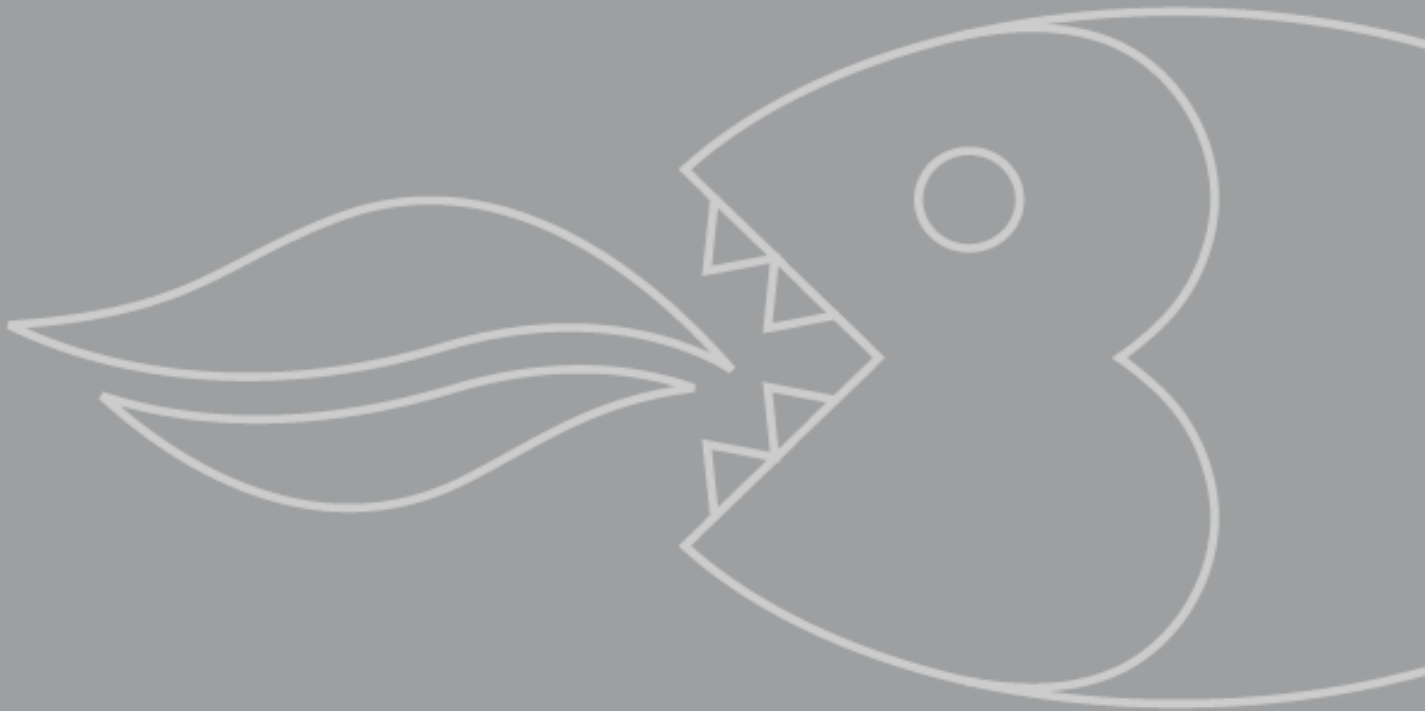


BOR610-BL/IV/PP/RD
60cm Built-in
RUSTIC
Multifunction oven.

INSTRUCTION MANUAL



User Manual for your Baumatic

60 cm 9 Function multifunction oven




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.

JW 12/07/13

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This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

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 retailer where you purchased your unit.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.
- **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.*
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- 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.**
- 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.
- 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.
- ***Repairs may only be carried out by Baumatic service engineers or their authorised service agents.***

Warning and safety instructions

- 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.**

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Child Safety

- 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**.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.

General Safety

- **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.
- **Do not** leave heated oil or fat unattended, as this is a fire risk.
- **Do not** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.
- **Do not** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.
- **Do not** use the appliance to heat the room it is located in or to dry clothing.
- **Do not** install the appliance next to curtains or soft furnishings.
- **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

- Cleaning of the oven should be carried out on a regular basis.
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure.*

