

Baumatic

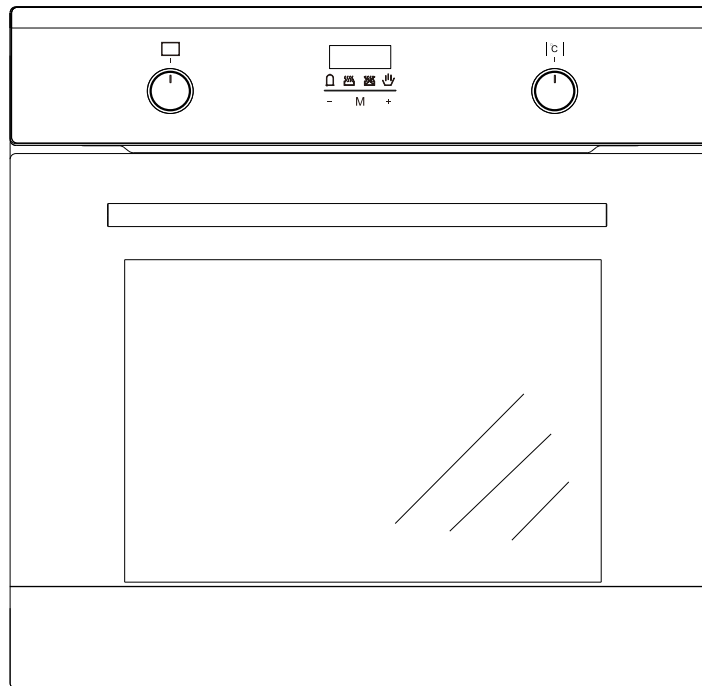
BOIM678RD / BOIM678GR /
BOIM678BL / BOIM678WH /
BOI678SS

60 cm Multifunction Oven



User Manual for your Baumatic

**BOIM678RD / BOIM678GR / BOIM678BL /
BOIM678WH / BOI678SS
60 cm Multifunction Oven**



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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.

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Environmental note

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 the manufacturer 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 us. 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 Customer Care Department.

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 the manufacturer 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 the manufacturer's Conditions Of Guarantee. The foregoing does not affect your statutory rights.
- **Repairs may only be carried out by service engineers that are approved by the manufacturer.**

Warning and safety instructions

- This appliance complies with all current European safety legislation. The manufacturer does 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.**

- 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.

Child Safety

- We 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.

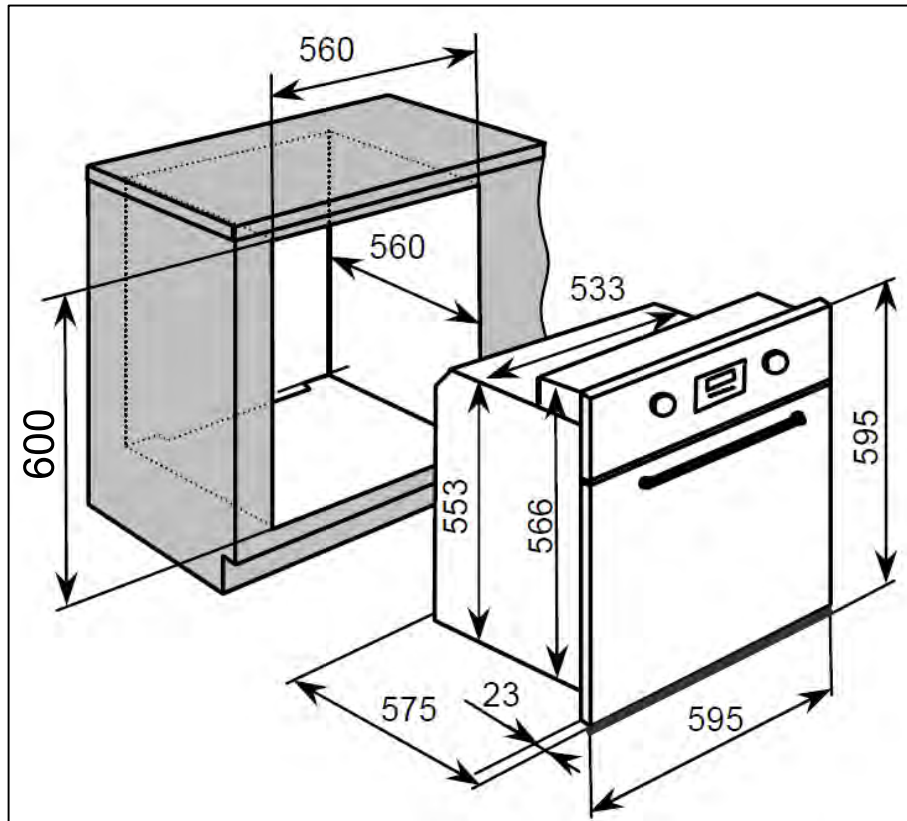
- ***The manufacturer declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. 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: 595 mm
Width: 595 mm
Depth: 575 mm

