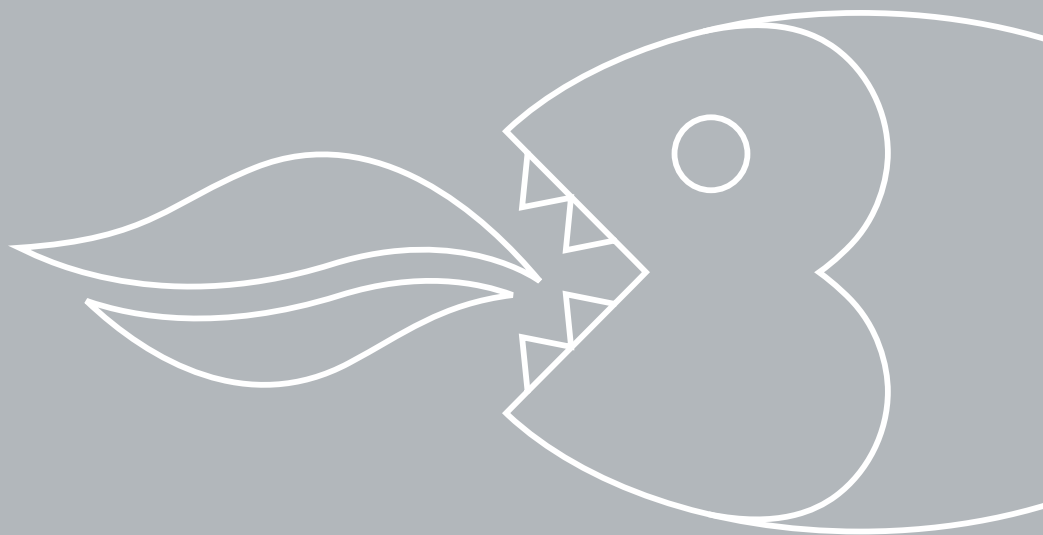


INSTRUCTION MANUAL



Baumatic®

BDO69MS
Built-in electric
double oven

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

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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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.

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.

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.

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 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 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.


Please note that this appliance carries the CE mark for normal domestic use and is not suitable for the marine environment.

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.

This appliance must be connected to a 220-240/380-415V~ 3N 50/60Hz electricity supply.

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.

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.

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:

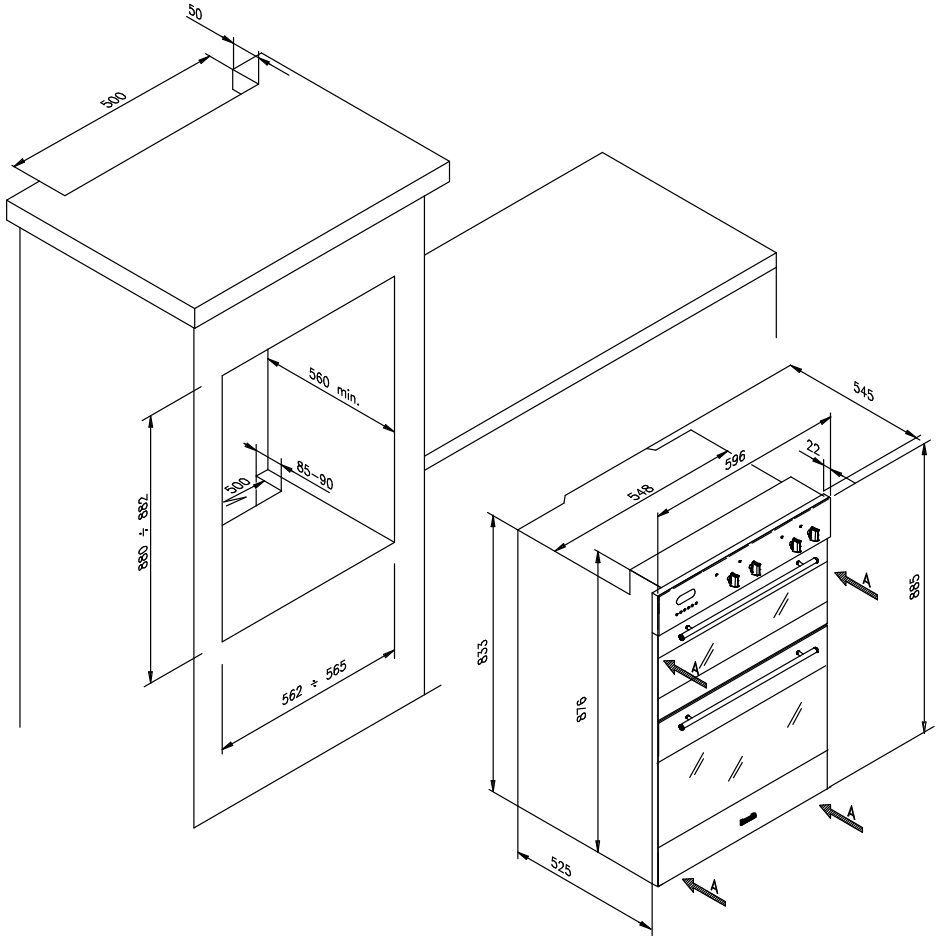
When placing the oven in the housing, do not use the oven door as a lever for lifting the oven as damage may result.