Installation



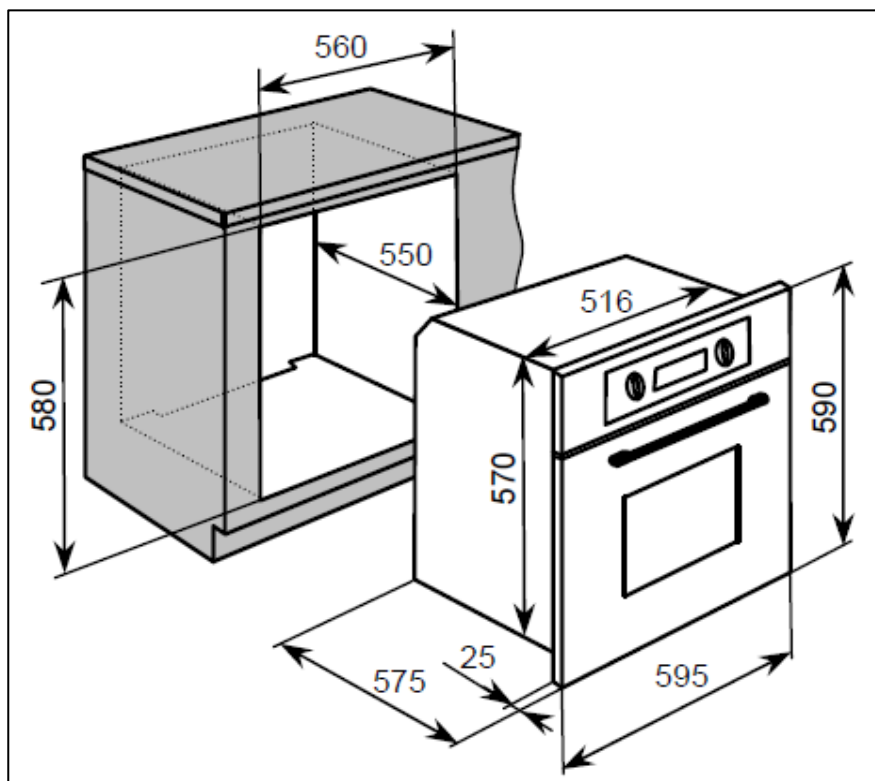
This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***
- 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.
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity.

- 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.

Specifications



Product Dimensions

Height: 590 mm
Width: 595 mm
Depth: 550 mm

Aperture dimensions

Height: 580 mm
Width: 560 mm
Depth: 550 mm

Product specifications

- 9 oven functions
- Energy efficiency class: A
- Gross oven capacity: 59 litres
- Net oven capacity: 50 litres
- Oven light
- Cooling fan
- Thermostatically controlled grill
- Double-glazed removable door
- Removable inner door glass

Standard accessories

- Enamelled baking tray with handle
- 2 x Safety shelves
- Trivet
- Removable side racks
- Removable roof liner
- Deep baking tray
- Pizza stone

Electrical details

Rated Voltage:	220 - 240 Vac, 50 Hz
Supply Connection:	15A
Max Rated Inputs:	3.35 kW
Mains Supply Lead:	3 x 1.5mm ²
Oven Light Bulb:	25 W/300°C screw type pygmy

Cooling fan

- A tangential cooling fan is fitted inside of these appliances, to make the internal temperature of the oven stable and the external surface temperature lower.
- 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.

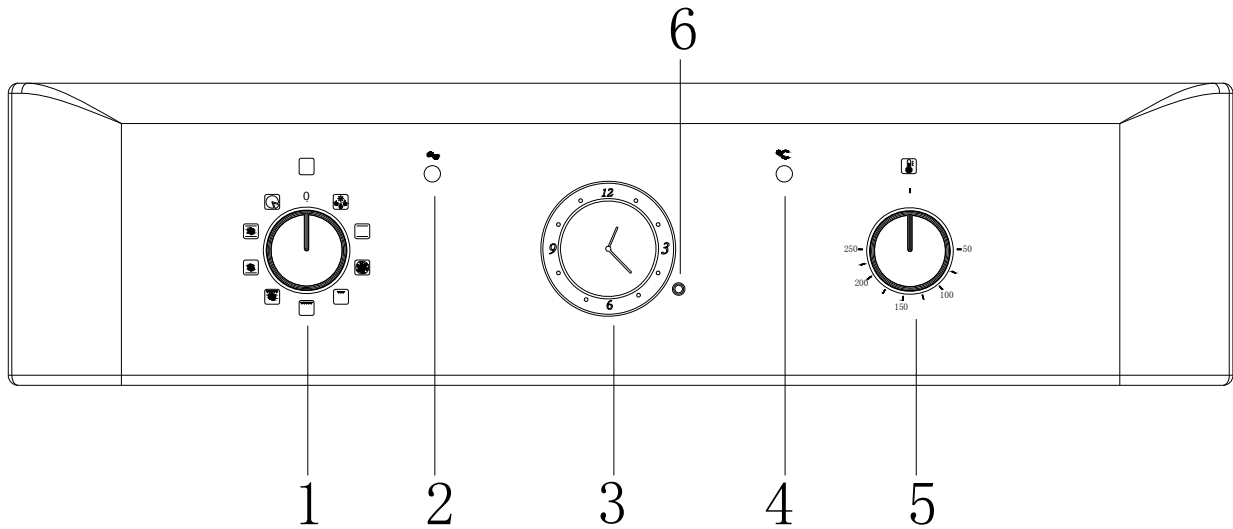
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

Model Number

Serial Number

Date of Purchase

Control Panel



- 1) Oven function selector knob
- 2) Power indicator light
- 3) Oven clock / timer
- 4) Oven operating light
- 5) Thermostat control knob
- 6) Clock control knob

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should select the fan oven function and set the thermostat to its maximum temperature setting.
- It is perfectly normal for a smell to be produced during this process.
- You should make sure that any windows in the room are left open during this process.
- It is advisable for you not to remain in the room whilst the burning-off process is taking place.
- You should leave the oven on maximum setting for 30 – 40 minutes.
- 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.
- 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.

