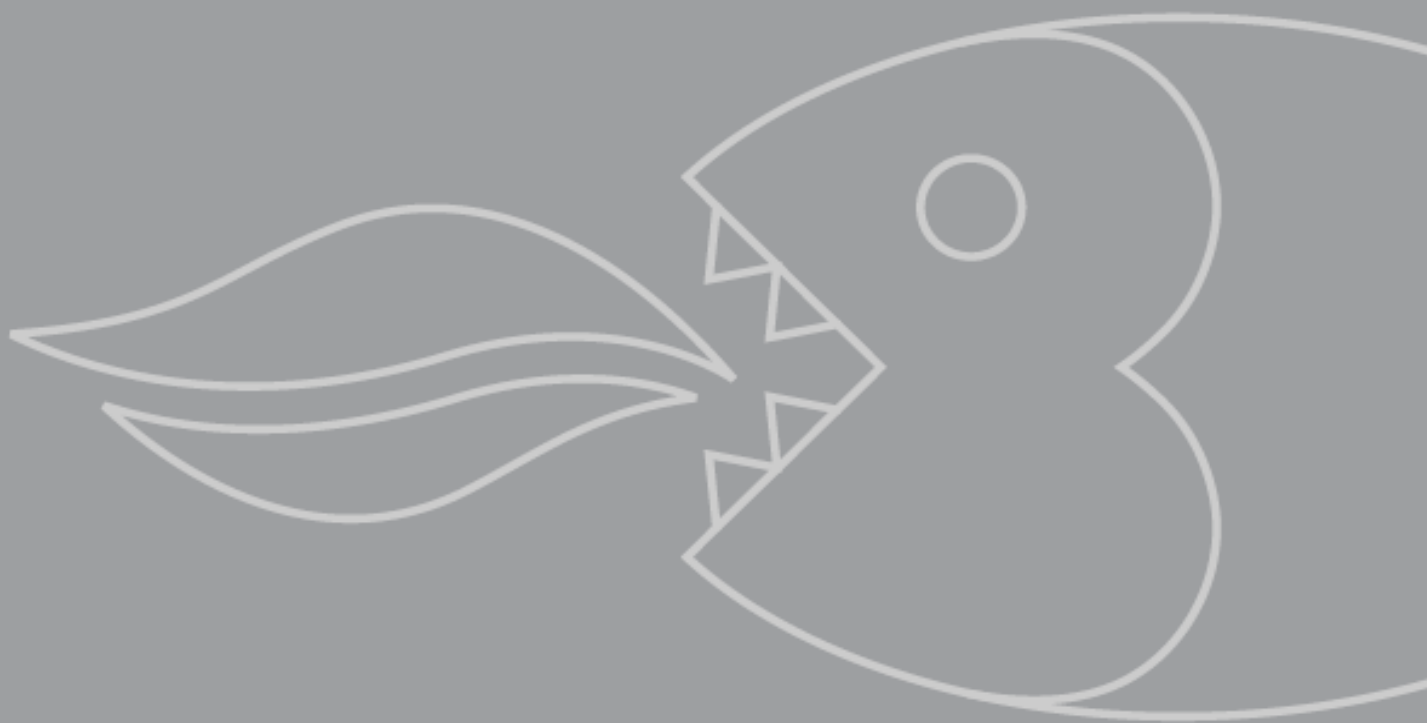


P759SS
9 Function 75 cm
Multifunction Oven

INSTRUCTION MANUAL



Dear Customer,

Congratulations on purchasing your new product from Think Appliances.

To register your parts and labour warranty (some conditions apply please refer to your warranty card for more details) please contact our Customer Care team on:

1800 444 357

Our Customer Care centre is there to ensure you get the most out of your appliance. For example, should you want to learn more about recommended cooking temperatures, the various cooking functions available, how to set and program your LED clock, and importantly taking care of your appliance when cleaning, please call us because we are here to help you.

It is important that you read through the following use and care manual thoroughly to familiarize yourself with the installation and operation requirements of your appliance to ensure optimum performance.

We also carry a complete range of spare parts for all Think products. For all your spare parts enquiries please contact our team at Pronto Parts on:

1300 306 973

Again, thank you for choosing an appliance brought to you by Think Appliances and we look forward to being of service to you.

