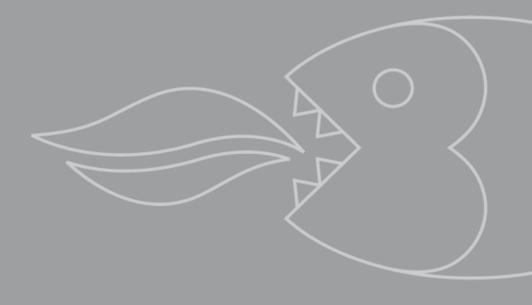
BAM253TK 25 Litre combination microwave oven with grill

INSTRUCTION MANUAL





Welcome to Think Appliances

Thank you for selecting a quality product from Think Appliances. We have taken the time to ensure that your appliance is of the highest possible standard and will give you years of use in your home.

Please take the time to call our Customer Care centre on our free call number

1800 444 357

To register your parts and labour warranty (some conditions apply – please refer to your warranty card for more details).

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 familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance. Should you have any queries regarding this information, please don't hesitate to contact our Customer Care centre.

We also carry a complete range of spare parts for all Think products. Please contact our team at Pronto Parts on 1300 306 973 for all your spare parts requirements.

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,

Ruud Jona

Managing Director Think Appliances



BAM253TK

25 Litre combination microwave oven with grill



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 06/09/10

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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 Baumatic uses are environmentally friendly and can be recycled.
- $\circ\,$ 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 Advice Line.

General Information

- This appliance is designed for domestic household use. It can **NOT** be used as a freestanding microwave and must be built in to a standard kitchen cabinet or housing unit (see the section entitled "Installation" below).
- You should only operate the appliance when the turntable and turntable support are in position.
- You should only use ovenware that is suitable for being used in a microwave.
- To prevent corrosion occurring due to moisture/condensation, the cavity and the door of the microwave should be wiped dry after each use of the appliance.
- The appliance must not be left unattended if you are heating or cooking food in containers that are made of paper, plastic or other flammable materials. If left unattended, they could pose a *fire hazard*.
- If you notice smoke coming from the appliance, you should keep the door of the microwave closed and then disconnect it from your mains supply. **DO NOT** use your microwave oven, if you think it is not operating correctly.

Installation

- IMPORTANT: Only the built in/built under installation sanctioned by Baumatic and outlined in this manual should be followed.
- A separate building in kit will be supplied with the microwave, to allow you to complete a built in installation.
- 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.*
- For use in *leisure accommodation vehicles*, please refer to the appropriate information given in the installation instructions for this appliance.
- 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 the Conditions Of Guarantee. The foregoing does not affect your statutory rights.

Service

- Your microwave complies with all relevant safety standards. In order for it to continue to operate safely, only an engineer that is approved by THINK appliances.
- **IMPORTANT:** It is dangerous for a non qualified person to work on the appliance, in particular if they remove the cover that provides protection against exposure to microwave energy.
- If you notice that the door seal, door surfaces, power cord and plug are damaged. You should stop using the appliance, disconnect it from the mains supply and contact the Advice Line.
- Only genuine Baumatic spare parts should be fitted to your appliance. These can be obtained from the *THINK appliances*.

Warning and safety instructions

- This appliance complies with all current Australian and 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.
- **DO NOT** place anything between the door and the door frame.
- DO NOT store anything that is flammable inside of the microwave. When it is switched on, the items could catch fire.
- DO NOT switch the appliance on if there is no food or liquid inside of the microwave. If you run the microwave whilst it is empty, there is a chance that it will overload.
- $\circ\;$ The door seals and the door surfaces should ALWAYS be kept clean and free from debris.

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.
- **IMPORTANT:** This appliance should only be operated by adults. You SHOULD NOT allow young children to use the microwave without supervision. Older children should only operate the appliance if they have been thoroughly instructed on how to use the microwave and the consequences of improper usage.

General Safety

- **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.
- **Do not** use the appliance to dry paper, textiles or animals.
- **Do not** install the appliance next to curtains or soft furnishings.
- **Do not** use the appliance to heat unopened bottles or cans etc.