Setting the clock/timer and using oven

Setting the time of day

After your appliance is connected to your mains supply for the first time (or after a power-cut) the oven clock/timer should be set.

- Depress the clock control knob and turn it anti-clockwise in order to move the clock hands to the correct time.

Selecting manual operation mode

Before you can operate the oven you must set the appliance into "manual operation" mode.




- To select manual operation mode, turn the control knob **(6)** anti-clockwise so that oven in use symbol is shown in the window on the clock face.


Timer functions

The minute minder function (immediate start)

The minute minder function is a countdown time that can be set on the oven clock/timer. The maximum countdown time is 180 minutes (3 hours). When the countdown time has finished, an audible signal will sound and the oven will turn off.

- Turn the control knob anti-clockwise until the desired cooking time is displayed in the window on the clock face. For example, if you want to cook for 2 hours you should set it at 120 (minutes).
- Pull the control knob out, and then turn it anti-clockwise until the red marker points to the current time (hour hand) – in order to begin cooking immediately. You will hear a click as the clock engages.
- At the end of the countdown time, an audible signal will sound continuously and the oven will turn off. You can silence the alarm by turning the control knob to the manual operation position. 


NOTE: You can use this timer independently of any cooking function, as a stand-alone kitchen timer.


IMPORTANT: *If the oven is in use whilst using the minute minder function, the oven WILL switch off at the end of the countdown time. However YOU MUST turn the oven function selector knob and the thermostat control knob to their OFF positions, otherwise when you silence the alarm or next turn the control knob to the manual operation mode the oven will* *turn on and start to heat.*

The Delayed timer


This function will allow you to set a countdown time similar to the minute minder function, however the oven will switch on at a set time in the future. When the countdown time has finished, an audible signal will sound and the oven will turn off.

NOTE: You can set the delay timer up to 11 hours in the future.

- Turn the control knob anti-clockwise until the desired cooking time is displayed in the window on the clock face. For example 120 minutes (2 hours).
- Pull the control knob out, and then turn it anti-clockwise until the red marker points to the desired **start time** time. For example, if it is 08:00 but you don't want to start cooking until 11:00, then the red market should point towards 11:00 on the clock.
- In this scenario, the oven will start cooking at 11:00 and will cook for 2 hours and then the alarm will sound at 1:00 / 13:00.
- At the end of the countdown time, an audible signal will sound continuously and the oven will turn off. You can silence the alarm by turning the control knob to the manual operation position. 

IMPORTANT: If the oven is in use whilst using the delay timer function, the oven WILL switch off at the end of the countdown time. However YOU MUST turn the oven function selector knob and the thermostat control knob to their OFF positions, otherwise when you silence the alarm or next turn the control knob to the manual operation mode the oven will turn on and start to heat. 

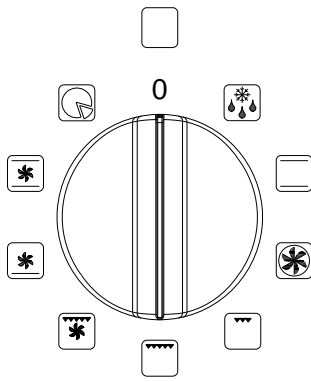
Cancelling a timer function

- To cancel a minute minder function, simply turn the control knob anti-clockwise so that the timer digits in the display window on the clock-face reach the manual operation symbol. 

Changing the time of day

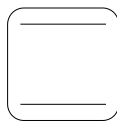
- Please follow the guidelines on "setting the time of day".

Selecting an oven function

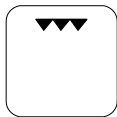


- The oven function selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the power indicator light will come on.

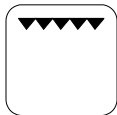
Oven functions



CONVENTIONAL OVEN (top and lower element): This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.



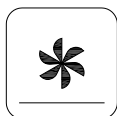
HALF GRILL: This method of cooking utilises the inner sections of the top element, which directs heat downwards onto the food. This function is suitable for grilling portions of bacon, toast and meat etc.



FULL GRILL: This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.



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 on to another.



FAN AND LOWER ELEMENT: This method of cooking utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving jars.



CONVENTIONAL OVEN AND FAN: This method of cooking provides traditional cooking with heat from the top and the lower element, it also utilises the circulation fan. This ensures a fast and even distribution of the heat. Suitable for light and delicate baking, such as pastries.



FAN AND GRILL: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and “sealing” the juices in, such as steaks, hamburgers, some vegetables etc.