Aperture Dimensions

600 mm
560 mm
560 mm (min)

Product specifications

- 9 oven functions
- Energy efficiency class: A
- Oven net capacity: 78 litres
- LED fully programmable timer
- Cooling fan
- Thermostatically controlled grill
- Double-glazed removable door
- Removable inner-door glass
- Mark resistant coating

Standard accessories

- 2 x Safety shelves
- Enamelled baking tray
- One Deep Tray
- Telescopic runners (1 level)

Electrical details

Rated Voltage:	220-240 Vac 50 Hz
Supply Connection:	13A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	3.1 kW
Mains Supply Lead:	3 x 1.5mm ²
Oven Lamp:	25 W/300°C x2

Cooling fan

- A tangential cooling fan is fitted inside of this appliance, to make the external surface temperature lower.
- After you have finished cooking and switched off the oven, the cooling fan will continue to run for a period of time afterwards. The length of time will depend on how long the oven has been switched on for and at how high a temperature.

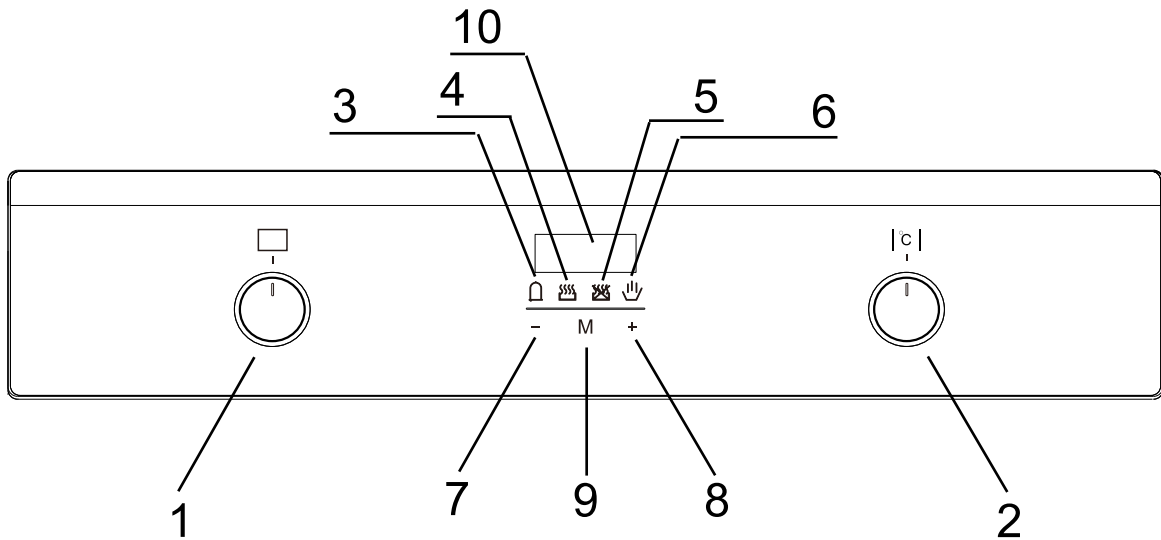
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking around the outer edge of the oven chassis.

Model Number

Serial Number

Date of Purchase

Control Panel



- 1) Oven function selection knob
- 2) Temperature control knob
- 3) Minute minder button
- 4) Duration button
- 5) End cook button
- 6) Manual operation button
- 7) Decrease(-) button
- 8) Increase(+)button
- 9) Confirm button
- 10) LED display

Setting and using the oven programmer/timer

Natural convection oven(conventional)

The oven can be warmed up by using the bottom and top heaters. Operation of the oven is controlled by the oven function knob and the temperature regulator knob. In order to set a required function or temperature, you should turn the knob to the selected position.

Oven on and off

In order to switch on the oven you need to:

- Set required working conditions of the oven, its temperature and the mode of heating.
- Set the knob to the required position, turning it right.

Setting the time

- When you connect the appliance to the power supply for the first time, or any time the power supply is cut to the oven, you will need to set the time of day. The LED display will switch on and show "12:00", an audible signal will sound and the decimal point between the numbers will flash.
- Press the M button and the hour digits will start to flash. Use the plus or minus buttons to adjust the hour until the correct time is shown. Press the M button to confirm.
- The minute digits will then start to flash, use the plus or minus buttons to adjust the minutes until the correct time is shown. Press the M button to confirm the time of day and return the oven to stand-by mode.