- Do not heat cooking oil or liquid containing alcohol, as there is the chance of spontaneous combustion.
- Do not boil eggs or similar foods in their shells, otherwise they may burst. It is possible to poach eggs in your microwave, providing you prick the yolks first.
- Do not attempt to lift or move cooking appliances by using the oven door, 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.

• NOTE: Adequate ventilation within the installation cavity is essential to maintain temperatures within permissible levels. Any fault attributed to inadequate ventilation may not be covered by warranty.

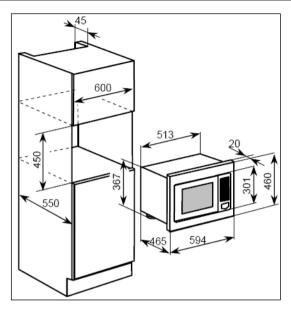
 Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.

- 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

- CE: Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions and "RoHS" directive 2002/95/CE.*
- 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.
- * The RoHS directive stands for "the restriction of the use of certain hazardous substances in electrical and electronic equipment". This directive bans the placing on the EU market of new electrical and electronic equipment containing more than the agreed levels of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyl (PBB) and polybrominated diphenyl ether (PBDE) flame retardants.

Specifications



Product dimensions (including frame kit)

Aperture dimensions

Height:	460 mm	Height:	450 mm
Width:	594 mm	Width:	600 mm
Depth:	465 mm	Depth:	550 mm

Product specifications

• 10 functions:

Auto-reheat Vegetables Fish Meat Pasta Potato Pizza Soup Chicken Cake

- Quick start
- LED full programmer
- Pushbutton control operation
- Safety lock
- Stainless steel exterior and cavity

0	Capacity:	25 litres
0	Microwave output:	900 W
0	Grill output:	1000-1100 W
0	Hot air output:	2300-2400 W

Electrical details

Rated Voltage:	230-240 ~ Vac 50 Hz
Supply Connection:	10 A plug and cordset
Max Rated Inputs:	2300-2400W
Mains Supply Lead:	3 x 1.0 mm²

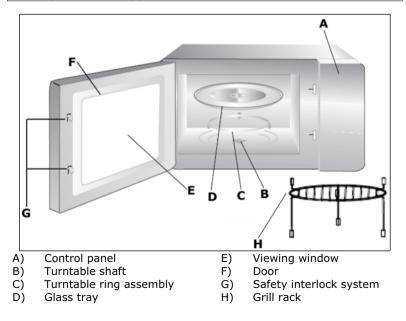
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the microwave oven door and looking on the right hand side of the chassis.

Model Number

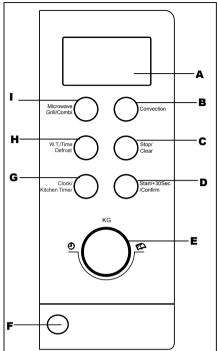
Serial Number

Date of Purchase

Description of the appliance



Control panel



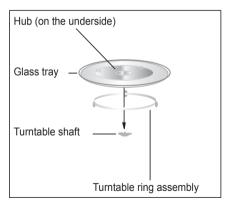
- A) LED display
- B) Convection button
- C) Stop/Clear button
- D) Start/+30
- Second/Confirm button
- E) Adjustment dial
- F) Door button
- G) Clock/Kitchen timer button

H) Defrost by Weight/Time button

I) Microwave/Grill/

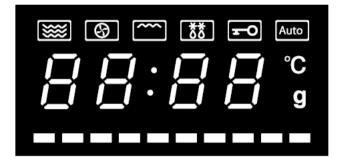
Combination button

The turntable



- **Never** place the glass tray upside down.
- The glass tray and turntable ring assembly MUST always be used during cooking.
- All food and food containers must ALWAYS be placed on the glass tray during cooking.
- If the glass tray or turntable ring assembly cracks or breaks, it must be replaced immediately. Genuine Baumatic parts can be obtained *THINK appliances.*

LED display



 The LED display will show the time of day, or if the microwave is in use, it will show the cooking time.



