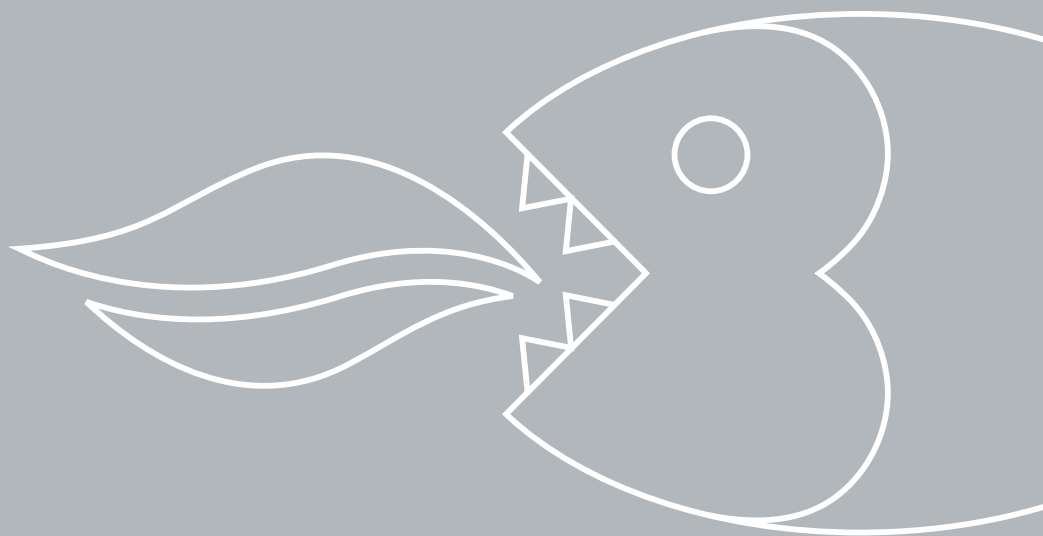
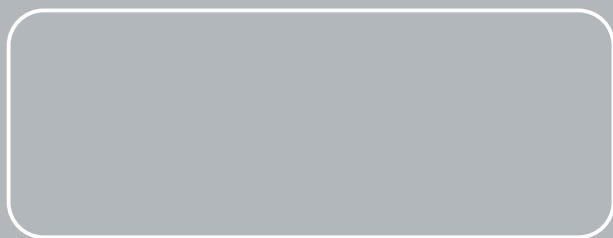


INSTRUCTION MANUAL



BO759MS/BAO759-P

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

2004/108/CEE : Electromagnetic compatibility

CE Regulation n° 1935/2004:

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

GENERAL WARNINGS

This manual is an integral part of the appliance.

It is necessary to keep it for the life cycle of the oven and to read it carefully for the installation, use, maintenance, cleaning and handling of the appliance.

Unplug the appliance before undertaking any sort of intervention on it.

Attention: earth connection is required by law.

Packaging materials (sheets, polystyrene) may be hazardous to children (danger of suffocation). Keep packaging materials out of the reach of children.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Heat forms during cooking and the appliance door, especially if made in glass, can become very hot. To prevent burns, do not touch the door and keep children away.

This appliance was designed for home use only.

WARNING: Accessible parts may become hot during use. To avoid burns young children should be kept away.

The manufacturer will not be held liable for any damage to persons or property caused by improper installation, or by improper, wrong or senseless use.

The manufacturer reserves the right to make any changes to the product which are felt to be useful or necessary without any advance notice.

Do not carry out any modifications, tampering or repair attempts, especially with tools such as screwdrivers on the inside or outside of the appliance.

Repair work, especially on the electrical parts, must be performed only by specialized personnel.

Improper repair work can cause serious accidents, damage the appliance and equipment as well as impair proper operation.

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

If the appliance shows visible signs of damage, do not use it; unplug it and contact the assistance service.

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.

The oven racks are provided with stops at the rear to prevent dishes sliding off. Please ensure that the racks are fitted correctly in the guides with the stop at the rear.