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 a:
220-240/380-415V~ 3N50/60Hz electricity supply.

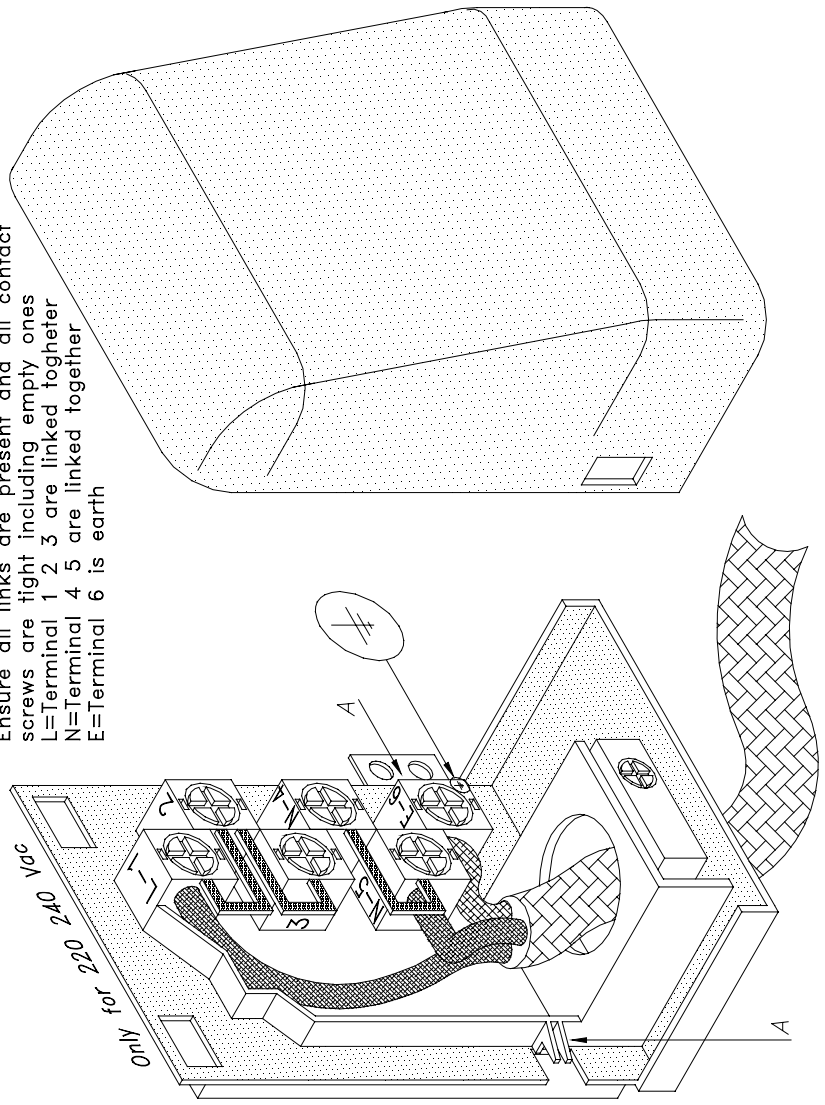
Fit an all-pole On/Off switch between the appliance and the power supply with minimum contact separation of 3 mm. The switch must be of easy access once the appliance is in place for maintenance and service purposes.

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 22.

