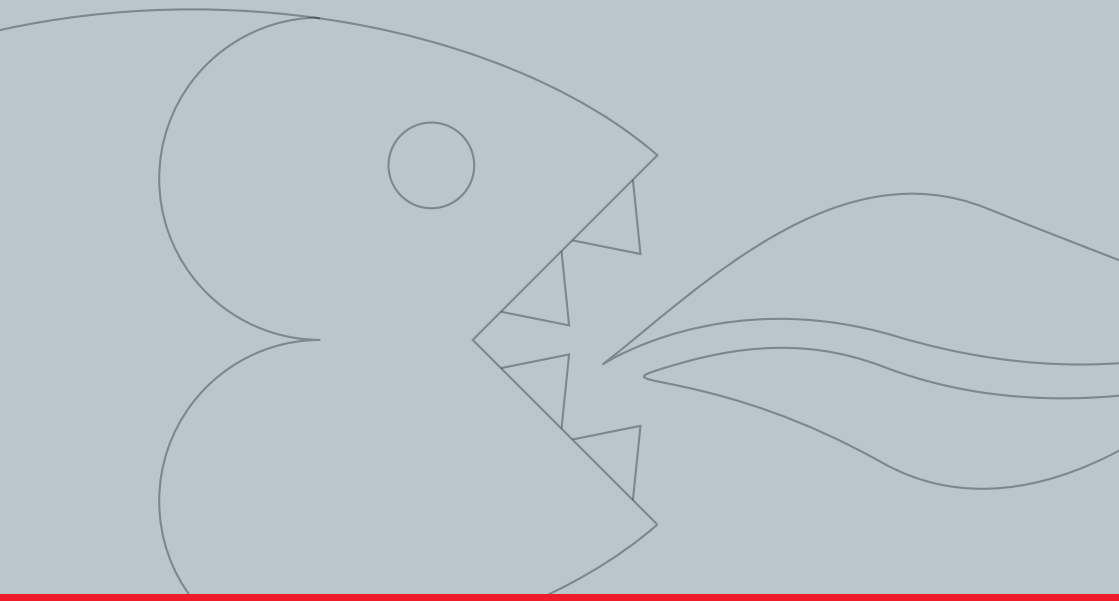
Instruction manual



Baumatic®

ELECTRIC SINGLE OVENS

USER AND INSTALLATION INSTRUCTIONS

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

Model Number…….

Serial Number…….

Date of Purchase…….

CONTENTS

General Information	page 4
Warning and Safety Instructions	pages 5-6
Instructions for Use	pages 7-11
Instructions for Installation	pages 12-14
Technical Data	page 15
Conditions of Guarantee	page 16

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 6 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 aforegoing does not affect your statutory rights.

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

For Warranty conditions in Australia please consult the enclosed Cucina Australia Warranty card, or call Cucina 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/NZS 3350-1 , AS/NZS 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 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:

BA896SS - AS8AL90SS - BA09010

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 that can be selected are as follows:



OVEN LIGHT (Automatic when cooking mode is selected for all other models). The oven light remains on whilst the oven is in use.



FAN ASSIST MODE 1. This provides semi-convection heating with lower element for delicate dishes.



CONVECTION MODE
This provides traditional cooking with heat from the top and bottom elements.



FAN ASSIST MODE 2. This provides convection heating with upper and lower elements for even cooking.



GRILL MODE
Select the required temperature by turning the thermostat regulator clockwise.



TOP ELEMENT MODE This is for gentle cooking, browning or keeping cooked dishes warm.



FAN ASSISTED GRILL MODE . This provides quick browning to seal juices in the food.



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



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

WARNING

- Keep the oven door CLOSED when using the GRILL.
- 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 baking trays directly on to the base of the oven. This can cause damage to the enamel coating. Always use the racks provided.

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.

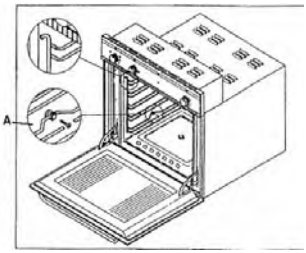
Removing the shelf supports (Only applicable for models with wire shelf supports)

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.



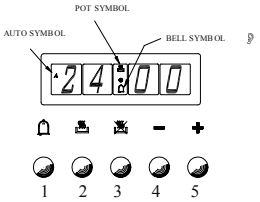
COOKING GUIDELINES

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.

USING THE 5 BUTTON ELECTRONIC TIMER (BA896 - AS8AL90ASS - BA09010)

Description of Button functions:



1. Minute Minder
2. Cooking on auto-function (duration)
3. End of Cooking time (end time)
4. Reducing numbers in all programs
5. 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 the 'duration' (2) and 'end of cooking' (3) buttons simultaneously (any previously entered setting will be cancelled). By pressing buttons + or – (numbers 4 or 5 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 'duration' (2) and 'end of cooking' (3) buttons simultaneously. 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 + button. The 'pot' symbol will remain illuminated and 'A' 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 plus the 'A' symbol will flash. The timer will revert to time mode after 5 seconds. To cancel the alarm-mode audible signal, briefly press the 'duration' (2) and 'end time' (3) buttons simultaneously. As the oven is now set for manual operation, ensure the oven controls are in the OFF position.