The oven gets extremely hot during operation and remains hot for a long time, even after

it has been turned off, then cools down very slowly until reaching room temperature. Wait for a suitable period of time before carrying out any work such as cleaning.

Do not place heat-sensitive or flammable materials in the oven such as detergents, oven sprays, and so on. Superheated grease and oil may easily catch fire.

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

Use insulated glove or pot holders.

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

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.

Never clean the appliance with high pressure water or steam cleaning equipment.

Do not use the appliance to heat the room.

If the door is open there is the hazard of tripping or crushing the fingers; 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.

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.

TECHNICAL SPECIFICATIONS

Dimensions:

Width: 748mm
Depth: 551mm
Height: 595mm

Voltage regulations: 220-240V~ 50/60Hz

Power: 3300 W

Electrical connection:

Make sure that the voltage supply is the same as what is on the rating plate which can be found on the right side of the oven face.

The oven must be connected at the back using a cable with minimum section of 1.5mm providing an omnipolar switch in compliance with current regulations with a contact opening distance of at least 3mm.

To facilitate connection to an approved 15A GPO, the oven is provided with an approved connection cord and 15A plug.

Warning:

Connect the wires in accordance with the following colours/codes:

BLUE	- NEUTRAL (N)
BROWN	- LIVE (L)
YELLOW-GREEN	- EARTH (\perp)

INSTALLATION

The oven can be built into a 710-713mm wide housing unit.

Ventilation provisions must be made; for this reason, there must be a gap of at least 570x90mm at the back of the housing unit.

The housing, adjacent furniture and all materials used in installation must be able to withstand a minimum temperature of 80°C plus ambient temperature during periods of operation. In addition, adjacent furniture cabinet doors must be at minimum 3mm from the appliance at all points.

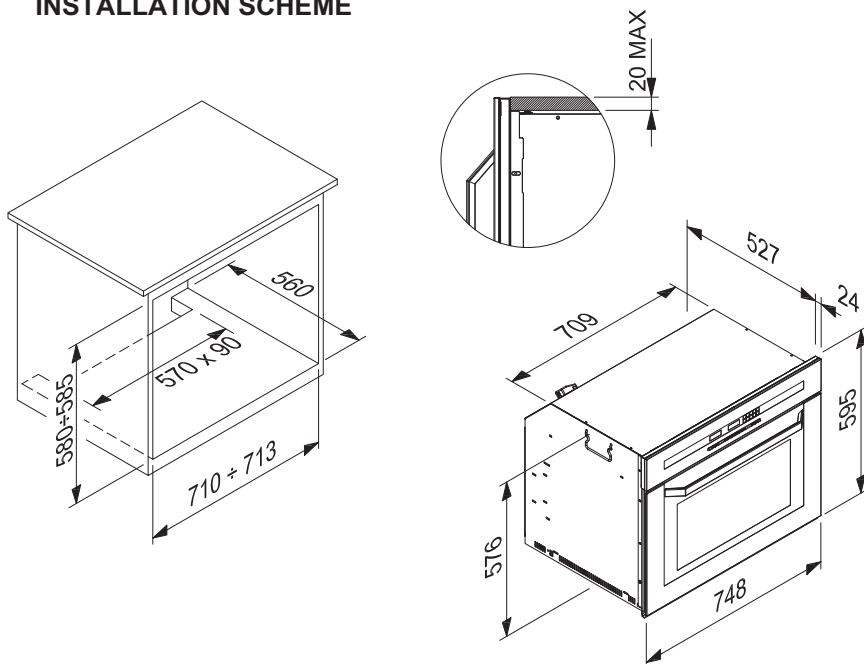
Certain types of vinyl or laminate kitchen furniture cabinetry are particularly prone to heat damage and discoloration, any lifting or discoloration of materials which occurs below 80°C plus ambient temperature or where materials are less than 3mm from the appliance will be the liability of the owner.

When placing the appliance in the housing unit, do not use the oven door as a lever for lifting the oven.

