

**BAO9038**

**USER AND INSTALLATION**

**INSTRUCTIONS**

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*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

## DECLARATION OF CE COMPLIANCE

This appliance is in compliance with the following European Directives:

93/68 : General regulations

2006/95/CE : Concerning low tensions

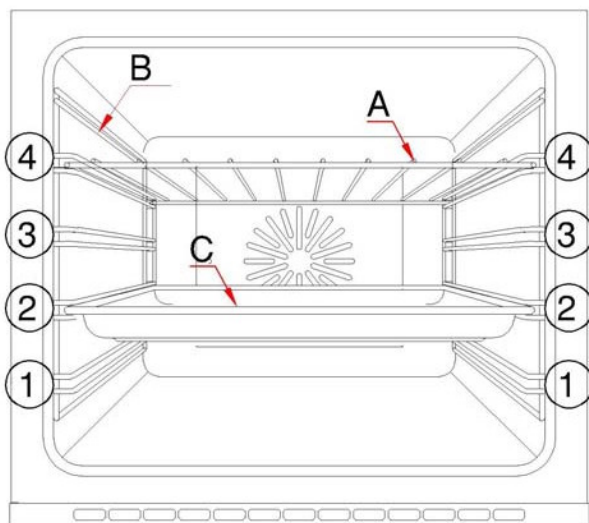
89/336/CEE : Electromagnetic compatibility

CE Regulation n° 1935/2004 :

this appliance is suitable to come in contact with food products.

## WARNING

To ensure the oven shelves operate safely, correct placement of the shelves between the side rails (items 1 to 4) is imperative. This will ensure that during removal of the shelf or tray, hot food items should not slide out completely.



## **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.

THIS PRODUCT WAS DESIGNED FOR HOME USE.

THE MANUFACTURER WILL NOT BE HELD LIABLE FOR DAMAGE TO PERSONS OR PROPERTY CAUSED BY IMPROPER INSTALLATION, OR BY IMPROPER, WRONG OR SENSELESS USE.

WARNING: IN CASE OF DISASSEMBLY, MAINTENANCE AND CLEANING OF THE APPLIANCE, BE CAREFUL SOME PARTS COULD BE SHARP. PLEASE USE SUITABLE PREVENTION AND PROTECTION EQUIPMENT (GLOVES, ECT.).

In case of a failure in operation or an indispensable repair job, ask for the intervention of the customer technical service centre.

If the oven shows visible signs of damage, do not use it.

Unplug it and contact the customer technical service centre.

The oven must be unplugged as soon as an operating problem is discovered.

Make sure the power cord of the appliance is not crushed by the oven door as this may damage the electrical insulation.

If the power cord has been damaged, it must be replaced by the technical service centre in order to avoid the creation of hazardous situations.

Before closing the oven door, make sure there are no foreign bodies or pets inside the oven.

Do not place heat-sensitive or flammable materials in the oven such as detergents, oven sprays, and so on.

The oven gets extremely hot during operation.

Never use water in an attempt to extinguish burning grease or oil (there is the danger of explosion). Suffocate the fire with wet cloths.

The rack, the plates and the cooking containers become extremely hot.

Use insulated glove or pot holders.

When using and maintaining the oven, be careful not to get fingers caught in the door hinges to avoid crushing or other injuries.

This is specially important when children are around.

Leave the door open only in an ajar position.

Do not sit or lean on the door and do not use it as a work surface.

All work on the appliances must be carried out by qualified personnel.

For maintenance, moving, installation and cleaning of the appliance use suitable prevention and protection equipment (gloves, etc.).

Lifting and moving of appliances weighing more than 25 kg must be carried out using proper equipment, or by two persons, in order to avoid risks or injuries.

### **Preparation of the oven and pre-use**

Attention: the oven must be unplugged from the electrical mains. Before using the oven, carefully clean the interior, the racks and the drip pan with non-abrasive soap and lukewarm water. Insert the racks and the drip pan into their respective runners. When this operation is complete, plug the oven into the electrical mains and bring it up to maximum temperature for at least 20 minutes in order to eliminate any residual grease, oil or resins from manufacturing which may cause unpleasant odours during cooking; then ventilate the room.

After completing this simple operation, the oven is ready to cook for the first time.

