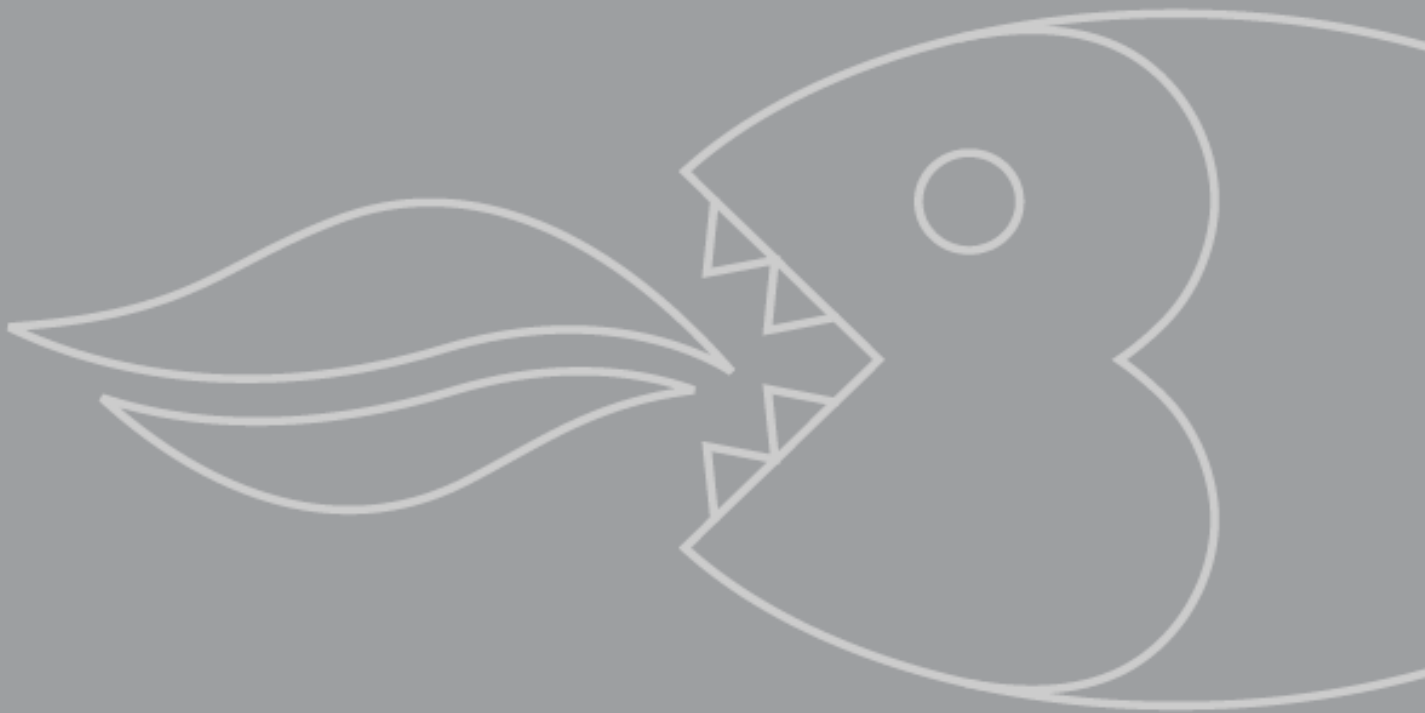


**BGS460SS 46 cm
Steam oven with
grill**

INSTRUCTION MANUAL



User Manual for your Baumatic

BGS460SS

46 cm Steam oven with grill function




NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

GS 08/08/11

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This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

IMPORTANT SAFETY INFORMATION



Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet **before** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.
- **IMPORTANT:** *The adjacent furniture or housing and all materials used in the installation **must** be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, **will be the liability of the owner.**
- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.
- **Repairs may only be carried out by Baumatic service engineers or their authorised service agent.**

Warning and safety instructions

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

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time.***
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

General Safety

- ***Do not*** place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.
- ***Do not*** leave heated oil or fat unattended, as this is a fire risk.
- ***Do not*** place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.
- ***Do not*** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.
- ***Do not*** use the appliance to heat the room it is located in or to dry clothing.
- ***Do not*** install the appliance next to curtains or soft furnishings.
- ***Do not*** attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Cleaning

- Cleaning of the oven should be carried out on a regular basis.
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- ***IMPORTANT:*** The appliance must be disconnected from the mains before following the cleaning procedure.