Kind regards


Management

Think Appliances

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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 safety legislation. Baumatic does 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



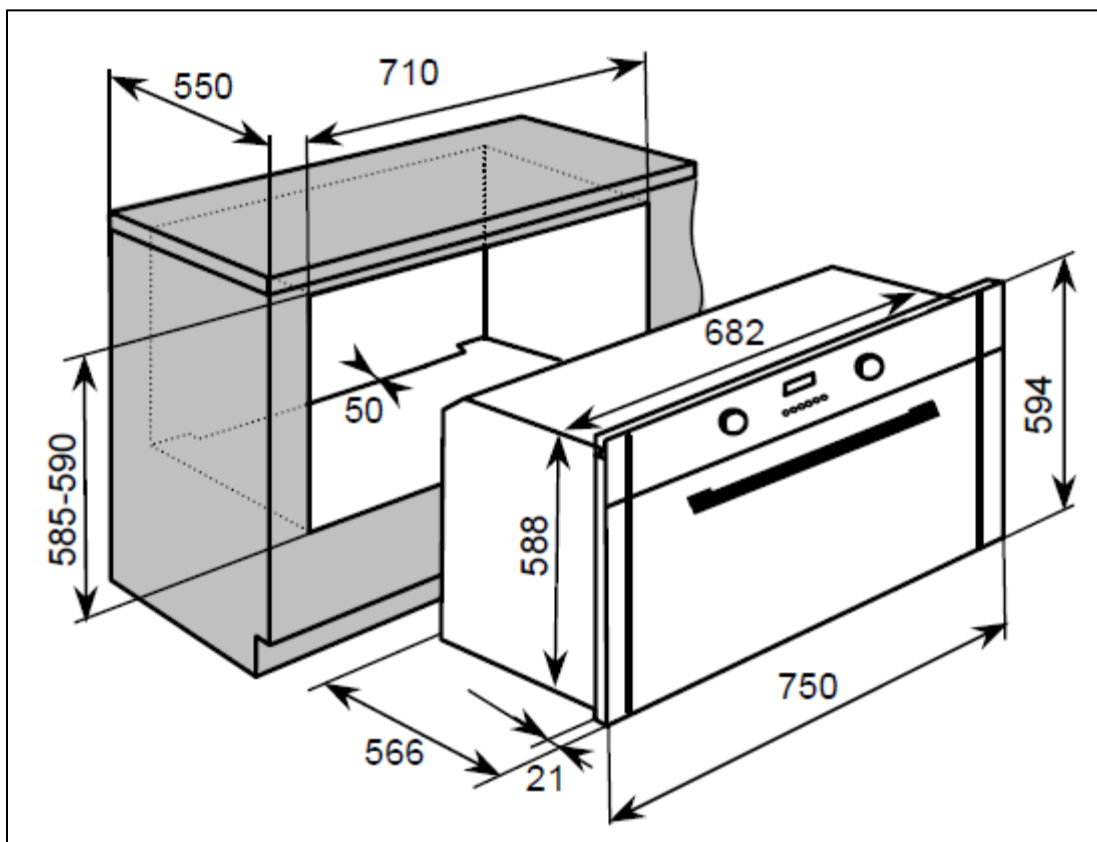
This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

- ***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

- Baumatic 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: 594 mm
Width: 750 mm
Depth: 566 mm

Aperture Dimensions

585-590 mm
710 mm
550 mm (min)

Product specifications

- 9 Oven functions
- Energy efficiency class: A
- Oven capacity Net/Gross: 84/93 litres
- LED full programmer
- Cooling fan
- Double-glazed removable door

Standard accessories

- Removable side racks
- Safety shelf
- Enamelled baking tray with handle
- Trivet
- Telescopic runners – 1 level

Optional extras

- BPS1 Pizza stone

Cooling fan

- 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.
- 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.