### **Max outside dimensions:**

Height 480mm

Width 897mm

Depth 569mm

**Power supply voltage:** 220/240V~ 50/60Hz kW 2,27/2,70

### **Absorption of heating elements (W)**

Upper heating element 1050W

Lower heating element 1300W

Circular heating element 2300W

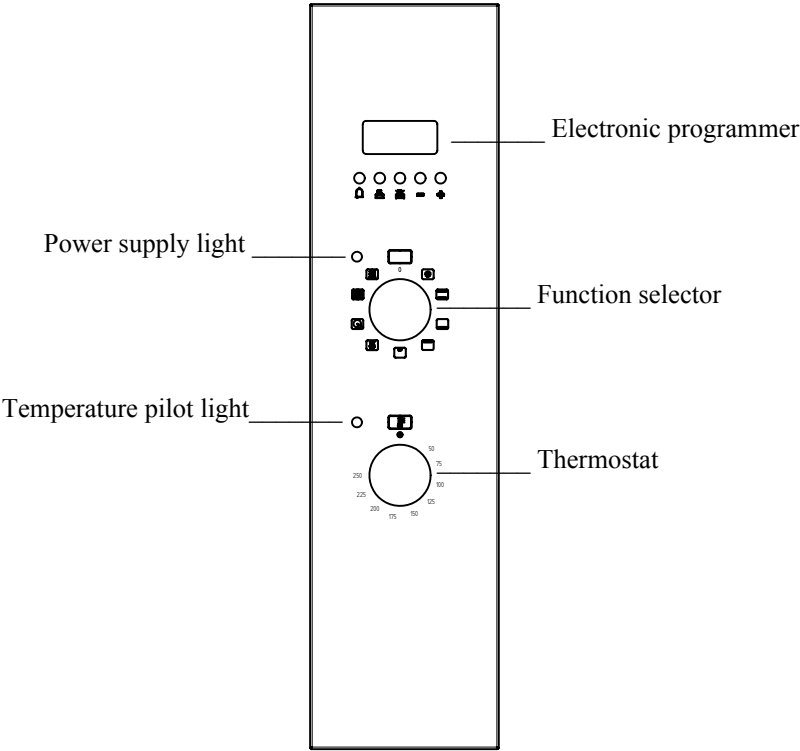
Grill heating element 2500W

Radial fan 25W

Oven light 25W

Cooling fan 25W

# Control panel





## OVEN FUNCTIONS



### **Light**

The separate Light function will illuminate the oven cavity. This function is also useful when cleaning the oven interior also will give a low heat suitable for proving dough.



### **Convection – top and lower element**

This method of cooking provides traditional cooking with heat from the top and lower elements. Particularly suitable for traditional roasting and baking on the centre shelf only.



### **Lower element only**

This method of cooking uses the lower element to direct heat upward to the food. For slow-cooking recipes or for warming up meals.



### **Top element only**

This method of cooking uses the outer part of the top element to direct heat downwards onto the food. For gentle cooking, browning or keeping cooked dishes warm.



### **Centre grill and rotisserie**

This function operates the centre grill element as well as the rotisserie motor. An ideal way to produce a healthy small roast as all the fats are drained whilst cooking. Always make sure that the oven pan is in place to collect the fats and meat juices when cooking.



### **Centre grill, fan and rotisserie**

For cooking a small roast. The fan eliminates any possibility of hot spots and produces an evenly cooked small roasts.



### **Convection oven and fan assist**

This method of cooking provides heat from the outer top and the lower elements, plus the use of the fan to circulate the heat and ensure a fast and even distribution. Suitable for baking pastries and biscuits on multiple levels when browning is required.



### **Fan**

This method of cooking uses the circular element located around the fan while the heat is distributed, resulting in a faster, more efficient operation. Cooking with the fan on allows different kinds of food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.



### **Defrost**

The fan runs without heat to reduce the defrosting time of frozen foods.

The time required to defrost the food will depend on the room temperature, the quantity and type of food: remove frozen portions of meat completely from packaging and place over the grill rack to allow proper circulation.

### **Using the oven**

To obtain good results, you are advised to pre-heat the oven to maximum temperature for approximately 10 minutes. Place the food inside and set the thermostat to the required temperature. When the oven has reached the set temperature, the yellow light on the control panel will go out.

## How to use the grill

Lay the food in the wire shelf or in a tray in case of small pieces.