Installation



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

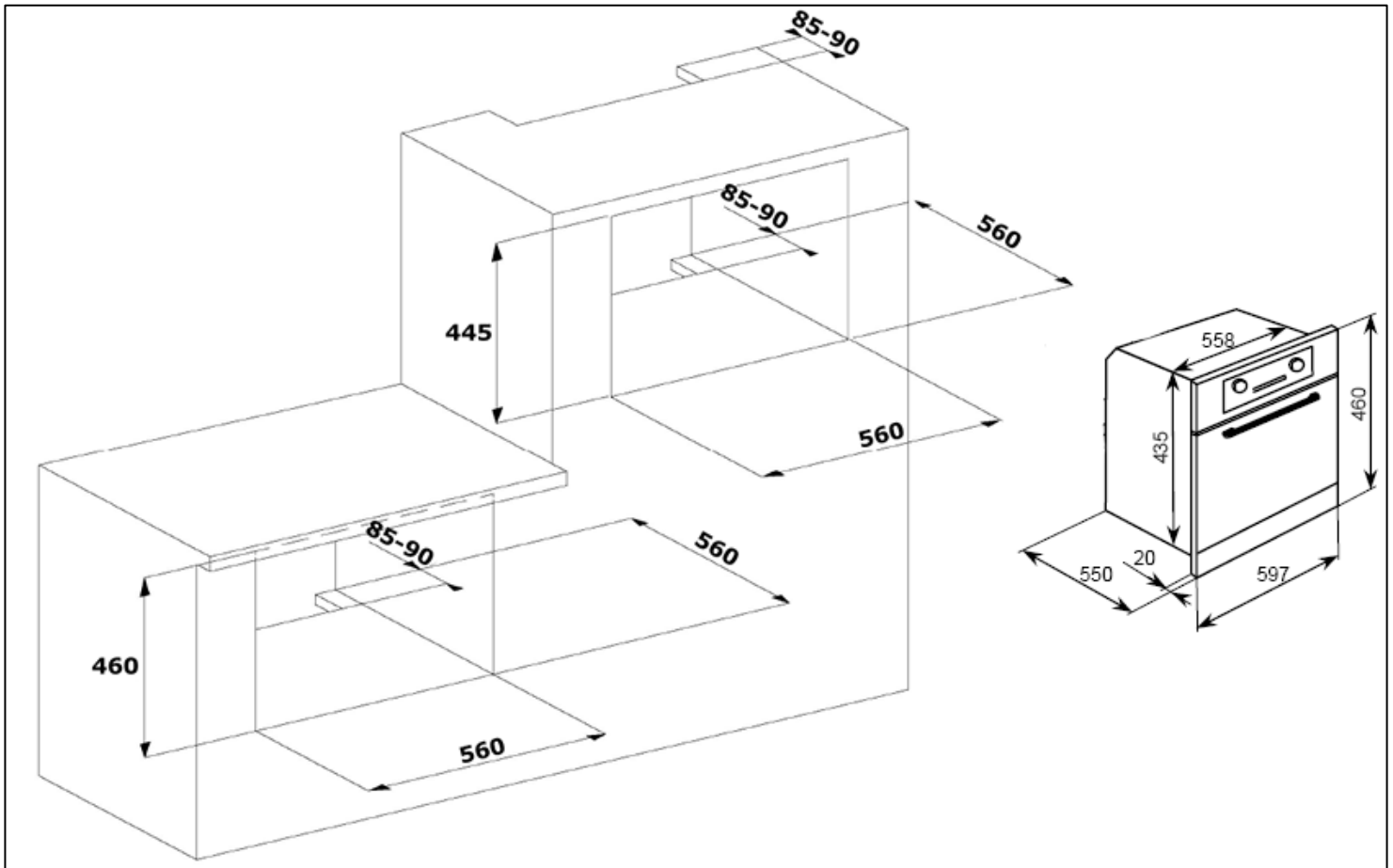
- *Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.*
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

This appliance complies with the following European Directives:

- 2006/95/EC regarding "low voltage"
- 2004/108/EC regarding "electromagnetic disturbances"
- Regulation (EC) N° 1935/2004 regarding "materials in contact with food"
- The above directives comply with 93/68/EEC regarding CE marking.
- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

Specifications



Product Dimensions

Height: 460 mm
Width: 597 mm
Depth: 550 mm (without front panel)

Aperture Dimensions:

Height: 445 mm (built-in)
460 mm (built under)
Width: 560 mm
Depth: 560 mm

Product specifications

- Energy efficiency class: A
- Gross oven capacity: 31 litres
- Net oven capacity: 27 litres
- **Steam cooking function**
- **Grill cooking function**
- Touch control / knob operation
- Mechanically controllable thermostat
- Thermostatically controlled grill

- LED full programmer
- Safety lock
- Double-glazed removable door

Standard accessories

- Removable side racks
- 1 x Inox perforated deep tray
- 1 x Inox baking tray
- Safety shelf

Electrical details

<i>Rated Voltage:</i>	220 - 240 Vac 50 - 60 Hz
<i>Supply Connection:</i>	13 A (double pole switched fused outlet with 3mm contact gap)
<i>Max Rated Inputs:</i>	1.30 – 1.55 kW
<i>Mains Supply Lead:</i>	3 x 1.2mm ²

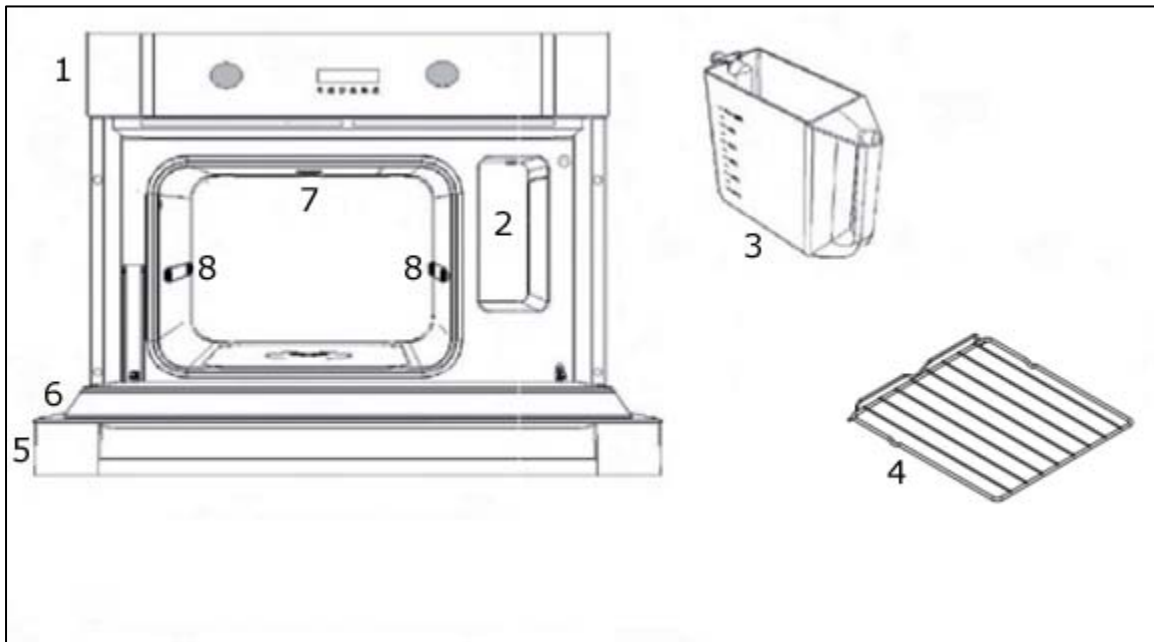
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