Electrical details

Rated Voltage:	220-240 Vac 50 Hz
Supply Connection:	15 A
Max Rated Inputs:	3.50 kW
Mains Supply Lead:	3 x 1.5mm ² (supplied)
Oven Light Bulb:	25 W/300°C screw type pigmy

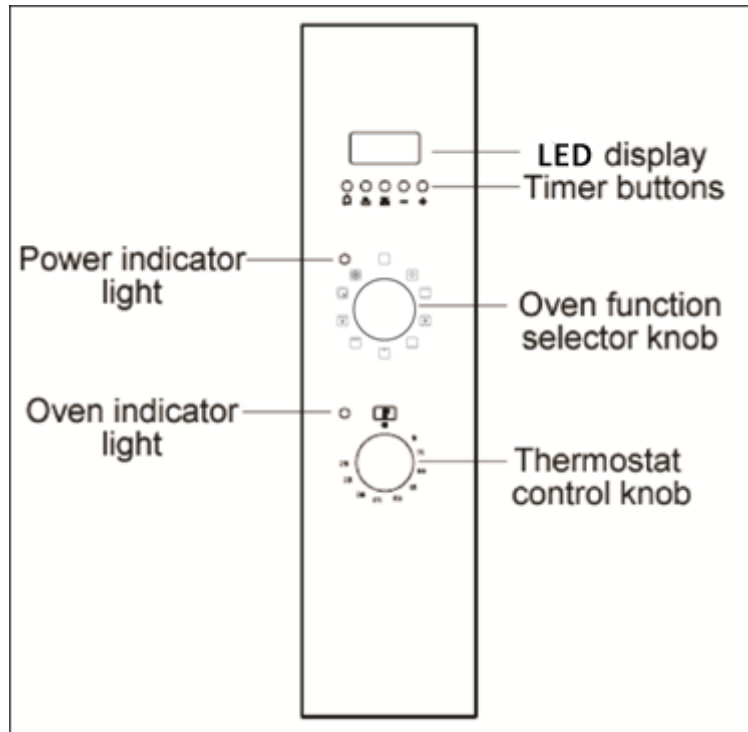
For future reference please record the following information which can be found on the Rating Plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

Model Number

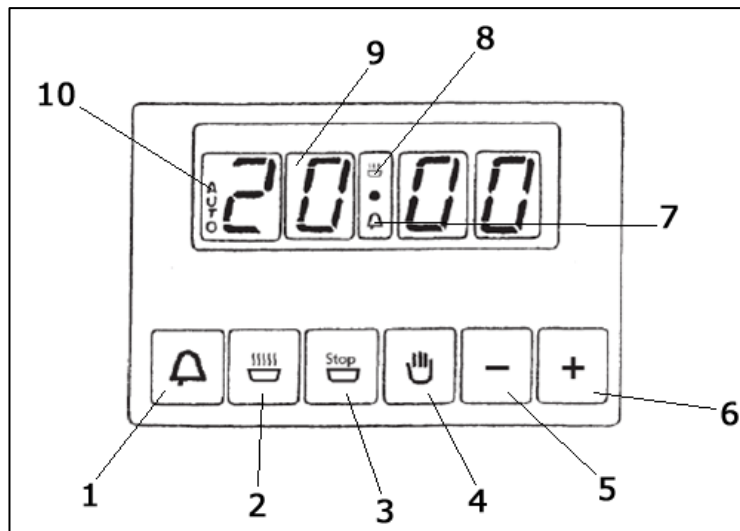
Serial Number

Date of Purchase

Control Panel



Oven programmer/timer



- 1) Minute minder button
- 2) Auto cooking button
- 3) End of cooking button
- 4) Manual operation button
- 5) Minus button
- 6) Plus button
- 7) Timer symbol
- 8) Cooking in progress symbol
- 9) LED display
- 10) AUTO cooking symbol

Selecting manual operation mode

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into manual operation mode.

- To select manual operation mode, press the manual operation button **(4)** on the control panel.

Setting the time of day

After setting your oven for manual operation, you should also set the time of day.

- After pressing the manual operation button **(4)**, press the auto cooking button **(2)** and the end of cooking button **(3)** simultaneously to enter the time setting mode.
- Then use the plus **(6)** and minus **(5)** buttons to set the correct time of day. The longer these buttons are held down for, the faster the numbers will scroll on the LED display **(9)**
- After a few seconds the time will fix in the display and you will be able to use your oven.

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.

Cooking without a timer function

- To operate the oven in manual mode, without using a timer function, simply press the manual operation button **(4)** to deactivate the AUTO cooking symbol **(10)**.
- You can then proceed to set the desired cooking function and temperature.

Setting the minute minder function

You are able to set the minute minder at any time, regardless of whether an oven function has been selected. You can set a period of time using the minute minder function and an alarm will sound when that period of time has elapsed.