Setting the minute minder

- When the appliance is in stand-by mode, it is possible to set a countdown time. You should press the M button to access minute minder mode. When you do the hour digits will start to flash. Use the plus or minus buttons to adjust the hour until the correct countdown time is shown. Press the M button to confirm.
- The minute digits will then start to flash, use the plus or minus buttons to adjust the minutes until the correct countdown time is shown. Press the M button to confirm the countdown time, it will begin immediately.
- At the end of the cooking time, an audible signal will sound, a bell symbol and the digits will flash. **IMPORTANT:** Please note that if an oven function and temperature is selected, then it will not switch off at the end of the countdown time.

- Press any of the timer keys to cancel the buzzer, the bell symbol will also go out on the LED display.

Setting the duration function

- The duration function works in a similar way to the minute minder function, except at the end of the countdown time, the set oven function and temperature will switch off.
- Press the M button twice so that the duration function is



accessed. The symbol will start to flash and the LED display will show "0:00" with the hour digits flashing. Use the plus or minus buttons to adjust the hour until the correct duration countdown time is shown. Press the M button to confirm.

- The minute digits will then start to flash, use the plus or minus buttons to adjust the minutes until the correct countdown time is shown. Press the M button to confirm the duration countdown time, it will begin immediately.
- At the end of the cooking time, an audible signal will sound, a bell symbol and the digits will flash. The oven will return to stand-by mode.
- Press any of the timer keys to cancel the buzzer, the





symbol will also go out on the LED display.

Setting an end cook time



- Set the duration countdown time as explained in the previous paragraph. As soon as you press the M button to confirm the countdown time, immediately press the M button again to allow you to set the time of day that you want the oven to switch off at.



- The symbol will start to flash and the LED display will show one minute after the current time of day with the hour digits flashing. Use the plus or minus buttons to adjust the hour until the correct end time is shown. Press the M button to confirm.
- The minute digits will then start to flash, use the plus or minus buttons to adjust the minutes until the correct end time is shown. Press the M button to confirm the end time.

- The end time set must allow the oven enough time to complete the duration countdown time that you have set. For example, if the time of day is 12:00 and you have set a duration countdown time of one hour, then the earliest end time that you can set is 13:01.
- The oven time will enter standby mode until the time of day is reached at which it needs to commence the cooking process.
- At the end of the cooking time, an audible signal will sound, a bell symbol and the digits will flash. The oven will return to stand-by mode.
- Press any of the timer keys to cancel the buzzer, the  and  symbols will also go out on the LED display.

Manual operation

- The oven must be in manual operation mode before you can set a cooking function and time. If the  symbol is not lit, then the oven is not in manual operation mode. You should continue pressing the M button until the  symbol appears on the LED display.

Note:

1. When the touch is effective, the buzzer sound (200ms);
2. When after setting the alarm clock or the function setting, the oven will return to standby mode automatically when without any touch press within 5s;
3. Cooking time length range (1 minutes to 10 hours);
4. Booking time is greater than or equal 24H of the day;
5. In stand by mode press "+" and "-" at the same time of 3S, buzzer make a sound, the hour digits and the minute digits will be blinking, you can change the system, clock, change mode is the same way of setting the alarm clock;
6. In addition to setting the alarm clock, press "+" and "-" at the same time to the buzzer calls, can priority to cancel the barbecue work in any time; alarm clock can be canceled only in the alarm clock function when press "+" and "-" at the same time, and the buzzer calls.

Selecting a cooking function and temperature



IMPORTANT: Make sure that you have sent your oven into manual operation mode before selecting an oven function and temperature.

Selecting an oven function

The oven function selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the power indicator light will come on.

Oven functions



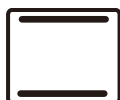
Oven light

By setting the knob to the position the lighting inside the oven is switched on, e.g. Use when washing the oven chamber.



Defrost

This function allows all frozen foods to be rapidly and delicately thawed thanks to the internal fan.



Conventional oven

Setting the knob to this position allows the oven to be heated conventionally.



Fan assisted

At this knob position the oven executes the cake function. This oven with a fan.



Lower element only

When the knob is set to this position, the oven is heated using only the bottom heater. Use for, e.g. Final baking from the bottom.



Fan oven

This cooking mode allows homogenous distribution of the heat inside the oven, making it possible to cook several items of food at the same time.



Full grill

When the "combined grill" is active it enables grilling with the grill and with the top heater switched on at the same time. This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.



Full grill with fan

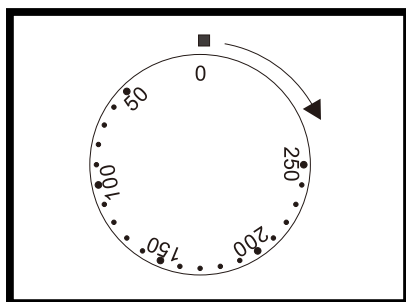
When the knob is turned to this position, the oven activates the combined grill and fan function. In practice, this function allows up and an improvement in the taste of the dish. You should only use the grill with and an improvement in the taste of the dish, You should only use the grill with fan.