Model Number

Serial Number

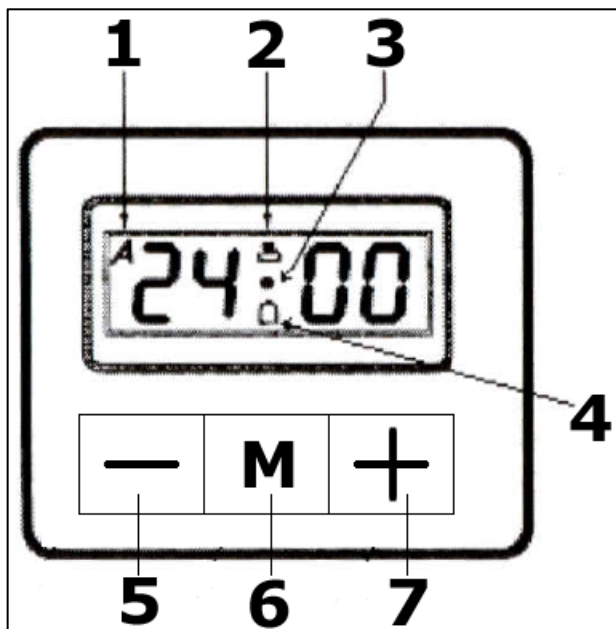
Date of Purchase

Description of the oven and accessories





- 1) Control panel
- 2) Water jug compartment
- 3) Water jug
- 4) Safety shelf
- 5) Oven door
- 6) Oven door glass
- 7) Oven cavity
- 8) Side racks

Oven timer



- 1) Automatic cooking symbol
- 2) Oven in use symbol
- 3) Decimal point symbol
- 4) Minute minder symbol
- 5) Minus button
- 6) Programme button
- 7) Plus button

The symbols on the timer display

1	A	Automatic program is working.
2		The appliance is ready for manual use (not automatic).
3	•	When blinking, the programmer is in setting the hour mode.
4		Timer function set.
5	-	Decreasing numbers when setting the timer. Also for selecting your desired sound level.
6	M	“Mode” button to access the programming options.
7	+	Increasing numbers when setting the timer.

Using your oven for the first time

Before first use

- ***The appliance should be disconnected from your mains supply before commencing any cleaning process.***
- To remove any residue from the oven that may have been left from the manufacturing process, you should select the steam oven function and set the thermostat to its maximum temperature setting.
- It is perfectly normal for a smell to be produced during this process.
- You should make sure that any windows in the room are left open during this process.
- It is advisable for you not to remain in the room whilst the burning off process is taking place.
- You should leave the oven on maximum setting for 30 – 40 minutes.
- After the oven cavity has cooled, it should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

Switching on the appliance

- When the oven is switched on for the first time, or after a power cut, the numbers and the automatic cooking symbol **(1)** on the LCD display will flash.
- You will then need to set the time of day before you can use the appliance.

Setting the time of day

After turning on the oven for the first time, you should set the time of day.

- After pressing the program button **(6)** for about two seconds, use the minus button **(5)** and plus button **(7)** to adjust the time that appears in the display. After getting the display to the correct time, release the minus and plus buttons. After a few seconds the time will fix in the display and you will be able to use your oven.

Setting the minute minder function

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

- Press the program button **(6)** for two seconds, the minute minder symbol **(4)** will flash. Set the period of time that you wish the minute minder to countdown for, by using the minus **(5)** and plus **(7)** buttons.
- Once the display has got to your desired countdown time, let go of the minus and plus buttons. The minute minder symbol will appear on the timer display.
- Once a countdown time has been set, it is possible to shorten or lengthen the time by using the minus or plus buttons.
- An alarm will sound when the countdown time has elapsed. This alarm can be silenced by pressing any button on the timer. The alarm will turn off automatically after 7 minutes.

- **Important:** *If the oven is in use, then it will continue to heat once the alarm has been silenced. If you have finished cooking, then you should turn the relevant thermostat knob to the off position.*

Setting the duration function

This function will allow you to set a countdown time similar to the minute minder function. However the oven will no longer continue to heat, once the countdown period has elapsed.

- Use either the oven thermostat knob or grill thermostat knob to set the temperature that you require.
- It is then possible to set the duration of the cooking time that you require.
- Press the program button **(6)** for two seconds and the display will show a value of 00:00. Set the period of time that you wish the duration function to countdown for, using the minus **(5)** and plus **(7)** buttons. The maximum time available is 10 hours.
- Once the display has got to your desired countdown time, let go of the minus and plus buttons. The countdown will start immediately and the automatic cooking symbol **(1)** and oven in use symbol **(2)** will appear on the timer display.
- Once a countdown time has been set, it is possible to shorten or lengthen the time by using the minus or plus buttons.
- An alarm will sound when the countdown time has elapsed and the oven will switch off.
- To silence the audible signal and return the oven to manual operation mode, you should press the program button **(6)**.
- **Important:** *If you do not turn the relevant thermostat control knob to the off position, then the appliance will continue to operate as soon as you press the program button.*

Setting the end cook function

This function is similar to the duration function, however instead of selecting a period of time that you wish the oven to switch off after. You select the time of day that you wish the oven to switch off at.