- Press the minute minder button **(1)**, the display will show a value of 00:00. Set the period of time that you wish the minute minder to countdown for, by using the minus **(5)** and plus **(6)** buttons.
- Once the display has got to your desired countdown time, let go of the minus and plus buttons. The timer symbol **(7)** will appear on the LED display **(9)**.
- Once a countdown time has been set, it is possible to shorten or lengthen the time by using the minus or plus buttons.
- An alarm will sound when the countdown time has elapsed. The alarm can be silenced by pressing the minute minder button **(1)**.
- ***Important:*** *The oven will continue to heat once the alarm has been silenced. If you have finished cooking, then you should turn the oven function and temperature control knob to 0.*

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.

- Use the oven function and temperature control knob to select the fan oven function as well as the temperature.
- Press the auto cooking button **(2)** and the display will show a value of 00:00. Set the period of time that you wish the duration function to countdown for, by using the minus **(5)** and plus **(6)** buttons.
- Once the display has got to your desired countdown time, let go of the minus and plus buttons. The countdown will start immediately and the cooking in progress symbol **(8)** and the AUTO cooking symbol **(10)** will appear on the LED display **(9)**.
- Once a countdown time has been set, it is possible to shorten or lengthen the time by using the minus or plus buttons.
- An alarm will sound when the countdown time has elapsed and the oven will switch off. The alarm can be silenced by pressing any button.
- You will need to return the oven to manual operation mode, once the duration function has been used. To do this you should press the manual operation button **(4)**.
- ***Important:*** *If you do not turn the oven function and temperature control knob to 0, then the appliance will continue to operate as soon as you press the manual operation button.*

Setting the end cook 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.

- Use the oven function and temperature control knob to select the fan oven function as well as the temperature.
- Press the end of cooking button **(3)** and the display will show a value of 00:00. Set the time of day that you wish the oven to stop cooking at by using the minus **(5)** and plus **(6)** buttons. The timer will calculate how long the cooking time will be, based on the time of day that you have selected and show it on the display.
- Once the display has got to the time of day that you want the oven to stop cooking at, let go of the minus and plus buttons. The countdown will start immediately and the cooking in progress symbol **(8)** and the AUTO cooking symbol **(10)** will appear on the LED display **(9)**.
- When the time is set, it can be modified by pressing the minus and plus buttons.
- When the time of day reaches the end of cooking time that you set, the oven will switch off and an alarm will sound. The alarm can be silenced by pressing any button.
- You will need to return the oven to manual operation mode, once the end cook function has been used. To do this you should press the manual operation button **(4)**.
- ***Important:*** *If you do not turn the thermostat control knob and oven function selector knob to 0, then the appliance will continue to operate as soon as you press the manual operation button.*

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.

- Use the oven function and temperature control knob to select the fan oven function as well as the temperature.
- Press the auto cooking button **(2)** and the display will show a value of 00:00. Set the period of time that you wish to cook for, by using the minus **(5)** and plus **(6)** buttons. The AUTO cooking symbol **(10)** will appear on the LED display **(9)**.
- ***Immediately*** press the end of cooking button **(3)** and the LED display **(9)** will show the value 00:00. Set the time of day that you want the oven to switch off at, using the minus and plus buttons.
- 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.
- When the time of day reaches the end of cooking time that you set, the oven will switch off and an alarm will sound. The alarm can be silenced by pressing any button.
- You will need to return the oven to manual operation mode, once the start and end time function has been used. To do this you should press the manual operation button **(4)**.
- ***Important:*** *If you do not turn the oven function and temperature control knob to 0, then the appliance will continue to operate as soon as you press the manual operation button.*

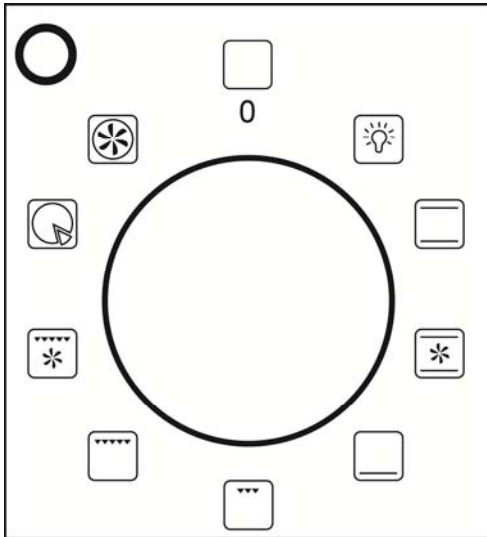
Adjusting the audible signal

There are 3 levels of audible signal available; to adjust it you should do the following:

- When the time of day is shown on the timer display, press the minus button for approximately 2 seconds. You will then hear the next level of audible signal.
- Repeat this process until the audible signal reaches the level that you require, and then release the minus button.