Pizza function

A crisp underside to pizza bases quiches and pastry cases can be achieved by activating the intensive hot air setting. No need to preheat the oven when using this setting when cooking from frozen.

Thermostat control knob



- The oven can be switched off by setting both of these knobs to the position “●”/“○”.
- The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.
- **Turn the control knob clockwise.**



You should not place food inside the cavity, until the correct cooking temperature has been reached.

Cooking guidelines

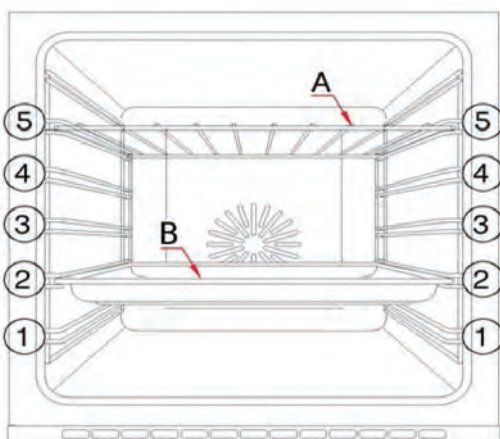
- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.
- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.
- You should pre-heat the oven and not place food inside of it until the oven operating light has gone off. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by at least ten minutes.
- ***IMPORTANT:*** *You should ALWAYS pre-heat the oven if you are baking.*
- If there is no guidance given on the food packaging specifically for cooking in fan oven mode, you can generally reduce the cooking time and temperature by 10% from the information given for conventional oven cooking.
- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can “cook from frozen”.
- Before cooking, check that any accessories that are not required are removed from the oven.

- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.
- Try to open the door as little as possible to view the dishes.
- The oven light will remain on during cooking.

Warnings

- Keep the oven door closed when using ALL oven functions, including the grill function.
- Do not use aluminium foil to cover the enamelled baking tray or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.
- 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 shelf provided.
- The internal components of the oven become extremely hot during operation, care should be taken avoid touching them inadvertently.
- **Important:** *Be careful when opening the door, to avoid contact with hot parts and steam.*

Shelf positions



Your oven will come supplied with the following oven furniture:

(A) Oven shelf

(B) Enamelled baking tray & trivet

- The numbers 1 – 5, indicate the different shelf positions that you can utilise within the oven.

(Image for reference only – actual product may differ slightly)

- The sides of the cavity are moulded to provide positions for the shelves or enamelled baking tray to rest on. Ensure that you select a shelf position at the same height on both sides of the cavity. The oven shelf has safety stops to prevent accidental withdraw. After engaging the oven shelf into the side racks, as you push the oven

shelf into the oven, lift the front of the shelf slightly to bypass the stops and allow the oven shelf to slide fully into the racks.

- To remove the oven shelf, gently pull the oven shelf outwards. When the shelf stops, lift the front slightly to bypass the safety stops and then completely withdraw the oven shelf from the oven.
- When installed correctly, the shelf and tray should be horizontal and not on an angle.

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 or maintenance process.

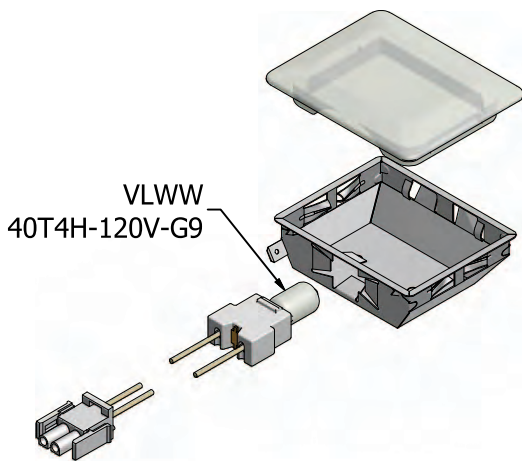
- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.
- ***Never*** clean the oven surfaces by 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 use the enamelled baking 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.
- Do not use harsh or abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering.
- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by the manufacturer free of charge, even if the appliance is within the guarantee period.***
- Your appliance MUST be disconnected from your mains supply before replacing the oven light bulb, to avoid the possibility of electric shock.

Replacing the oven bulb



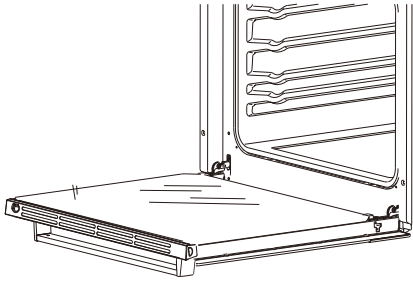
IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven light.