Indicates that microwave cooking is taking place.



Indicates that convection cooking is taking place.



Indicates that grilling is taking place.



Indicates that defrosting is taking place.



Indicates that the safety lock is engaged.



Indicates that the auto menu function has been selected.



Indicates that grams are shown on the LED display.



Indicates that the temperature (in centigrade) is shown on the LED display.



WARNING: The accessible surface may be hot during operation and for a period of time afterwards.

Using your microwave

The adjustment dial

- The adjustment dial (E) should only be turned clockwise (towards the book symbol) if you want to use the auto menu function.
- For all other purposes and settings, the adjustment dial **(E)** should be turned anti-clockwise (towards the clock symbol).

Setting the clock

- When your appliance is connected to the power supply for the first time, the LED display (A) will show 0:00 and an audible signal will sound once.
- Press the clock/kitchen timer button **(G)** to enter the clock setting mode.
- $\circ\,$ Use the adjustment dial **(E)** to adjust the hour time. You can adjust the hour time between 0 23 in 24 hour clock mode.
- Press the clock/kitchen timer button **(G)** to confirm the hour time. The minute digits will flash.
- Turn the adjustment dial **(E)** to adjust the minute time.
- Press the clock/kitchen timer button (G) to confirm the minute time. The ":" symbol will flash and the time of day will light on the LED display (A).
- If during the clock setting process the stop/clear button **(C)** is pressed, the microwave will return to the previous step.

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should place a cup that is half filled with water in the microwave.
- Set the microwave on its highest power level for 2 minutes.
- The oven cavity and outside of the appliance should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used. The appliance should be thoroughly dried afterwards.

Microwave cooking

- Once the clock has been set, your microwave is then ready to use.
- Use the door button **(F)** to open the door of the microwave.
- Check that the turntable shaft, turntable ring assembly and glass tray are correctly assembled in the cavity.
- Place whatever you are cooking in the centre of the microwave cavity and then close the microwave door. *IMPORTANT:* You should make sure that the door of the microwave is shut securely.
- Press the microwave button (I) once and the LED display (A) will show "P100", indicating that the appliance will cook at its highest power level.
- To adjust the power level, turn the adjustment dial (E) or keep pressing the microwave button (I). "P100", "P80", "P50", "P30" or "P10" will appear on the LED display
- Once the power level that you require appears on the LED display (A), press the confirm button (D).
- Turn the adjustment dial (E) to set the cooking time that you require. The maximum cooking time that you can set is 95 minutes.
- Press the start button (D) and your microwave will start to heat.
- If you have set the incorrect power level or time, press the stop/clear button (C) and the LED display (A) will return to showing the time of day.
- At the end of the cooking time, your microwave will give an audible signal and the LED display (A) will return to showing the time of day.
- Use the door button (F) to open the door of the microwave.
- **IMPORTANT:** The inside of the microwave and the food that you have been cooking may be extremely hot. So care should be taken when removing items from the microwave. We would recommend that you use an oven glove.
- After the food has been removed from the microwave, you should make sure that the door is closed.

+ 30 second button (Quick start)

- If you want to cook on the highest power level setting for a period of time, then you can use the +30 second button (D).
- Press the +30 second button (D) once and your microwave will operate on full power for 30 seconds.
- Each time you press the +30 second button (**D**) the cooking time will increase by 30 seconds.
- If a microwave, grill or combination cooking program is in process, pressing the +30 second button will extend the cooking time by 30 seconds.
- IMPORANT: You cannot use the quick start feature in defrost and auto menu modes or if you have set multiple cooking phases.
- Alternatively you can just turn the adjustment dial (E) left and select the cooking time, then press the start button (D). The microwave will cook on the highest power level setting for the period of time that you have set.

Microwave power level chart

Power	High	Medium hiah	Medium	Medium Iow	Low
Display shows	P100	P80	P50	P30	P10

Time setting chart

When you are setting a cooking time, the clock will count in the following time intervals.