Selecting a cooking function and temperature

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.

Main oven functions



OVEN LIGHT: Separate light control which allows the light to be switched on, even when the oven is switched off.



LOWER ELEMENT ONLY: This method of cooking uses the lower element to direct heat upward to the food. This function is suitable for slow-cooking recipes or for warming up meals.



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.



GRILL MODE: 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.



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 a gentle heat. This function is suitable where browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.

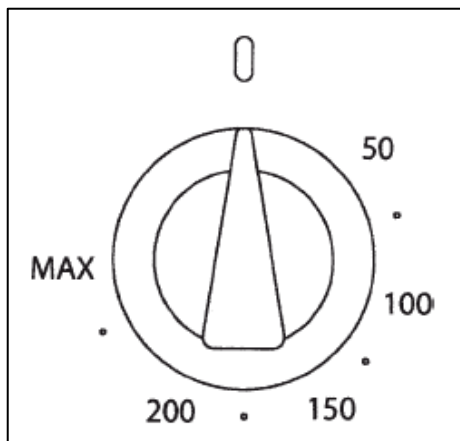


FAN OVEN: This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.



PIZZA FUNCTION: 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 claywood-fire stove.

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.

Turn the control knob clockwise.

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

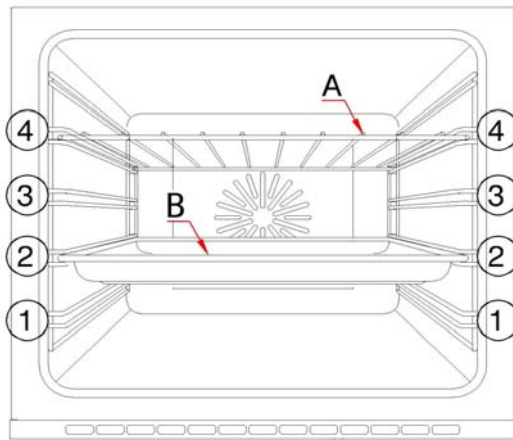
- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.
- If you are using the fan oven function, then you should follow the information 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 pre-heat the oven if you are baking, regardless of whether you are using the conventional oven or fan oven functions.
- 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 **any** of the cooking functions, **including** the grill functions.
- Do not use aluminium foil to cover the grill pan 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.
- When removing the drip tray, you should **ALWAYS** use an oven glove.
- **Warning:** Accessible parts may become hot during use. Young children should be kept well away from the oven when it is in use.

Shelf positions



Your oven will come supplied with the following oven furniture:

(A) Oven shelf

(B) Enamelled baking tray

- The numbers 1 – 4, indicate the different shelf positions that you can utilise within the oven.
- You should use the shelf position(s) that you find are best suited to your personal cooking preferences.
- 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.

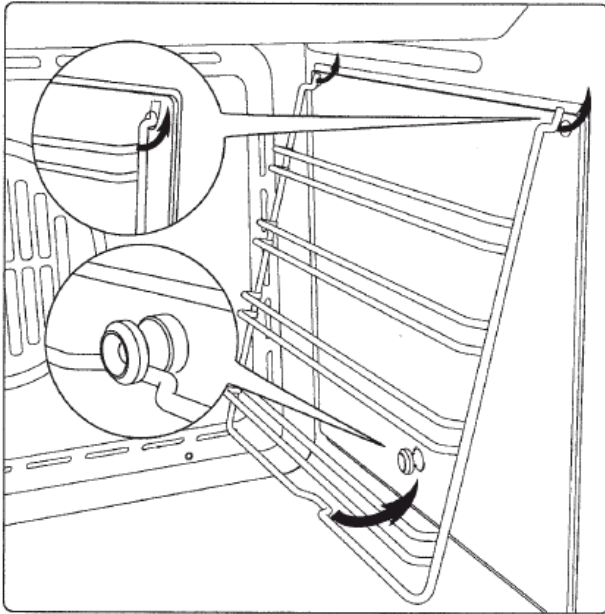


Cleaning operations must only be carried out when the oven is cool.