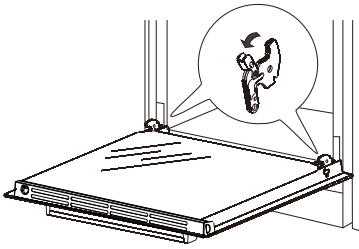
- Set all control knobs to the position "●"/"0" and disconnect the mains plug,
- Unscrew and wash the lamp cover and then wipe it dry.
- Unscrew the lamp from the socket, replace the lamp with a new one-a high temperature lamp (300C) with the following parameters:
- Screw the lamp in , making sure it is properly inserted into the ceramic socket.
- Screw in the lamp cover.
- The oven without dome light, only have two sidelight.

Removing the oven door

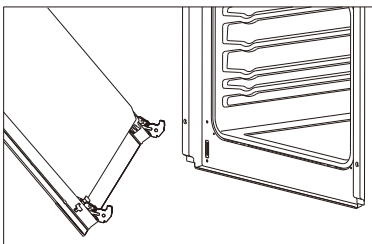
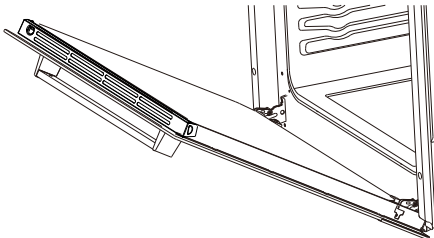
a. The oven door is fully open.



b. The latch hinges completely lifted.



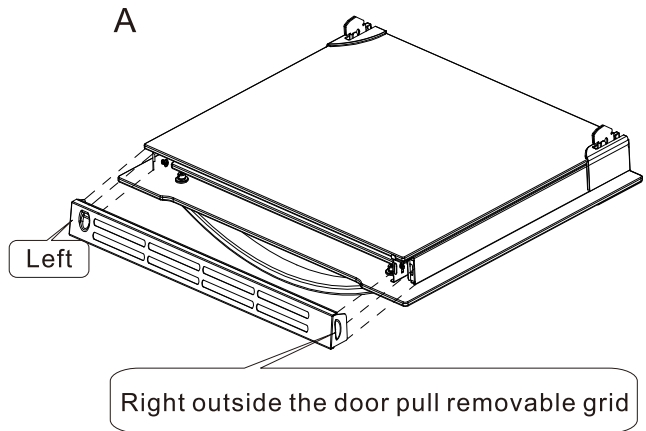
c. Gently close the oven door until you hear the sound of engagement, once they reach a clamping position, with both hands holding the door and continue to push, pull up at the same time so that the hinge bolt removed from the oven



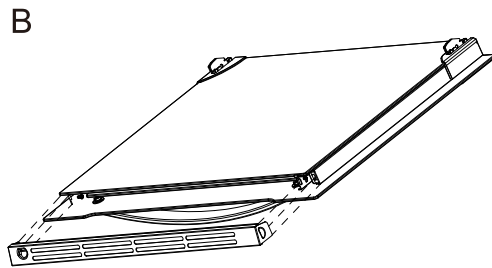
d. After cleaning, the hinge is aligned with the oven door latch push until bite each other
e. The oven door is fully open and fully push the latch down to its original position. Oven door installation

Removing the inner glass panel

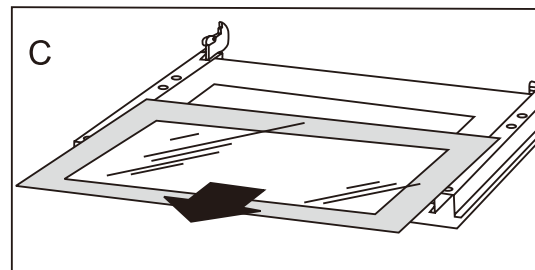
a. The left and right ends of the grid to catch with both hands to pull out the removable.



b. Remove the inner glass can be removed raster.



c. The inner glass pulled out from beneath plastic fixed block. After cleaning, the inner glass insert the following plastic fixed block, then install the above plastic mounting block and tighten the screws.



Removing the oven door for cleaning

- **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.

Removing the inner door glass for cleaning

- Do not use any abrasive cleaner that could cause damage.
- Remember that if the surface of the glass panel becomes scratched, this could lead to a dangerous failure.
- Remove the glass from the door and clean with warm soapy water.
- After cleaning, insert the glass panel correctly back into the door.
- **IMPORTANT: Remember where the panel of glass is removed from so you can reassemble the door correctly. Do not mix the glasses up or rearrange the order.**



- **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.

