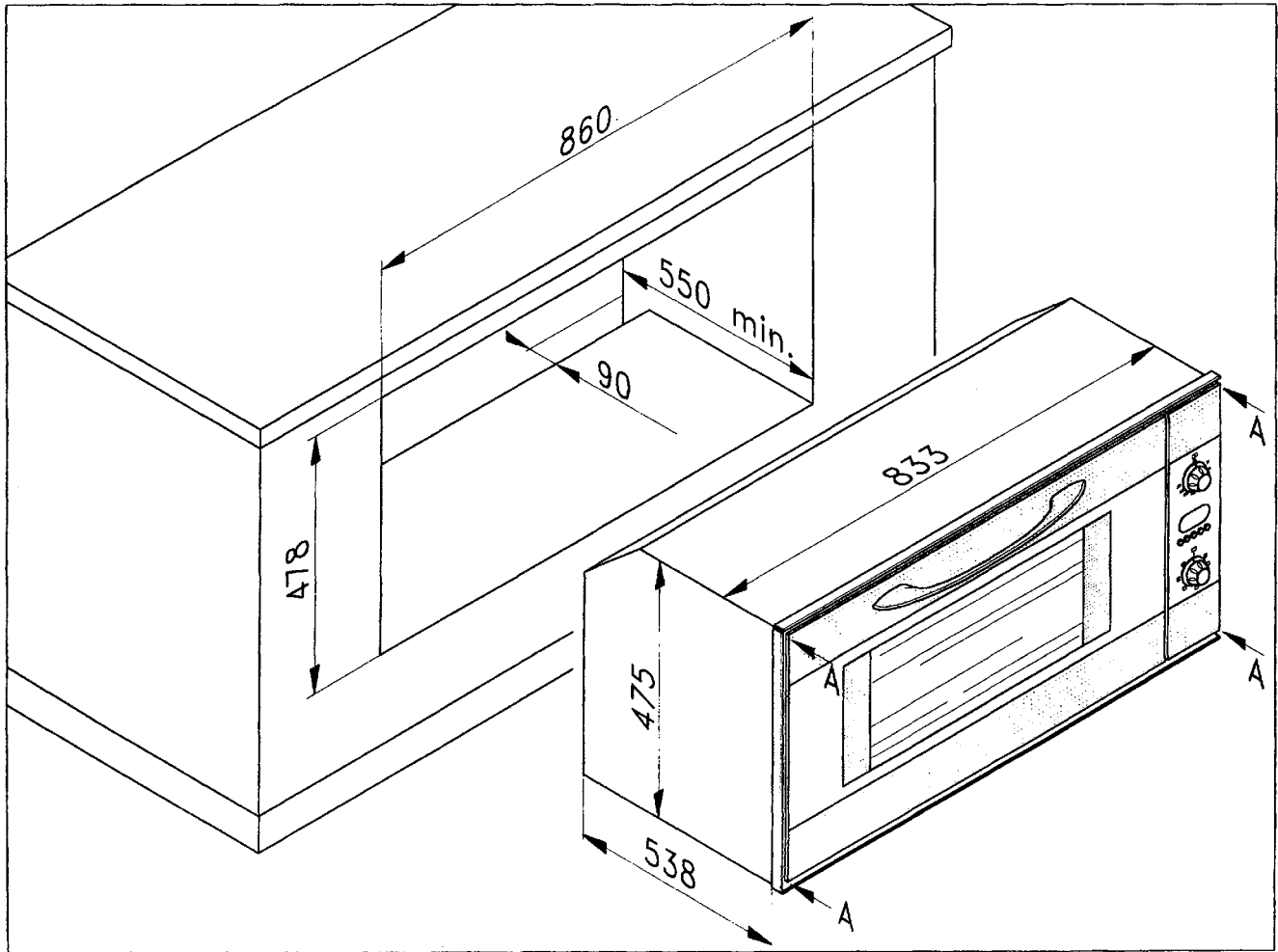


Fig. 7

IMPORTANT

To ensure the built-in appliance works correctly, the unit must correspond to certain characteristics.

The panels of the units near the oven must be made of heat-resistant material. Especially as regards veneered wooden furniture, the glues must withstand temperatures of up to 120°C: plastic or binders that cannot withstand this temperature will deform or come unstuck.

In compliance with safety regulations, once the appliance is built in, contact with electrical components must no longer be possible.

All protective coverings must be fixed so they cannot be removed without the aid of a tool.

TECHNICAL DATA

DIMENSIONS

Height: 360mm
Width: 630mm
Depth: 395mm

ELECTRICAL DETAILS

Rated Voltage: 230V a.c. 50Hz

MAX RATED INPUTS:

B897, B900 2,7kW

Mains supply lead: 3x 2.5mm² type H05 RR-F {HAR}

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

BAUMATIC Ltd
CONDITIONS OF GUARANTEE

Dear Customer,

For UK mainland and Northern Ireland only, an additional Insurance scheme is available should you wish to extend the warranty period.

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, Northern Ireland and ROI (Republic of 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.
- € Incorrect installations, modifications or repair by any unauthorised personnel.
- € Use of non-Baumatic parts.
- € Damage caused by foreign objects or substances.
- € Appliances used for non-domestic use.
- € Operation on unsuitable voltage, water or gas supplies.
- € Accidents, Civil war, acts of God or any cause beyond the control of Baumatic Ltd.

PLEASE NOTE ALL GUARANTEES ARE NON TRANSFERABLE

SALES	SERVICE	SPARES
TEL 0118 933 6900	TEL 0118 933 6911	TEL 0118 933 6922
FAX 0118 931 0035	FAX 0118 986 9124	

For UK mainland and Northern Ireland, please contact one of the above numbers for further information or any other query you may have.

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

Tel: 01 – 4030501

FAX: 01 – 4030503

Thank you for buying Baumatic.