- Use either the oven thermostat knob or grill thermostat knob to set the temperature that you require.
- Press the program button **(6)** for two seconds and the display will show the minute minder symbol **(4)**. Press the program button again so the automatic cooking symbol **(1)** flashes. Press the program button again so the word "END" appears on the timer display.
- Set the time of day you wish the cooking function to switch off at using the minus **(5)** and plus **(7)** buttons. The maximum time available is 10 hours later.
- Once the display has got to the time of day that you want the oven to stop cooking at, let go of the minus and plus buttons. The countdown will start immediately and the automatic cooking symbol **(1)** and oven in use symbol **(2)** will appear on the display.
- When the time is set, it can be modified by pressing the minus and plus buttons.
- When the time of day reaches the end of cooking time that you set, the oven will switch off and an alarm will sound.
- To silence the audible signal and return the oven to manual operation mode, you should press the program button.
- **Important:** *If you do not turn the relevant thermostat control knob to the off position, then the appliance will continue to operate as soon as you press the program button.*

Setting the start and end time function

This function will allow you to set a time in the future that the oven switches on at and a time that the oven will switch off at.

- Use either the oven thermostat knob or grill thermostat knob to set the temperature that you require.
- It is then possible to set the length of cooking time that you require.
- Press the program button **(6)** for two seconds and the display will show a value of 00:00. Set the period of time that you wish the oven to be operating for, using the minus **(5)** and plus **(7)** buttons.
- Once the display has got to your desired countdown time, let go of the minus and plus buttons.
- Press the program button **(6)** for two seconds and the display will show the minute minder symbol **(4)**. Press the program button again so the automatic cooking symbol **(1)** flashes. Press the program button again so the word "END" appears on the timer display.
- Set the time of day you wish the cooking function to switch off at using the minus **(5)** and plus **(7)** buttons. The maximum time available is 10 hours later.
- Once the display has got to the time of day that you want the oven to stop cooking at, let go of the minus and plus buttons.
- The oven will calculate what time it needs to switch on at, so that your food will cook for the length of time that you selected. It will automatically switch itself on, once it reaches the time of day that it has calculated.
- When the time of day reaches the end of cooking time that you set, the oven will switch off and an alarm will sound. The alarm can be silenced by pressing any timer button or will turn off automatically after 7 minutes.
- You will need to return the oven to manual operation mode, once the start and end time function has been used. To do this you should press the program button **(6)**.

- **Important:** *If you do not turn the thermostat control knob and oven function selector knob to zero. Then the appliance will continue to operate as soon as you press the manual operation button.*

Cancelling a timer function

- To delete a semi-automatic or automatic cooking program, press the plus **(7)** and minus **(5)** buttons together for two seconds. The automatic cooking symbol **(1)** will disappear from the timer display.

Cancelling the minute minder function

- To delete the countdown of the minute minder, press the program button **(6)** for about two seconds. Then press the plus **(7)** and minus **(5)** buttons together so the minute minder symbol **(4)** disappears from the timer display.

Adjusting the audible signal and time of day

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

- When the time of day is shown on the timer display, press the plus **(7)** and minus **(5)** buttons together for approximately two seconds.
- To change the time of day you can continue using the plus or minus buttons.
- To adjust the audible signal sound level, press the program button **(6)**. Use the minus button **(5)** to select a sound level.

Steam oven cooking function

This cooking function uses steam to cook the food. During steam cooking, the steam flows from the boiler into the oven cavity. The steam heats the oven cavity and cooks the food.

This type of cooking is ideal for cooking any type of vegetables and fish, preserving the colour, taste and goodness of the food.

IMPORTANT: *This process MUST be followed when you are using the steam oven cooking function.*

- Fill the water jug with distilled water, or if this is unavailable cold drinking water. **IMPORTANT:** *You may get scale building up in the steam boiler if you use tap water.*
- Fill the water jug up to the 1.2 l mark. DO NOT fill the jug right to the top. Otherwise the water that is pumped back into the jug at the end of a cooking cycle may overflow.
- Insert the water jug into the water jug compartment.
- Push the water jug down completely, this ensures a perfect seal between the tube located in the jug and the hydraulic circuit inside of the oven.
- ALWAYS ensure that the inox baking tray is inserted underneath the perforated deep tray. This will catch any condensation, juice or food that falls from the perforated deep tray.
- Turn the oven thermostat knob to the temperature that you require.
- The oven operating light will switch on to confirm that the oven is heating. When you finish cooking and switch the oven thermostat knob to the off position, the oven operating light will switch off.
- The oven operating light should be green in colour. If it turns red, then there is a problem with the operation of the oven (see the error code table on page 28).
- After cooking is completed, turn the oven thermostat knob to the off position.
- When the oven cavity is sufficiently cooled, you should use a soft cloth to dry any liquid that remains in the oven cavity.

- **IMPORTANT:** *The water jug should be emptied after cooking.*

Grill cooking function

This cooking function uses the upper heating element to cook the food.

This type of cooking is ideal for grilling medium to large portions of sausages, bacon, steaks etc.

- If you are using the grill function, whilst this doesn't involve steam, you can leave the water jug inside of the water jug compartment. It will not affect the cooking abilities of the oven.
- Turn the grill thermostat knob to the temperature that you require.
- The grill operating light will switch on to confirm that the grill is in use. When you finish cooking and switch the grill thermostat knob to the off position, the grill operating light will switch off.

Cooking guidelines

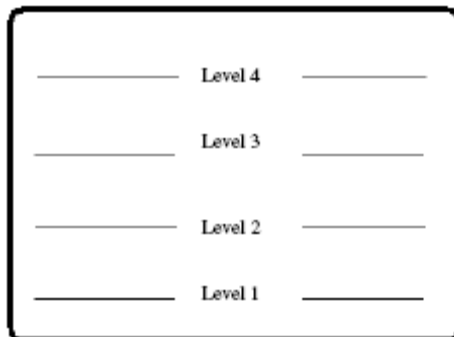
- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.
- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can "cook from frozen".
- You should pre-heat the oven and not place food inside of it until the pre-heating period is over.
- Before cooking, check that any unused accessories are removed from the oven.
- Try to open the door as little as possible to view the dishes.

Warnings

- Keep the oven door closed when using any cooking function.
- Do not use aluminium foil to cover the trays supplied with the oven.
- You should also never line the base of your oven with aluminium foil.
- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.
- **Important:** *Be careful when opening the door, to avoid contact with hot parts and steam.*
- The inox baking tray handle should only be used to reposition the baking tray and **NOT** for removing it from the oven cavity. When removing the baking tray, you should **ALWAYS** use an oven glove.
- The baking tray handle should not be left in position when the appliance is switched on.

