

ELECTRIC SINGLE 60cm OVENS

USER AND INSTALLATION INSTRUCTIONS



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 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.

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

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

The foregoing does not affect your statutory rights.

For Warranty conditions in Australia please consult the enclosed Cucina Australia Warranty card, or call Think National Service on 1800 444 357.

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/NZS3350-1, AS/NZS3350-2-6

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

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 appliance 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 use a steam cleaner for cleaning this appliance.

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.

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

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.

INSTRUCTIONS FOR USE

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

The following models are covered by these instructions:

AS1.1	B170	BA484
AS2	BA180	BA495
AS3	BA187	B497
AS8	B475	BA550

USING THE OVEN

Before your ovens first use it is suggested to do a “burn in”. This involves turning the oven onto the fan oven setting at 200°C for 15 minutes, then select the conventional mode for a further 15 minutes. You will notice an amount of smoke come from the oven. This is the protective oil coating burning off the elements. This is quite normal. You are now ready to start cooking.

The oven is controlled thermostatically between 50°C and 250°C depending on the temperature required. The thermostat pilot light switches ON and OFF to indicate temperature control during periods of operation.

The mode of cooking desired is selected by using the multifunction control knob. The functions (dependent on model) that can be selected are as follows:



OVEN LIGHT (Select function for AS1.1, AS2, AS3, AS8, B170, BA180, B475, BA484, BA495, B497 and BA550. For BA187 the light function is automatic when a cooking mode is selected). The oven light remains on whilst the oven is in use.



CONVENTIONAL MODE (all models except B170 and BA180). This provides traditional cooking with heat from the top and bottom elements.



TOP ELEMENT MODE (AS1.1, AS2 and AS3 only). This is for gentle cooking, browning or keeping cooked dishes warm.



LOWER ELEMENT MODE (AS1.1, AS2, AS3, and BA484 only). This is for slow cooking or for warming up meals.



FAN OVEN (All models) This provides even heating with the fan and allows different dishes to be cooked on different levels at the same time.



FAN ASSIST MODE 1 (BA187, B475, BA495, B497 and BA550 only). This provides semi-convection heating with lower element for delicate dishes.



FAN ASSIST MODE 2 (all models except B170, BA180 and BA187). This provides convection heating with upper and lower elements for even cooking.



GRILL MODE (all featured models). Select the required temperature by turning the thermostat regulator clockwise.

WARNING

- Keep the oven door **CLOSED** when using the GRILL.
- The top shelf position is to be used for GRILLING ONLY.
- 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 can damage the grill element.
- Do not place Aluminium foil or metal trays directly on the base of the oven as this will cause damage to the enamel surface and is not covered by the Warranty.

HELPFUL HINTS

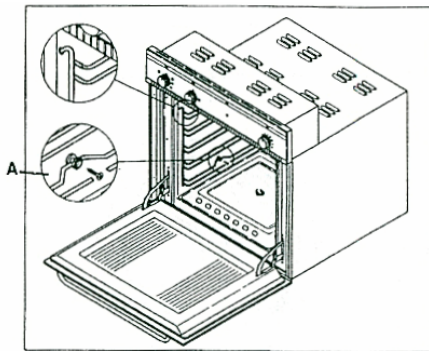
- Before cooking, check that any unused accessories are removed from the oven.
- Preheat the oven at cooking temperature before use.
- Place cooking trays in the centre of the oven and allow gaps when using more than one tray for air to circulate.
- Try to open the door as little as possible to view food (the oven light remains on during cooking).
- Be careful when opening the door to avoid contact with hot parts and steam.

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.

Removing the shelf supports (Only applicable for models with wire shelf supports)



The shelf supports can be removed from the oven for cleaning by hand or in a dishwasher.

Grasp the shelf support and press downwards to release from the clip device on the lowest runner.

The shelf support can then be hinged upwards and lifted from the mounting holes in the upper corners of the oven prior to removal.