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 you use the drip 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 Baumatic free of charge, even if the appliance is within the guarantee period.**

Removing the side racks



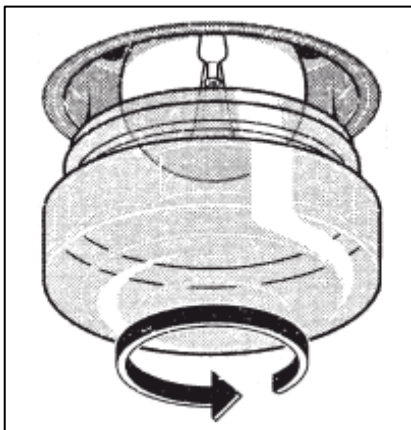
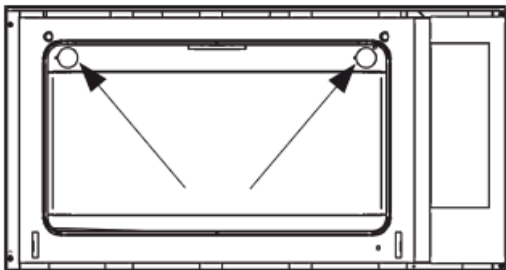
To properly clean the oven cavity, it is necessary to remove all of the oven furniture, including the side racks.

- Remove the shelves by pushing the lower runner bar down to release the runners from the fixing.
- Unhook the racks at the top by lifting the rack upwards.
- Reattach the side racks in the reverse order.

Replacing the oven bulb



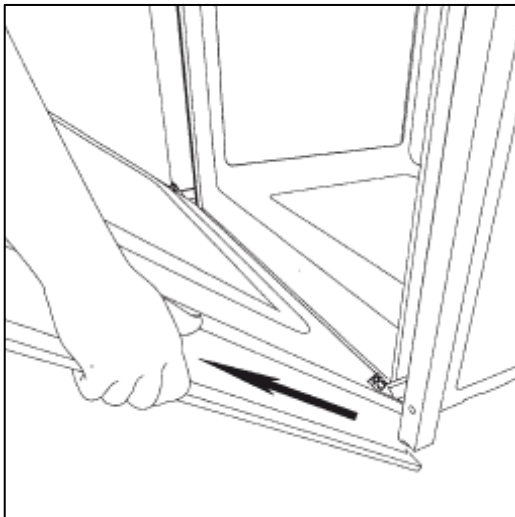
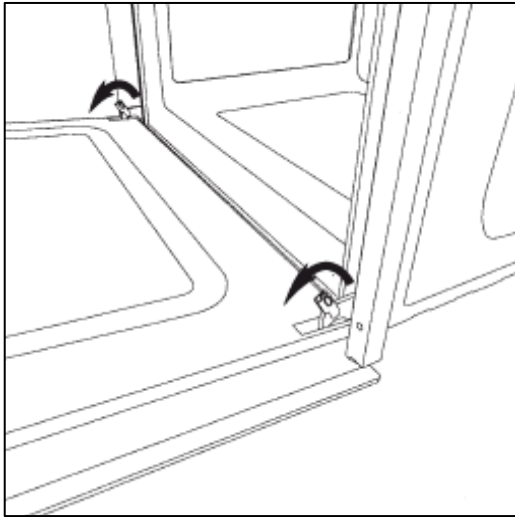
IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.



- Remove all oven shelves, the drip 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 clockwise and remove it from its holder.
- Replace the bulb with a 25 W/300°C, screw type pigmy.
- **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: -



- The hinges have two movable latches on them.
- If you raise both of the movable latches, then the hinges 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 the door gently away from the oven cavity.
- **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 latches 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.**

IMPORTANT: Ensure that the oven door is cool before cleaning.