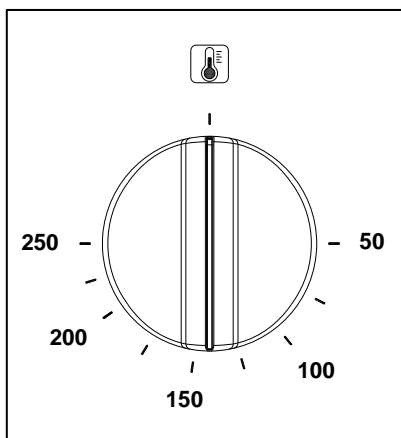


PIZZA MODE: This method of cooking uses the lower and circular element while the heat is distributed by the fan reproducing the same conditions of traditional clay wood-fire stoves.



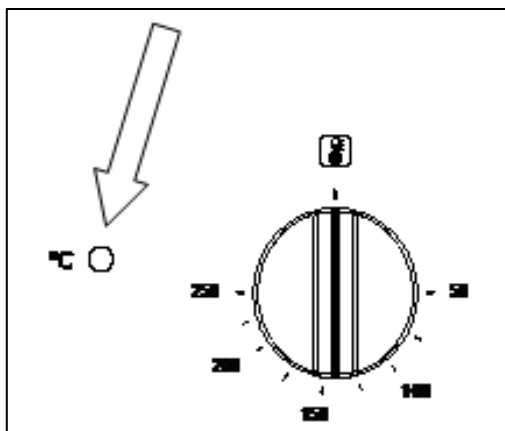
DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.

Thermostat control knob



The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.

Oven operating light



This light will come on to indicate that the oven's heating elements are in operation. The light will turn off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.

You should not place food inside the cavity, until the correct cooking temperature has been reached.

Cooking guidelines

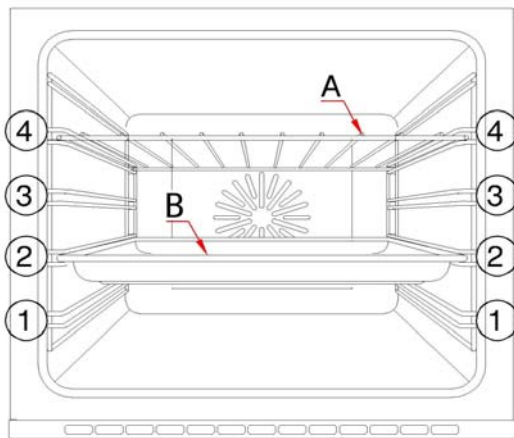
- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.
- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.
- You should pre-heat the oven and not place food inside of it until the oven operating light has gone off. 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.
- ***IMPORTANT:*** *You should ALWAYS pre-heat the oven if you are baking.*
- 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.
- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can “cook from frozen”.
- Before cooking, check that any accessories that are not required are removed from the oven.
- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.
- Try to open the door as little as possible to view the dishes.
- The oven light will remain on during cooking.

Warnings

- Keep the oven door closed when using ALL oven functions, including the grill function.
- Do not use aluminium foil to cover the enamelled baking 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 shelf provided.
- The grill heating element becomes extremely hot during operation, avoid touching it inadvertently when handling the food which you are grilling.
- **Important:** Be careful when opening the door, to avoid contact with hot parts and steam.

Shelf positions



Your oven will come supplied with the following oven furniture:

- (A) Oven shelf**
- (B) Enamelled baking tray & trivet**

- The numbers 1 – 4, indicate the different shelf positions that you can utilise within the oven.

(Image for reference only – actual product may differ slightly)

- Insert the oven shelf and baking tray between the 2 side rails at any position (1 to 4) on both sides. The oven shelf has safety stops to prevent accidental withdraw. After engaging the oven shelf into the side rails, as you push the oven shelf into the oven, lift the front of the shelf slightly to bypass the stops and allow the oven shelf to slide fully into the rails.
- To remove the oven shelf, gently pull the oven shelf outwards. When the shelf stops, lift the front slightly to bypass the safety stops and then completely withdraw the oven shelf from the oven.
- When installed correctly, the shelf and tray should be horizontal and not on an angle.

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.

- 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.
- ***Never*** clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- 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.
- You should make sure that the cooking temperature that is selected is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and use the enamelled baking tray where appropriate.
- 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.
- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.
- Do not use harsh or abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering.
- 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.
- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by the manufacturer free of charge, even if the appliance is within the guarantee period.***

Removable oven roof liner

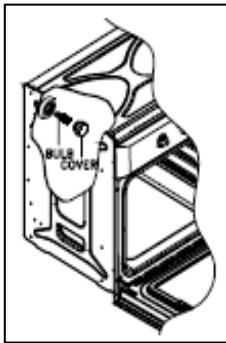
Your appliance is supplied with a roof liner, which should be slid over the top of the grill element.

- Once you have finished cooking, the liner should be removed and thoroughly cleaned after each use of the appliance.
- **Do not** allow fat and grease to build up on the oven liner, as this could cause a fire hazard.