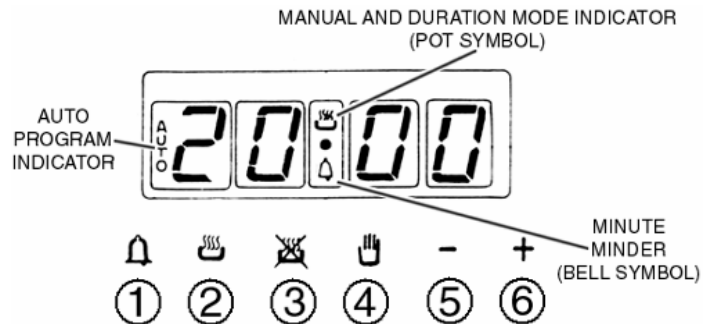
To re-fit the shelf supports, reverse the procedure, ensuring that the clip device engages firmly on the lowest runner.

USING THE 6 BUTTON ELECTRONIC TIMER

(AS1.1, AS2, AS3, AS8, BA180, BA187, B475, BA484, BA495, B497 and BA550)

Description of button functions:

1. Minute Minder
2. Cooking on auto-function (duration)
3. End of cooking time (end time)
4. Manual operation
5. Reducing numbers in all programs
6. Increasing numbers in all programs



(please note the buttons have been numbered for illustration only)

The timer only operates when the appliance is connected to the electricity supply.

1) TIME OF DAY AND MANUAL MODE

To set the time of day, press and release the 'manual' button (any previously entered setting will be cancelled).

By pressing buttons + or – (numbers 5 or 6 in the illustration) the time setting can be adjusted. When the required time has been selected, release all buttons. There is a 5-second acceptance delay during which no button should be touched.

The 'pot' symbol will be illuminated indicating Manual cooking mode is available.

To revert the oven to manual mode at any chosen time, simply press and release the 'manual' button (4). This will cancel any previously entered programs.

2) COOKING DURATION MODE:

Set the oven to the required temperature and briefly press the 'duration' button (2).

Set the required cooking duration time using the + or – buttons. The 'pot' symbol will remain illuminated and 'AUTO' will appear in the display. The timer will revert to time mode after 5 seconds.

At the end of the selected duration time, the oven will switch OFF and an audible signal will be emitted, 'AUTO' will flash and the 'pot' symbol will be extinguished.

To cancel the alarm mode audible signal, briefly press the 'manual' button (4). As the oven is now set for manual operation, ensure the oven controls are in the OFF position.

3) COOK END MODE:

For the cooking end mode, set the oven to the desired temperature and briefly press the 'end time' button (3).

Set the required cooking end time using the + or – buttons. 'AUTO' will appear in the display. The time will revert to time mode after 5 seconds.

When the time of day equals the cooking end time, the oven will switch OFF and an audible signal will be emitted.

Cancelling the alarm is as above, ensure the oven controls are in the OFF position.

4) FULLY AUTOMATIC COOKING MODE:

Set the oven to the desired temperature and briefly press 'duration' button (2).

Set the required cooking duration time with the + or - buttons and 'AUTO' will appear in the display.

Press and release the 'end time' button (3) and set the required cooking end time with the + or – buttons.

The oven will turn ON with the 'pot' symbol illuminated at the chosen time and OFF at the end time selected. When the 'end' time is reached, an audible signal will be emitted, 'AUTO' flashes and the pot symbol is extinguished. Cancelling the alarm mode is as above.

5) **MINUTE MINDER MODE:**

Briefly press the 'Minute Minder' button (1).

Set the required time by pressing the + or – buttons. The 'bell' symbol will appear in the display. The timer will revert to time mode after 5 seconds.

When the set time has elapsed, an audible signal is emitted, to cancel the alarm mode briefly press the 'timer' (1) or 'manual' (4) button.

The Minute Minder does not control any of the oven functions.

NOTES:

- If a setting error is made, this will be indicated by an audible signal and 'AUTO' will flash. Cancelling the setting by pressing the 'manual' (4) button, then reprogramming can rectify this.
- The audible signal that is emitted at the end of a program will continue for seven minutes unless cancelled by pressing the 'manual' (4) button. At the end of the seven minutes, the 'AUTO' symbol will continue to flash until cancelled.
- The audible signal has three pitch settings, low, medium and high. To adjust the pitch, ensure the timer is in manual mode, then press and hold the – button to hear the selected pitch. Releasing the – button, then pressing again and holding will select another pitch. Repeat the above procedure until the required pitch is heard.