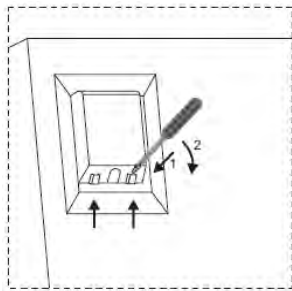
- **UK Regulations and Safety Standards** or their European Norm Replacements.
- **Building Regulations** (issued by the Department of the Environment).
- **Building Standards** (issued by the Scottish Development Department).
- **IEE Wiring Regulations.**

○ **Electricity At Work Regulations.**
Electrical connection

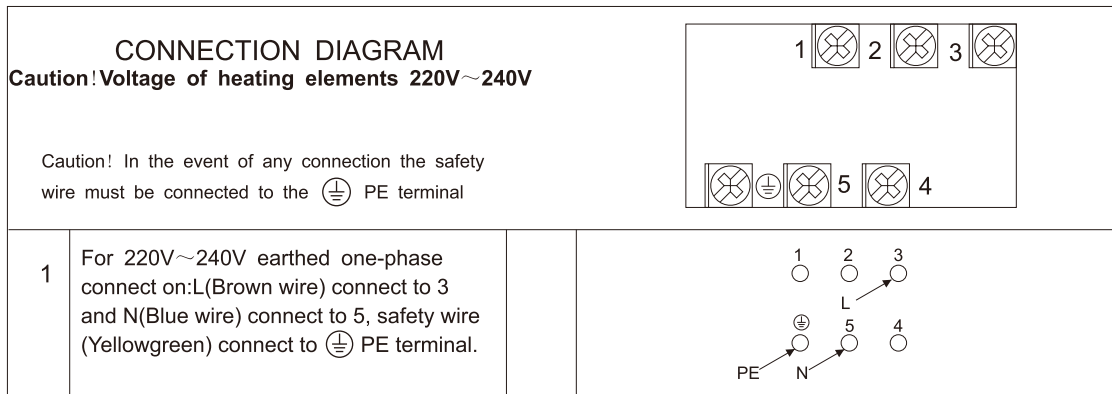
Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance should be wired into a 13A 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.

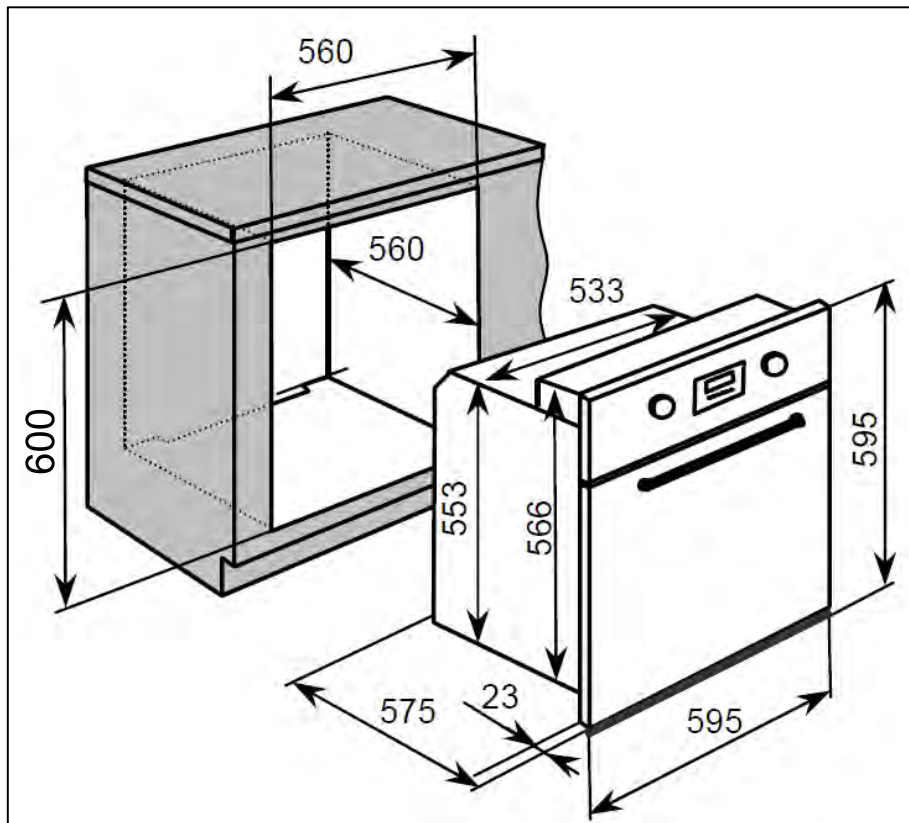


- To connect the oven power cord, remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.



- Connect the wires as indicated in the image above, using the brass links provided where necessary.
- 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 Spares Department.