The rack must be positioned in the highest runner possible and the grease drip pan in the runner below. Close the door and turn on the element as follows:

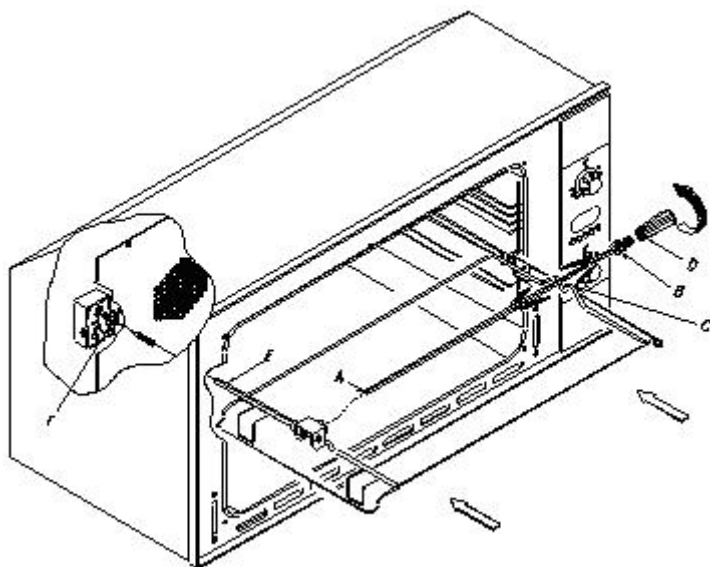
Dishes for grilling	Cooking times in minutes	
	Top side	Under side
Slices of thin meat	6	4
Slices of meat of medium thickness	8	5
Slices of thin descaled fish	10	8
Fish (e.g. trout, salmon)	15	12
Sausages	12	10
Toast	5	2

## Using the spit

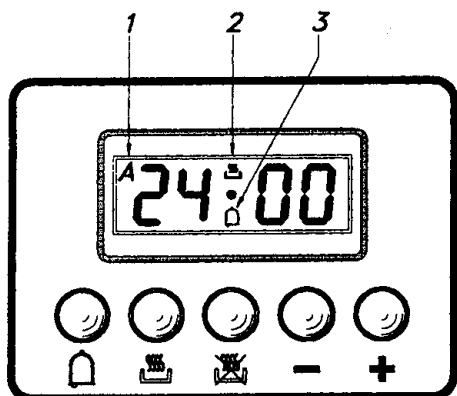
Insert the spit rod “A” into the drive unit and the groove “B” into the bend “C”.









Turn the plastic handle “D” anticlockwise and slide the rack into the oven runners ensuring that the rod “E” slots into the hole “F”.

The spit rack must always be fitted in the middle of the oven.



## Electronic programmer



-  Timer
-  Cooking time with automatic operation
-  End of cooking time
-  Moves back one number in all programs
-  Moves forward one number in all programs
-  Automatic program
-  Duration and manual mode
-  Minute control



### Settings

After pressing a function button, the required time can be set via the +/- keys. For quicker regulation, keep the required key pressed. By pressing the function key and then releasing it, the pre-selected function appears on the display and remains for 5 seconds: during this time the setting can be performed (with one hand). Five seconds after releasing the function key or finishing the setting, the display returns to the clock. Any program set will start immediately. Program selection is accompanied by the sounding of a buzzer.

### Setting the time (clock)

Select the clock function by simultaneously pressing the Duration and End of cooking time keys and adjust the clock by means of the +/- keys. All the programs set will be cancelled and the relay will switch off.

### Manual operation

Simultaneously press the  and  (the auto symbol will be cancelled): the saucepan symbol will light up.

Any program set will be cancelled.

### Semi-automatic operation and cooking duration

Press the Cooking duration key and set the duration by means of the +/- keys. The saucepan symbol will appear.

The relay output will be activated.

If clock = end of cooking time, the relay and saucepan symbol will be off.

The buzzer will sound and symbol A will blink.

### **Semi-automatic operation and end of cooking time**

Press the end of cooking time key and set the required time by means of the +/- keys. The symbol A and the symbol of the saucepan will light up.

The relay output will be activated.

If clock = end of cooking time, the relay and saucepan symbol will switch off.

The buzzer will sound and the symbol A will blink.

### **Completely automatic operation**

Press the duration key and set the required time by means of the +/- keys. The symbol A will appear.

The relay will come on and the saucepan symbol will appear.