Accessories

The accessories supplied with the oven, allow you to get the optimum performance from your appliance on the various cooking modes that are available.

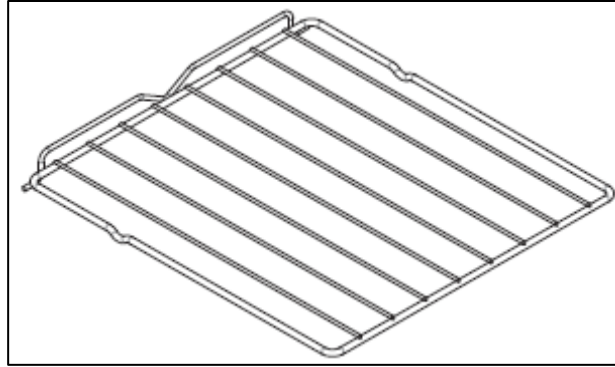


- The drip pan and shelf accessories can be placed on various levels by positioning them in the side racks located inside of the oven.

- This allows you to select the most suitable level for cooking, depending on what you are cooking and what cooking mode you are using.



- The inox baking tray has raised edges, which can be used as a support surface for any single level cooking container.
- It can also be used as a drip tray, for collecting cooking juices or fat that may be generated during the steam cooking function.



- The shelf should be used as a support surface; it should normally be placed in positions 2, 3 or 4.

Cooking charts

The cooking times below are intended as a guide only; you must adjust them depending on your own personal preferences and the size of the dishes that you are cooking.

Fish recipes

<i>DISH</i>	<i>Oven cavity temperature °C</i>	<i>Cooking time</i>	<i>Cooking function</i>
Mussels and clams	MAX.	30 minutes	Steam
Scorpion fish fillet	80	30 minutes	Steam
Prawns and flat lobster	MAX.	30 minutes	Steam
Trout	MAX.	35 minutes	Steam

Vegetables recipes

<i>DISH</i>	<i>Oven cavity temperature °C</i>	<i>Cooking time</i>	<i>Cooking function</i>
Asparagus	MAX.	35 minutes	Steam
Broccoli	MAX.	30 minutes	Steam
Carrots	MAX.	35 minutes	Steam
Brussel Sprouts	MAX.	35 minutes	Steam
Cauliflower	MAX.	40 minutes	Steam

Swiss Chard Stalks	MAX.	35 minutes	Steam
Green beans	MAX.	40 minutes	Steam
Fennels	MAX.	40 minutes	Steam
Potatoes	MAX.	50 minutes	Steam
Peppers	MAX.	25 minutes	Steam
Leeks	MAX.	40 minutes	Steam
Rice	MAX.	35 minutes	Steam
Celery	MAX.	35 minutes	Steam
Spinach	MAX.	20 minutes	Steam
Courgettes	MAX.	30 minutes	Steam

Grill recipes

<i>DISH</i>	<i>Oven cavity temperature °C</i>	<i>Cooking time</i>
Normal meat	MAX.	15 minutes
Scaled fish	MAX.	20 minutes
Fish (e.g. trout, salmon)	MAX.	30 minutes
Sausages	MAX.	35 minutes
Toast	MAX.	10 minutes

Cleaning and maintenance



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

The appliance should be disconnected from your mains supply before commencing any cleaning process.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.
- The oven cavity should only be cleaned using a damp soft cloth or damp non-abrasive sponge. No abrasive cleaners should be used. You should only clean the cavity after the cooking chamber cleaning cycle has been completed (see next section).
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

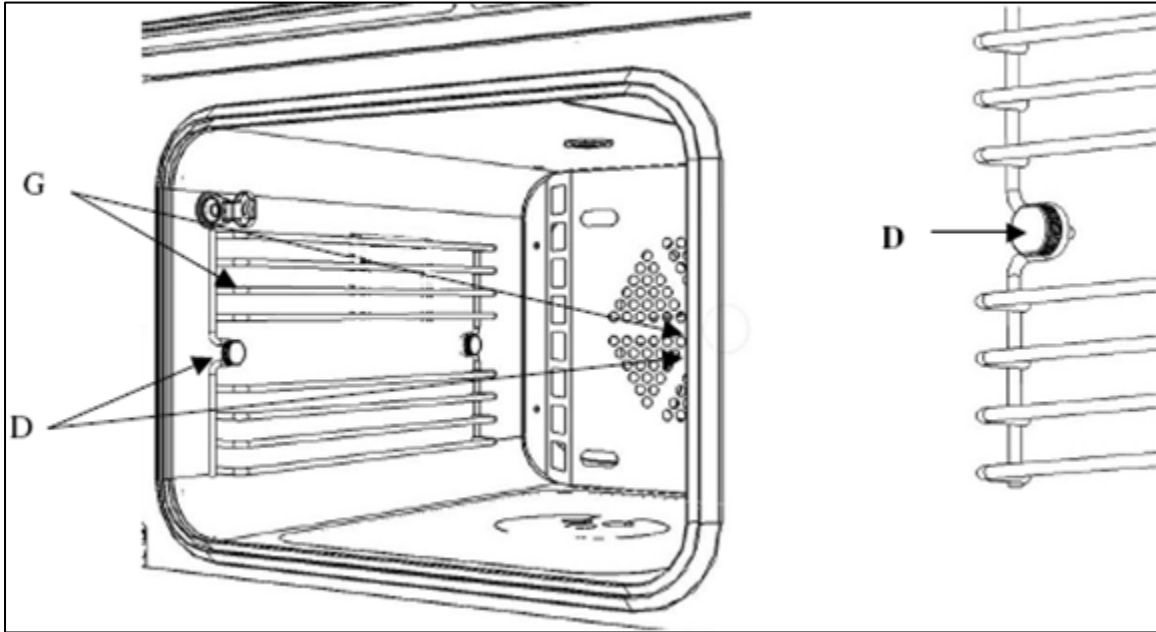
- You should make sure that the cooking temperature that is selected is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and use the drip tray where appropriate.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.***

Oven cavity cleaning cycle

The purpose of this feature is to facilitate the removal of food and grease from the oven cavity after cooking.