Time period being set	Time intervals	
0 – 1 minute	5 seconds	
1 – 5 minutes	10 seconds	
5 – 10 minutes	30 seconds	
10 – 30 minutes	1 minute	
30 – 95 minutes	5 minutes	

Grill cooking

- Press the grill button (I) once and the LED display (A) will show "P100".
- Turn the adjustment dial (E) or keep pressing the grill button (I) until "G-1" appears on the LED display.
- Once "G-1" appears on the LED display (A), press the confirm button (D).
- Turn the adjustment dial (E) to set the cooking time that you require. The maximum cooking time that you can set is 95 minutes.
- Press the start button (**D**) and your microwave will start to grill.
- If you have set the incorrect power level or time, press the stop/clear button (C) and the LED display (A) will return to showing the time of day.
- Halfway through the cooking time, an audible signal will sound. To achieve even grilling results, you should open the door of the microwave and turn the food over.
- After closing the door, you should press the start button (**D**) and the microwave will continue to grill.
- At the end of the cooking time, your microwave will give an audible signal and the LED display (A) will return to showing the time of day.
- Use the door button **(F)** to open the door of the microwave.
- **IMPORTANT:** The inside of the microwave and the food that you have been cooking may be extremely hot. So care should be taken when removing items from the microwave. We would recommend that you use an oven glove.
- $\circ\,$ After the food has been removed from the microwave, you should make sure that the door is closed.

Combination cooking

- Press the combination button (I) once and the LED display (A) will show "P100".
- Turn the adjustment dial (E) or keep pressing the combination button (I) until "C-1", "C-2", "C-3" or "C-4" appears on the LED display (see the table below to see the various combination cooking modes that can be selected).
- Once the combination mode that you require appears on the LED display (A), press the confirm button (D).
- Turn the adjustment dial (E) to set the cooking time that you require. The maximum cooking time that you can set is 95 minutes.
- Press the start button (**D**) and your microwave will start to cook.
- If you have set the incorrect combination mode or time, press the stop/clear button (C) and the LED display (A) will return to showing the time of day.

Combination cooking chart

 $\circ\;$ The chart below shows the combination cooking modes that can be selected.

LED display	Microwave	Grill	Convection
C-1	G		
C-2	L .	•	
C-3		•	
C-4	G	0	6

Convection cooking

- Convection cooking allows you to operate your microwave like a traditional oven. The appliance does not use microwaves to cook the food and the cavity should be preheated before food is placed inside of it.
- Use the door button **(F)** to open the door of the microwave.
- Place whatever you are cooking in the centre of the microwave cavity and then close the microwave door. *IMPORTANT:* You should make sure that the door of the microwave is shut securely.
- Press the convection button (B) once and the LED display will show "140".
- Turn the adjustment dial (E) or keep pressing the convection button to set the temperature. The cooking temperature can be adjusted between 140°C and 230°C.
- Once the temperature that you require appears on the LED display **(A)**, press the confirm button **(D)**.
- Turn the adjustment dial (E) to set the cooking time that you require. The maximum cooking time that you can set is 95 minutes.
- Press the start button (**D**) and your microwave will start to cook.
- If you have set the incorrect cooking time or temperature, press the stop/clear button (C) and the LED display (A) will return to showing the time of day.

Convection cooking (with automatic pre-heating)

- The door of the microwave should be shut before the steps below are followed.
- Press the convection button (B) once and the LED display will show "140".
- Turn the adjustment dial (E) or keep pressing the convection button to set the temperature. The cooking temperature can be adjusted between 140°C and 230°C.
- Once the temperature that you require appears on the LED display (A), press the confirm button (D).