To open the oven door, always pull the handle in the middle.

Do not place heavy objects on or lean on the oven door when open, as this can cause damage for the hinges.

INSTALLATION SCHEME



ELECTRONIC PROGRAMMER

The first start up

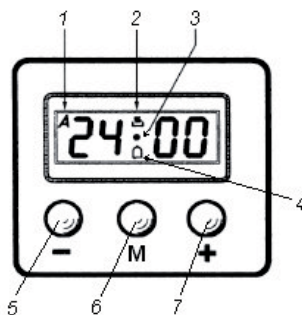
The numbers and the A letter on the display are blinking when the oven is switched on for the first time, or after a power cut: the appliance cannot be operated in this condition.

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 (2).



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 maximum 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 (4) 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 (2) 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 seconds.

The (4) 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 (2) 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 (2) 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 (2) 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 (2) symbol and the disabling of A symbol.

How to delete the countdown timer

To delete the counting of the timer, which symbol is (4) , touch the M key for at least 2 seconds or anyway up to see the (4) 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 (2) 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.

Warning:

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

That means the programmer will have to be set again.

COOKING FUNCTIONS



Oven light

To turn on the light in the cooking chamber.



Fan and lower element

This type of cooking is particularly delicate and slow. It is suitable for delicate dishes or for reheating pre-cooked foods. Also suitable for baking and for cooking foods that require heat to be concentrated from the bottom of the chamber.



Traditional cooking

Traditional cooking method: using the lower and upper heating elements, it is suitable for the preparation of any dish and is highly suitable for cooking fatty meats. Be sure to warm up the oven before inserting food.



Traditional cooking with fan

Select a desired temperature, keeping the door closed. This function is ideal for bread, focaccia, and lasagne. The oven does not require any warm up (except for pizza and focaccia). Invert the position of the dishes in the oven a few minutes prior to the end of the cooking time.



Centre Grill

Heat is directed onto the food from the top towards the bottom. Select a desired temperature, keeping the door closed. Recommended use: for grilling small quantities of food (toasts, hot sandwiches, etc.).



Full grill

This cooking method is normal static grilling using the top elements, which directs heat downwards onto the food. Suitable for grilling medium to large portions of sausages, bacon, steaks and fish.



Full grill with fan

Heat is directed onto the dishes from the upper heating elements towards the bottom.

The action of the fan, combined with the action of the grill, allows for quick, thorough cooking of special foods.

This cycle is ideal for browning and sealing juices and flavour in foods, for example, steak, hamburgers, vegetables, etc.

Select a desired temperature, keeping the door closed.

It is advisable to heat the oven for a few minutes before putting food in it.



Multifunction

This type of cooking allows even heat distribution to all parts of the oven.

It is possible to cook two different types of food (e.g. meat and fish) regarding their different cooking times.

It is necessary to warm up the oven before introducing the food.



Defrosting

The fan motor comes on, but there is no heat. The oven door should be kept in the close position. Recommended use: for defrosting frozen foods in general, this will help cut down the defrosting time by about one third of the normal time.

COOKING SUGGESTIONS				
		SHELF	Temp. °C	TIME
BAKED PRODUCTS		2-3	170-190	10-20 mins
Bread	Loaves	3	210-220	30-45 mins
	Rolls	3	200-210	15-20 mins
Cakes	Butter	3	180	45-60 mins
	Patty	3	180	5 -20 mins
	Rich fruit	3-4	150-160	1.5-2 hrs
	Sponge	3	180-190	15-25 mins
Meringues		3	100-110	1.25-1.5 mins
	Muffins	3	200-220	15-20 mins
	Pastry Short	2-3	200	10-15 mins
	Flacky	2-3	230	10-20 mins
	Puff	3	230-250	10-20 mins
	Choux	3	190-230	40-60 mins
CASSEROLES				
Beef, Veal		3-4	160	2.25-3 hrs
Lamb, Mutton, Pork		3-4	160	2-2.5 hrs
Poultry		3-4	170	1-1.5 hrs
VEGETABLES				
Baked potatoes		2-3-4	200	45-60 mins
Oven baked rice		2-3	180	40 mins
Roast		2-3-4	160-180	1-1.5 hrs
FISH				
Whole		2-3	180	25-50 mins
Fillets		2-3	180	15-30 mins
POULTRY				
CHICKEN				
	Pieces	2-3	180	30-45 mins
	Whole	3	160-170	25-30 mins
TURKEY		3-4	150	15-20 mins
SOUFFLES				
	Large	3	180	45-55 mins
	Individual	3	180	35-50 mins

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 grill.