INSTALLATION



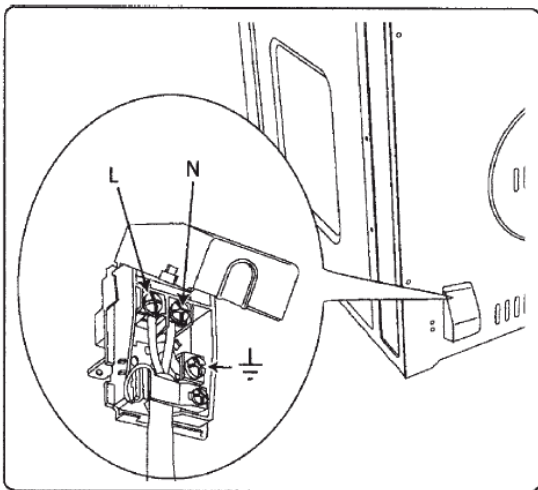
The installation must be carried out by a suitably qualified person, in accordance with the current version of the following:

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

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.

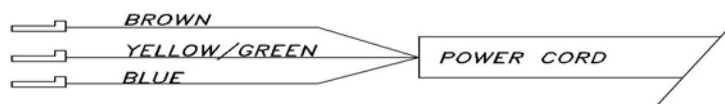
This appliance should be plugged into a 15A double pole switched fused power outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The power outlet must still be accessible even when your oven is located in its housing to allow disconnection of the appliance from the supply. The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules and regulations.

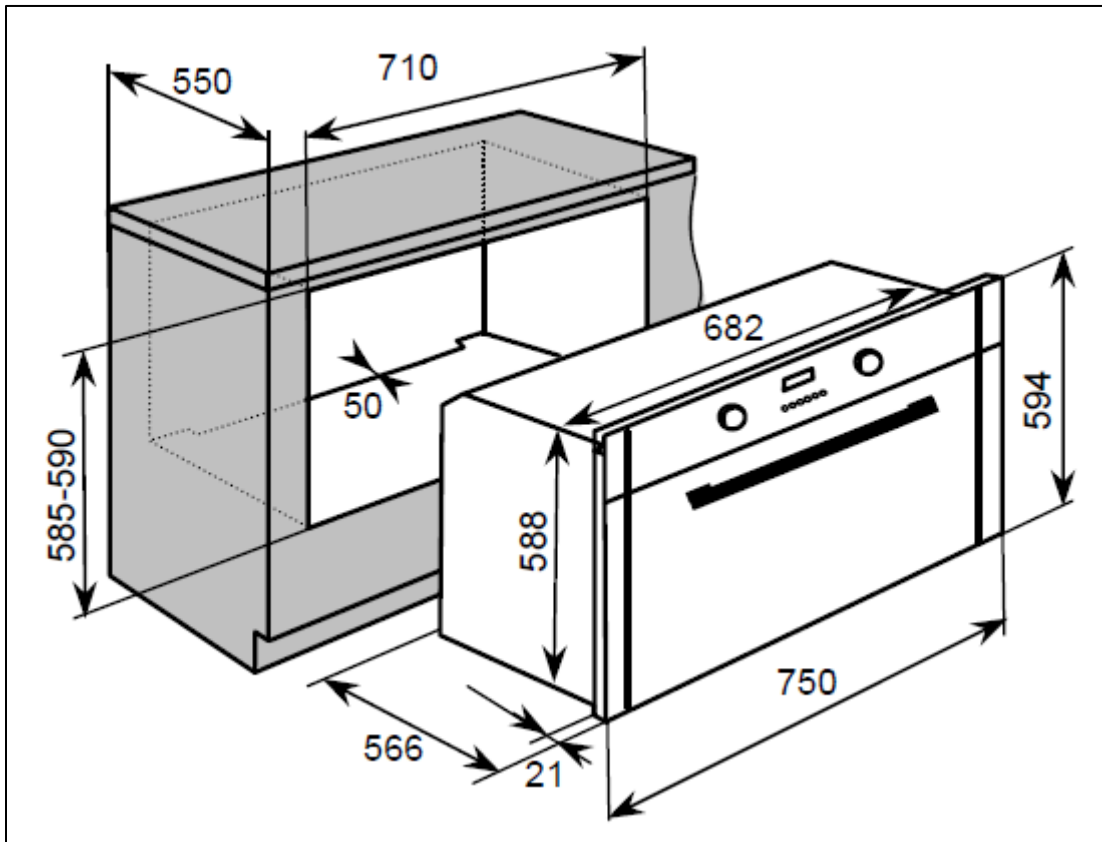


- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. An appropriate replacement can be obtained from the Spare Parts Department.