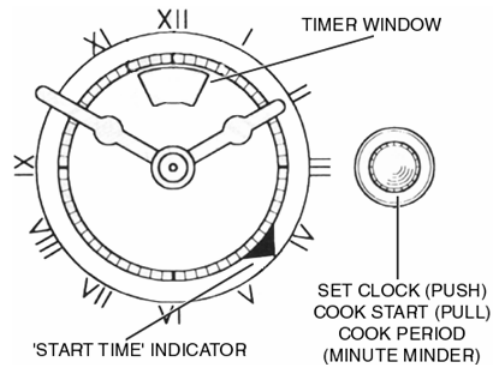
USING THE ANALOGUE CLOCK/TIMER (B170 only)

The clock will only operate when the appliance is connected to the electricity supply.

1. **TIME OF DAY:**

Push in and turn the setting knob anti-clockwise.

If the 'Start Time' indicator is not positioned at the hour hand, pull and turn the setting knob until it is. If the manual symbol  is not showing in the timer window, turn the setting knob anti-clockwise until it is.



2. **AUTO COOKING MODE:**

Pull and turn the setting knob anti-clockwise until the 'start time' indicator pointer is on the time of day you want cooking to start, then release the knob.

Turn the knob anti-clockwise to show the required cooking time (up to 180 minutes) in the inset window.

Set the oven to the required temperature.

3. **AUTO FINISH ONLY MODE:**

Ensure clock is set as for manual mode.

Turn the knob anti-clockwise so that the required cooking time (up to 180 minutes) is shown in the timer window. Select required temperature. The oven will cook for the selected time.

4. **RESET TO MANUAL MODE:**

Turn the knob anti-clockwise until the manual symbol  is showing in the timer window.

Pull and turn the setting knob until the 'start time' indicator is in line with the hour hand – it should click into position.

5. **MINUTE MINDER MODE:**

If the oven is not in use (in automatic or manual mode) the timer can be used as a minute minder.

Turn the knob anti-clockwise until the required time is shown in the inset window.

At the end of the set time a bell will ring. To stop the bell turn the knob anti-clockwise until the cancelled-bell symbol or manual-mode symbols are showing in the inset window.

The minute Minder does not control any of the oven functions.

PYROLYTIC CLEANING (BA484 only)

Always ensure any shelves, wire racks and baking trays are removed before using the Pyrolytic cleaning function.

Select the self-cleaning function . When selected, this will automatically set a cleaning duration of 90 minutes (1½ hours).

This function cleans by raising the oven temperature to 475°. The resultant ash deposits can be wiped away with a moist cloth when the oven has cooled down but is still slightly warm.

If an increased cleaning duration is required, it can be increased in the following manner: Select the self-cleaning function as above. Press the manual button  on the electronic timer. 1:30 will appear in the display, this time can now be increased to up to a maximum of 3 hours by using the + or – buttons.

For safety reasons the oven door automatically locks at temperatures above 300°C. When this occurs, the oven emits an acoustic signal and the 'lock' indicator on the fascia panel becomes illuminated.

During the pyrolytic function the oven light is disabled.

WARNING

- **All internal oven accessories must be removed before using the pyrolytic function.**
- **It is strongly recommended that the oven be only used in pyrolytic mode with persons in attendance.**

CLEANING THE APPLIANCE

Always allow the appliance to cool down before cleaning to avoid a burn injury.

Do not use caustic or abrasive agents, coarse wire wool or hard tools as these can damage the surface finishes.

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 non caustic 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 glass can be lifted out after removing the fixing screws.

When refitting, make sure that the glass is correctly seated in the door recess and the correct way round.