- Press the start button (D) and the microwave will start to preheat the oven cavity to the temperature that you have selected.
- Once the required temperature inside the oven cavity has been reached, an audible signal will sound twice and the LED display will flash.
- **IMPORTANT:** If after 30 minutes the pre-heating temperature has not been reached, the audible signal will sound twice. At this point you should input the cooking time that you require.
- You cannot set the cooking time until pre-heating has finished.
- If a cooking time is not set within 5 minutes after pre-heating is complete, the oven will stop heating and an audible signal will sound five times.
- Use the door button **(F)** to open the door of the microwave.
- Place whatever you are cooking in the centre of the microwave cavity and then close the microwave door. *IMPORTANT:* You should make sure that the door of the microwave is shut securely.
- You cannot set the cooking time until the door of the microwave has been opened and closed again.
- Turn the adjustment dial (E) to set the cooking time that you require. The maximum cooking time that you can set is 95 minutes.
- Press the start button **(D)** and your microwave will start to cook.
- If you have set the incorrect cooking time or temperature, press the stop/clear button (C) and the LED display (A) will return to showing the time of day.

Interrupting a cooking cycle

- If you wish to temporarily interrupt a cooking cycle when it is in progress (for example to stir what you are heating), you should press the door button (F).
- $\circ\;$ The door of the microwave will open and it will stop heating immediately.
- To restart the cooking cycle, close the microwave door and then press the start button **(D)**.

Cancelling a cooking cycle

- If you wish to cancel a cooking cycle when it is in progress, you should press the stop/clear button **(C)**.
- The microwave will stop heating immediately, give an audible signal and the LED display (A) will return to showing the time of day.
- Use the door button **(F)** to open the door of the microwave.
- **IMPORTANT:** The inside of the microwave and the food that you have been cooking may be extremely hot. So care should be taken when removing items from the microwave.
- After the food has been removed from the microwave, you should make sure that the door is closed.

Enquiry mode

- Whilst the microwave is in use, the LED display (A) will countdown the cooking time that you have set.
- To check the power level that the microwave is cooking at, press the microwave/grill/combi button (I) and the power level will appear on the LED display (A) for a few seconds.
- To check the time of day, press the clock/kitchen timer button
 (G) and the time of day will flash on the LED display (A) for a few seconds.

Defrost by weight

- Press the defrost by weight/time button (H) once and the LED display (A) will show "d-1".
- Turn the adjustment dial (E) to select the weight of the food that you want to defrost. The letter "g" will appear on the LED display (A) to indicate grams.
- The microwave will automatically calculate the defrost time, based on the weight that you have selected.
- Press the start button (**D**) and your microwave will start to defrost the food.

Defrost by time

- Press the defrost by weight/time button (H) twice and the LED display (A) will show "d-2".
- Turn the adjustment dial (E) to set the defrost time that you require.
- Press the start button (**D**) and your microwave will start to defrost the food.

Setting multiple cooking phases

- It is possible to set the microwave to cook at different power levels within a single cooking time. A maximum number of 2 cooking phases can be set at once.
- Press the microwave/grill/combi button (I) and set the power level/cooking mode for the first cooking phase, using the adjustment dial (E).
- Once the power level/cooking mode that you require for the first phase appears on the LED display (A), press the the start button (D) again.
- Turn the adjustment dial **(E)** to set the cooking time for the first cooking phase.
- Press the microwave/grill/combi button **(I)** and then follow the same procedure for the second cooking phase (if required).
- Press the start button **(D)** and the microwave will proceed with the cooking phases that you have set.
- If you have set the incorrect power level or time, press the stop/clear button (C) and the LED display (A) will return to showing the time of day.
- At the end of the cooking time, your microwave will give an audible signal and the LED display (A) will return to showing the time of day.

The kitchen timer

The kitchen timer will countdown a set time and a buzzer will sound when the required time is reached. The kitchen timer is to be used separately from the microwave functions and cannot be used at the same time.

- **IMPORTANT:** You must make sure that the clock is set to the correct time before using this feature.
- Press the clock/kitchen timer button (G) twice and the LED display will show "00:00".
- Use the adjustment dial **(E)** to set the desired countdown time. The maximum programmable time is 95 minutes.
- Press the start/confirm button (D) to set the displayed time.
 During the countdown, the LED display will show the remaining time.
- When the countdown is complete, a buzzer will sound five times.