- Fill the water jug with distilled water, or if this is unavailable cold drinking water.
- Fill the water jug up to the 1.2 l mark. DO NOT fill the jug right to the top. Otherwise the water that is pumped back into the jug at the end of the cleaning cycle may overflow.
- Insert the jug into the water jug compartment.
- Push the jug down completely, this ensures a perfect seal between the tube located in the jug and the hydraulic circuit inside of the oven.
- Turn the oven thermostat knob to a temperature of 80° and set a duration cooking time of 10 minutes.
- After this period of time has elapsed, switch off the oven and using oven gloves remove the enamelled baking tray and side racks
- Use a soft cloth to wipe over the oven cavity, side racks and enamelled baking tray and remove any residue from it. The cavity should be thoroughly dried before the oven is used for the next time.

Removing the side racks

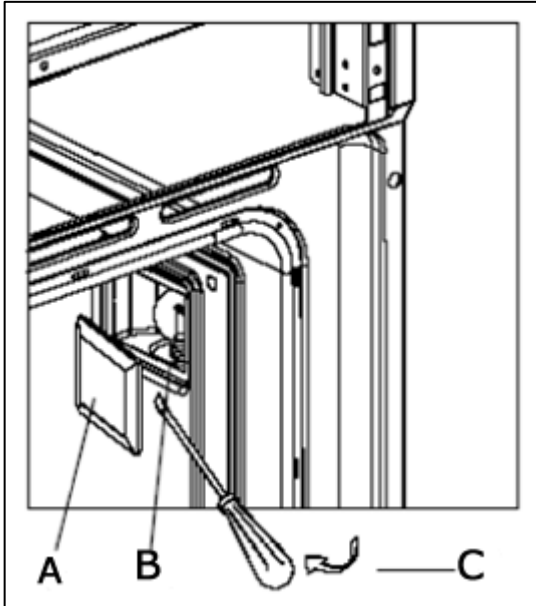


- Turn the front nut **(D)** anticlockwise and remove it from the oven cavity.
- Remove the side racks **(G)** one at a time by pulling them away from the oven cavity.
- To replace the side racks, insert them back into the oven cavity.
- **IMPORTANT:** *The indent on one end of the side racks, must be positioned at the front of the oven cavity (as shown in the above picture).*
- Fully retighten the front nuts **(D)**.

Replacing the light bulb



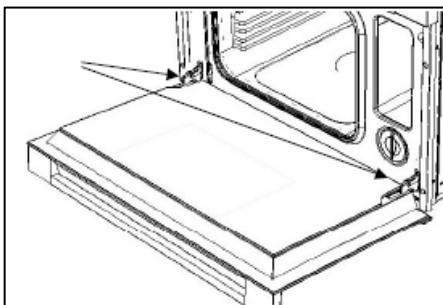
*The appliance **MUST** be disconnected from your mains supply before carrying out this procedure.*



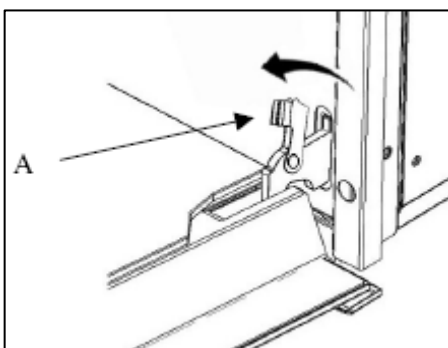
- Remove the glass **(A)** using a screwdriver **(C)** then remove the bulb **(B)** by turning it in an anti-clockwise direction.
- After replacing the bulb, reassemble the protective cover **(A)**. Reinsert the side rails.
- Use only a 25 W, E-14 type, T 300°C bulb.

IMPORTANT: *The bulb used in this appliance is a special purpose lamp intended only for usage with this appliance. It is not intended for household room illumination.*

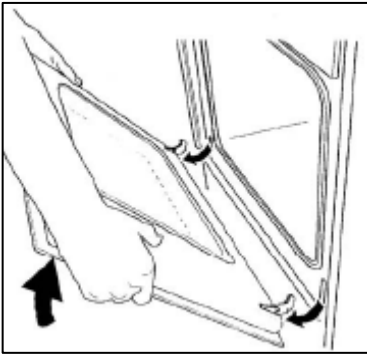
Removing the oven door for cleaning



- Fully open the oven door.
- Locate the oven door hinges (see drawing above).

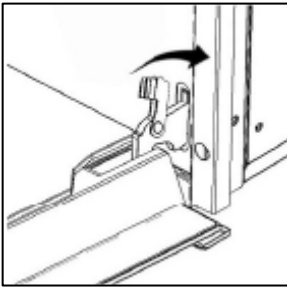


- Tip back the brackets **(A)** on both of the hinges.



- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity. By pulling the lower part of the oven door away from the oven, the hinges will disengage from the holes that they are located in.

- **IMPORTANT:** You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.
- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth **MUST NOT** have come into contact with any form of cleaning product or chemical previously.



- To refit the door you should slide the hinges back into their slots and open the door fully.
- **IMPORTANT:** The brackets **(A)** must be closed back into their original positions before closing the door.



Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.

Do not immerse the door in water at any time.

