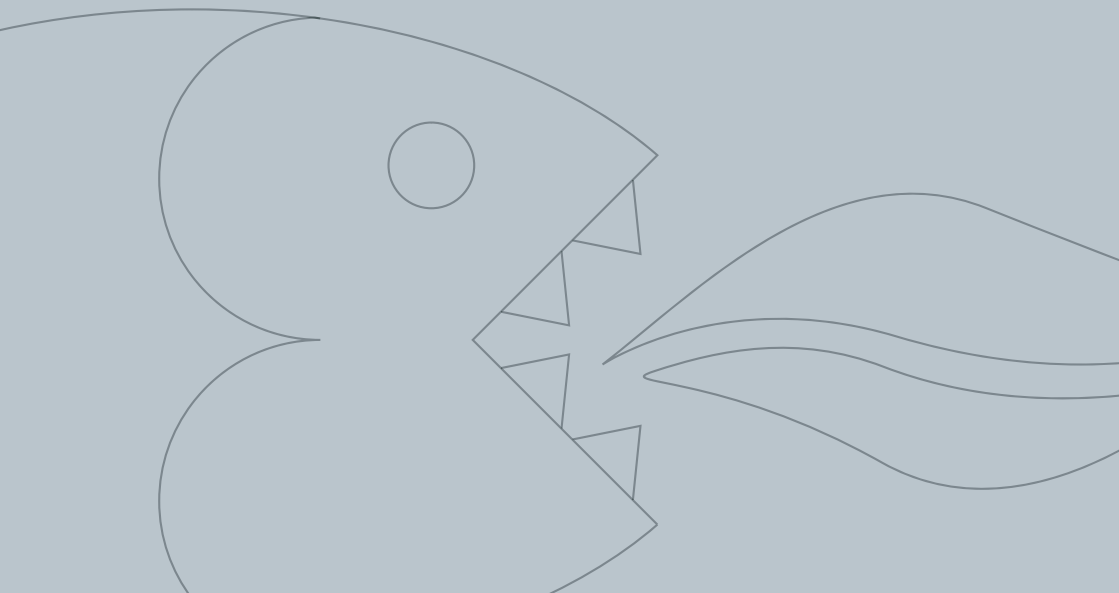
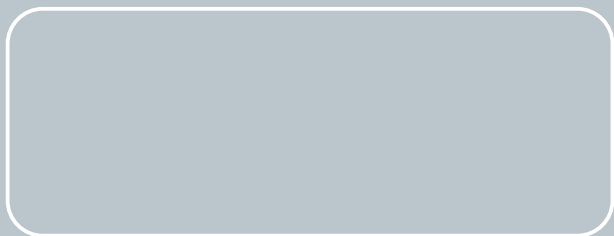


# Instruction manual



## Welcome to Think Appliances

Thank you for selecting a quality product from Think Appliances. We have taken the time to ensure that your appliance is of the highest possible standard and will give you years of use in your home.

Please take the time to call our Customer Care centre on our freecall number

**1800 444 357**

to register your 3 year full parts and labour warranty (some conditions apply – please refer to your warranty card for more details).

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 familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance. Should you have any queries regarding this information, please don't hesitate to contact our Customer Care centre.

We also carry a complete range of spare parts for all Think products. Please contact our team at Pronto Parts on 1300 306 973 for all your spare parts requirements.

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,

Phillip Ross

Managing Director  
Think Appliances



**Models covered by this manual:**

**BA904.3SS-B  
BA06008**

# **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** .....

**Supplier** .....

# **CONTENTS**

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<b>Conditions of Guarantee</b>	<b>Pages 22-23</b>

## GENERAL INFORMATION

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

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

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

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

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

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

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

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

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

The foregoing does not affect your statutory rights.

Any repairs or servicing must be carried out exclusively by a qualified technician.

Never expose the oven to atmospheric agents.

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.

Keep children away from the packing materials and do not let them play with it.

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, European Norms and Australian Standards:

**CE Marking – 93/68 Low Voltage – 73/23 EMC – 89/336**

**Safety Standards – EN 60 335-1, EN 60 335 – 2 – 6**

**ASNZS 3350-1 , ASNZS 3350-2-6**

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

## **IMPORTANT NOTE – WARNING AND SAFETY INSTRUCTIONS**

### **Warning: this appliance must be earthed.**

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

Baumatic advise that this 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 place heavy objects on or lean on the oven door when open as this can cause damage to the hinges.

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

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

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

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

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

Do not use a steam cleaner with this appliance.