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



3 KEYS ELECTRONIC PROGRAMMER

The first start up


The numbers and the A letter on the display are blinking when the oven is switched on for the first time, or after a power cut:

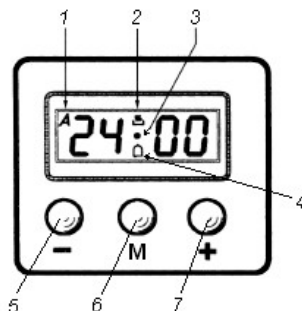
the appliance cannot be operated in this condition.

To set the hour and/or to enable the appliance to operate press the M key for at least 2 seconds: the A letter turns off and the numbers now are steady on the display.



The dot (3) starts blinking: press the - or + key to set the hour.

The hour is accepted by the programmer just few second after having released the key.

N.B. the appliance can be correctly used for coking only when you will see on the display the symbol .



The symbols on the display:

1	A *	Automatic programme is working. (* in some models there is the writing 'Auto' instead of A)
2		The appliance is ready for manual use (not automatic).
3	•	When blinking, the programmer is in setting hour mode.
4		Timer set.
5	-	Decreasing numbers when setting the timer. Also for choose your desired sound level (3 levels available).
6	M	"Mode" key to access the programming options of the programme.
7	+	Increasing numbers when setting the timer.

Timer

The purpose of the timer is just of a sound signal, which can be set for a max time of 23h59min. once elapsed the set time, the (4) symbol turns off and a sound signal is heard; this sound set off automatically in 7min, or you can stop it by pressing any key of the programmer. To set the timer press the M key for 2 seconds, or anyway just to see the (4) symbol blinking. Set the timer by using the + or - keys. Release the + or - key when you have matched your desired time.

In a few seconds the current time appears on the display together with the) symbol.

The countdown starts immediately from now on.


Semi-automatic cooking

Cooking time:

Once having selected a coking function and set the desired temperature, press the M key for a 2 seconds time to access the programming mode. The (4) symbol appears. Release and press again the M key. On the display, the A symbol starts blinking and the “dur” writing appears on the display, then it changes to 0° 00.

Set the cooking time with the – or + keys. (max available time: 10h).

The selected time is automatically processed by the programmer in a few seconds, or you can also touch the M key many times just to see again the current time.

The A and  symbols will be on the display.

Once the set cooking time is finished, a sound will be heard and the oven automatically switches off. Please see the following paragraphs about how to disable the sound alarm and restarting the oven.


End of cooking

once having selected a cooking function and set the desired temperature, touch the M key to access the programming mode for at least 2 sec. the) symbol switches on. Release and touch again the M key.

On the display the A symbol starts blinking and the writing “dur” appears. Touch again the M key. On the display the writing “End” appears. The last one changes few seconds after with the symbol 0° 00.

Set the end of cooking time with the keys – or +. (maximum available time: 10h00m).

The selected time is automatically processed by the programmer in a few seconds, or you can also touch the M key many times just to see again the current time.

The cooking immediately starts, while on the programmer display the current time is shown again in a few seconds. The A and  symbols will be on the display.

Once the set end of cooking time is finished, a sound will be heard and the oven automatically switches off. Please see the following paragraphs about how to disable the sound alarm and restarting the oven.

Automatic cooking

Set a cooking time following the instructions on the coking time paragraph, then set the end of coking time following the instructions on the previous paragraph. (Max available end of cooking time 24h). The oven automatically switches on at a determined time which is the difference between the end of cooking time and the cooking time.

During the waiting time before cooking, which goes from the oven start to the heating, on the display appears the A symbol to show that an automatic program is on and the current time.

The oven on is marked by the  symbol.

Once the set end of cooking time is finished, a sound will be heard and the oven automatically switches off.


Please see the following paragraphs about how to disable the alarm and restarting the oven.

How to disable the sound alarm

To disable the sound just touch one of the keys.

Operating again the oven


Once a semi-automatic or automatic cooking has expired, on the display appear the current time and the blinking A symbol. In this condition, the heating elements and the light bulb of the oven are disabled.

To enable again the oven, just touch and keep the M key up to see the symbol  on the display and the A symbol disappears.