Caution: while the grill is operating, the accessible parts are very hot.
Keep children well away from the oven.

Do not use aluminium foil to cover the grill tray or to wrap the food being cooked, as the reflected heat will damage the grill element and the aluminium foil can catch fire.

Here under are few suggestions for cooking with the grill:

Foods to be grilled	Cooking time in minutes	
	Over	Under
Thin meat	6	4
Normal meat	8	5
Fish (e.g. trout, salmon)	15	12
Sausage	12	10
Toast	5	2

REMOVING THE OVEN DOOR - Pic. 1

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

The hinges A are fitted with 2 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 2 mobile U-bolts B which were used to hook the 2 hinges.

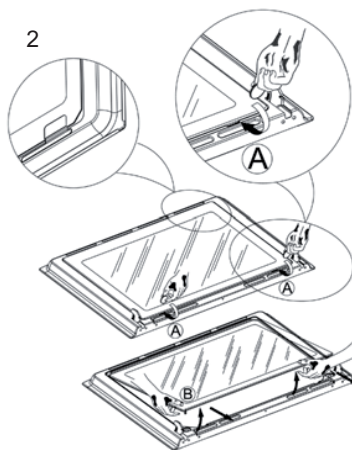
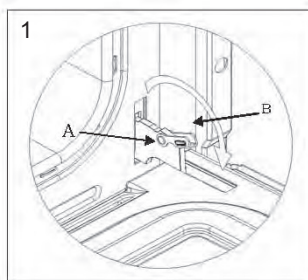
Note: Clean the oven door using non-abrasive products.

REMOVING THE OVEN DOOR INNER GLASS PANEL - Pic. 2

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 remove the oven door inner glass panel, use a coin to perform a levering action in the two grooves (A) until the two pins (B) are released from their housing. Then raise the glass as shown and take it out from the top.

To refit the door, repeat the two previous operations in reverse.

Reinsert the glass by resting it on the inner door and pushing it in. Press on the glass until the pins slot back into their original position.

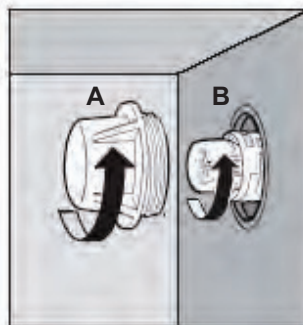


REPLACING THE BULB - Pic. 3

Caution: disconnect the oven power supply cable.

If you have to replace the bulb B, remove the protective cover A by turning it counterclockwise. Once having replaced the bulb, refit the protective cover A.

Note: use only 25 W, E-14 type, T 300°C bulbs.



Cleaning and maintenance

Important: before carrying out maintenance on the oven, it must always be unplugged from the power supply or disconnected from the mains via the electrical system master switch.

Wait the appliance to cool down before proceeding with any cleaning operation.

Do not use abrasives, bleach or coarse cleaning material.

Never clean the appliance with high pressure water or steam cleaning equipment.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass. Wipe the inside of the oven by using a damp cloth with a diluted ammonia product; rinse and dry the oven carefully.

When cleaning the lower part of the oven, you are advised to remove any stains while the oven is still warm, but not hot – the longer you wait, the more difficult it will be to remove them.

For external parts cleaning, use a soft cloth and soapy water, rinse and dry carefully.

Warning: before proceeding with any operation as above, please use suitable prevention and protection equipment (gloves, etc.).