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

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

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

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



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

**For electrical installations, NICEIC registration is recommended.**

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

**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.**

**The cooling fan is in place to assist in the overall cooling of the appliance, and reduce the cool down period after use. The fan operation will continue to run for a short period after the end of the cooking operation.**

# INSTALLATION INSTRUCTIONS

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

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

The housing, adjacent furniture and all materials used in installation must be able to withstand a minimum temperature of 85°C plus ambient during periods of operation. In addition, adjacent furniture cabinet doors must be at least 4 mm from the appliance at all points. Certain types of vinyl or laminate kitchen furniture cabinetry are particularly prone to heat damage and discoloration. Any delamination or discoloration of materials which occurs below 85°C plus ambient or where materials are less than 4 mm from the appliance will be the liability of the owner.

This appliance is designed for building-in to a standard 600 mm wide oven housing.

The housing into which the appliance is installed must incorporate a full depth shell positioned 50 mm below the support shelf for the appliance.

For building-in to a tall housing, the installation dimensions are as follows on the next page.

## **Important:**

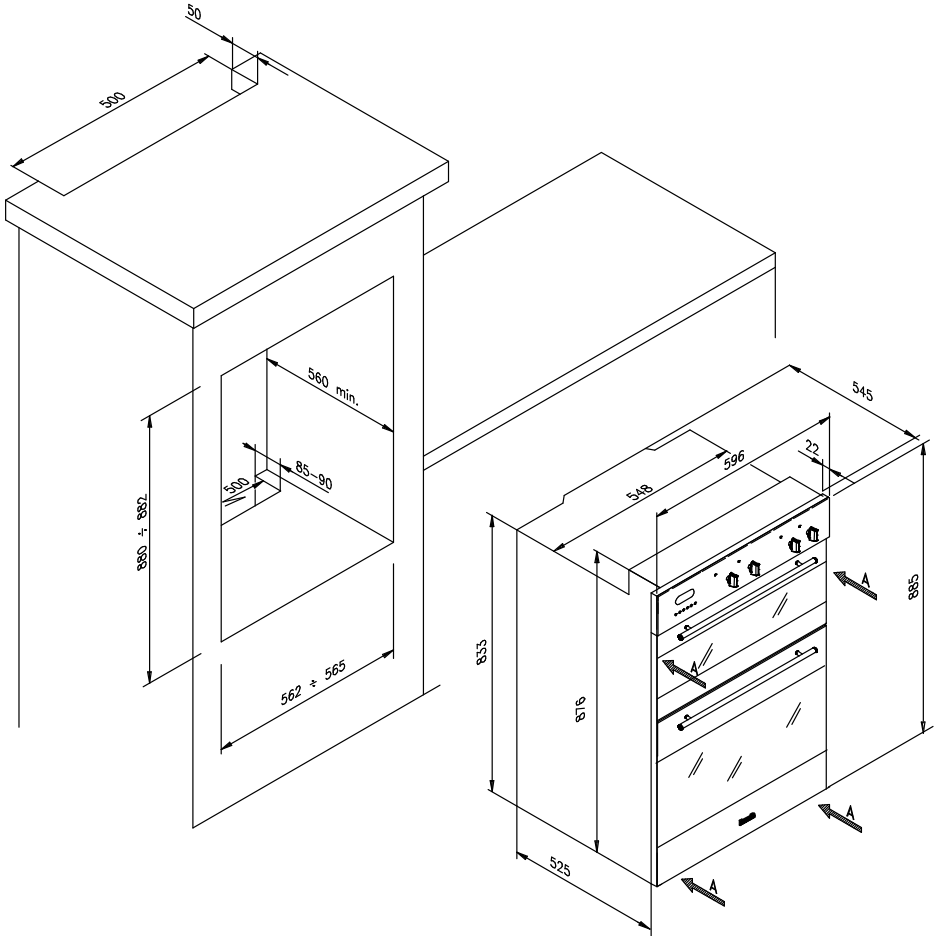
When placing the oven in the housing, do not use the oven door as a lever for lifting the oven as damage may result.

Lift the oven using the purpose designed metal handles on the sides and slide it into the housing unit.

Align the oven centrally in the housing unit before securing it.

Once the oven has been positioned in the housing it should be secured in place at the four corners of the oven door frame using suitable screws.

# INSTALLATION



## **ELECTRICAL REQUIREMENTS**

### **WARNING: THIS APPLIANCE MUST BE EARTHED**

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

This appliance must be connected to an a.c. single phase 240 V - 50Hz electricity supply.