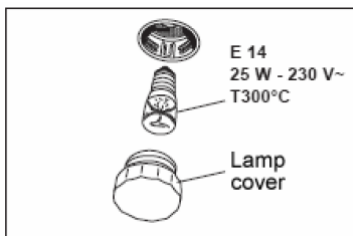
Replacing the oven bulb



IMPORTANT: *The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.*



- Remove all oven shelves, the enamelled baking tray and the side rack that is on the same side as the oven light.
- Remove the light cover by turning it anti-clockwise.
- Unscrew the bulb anti-clockwise and remove it from its holder.

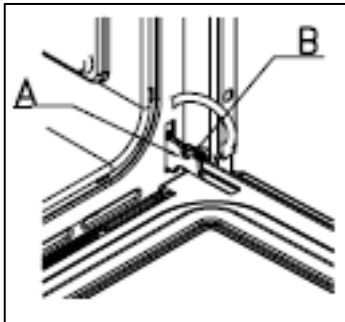


- Replace the bulb with a 25 W/300°C, screw type pygmy.
- **Do not** use any other type of bulb.
- Place the lamp cover back into position.

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 as follows: -

- Open the oven door fully.



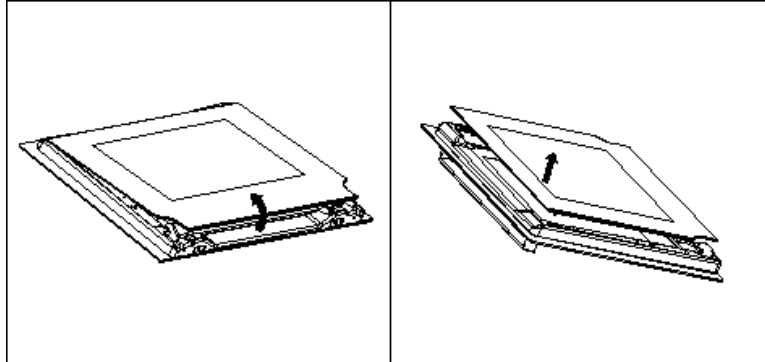
- The hinges **(A)** have two movable bolts on them **(B)**.
- If you raise both of the movable bolts **(B)**, then the hinges **(A)** are released from the oven housing.
- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity and then pull it gently away from the oven cavity. **WARNING- Care should be taken as the inner edges of the door may be sharp.**
- **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.
- 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.
- To refit the door you should slide the hinges back into their slots and open the door fully.
- **IMPORTANT:** The movable bolts **(B)** must be closed back into their original positions before closing the door.



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

Removing the inner door glass for cleaning

- Do not use any abrasive cleaner 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 inner door glass can be lifted out.



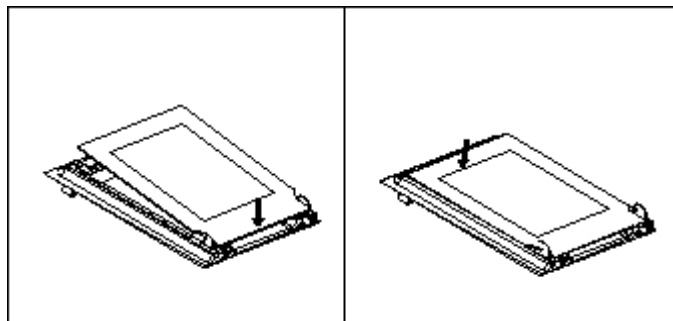
- Grip the top and the bottom of the inner door glass panel.
- Gently pull the **bottom** of the inner door glass panel upwards.

Do not raise the panel more than 35° as it can damage the securing clips.

- The securing clips at the top and bottom of the glass panel will pop out and the glass panel will be free to remove.

If the top securing clips do not pop out when pulling the bottom of the glass panel upwards, then pull the top of the glass panel upwards until the top also pops out.

- After cleaning, insert the glass panel correctly back into the door in the reverse order. Ensure the securing clips slot back into place and the glass panel locks into place securely.