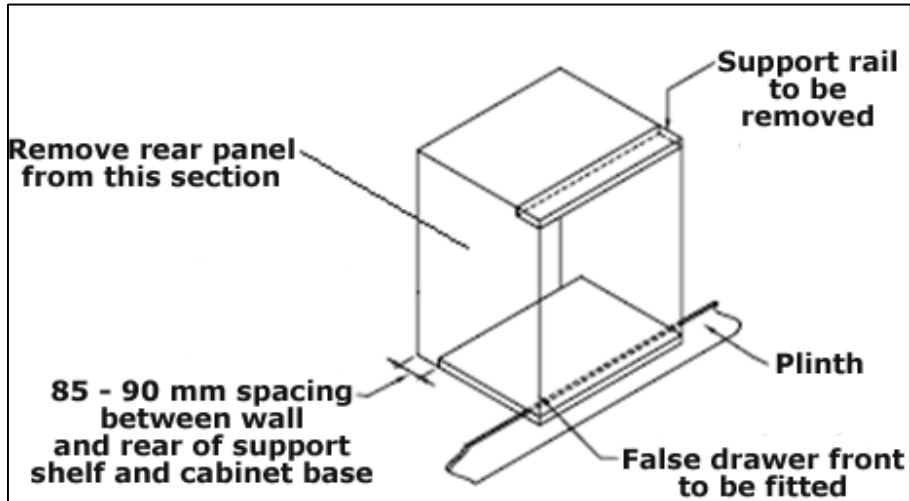
Installing the oven into the kitchen cabinet



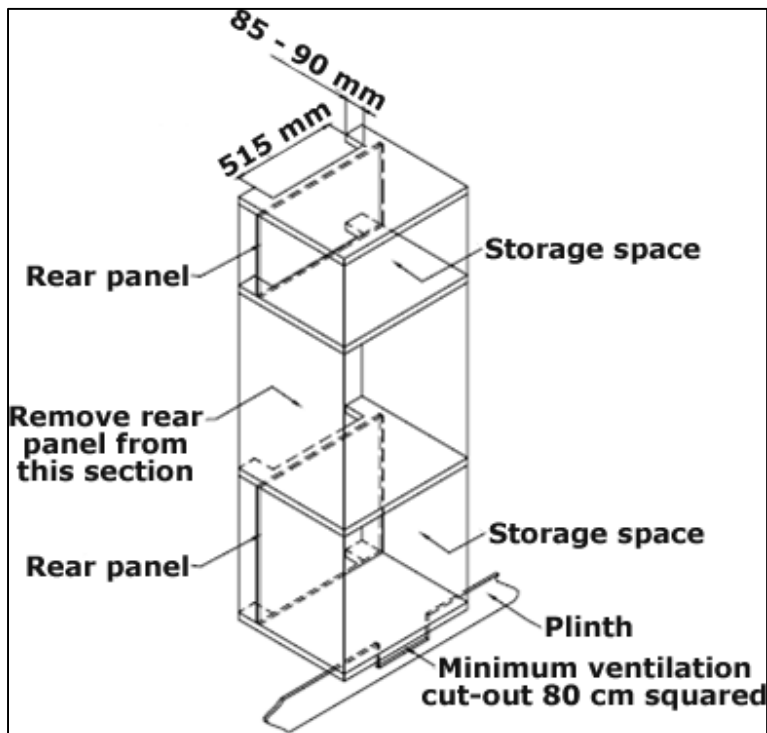
Positioning the appliance

- 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.

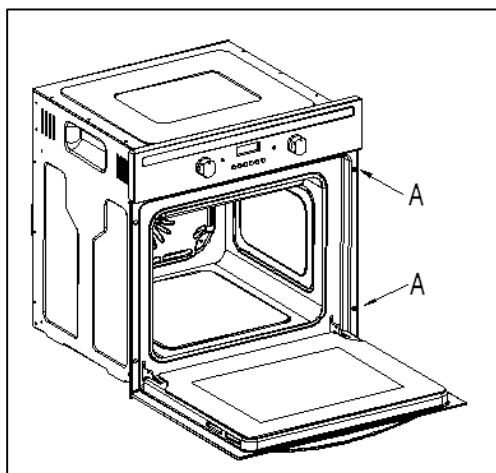
Ventilation requirements



(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).



- 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

- ***The oven isn't coming on.***
 - * Check that the oven is in manual operation mode.
 - * Check that you have selected a cooking function and a cooking temperature.
- ***There appears to be no power to the oven and grill.***
 - * 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 putting the appliance into manual operation mode have been followed.
- ***The grill function works but the main oven does not.***
 - * Check that you have selected the correct cooking function.
- ***The grill / top oven element is not working, or cuts out for long periods of time during use.***
 - * Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.
- ***My food is not cooking properly***
 - * Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10°C, to achieve the best cooking results.
- ***My food is not cooking evenly***
 - * Check that the oven has been installed correctly and is level.
 - * Check that the correct temperatures and shelf positions are being used.
- ***The oven light is not working***
 - * Refer to the "Replacing the oven bulb" section.