REMOVING THE OVEN DOOR

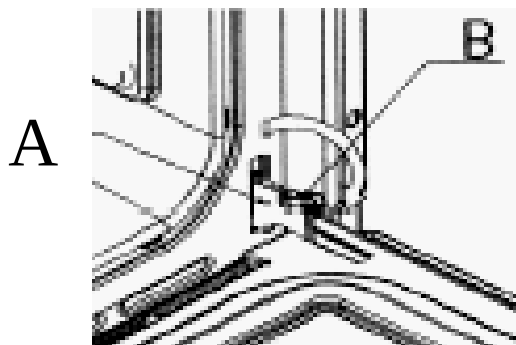
To facilitate cleaning inside the oven, the door can be removed as follows:

- 1) Ovens mounting hinges with movable bolts (as per Fig. 1): The hinges are provided with two movable bolts (B). With the bolt is raised, the hinge (A) can be released from its housing.
- 2) Hold the door on each side, then lift to unhook the hinge mechanism and pull outwards to release from the oven. Grip the sides of the door near the hinges when performing these operations.
- 3) To refit, hold the door in the fully open position and slide the hinge arms (A) into the oven recesses until the arms lock in position. On models with hinge mechanisms as per Fig.1, rotate the two movable bolts (B) and close the door fully to complete the refitting.

WARNING

- 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.

Fig.1



INSTRUCTIONS FOR INSTALLATION

This appliance must be installed by a competent person, in accordance with the current version of the following UK Regulations and Safety Standards or your local Regulations and Safety Standards:

Building Regulations (issued by the Department of Environment)

Building Standards (issued by the Scottish Development Department)

IEE Wiring Regulations

Electricity at Work Regulations

In Australia the installation must comply with AS/NZS3000 wiring rules

PRE-COMMISSIONING THE APPLIANCE

When unpacked, check that the following parts are included with the appliance:

- Baumatic Instruction and Installation Book
- 4 x Screws and plastic inserts for fixing appliance into housing.

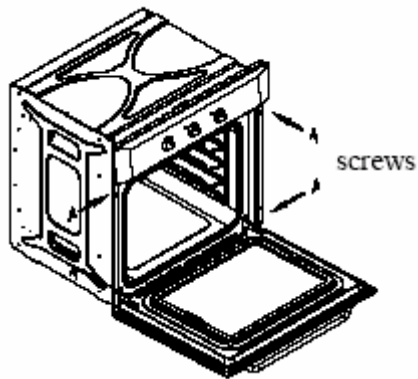
POSITIONING THE APPLIANCE (see also Figs. 2 and 3, page 13)

These appliances are classified as Class 3. All models can be built into a standard 600mm kitchen unit.

INSTALLATION NOTES

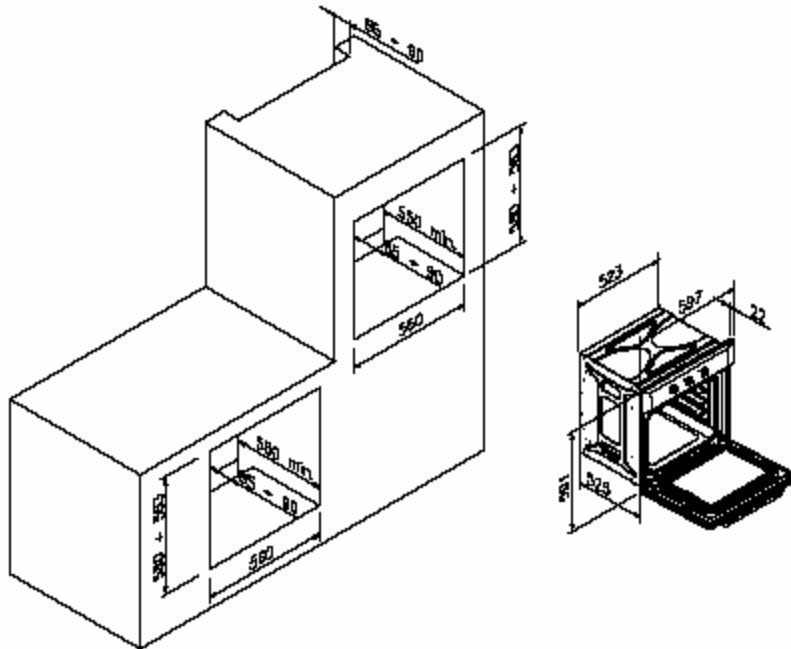
1. Ensure that the aperture for oven installation is the correct size as per Fig. 3 at page 13, including any cut-outs shown.
2. Ensure that the rear panel of the furniture housing has been removed.
3. All ovens with which this instruction book is provided may be installed without the need for any additional ventilation cut-outs.
4. Ensure that the oven has been securely fixed into the housing as per Fig. 2 at page 13.