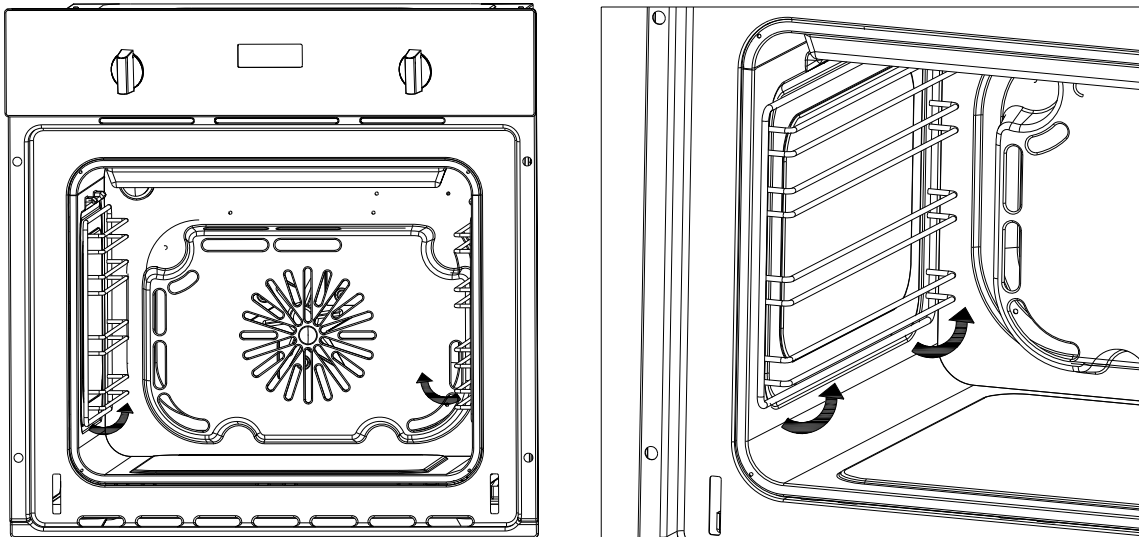


IMPORTANT: Remember where the panel of glass is removed from so you can reassemble the door correctly. Do not mix the glasses up or rearrange the order.

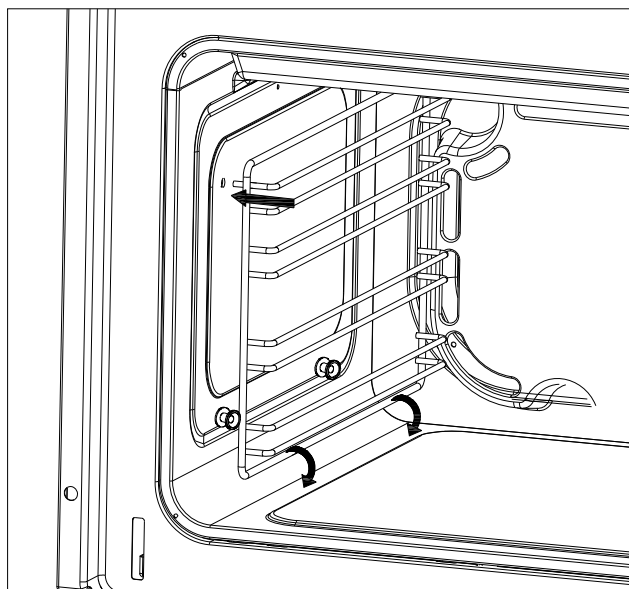
Removing the side racks

IMPORTANT: You can remove the side racks of the oven for ease of cleaning. You can wash the side racks with detergent and/or wash them in a dishwasher.

- Pull the side racks free of their securing clips, by pulling them **down** and **away** from the clips on oven walls. Then unhook them at the top, and remove them from the oven cavity.



- To replace the side racks, insert them back into the oven cavity and hook the top of the racks back into the slots.
- Then push the bottom of the rack down, and clip them back onto the securing clips.
- Ensure that they are inserted into the correct side of the appliance, and secured back into the securing clamps.



INSTALLATION

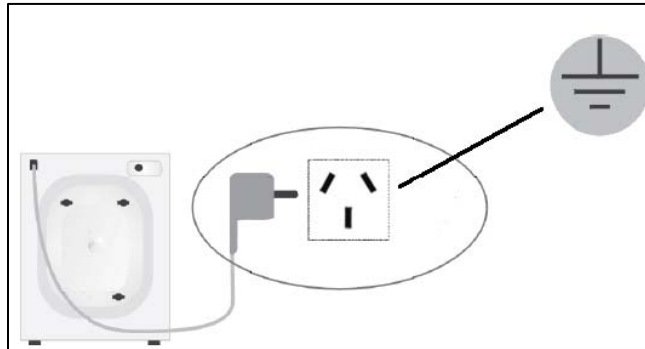


The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- *AS/NZS 3000: 2007 Wiring Regulations*
- *2010 Electricity Safety Regulations*