INSTALLATION



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

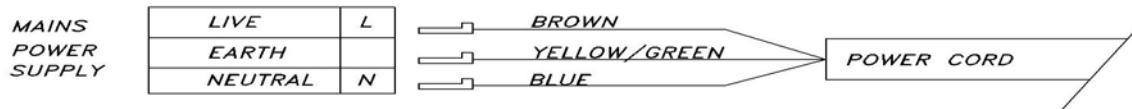
- UK Regulations and Safety Standards or their European Norm Replacements.
- **Building Regulations** (issued by the Department of the Environment).
- **Building Standards** (issued by the Scottish Development Department).
- **IEE Wiring Regulations.**

- ***Electricity At Work Regulations.***

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

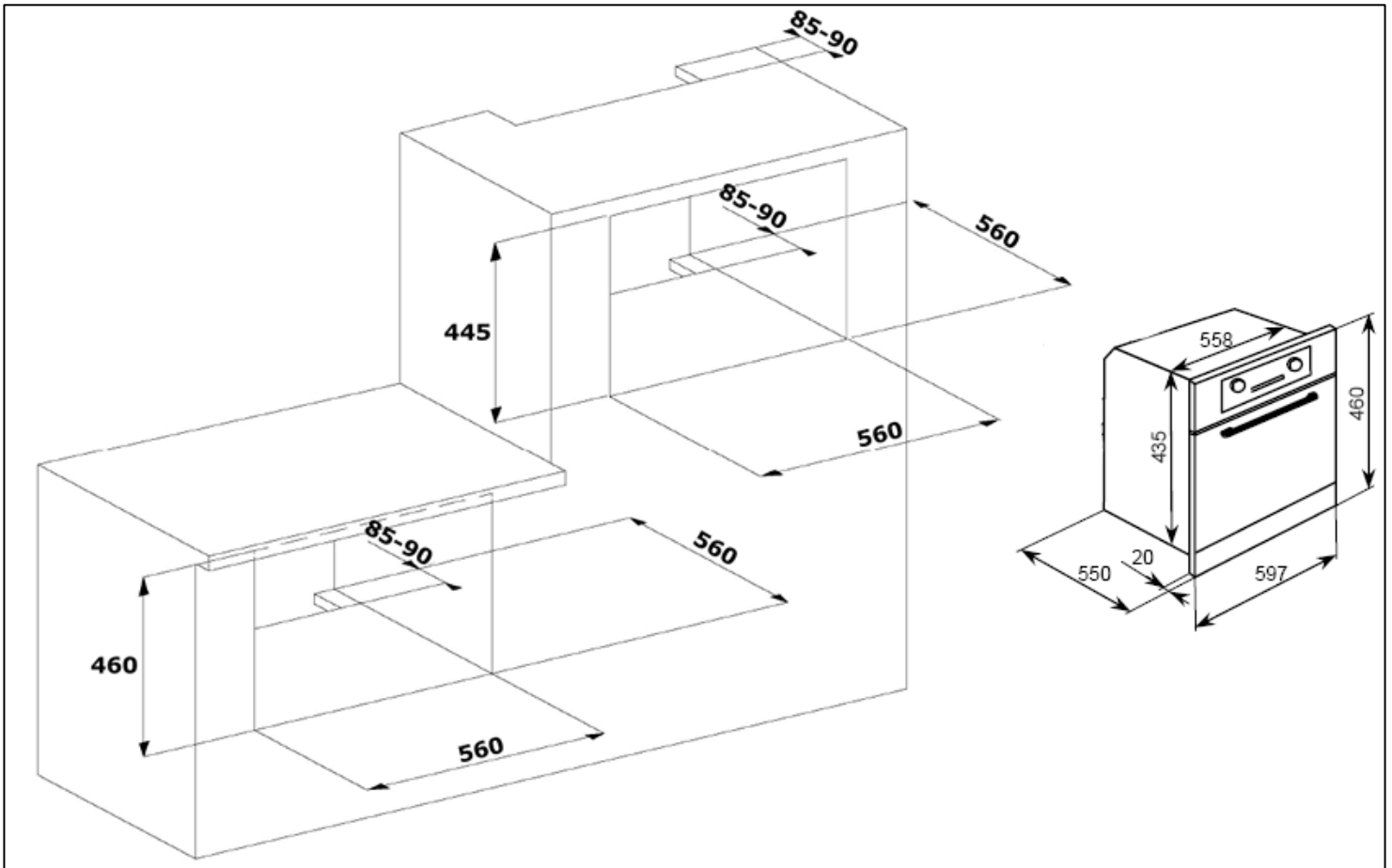
WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance should be wired into a 13 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing.



- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.
- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.
- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Baumatic Spares Department.

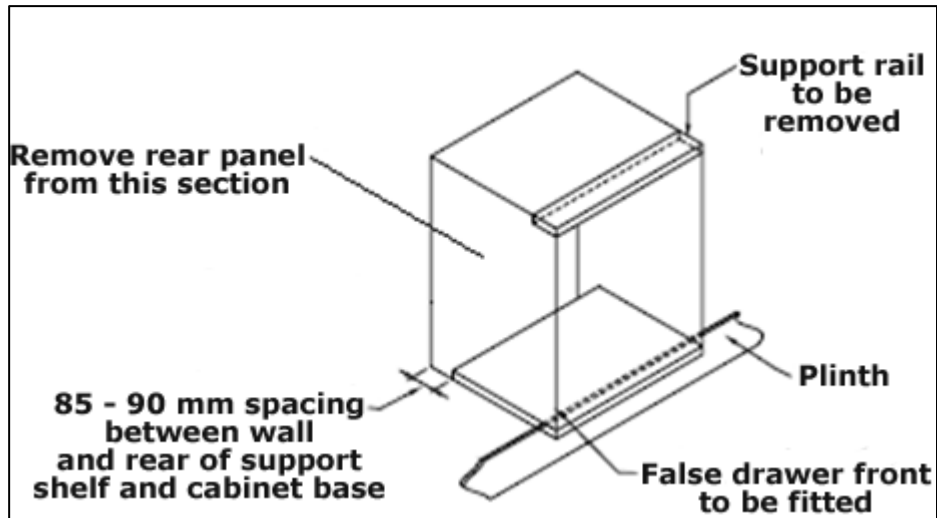
Installing the oven into the kitchen cabinet