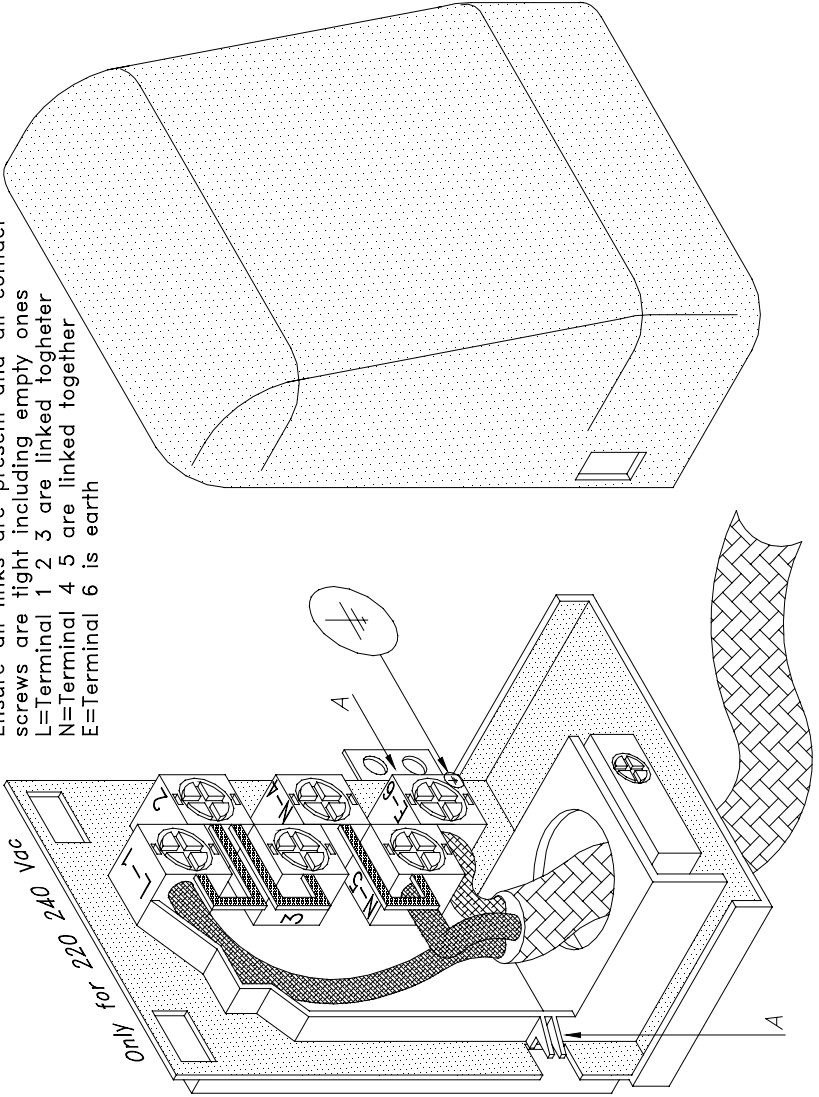
Fit an all-pole On/Off switch between the appliance and the power supply with minimum contact separation of 3 mm. The switch must be of easy access once the appliance is in place for maintenance and service purposes.

This appliance is supplied without a connection cable. A suitable cable which complies with all local and national regulations must be used, and to be in accordance with the details shown on page 21.

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

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

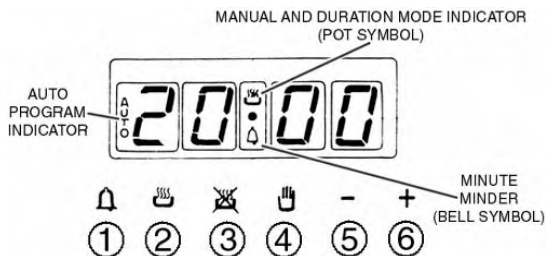
Ensure all links are present and all contact screws are tight including empty ones  
 L=Terminal 1 2 3 are linked together  
 N=Terminal 4 5 are linked together  
 E=Terminal 6 is earth



## USING THE 6 BUTTON ELECTRONIC TIMER

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.

## **BEFORE THE FIRST USE**

Remove any packaging and the accessories from the oven.

Wipe the oven interior using hot water and mild detergent. Rinse carefully using damp cloth. Wash the oven shelves and accessories in a dishwasher or using hot water and a mild detergent, and dry thoroughly.