Fig.2



Using the 4 x screws and plastic inserts as provided, insert the plastic inserts into the holes located inside the door cavity and then insert a screw through each insert and tighten until secure.

Fig.3



Installation distances for 60cm wide single electric ovens.
(Shape of top casing may vary).

ELECTRICAL CONNECTION

Before connecting the appliance, make sure 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 15A double pole switched fused spur outlet having 3mm contact separation 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 wire coloured Green and Yellow must be connected to the terminal marked 'E' or with the earth symbol ($\perp$) or coloured green and yellow.

The wire coloured Blue must be connected to the terminal marked 'load' and 'N'.

The wire coloured Brown must be connected to the terminal marked 'load' and 'L'.

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

REPLACING THE MAINS LEAD

In the event it is necessary to replace the mains supply lead, proceed as follows:

1. Disconnect the appliance from the supply, undo the fixing screws and remove the back panel.
2. Undo the clamp screws and terminal screws to release the existing lead.

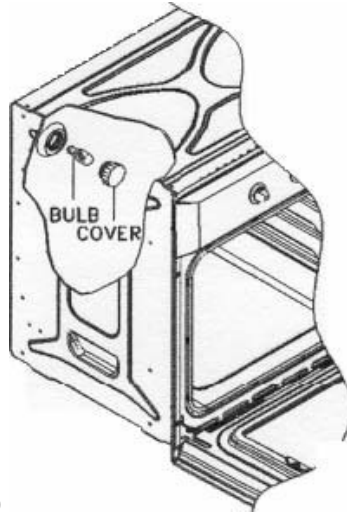
Assemble the replacement lead, that must conform to the specification listed in the Technical Data, ensuring the correct colour code connection and that all screws are tightened correctly.

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 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 warrantee)

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.

CARE AND REPLACEMENT OF CATALYTIC LINERS

(Where fitted / Not covered by the appliance warranty).

To keep the 'stay clean' liners operating effectively, the oven should be heated to at least 200°C whenever heavy soiling has occurred, in order to avoid permanent soiling.

If the liners are allowed to become black and shiny, they must be replaced by new items. Remove all internal accessories to facilitate replacement of the liners.

Replacement liners may be purchased directly from the Baumatic Spares Department (details as per back cover). Please quote product-type reference and/or your appliance's serial number when placing your order.

TECHNICAL DATA

DIMENSIONS

Height: 591mm
Width: 597mm
Depth: 525mm

COOLING FAN

A tangential cooling fan is fitted on the following models:

BA180.2, BA187.2, BA191, AS8.3AL.

ELECTRICAL DETAILS

Rated Voltage: 230V ac 50Hz

Supply Connection: 16A (double pole switched fused outlet with 3mm contact gap)

Max Rated Inputs:

BA180.2, BA187.2, BA191, AS8.3AL 2.38kW

Mains supply lead: Oven comes with a 15Amp plug fitted and 3x 1.5mm² type H05 RR-F <HAR>cable.

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

BAUMATIC

CONDITIONS OF GUARANTEE

Dear Customer,

Included with your new Baumatic appliance is a guarantee registration card, please complete this and return at 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 apply, to your Baumatic appliance are as follows:

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

PLEASE NOTE ALL GUARANTEES ARE NON TRANSFERABLE

UK SALES

TEL 0118 933 6900

FAX 0118 931 0035

UK SERVICE

TEL 0118 933 6911

TEL 0118 986 9124

UK SPARES

TEL 0118 933 6922

For Australian Warranty, please refer to your Warranty Card. If you require further information, please call one of the following numbers.

SALES

TEL: 1300 132 824

FAX: 1300 660 188

SERVICE

TEL: 1800 444 357

FAX: 1300 133 279

For further information or any other query you may have please contact one of the above numbers.

Thank you for buying Baumatic.