3) COOK END MODE:
Set the oven to the desired temperature and briefly press the 'end time' button (3). Set the timer to the required end time by using the + or – buttons. The 'A' symbol will appear in the display. The timer 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 mode is as above, ensure the oven controls are in the OFF position.

4) FULLY AUTOMATIC COOKING MODE:
Set the oven to the required temperature and briefly press the 'duration' button (2). Set the required cooking duration time with the + or – buttons. The 'A' symbol will appear in the display. Then 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 plus the 'A' symbol will flash. 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 is displayed. When the set time has elapsed, an audible signal is emitted, to cancel the alarm mode press the 'end time' button (3). 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 the 'A' symbol will flash. Cancelling the setting by pressing the 'duration' (2) and 'end time' (3) buttons simultaneously, then reprogramming will 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.

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 cleaner that is recommended for this type of material – avoid chloride-based products such as bleach. A non-caustic oven cleaner is recommended.

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

REMOVING THE OVEN DOOR

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

1) With the door in the fully open position, swivel the catch on each lower arm and clip over the hook on each upper arm (see Fig.1)

2) Hold the door on each side, then lift to unhook the hinge mechanism and pull outwards to release from the oven.

3) To refit, hold the door in the fully open position and slide the hinge arms into the oven recesses until the arms lock in position. On models with hinge mechanisms as per Fig.1, release the hinge clips 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.**

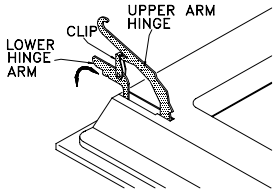


Fig.1

INSTRUCTIONS FOR INSTALLATION

This appliance must be installed by a competent person, in accordance with the current version of the 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
- 2 oven shelves.
- 1 set comprising Grill Pan, Trivet and handle.
- Trim and oven fixing screws

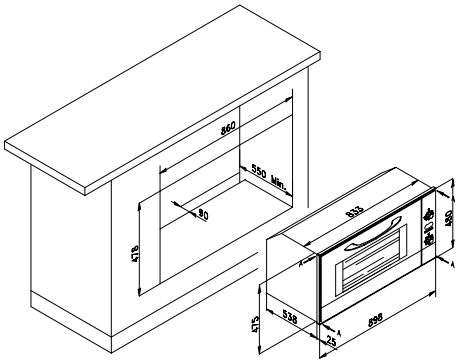
POSITIONING THE APPLIANCE

These appliances are classified as Class 3.

A minimum of 4mm of distance must be allowed between the oven and any adjacent cabinet doors and drawers to allow the side protection rails to be fitted and form an integral part of the installation.
The surface of any adjacent cabinets and any materials used in the installation must be able to withstand a minimum temperature of 85°C above ambient during periods of operation (see corresponding notes on page 4).

INSTALLATION NOTES

1. Ensure that the rear panel of the furniture housing has been removed.
2. A 75 - 90mm ventilation gap must be allowed between the appliance support shelf and the rear wall and a 35 - 40mm gap between the rear of the appliance and the rear wall.
3. A 400mm² (20cm x 20cm) ventilation cut-out must be provided in the support shelf.
4. The oven is fixed into the housing with two screws through each side frame and side rail.



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 16A circuit ensuring compliance with AS/NZS 3000 wiring rules.

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 (⊥) 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.
3. 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.

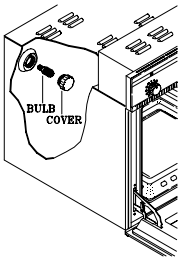
MAINTENANCE

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 warranty)



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.

TECHNICAL DATA

DIMENSIONS

BA896 - AS8AL90SS - BA09010
Height – 482mm
Width – 900mm
(excluding handles) Depth – 560mm

COOLING FAN

A tangential cooling fan is fitted on the following models:

BA896 - AS8AL90SS - BA09010

ELECTRICAL DETAILS

Rated Voltage: 240V ac 50Hz

Max Rated Inputs:

BA896 - AS8AL90SS - BA09010: 2.7 kW

Mains supply lead: 3x 2.5mm² type H05 RR-F <HAR>

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 and 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.

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

AUSTRALIAN WARRANTY.
Please refer to your enclosed warranty card for Australian Warranty conditions.

AUSTRALIA SALES	**AUSTRALIA SERVICE**
TEL 1300 132 824	TEL 1800 444 357
FAX 1300 660 188	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.

Cod. 12300008913

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