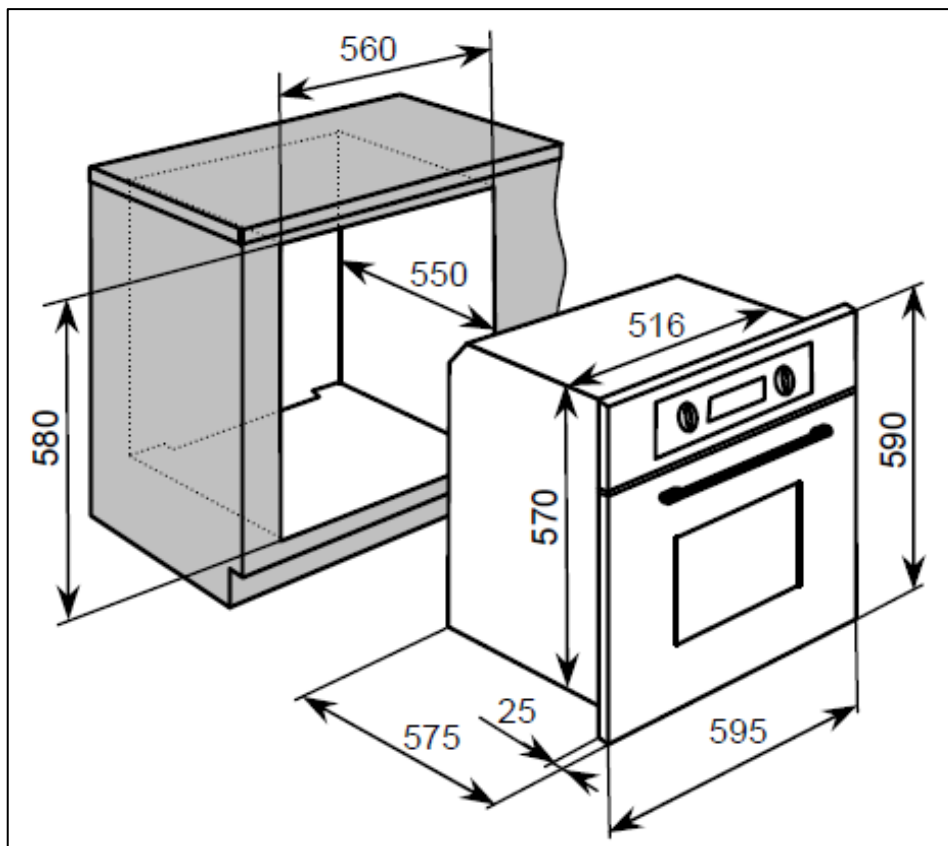
WARNING: THIS APPLIANCE MUST BE EARTHED.

- **IMPORTANT:** *The electrical socket must still be accessible once the appliance is installed.*



- Consult the rating plate **BEFORE** making the electrical connections. Ensure that the voltage reaching the plug is the same as that on the rating plate.
- The moulded plug that is supplied with the appliance must be placed into an earthed and insulated socket.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.

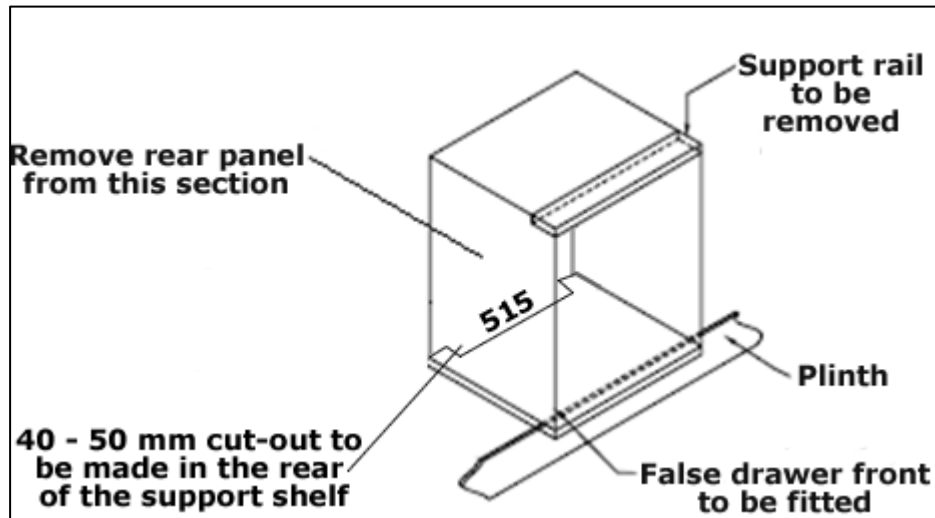
Installing the oven into the kitchen cabinet



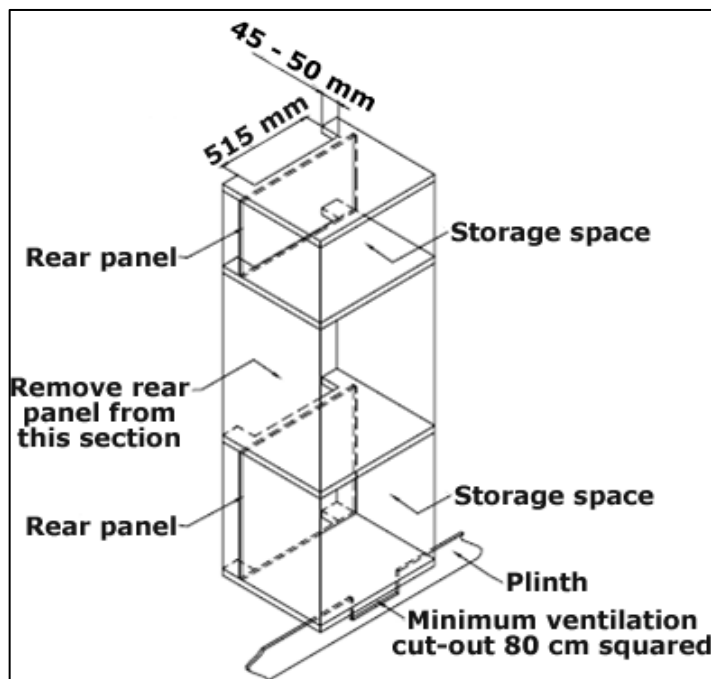
Positioning the appliance

- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.
- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the "Ventilation requirements" section on the next page.
- Ensure that the rear panel of the furniture housing unit has been removed.