Select the End of cooking time function - the minimum setting time will appear. Set the required time by means of the +/- keys.

The relay and the saucepan symbol will switch off.

The saucepan symbol will re-appear when the clock time = the calculated switch-on time.

After setting the automatic program the symbol A will blink. The buzzer will sound and the saucepan symbol and relay will switch off.

### **Minute control**

Press the Minute control key and set the required time by means of the +/- keys.

While the set time runs, the bell symbol will appear.

When the set time elapses, the buzzer will sound.

### **Buzzer**

The buzzer remains active for 7 minutes after the minute control cycle or the cooking program have finished.

Press any function key to stop the buzzer.

### **Program start-up and check**

A set program is run when the required time has also been set. The remaining timers can be checked at any time by selecting the relevant function.

### **Setting error**

The setting is not correct if the clock time is between the beginning of cooking time and the end of cooking time.

The error is indicated via sounding of a buzzer and blinking of the Auto symbol. An incorrect setting can be corrected by re-setting either the beginning or end of cooking time.

### **Cancelling a program**

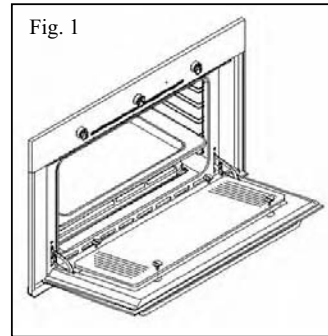
A program can be cancelled by selecting the manual function.

A set program is automatically cancelled when it reaches the end of its cycle.

### Oven door

Clean the oven door using non-abrasive products.

The glass panel can be easily removed and cleaned by unscrewing the four screws at the side (fig. 1).



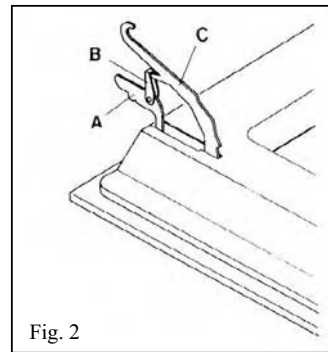
### REMOVING OVEN DOOR

To make it easier to clear the oven, the door may be removed.

#### Hinge with mobile U-bolts (Fig. 2)

The hinges "A" are fitted with two mobile U-bolts "B" which block the door when it is completely open if they are hooked onto sections "C" of the hinges. After this has been done, the door must be lifted up and taken out. When carrying out this operation, hold the sides of the oven door beside the hinges. To refit the door first slide the hinges into their grooves.

Lastly, before closing the door do not forget to detach the two mobile U-bolts "B" which were used to hook the two hinges.

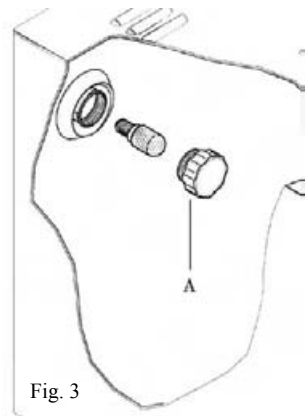


### REPLACING THE BULB (fig. 3)

**CAUTION:** disconnect the oven power supply cable.

If you have to replace the bulb, remove the protective cover A by turning it counterclockwise.

After replacing the bulb, refit the protective cover A.



## 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.
- **Never** clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- 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 you the drip tray where appropriate.
- THE MARK FREE COATING ON YOUR OVEN HAS BEEN DESIGNED TO LAST THE LIFETIME OF THE OVEN.  
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.
- If you use any form of oven cleaner on your appliance, you must check with Think Appliances of the cleaner that it is suitable for use on your appliance.
- **Any damage that is caused to the appliance by an unauthorised cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.**

## **INSTRUCTION FOR INSTALLATION**

To ensure the built-in appliance works correctly, the unit must correspond to certain characteristics.

The panels of the units near the oven must be made of heat-resistant material.

Especially as regards veneered wooden furniture, the glues must withstand temperatures of up to 120°C:

plastic or binders that cannot withstand this temperature will deform or come unstuck.

In compliance with safety regulations, once the appliance is built in, contact with electrical components must no longer be possible.

All protective coverings must be fixed so they cannot be removed without the aid of a tool.

The oven can be used below the worktop or in a column unit by means of 4 screws.

Please see the drawing on the following page.



INSTALLATION SCHEME