- ***I am getting condensation in my oven***
- * Steam and condensation is a natural by product of cooking any food with high water content, such as frozen food, chicken etc.
- * You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.
- * Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.
- * Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.



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 (0844) 692 3605.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

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 they 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 the manufacturer has been completed.

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

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

Cooking tables

All parameters within the following tables are intended as a guide only, and as such you may wish to adapt the cooking advice given by using your own experience and/or preferences.

NOTE: Your appliance does not come with Conventional Oven ("Bottom + Top Heaters"). Please view **Fan Oven ("Ultra-Fan")** for table information relating to your oven.

Cakes:

CAKE TYPE	BOTTOM+ TOP HEATERS		ULTRA-FAN		BAKING TIME [MIN]
	LEVEL	TEMPE- RATURE [°C]	LEVEL	TEMPE- RATURE [°C]	
Baking in cake tins					
Sponge cake/marble cake	2	170-180	2	150-170	60-80
Victoria sponge	2	160-180	2	150-170	68-80
Base for a layer cake	2-3	170-180	2-3	160-170	20-30
Sponge layer cake	2	170-180			30-40
Fruit cake (crispy base)			2-3	160-180	60-70
Cheesecake(shortcrust base)			2	140-150	60-90
Teacake	2	160-180	2	150-170	40-60
Bread(e.g. wholegrain bread)	2	210-220	2	180-200	50-60
Baking on the trays prays provided with the cooker					
Fruit cake(crispy base)	3	170-180	2	160-170	35-60
Fruit cake (with yeast)			2	160-170	30-50
Crumble cake	3	160-170	2	150-170	30-40
Sponge roll	2	180-200			10-15
Pizza (thin base)	3	200-240			10-15
Pizza (thick base)	2	190-210			30-50
Baking smaller items					
Buns	3	160-170	2	150-160	10-30
Puff pastry	3	180-190	2	170-190	18-25
Meringues	3	90-110			80-90
Choux buns			2	170-190	35-45

Meat: Conventional Oven / **Fan Oven**

TYPE OF MEAT	LEVEL FROM THE BOTTOM		TEMPERATURE[°C]		TIME + IN MINUTES
	ULTRA-FAN	BOTTOM+ TOP HEATERS	ULTRA-FAN	BOTTOM+ TOP HEATERS	
BEEF Roast beef or fillet rare oven warmed up Juicy("medium") oven warmed up "well done" oven warmed up Roast joint		3 3 3 2		250 250 210-230 200-220	Per 1 cm 12-15 15-25 25-30 120-140
PORK Roast joint Ham Fillet	2 2	2 2 3	160-180 160-180	200-210 200-210 210-230	90-140 60-90 25-30
VEAL	2	2	160-170	200-210	90-120
LAMB	2	2	160-180	200-220	100-120
VENISON	2	2	175-180	200-220	100-120
POULTRY Chicken Goose(approx.2 kg)	2 2	2 2	170-180 160-180	220-250 190-200	50-80 150-180
FISH	2	2	175-180	210-220	40-55

Grill:

TYPE OF DISH	LEVEL FROM THE BOTTOM	TEMPERATURE [°C]	GRILLING TIME [MINUTES]	
			SIDE 1	SIDE 2
Pork chop	4	250	8-10	6-8
Pork schnitzel	3	250	10-12	6-8
Shish kebab	4	250	7-8	6-7
Sausages	4	250	8-10	8-10
Roastbeef,(steak approx. 1kg)	3	250	12-15	10-12
Veal cutlet	4	250	8-10	6-8
Veal steak	4	250	6-8	5-6
Mutton chop	4	250	8-10	6-8
Lamb chop	4	250	10-12	8-10
Chicken half (per 500 g)	3	250	25-30	20-25
Fish fillet	4	250	6-7	5-6
Trout (per approx. 200-250g)	3	250	5-8	5-7
Bread (toast)	4	250	2-3	2-3

Grill and fan

TYOE OF MEAT	WEIGHT [kg]	LEVEL FROM THE BOTTOM	TEMPERATURE [°C]	BAKING [MINUTES]
Roast pork	1.0	2	170-190	80-100
	1.5	2	170-190	100-120
	2.0	2	170-190	120-140
Leg of lamb	2.0	2	170-190	90-110
Roast beef	1.0	2	180-200	30-40
Chicken	1.0	2	180-200	50-60
Duck	2.0	1-2	170-190	85-90
Goose	3.0	2	140-160	110-130
Turkey	2.0	2	180-200	110-130
	3.0	1-2	160-180	150-180

Baumatic

Contact details

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Spare Parts Telephone

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