THE OTHER PROGRAMMER FUNCTIONS

How to delete a cooking time

Semi-automatic or Automatic

To delete a semi-automatic or automatic cooking program, with the A symbol on, touch together the – and + keys for at least 2 seconds or anyway up to see the  symbol and the disabling of A symbol.


How to delete the countdown timer

To delete the counting of the timer, which symbol is), touch the M key for at least 2 seconds or anyway up to see the) symbol blinking. Touch together the – and + keys.

Checking the function settings

The set or remaining time of every cooking function of the programmer can be recalled to the display by entering in program mode with the M key. Touch and keep the M key for almost 2 seconds or anyway up to see the (4) symbol. The remaining time appears on the display, or a series of zero numbers if the timer is disabled. Touch again the M key. On the display appears the “dur“ writing, then alternately the remaining time or a series of zero number (disable timer). By touching again the M key, the end of cooking time appears together with the “End“ writing.

How to change the current time or the sound level

With the programmer in standard mode, the  symbol is on, touch together the – and + keys for at least 2 seconds or anyway up to see the dot (3) blinking.

To update the hour on the display: touch the + or – keys.

To change the sound level: touch the M key.

On the display appears the writing : to n... followed by a number.

Select with the – key your favourite sound level.

Note: number 1 is referred to the highest sound level. The available levels are 3.

ATTENTION:

Power cut causes the loss of any program, even the clock.

That means the programmer will have to be set again.

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 230°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.



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 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 230°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 230°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 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.



Grill mode

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



Convection mode with fan

Select the desired temperature between 50°C and 230°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 230°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 230°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	Level (from the bottom)	Cooking time min.
Toast		yes	3	1 - 3
Pork chops		yes	3	30 - 35
Spits		yes	2	35 - 40
Bacon rasher		yes	2	15 - 20
Sausages		yes	3	25 - 35

LOWER OVEN

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time min.
Apple plate		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.

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).

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.

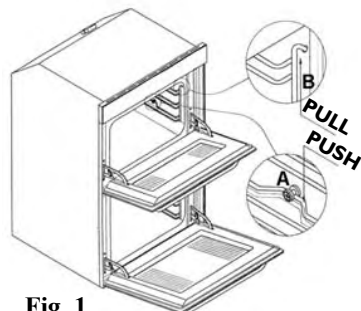


Fig. 1

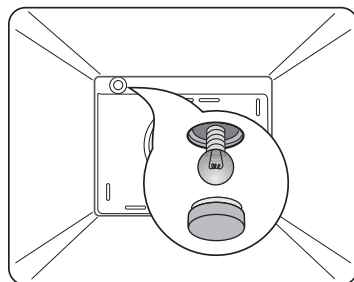


Fig. 2

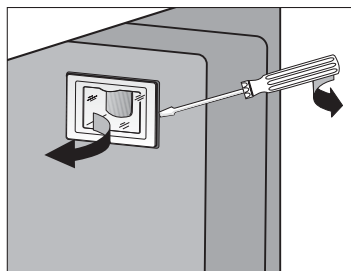


Fig. 3

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.

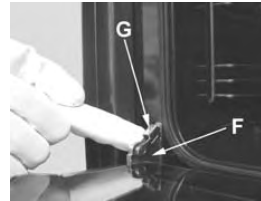


Fig. 4

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 12,13)

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 12,13)

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

The light bulb is faulty and needs replacing (see page 19).

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 on **0118 933 6911** .

TECHNICAL DATA

This fitting conforms with laws regarding radio interference.

ELEMENT RATING

LOWER OVEN:

FAN MOTOR	0,020 kW
CIRCULAR HEATING	2,3 kW
LOWER HEATING	1,3 kW
UPPER HEATING	0,9 kW
GRILL HEATING	2,0 kW

UPPER OVEN:

LOWER HEATING	1,3 kW
UPPER HEATING	0,6 kW
GRILL HEATING	1,4 kW

2 OVEN LIGHTS 0,025 kW

2 COOLING MOTORS 0,020 kW

ELECTRICAL SUPPLY: 220-240/380-415V~ 3N 50/60Hz

MAXIMUM LOAD:

4920 W

CABLE CROSS SECTION:

3x2.5 mm² minimum, H05 RNF, H05 RR-F insulated twin and earth cable.

OVERALL DIMENSIONS: HEIGHT 876 mm

WIDTH 596 mm

DEPTH 545 mm