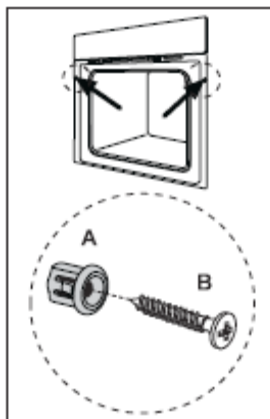
Ventilation requirements



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



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



- 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 and caps, which are supplied with the oven.
- Open the door of the oven and then screw through the four holes on the edge of the oven cabinet into the housing unit.

My appliance isn't working correctly

- ***The oven isn't coming on.***
 - * Check that the oven is in manual operation mode.
 - * Check that you have selected a cooking function and a cooking temperature.
- ***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 putting the appliance into manual operation mode have been followed.
- ***The grill function works but the main oven does not.***
 - * Check that you have selected the correct cooking function.
- ***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.
- ***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.
- ***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.
- ***The oven light is not working***
 - * Refer to the "Replacing the oven bulb" section.

- ***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 the Customer Care Department.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if a service technician 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 technician to perform any necessary repair. If your appliance is installed in such a way that a technician is concerned that damage will be caused to the appliance or your kitchen, then they 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 the manufacturer has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

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

Oven cooking tables:



Fan oven

FOOD	WEIGHT	PREHEAT	Tray Position	Temperature setting	Finished Time
Beef	1kg	15 minutes	2 nd level	200°C	40-50 mins
Pork	1 kg	15 minutes	2 nd level	200°C	70-80 mins
Chicken	1.2 kg	15 minutes	2 nd level	200°C	50-60 mins
Duck	1.5 kg	15 minutes	2 nd level	200°C	50-60 mins
Steak	0.8 kg	10 minutes	2 nd level	180°C	20-30 mins
Bread	0.5 kg	10 minutes	2 nd level	200°C	35-45 mins



Conventional oven

FOOD	WEIGHT	PREHEAT	Tray Position	Temperature setting	Finished Time
Beef	1kg	15 minutes	2 nd level	220°C	40-50 mins
Pork	1 kg	15 minutes	2 nd level	220°C	70-80 mins
Chicken	1.2 kg	15 minutes	2 nd level	220°C	50-60 mins
Duck	1.5 kg	15 minutes	2 nd level	220°C	50-60 mins
Steak	0.8 kg	10 minutes	2 nd level	220°C	20-30 mins
Bread	0.5 kg	10 minutes	2 nd level	220°C	35-45 mins



Grill and fan

FOOD	WEIGHT	PREHEAT	Tray Position	Temperature setting	Finished Time
Beef	0.8kg	10 minute	3 rd level	200°C	20-25 mins
Pork	0.8 kg	10 minute	3 rd level	200°C	25-30 mins
Chicken	1.2 kg	10 minute	3 rd level	200°C	40-45 mins
Sausage	0.6 kg	10 minute	3 rd level	200°C	15-20 mins
Hamburger	0.6 kg	10 minute	3 rd level	200°C	15-20 mins
corn	1.2 kg	10 minute	3 rd level	200°C	20-25 mins
Vegetable	0.5 kg	10 minute	4 th level	200°C	15-20 mins



Grill

FOOD	WEIGHT	PREHEAT	Tray Position	Temperature setting	Finished Time
Beef	0.8kg	10 minute	3 rd level	250°C	20-25 mins
Pork	0.8 kg	10 minute	3 rd level	250°C	25-30 mins
Chicken	1.2 kg	10 minute	3 rd level	250°C	40-45 mins
Sausage	0.6 kg	10 minute	4 th level	250°C	15-20 mins
Hamburger	0.6 kg	10 minute	4 th level	250°C	15-20 mins
Corn	1.2 kg	10 minute	3 rd level	250°C	20-25 mins
Vegetable	0.5 kg	10 minute	4 th level	250°C	15-20 mins



Lower element and fan

FOOD	WEIGHT	PREHEAT	Tray Position	Temperature setting	Finished Time
Bread	0.5kg	10 minute	1 st level	200°C	10-15 mins
Pizza	0.7 kg	15 minute	2 nd level	200°C	40-45 mins
Baking Cake	1.5 kg	15 minute	1 st level	180°C	35-40 mins
Biscuit	0.7 kg	15 minute	2 nd level	180°C	20-25 mins
Fruit Salad Pie	1.2 kg	10 minute	3 rd level	250°C	20-25 mins



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