Slide the oven shelves and the oven pan onto the runners, close the door and heat the oven to maximum temperature for 30 minutes to eliminate any residues from the manufacturing process.

Note: an odour and some smoke may be emitted during this process. It is quite normal.

Before switching the oven on, check that there are no unprotected live parts accessible to touch.

### **IMPORTANT NOTICE**

Switch off oven at the wall socket or disconnect at the main fuse box before cleaning.

# OPERATING INSTRUCTIONS

## Conventional oven (Top oven)



### **Interior light**



### **Lower heating element**

This particular function is ideal for warming meals or for slow cooking.



### **Convection mode**

This traditional cooking mode is achieved by selecting the desired cooking temperature within the given 50°C to 250°C. The amber light will automatically switch off once the desired temperature is achieved. It is advisable to preheat the oven for a few minutes before use.



### **Grill mode**

To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast. Preheat the oven for 5 min. with the door closed. For best results, leave the oven door open when grilling. Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. Turn the food during grilling.

### **WARNING**

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a FIRE HAZARD, and the high reflectivity can damage the grill element.

**CAUTION: ACCESSIBLE PARTS MAY BE HOT WHEN GRILL IS USED.**

**YOUNG CHILDREN SHOULD BE KEPT AWAY.**

## Main fan oven (Lower cavity)



### **Oven light**

The oven light remains on whilst the oven is in use.



### **Defrost mode**

The fan runs without heat to reduce the defrost time for frozen food.



### **Fan oven cooking**

Select the desired temperature between 50°C and 250°C. The fan main function is to circulate the heated air through the oven cavity and achieve even heat distribution.

The correct temperature is achieved a little faster than convection cooking and more economically. This allows different dishes to be cooked on different levels at the same time, but some turning of food may be necessary at times. The interior light will automatically be selected when the oven is set.



### **Semi forced air convection with grill**

The thermostat has to be set at the desired temperature between 50°C and 250°C. The fan and the grill element allow a fast and deep cooking for particular food.

It is recommended that the oven be pre-heated for a few minutes.



### **Double grill mode**

To cook meat (smoked bacon, steaks, sausages, etc.) and for making toast. Preheat the oven for 5 min. with the door closed. For best results, leave the oven door closed when grilling. Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. Turn the food during grilling.



### **Grill mode**

This is for grilling smaller items of food. Keep the oven door closed while grilling.



### **Convection mode with fan**

Select the desired temperature between 50°C and 250°C, keeping the door closed. Cooking mode suited to bake bread, pizzas and lasagne. It is recommended that the oven be pre-heated.



### **Convection mode**

This traditional cooking mode is achieved by selecting the desired cooking temperature within the given 50°C and 250°C. It is suggested to preheat the oven for a few minutes before use.







### **Semi forced air convection with lower element**






The thermostat has to be set to the desired temperature between 50°C and 250°C. Recommended use: for warming or very slow cooking of food.

# COOKING GUIDE






## TOP OVEN

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time min.
Chicken		yes	1	200	55 - 65
Steak and kidney pie		yes	1	180	110 - 120
Victoria sandwich cake		yes	2	180	25 - 35
Semi-rich fruit cake		yes	2	140	170 - 200

## COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Grill power level	Cooking time min.
Toast		yes	11	1 - 3
Pork chops		yes	11	30 - 35
Spits		yes	11	35 - 40
Bacon rasher		yes	11	15 - 20
Sausages		yes	11	25 - 35

## LOWER OVEN

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time min.
Apple pie		no	2	180	35 - 45
Small cakes		no	1 + 3	175	35 - 40
Scones		yes	1 + 3	200	10 - 15
Roast beef + potatoes + fruit pie		no	1	190	60 - 70
			3		35 - 40
Yorkshire pudding (12 buns)		no	2	200	25 - 30

**N.B.:** Cooking times are indicative.

# CLEANING AND MAINTENANCE

**Important:** do not use water pressure cleaners or steam cleaners.

## Exterior of the oven

Clean with a damp cloth. If it is very dirty, add a few drops of washing up detergent to the water. Wipe with a dry cloth. Do not use corrosive or abrasive detergents, which dull the surface. In the event that one of these products comes into contact with the oven, immediately clean it using a damp cloth. Slight differences in colour on the front of the appliance are determined by the different materials used, such as glass, plastic and metal.