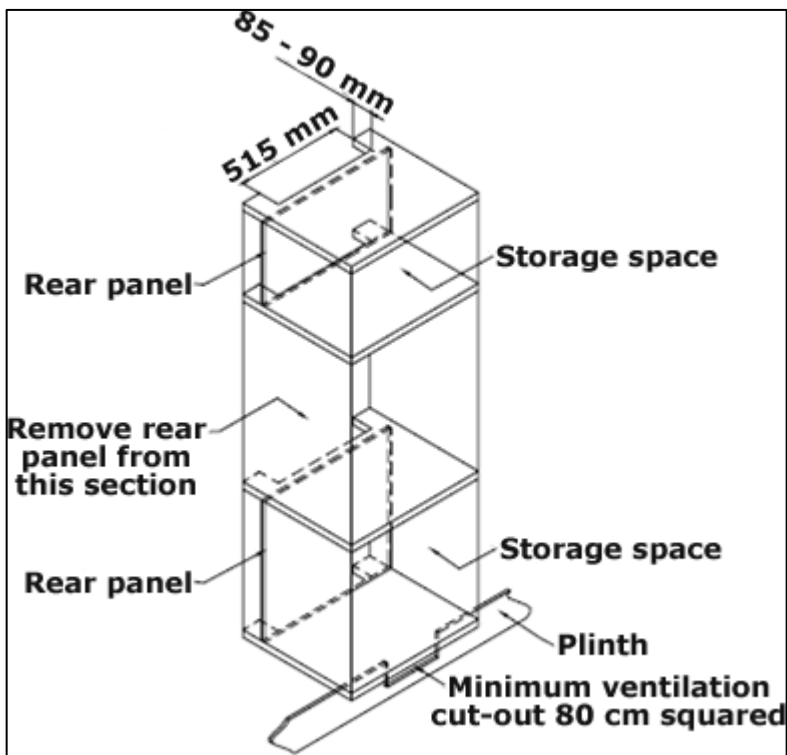
Positioning the appliance

- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.
- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the "Ventilation requirements" section on the next page.
- Ensure that the rear panel of the furniture housing unit has been removed.
- **IMPORTANT:** You must not install the appliance in a location where the ambient temperature will fall below 5°C.

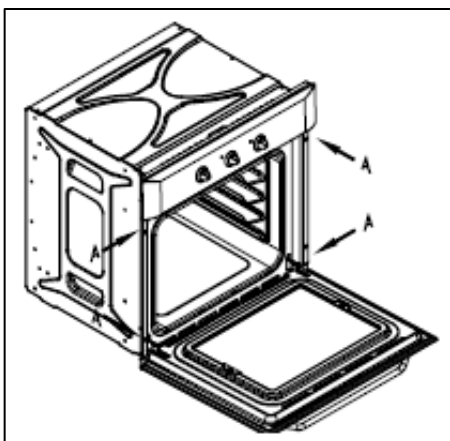
Ventilation requirements



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).







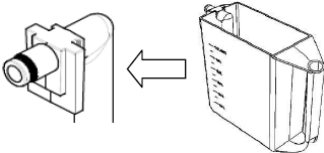




(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).



- o Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

My appliance isn't working correctly

Error codes chart

Number of red light flashes	Cause	Solution
 2 Flashes Pause  2 Flashes	The steam boiler does not have sufficient water to generate steam.	Check that there is water in the water jug. Check that the water jug is inserted into its housing properly.
 3 flashes Pause  3 flashes	a) Probable malfunction in the loading pump. b) Probable breakdown along the hydraulic circuit. c) Probable electrical/electronic breakdown.	1) Check that the water jug is inserted into its housing properly 2) Check that there is water in the water jug. 3) Check that the rubber ring is present on the tube of the water jug (see below).  Close the door. The oven will switch back on.
 4 flashes Pause  4 flashes	a) Probable chamber temperature sensor malfunction. b) Probable boiler temperature malfunction. c) Probable electrical/electronic breakdown.	1) Turn the control knob to the OFF position and the error code will reset. 2) Switch the oven back on. If the error code reappears then contact the Customer Care Department. NOTE: If this error code appears, it is likely that the failure is limited to the steam cooking function. You can therefore continue to operate the grill in the normal manner.
 Alternating red/green light	a) Both of the thermostat knobs have been turned to a temperature.	Turn one of the thermostat knobs to the off position.
 Grill or steam light flashing.	a) The oven has lost power whilst it was cooking.	a) Turn the thermostat dial to the off position. b) Wait for about 4 seconds and the alarm signal should stop and the cooling fan will stop operating. c) Press the manual operation button and then set the time of day. d) You can now reset the cooking temperature as normal.

- ***The oven isn't coming on.***
 - * Check that you have selected a cooking temperature.
- ***There appears to be no power to the oven.***
 - * Check that the appliance has been connected to the electrical mains supply correctly.
 - * Check that the mains fuses are in working order.
 - * Check that the operating instructions for setting the time of day have been followed.
- ***The display shows an error code.***
 - * The appliance has generated an error code, see page 27 for more information on error codes and what they mean.
- ***Water takes a long time to drain from the boiler after you have finished cooking.***
 - * For reasons of safety, the boiler will not drain until the temperature of the water has dropped below 90°C. It is perfectly normal for there to be a delay between the end of the cooking process and the water being pumped out. It is possible to start another cooking process during this time.
- ***Steam comes out of the oven during operation.***
 - * Check that the oven door is completely shut.
 - * Check whether the oven door seal is damaged or cracked. If it is, then contact the Baumatic Customer Care Department.
- ***What happens if power is cut to the appliance***
 - * It will be necessary to set the time of day again.
 - * If the power cut occurred whilst the oven was cooking, then you will need to follow the procedure shown on the previous page.



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Customer Care Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

The manufacturer has the right to change any specifications on the product without giving prior notice.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

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



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