MAINS
POWER
SUPPLY

LIVE	L
EARTH	
NEUTRAL	N

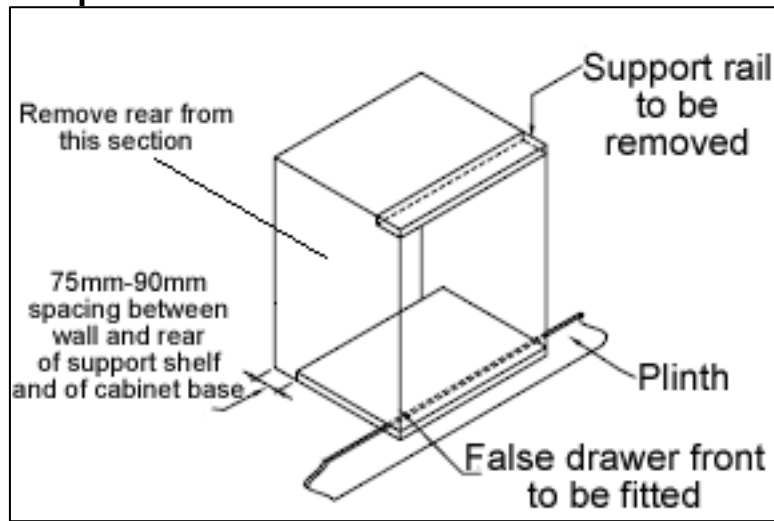




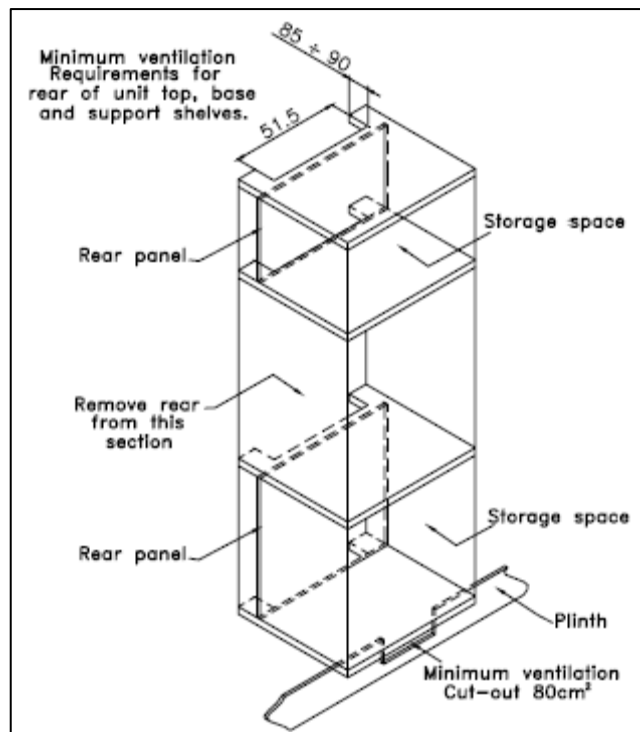
Positioning the appliance

- 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.

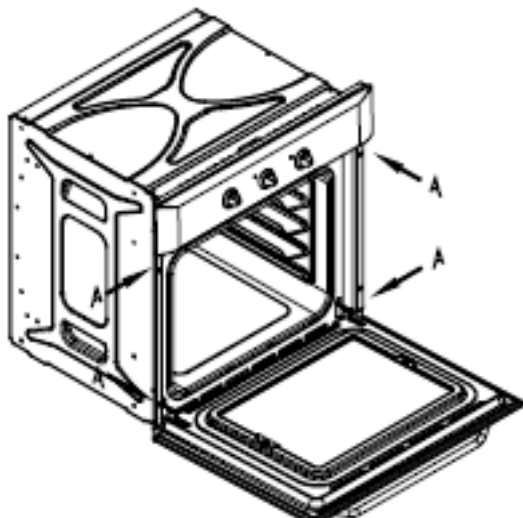
Ventilation requirements



(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).



- 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

- **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 setting the time of day and 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 Service 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 service technician to perform any necessary repair. If your appliance is installed in such a way that a service 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 Baumatic Ltd has been completed.

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



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