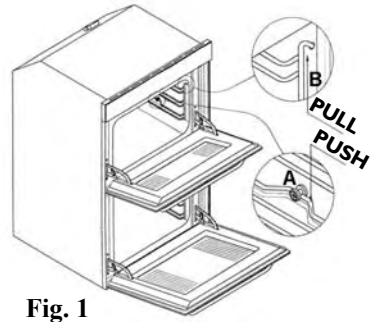


Fig. 1

## Accessories

Soak the accessories in water with washing up detergent immediately after use. Food residues can be easily removed using a brush or sponge.

## Oven cavity

Do not use abrasive cleaners or pan scourers. Use special oven cleaners and follow the manufacturer's instructions. After every use, wait for the oven to cool then clean it to prevent the build-up of baked-on food residues.

With long cooking times or when cooking on different levels, especially food with a high water content (pizzas, stuffed vegetables, etc.), condensation may form on the inside of the doors and the seal. When the ovens are cool, dry the inside of the doors with a cloth or sponge. Clean the glass of the doors with a suitable liquid detergent.

## Replacing the bulbs

**Warning:** Disconnect the appliance from the power supply. To remove the side runner frame, push it simultaneously down and towards the centre of the oven (A-fig.1). Then lift the side runner frame upwards to release it from the cavity wall (B-fig.1).

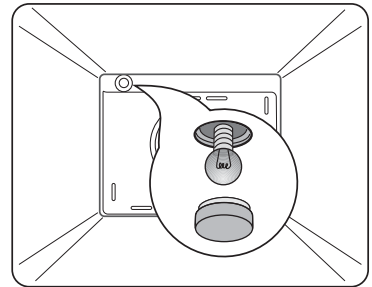


Fig. 2

**Lower cavity:** remove the protective glass cover by turning it anti-clockwise. Unscrew the faulty bulb and discard safely, replace it with the new bulb and refit the cover (fig.2). To refit the side runner frame, follow the steps above in reverse order.

**Upper cavity:** remove the glass cover using a screwdriver (fig.3). Change the bulb and refit the glass cover by pressing it slightly.

To refit the side runner frame, follow the steps above in reverse order.

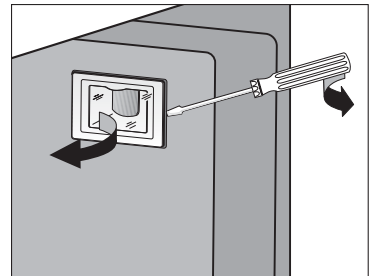


Fig. 3

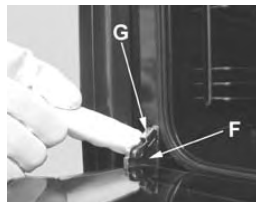
### **Removing the oven doors (for cleaning)**

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

hinges F are provided with two movable bolts G. When bolt G is raised, the hinge is released from its housing. Having done this, the door must be lifted upwards and removed, sliding it outwards; hold the sides of the door near the hinges when performing these operations. To refit the door, insert the hinges into their seats and open the door fully. Remember to rotate the two movable bolts G used to hook the two hinges before closing the door (fig.4).

**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.**

**Care must be taken when cleaning between the door glasses, and inside the inner frame as some of the edges may be sharp due to the manufacturing process.**



**Fig. 4**

## **WHAT TO DO IN THE EVENT OF A FAULT**

This appliance must only be repaired by a qualified technician appointed by the manufacturer.

Unauthorised repairs could be dangerous and would invalidate any warranty.

### **The oven does not work at all**

Check that the electricity supply is connected and switched on.

Has the fuse blown? If so, replace with correct type.

Is the timer set on automatic operation? (see pages 11,12)

### **The oven does not heat up**

Has a temperature been set using the temperature selector knob?

Is the timer set on automatic operation? (see pages 11,12)

### **The oven heats up but the light bulb does not come on**

The light bulb is faulty and needs replacing (see page 18).

**NOTE: THE LIGHT BULB IS NOT COVERED BY THE MANUFACTURER'S WARRANTY.**

If the above solutions do not rectify your fault please contact Baumatic After Sales Service (see page 23).



## **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 applies, 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**

<b>UK SALES</b>	<b>UK SERVICE</b>	<b>UK SPARES</b>
TEL 0118 933 6900	TEL 0118 933 6911	TEL 0118 933 6922
FAX 0118 931 0035	TEL 0118 986 9124	

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

<b>SALES</b>	<b>SERVICE</b>
<b>TEL: 1300 132 824</b>	<b>TEL: 1800 444 357</b>
<b>FAX: 1300 660 188</b>	<b>FAX: 1300 133 279</b>

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

Thank you for buying Baumatic.