Auto menu function

- Your microwave has menus pre-programmed into it, where it will cook particular types of food on pre-set power levels and for preset periods of time.
- Turn the adjustment dial (E) clockwise to access the auto menu function, the LED display (A) will show "A-1".
- Turn the adjustment dial **(E)** clockwise to select the food type that you want to cook.
- Press the confirm button **(D)** to confirm the food type.
- Turn the adjustment dial (E) clockwise to select the weight of the food that you want to cook. The letter "g" will appear on the LED display (A) to indicate grams.
- Press the start button (D) and your microwave will start to heat. The gram symbol will go out and the cooking time will start counting down on the LED display (A).
- The cake menu option utilises convection cooking and includes a preheat phase of 180°C. When the oven reaches the 180°C, the audible signal will sound.

• The oven will stop heating, so you can open the microwave door to place the cake inside of the cavity. Shut the oven door and then press the start button **(D)** to begin cooking.

Auto menu chart

(g)	Menu	Weight	Display	Power
A1 Reheat 250 250 350 350 100% 450 450 600 600 600 600 A2 1 (about 230g) 1 Potato 2 (about 460g) 2 3 (about 690g) 3 100% A3 Meat 150 150 A3 Meat 450 450 600 600 600 A4 150 150 Vegetable 350 350 500 500 500 A5 250 250 Fish 350 350 150 (with water 450ml) 50 A6 50 (with water 1200ml) 100 A7 200 200 Soup 400 400 A8 475 475 A9 200 200 A9 200 200 A00 400 400 A00 400 400 <td></td> <td></td> <td>100</td> <td></td>			100	
Reheat 350 350 100% 450 450 600 600 600 600 600 600 A2 1 (about 230g) 1 100% Potato 2 (about 460g) 2 100% 3 (about 690g) 3 100% 3 A3 300 300 100% Meat 450 450 600 600 600 A4 150 150 Vegetable 350 350 A5 250 250 Fish 350 350 A6 50 (with water 450ml) 50 A6 50 (with water 800ml) 100 A7 200 200 Soup 400 400 A9 200 200 A9 200 200 A10 750 750 C-4 400 400	1			
Add Add Add A2 1 (about 230g) 1 Potato 2 (about 460g) 2 3 (about 690g) 3 100% A3 300 300 Meat 450 450 600 600 100% A4 150 150 A4 150 150 Vegetable 350 350 500 500 500 A5 250 250 Fish 350 350 A6 50 (with water 450ml) 50 Pasta 100 (with water 450ml) 50 A7 200 200 Soup 400 400 A00 600 600 A8 475 475 A9 200 200 Pizza 300 300 C-4 400 400 400 400 A10 750 750 C-4				1000/
600 600 A2 1 (about 230g) 1 Potato 2 (about 460g) 2 3 (about 690g) 3 100% A3 300 300 Meat 450 450 600 600 600 A4 150 150 Vegetable 350 350 500 500 500 A5 250 250 Fish 350 350 A60 650 650 A6 50 (with water 450ml) 50 Pasta 100 (with water 800ml) 100 A7 200 200 Soup 400 400 A9 200 200 A9 200 200 Preheat at 180°C 400 400 A10 750 750 C-4	Reneat			100%
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		1200	1200	

Safety lock

- When the microwave is not heating, it is possible to switch on the safety lock.
- Press and hold down the stop/clear button **(C)** for 3 seconds.
- The microwave will emit a long audible signal and the LED display (A) will display a padlock symbol.
- Until the safety lock is switched off, all buttons on the microwave will be disabled.
- To switch off the safety lock, press and hold down the stop/clear button (C) for 3 seconds. The microwave will emit a long audible signal and the padlock symbol will disappear from the LED display (A).

Microwave cooking guidelines

- If you are heating liquid in the microwave, then you must also place a teaspoon in the container. This will ensure that the liquid does not boil suddenly after being removed from the microwave cavity.
- This phenomenon is called "delayed boiling", this means that a liquid can be close to boiling point, even if there is no steam coming off the liquid or the liquid is not bubbling. If the liquid container is even gently shaken, then the liquid can without warning boil over or even spurt. This could *scald the end user*.
- If the food you are cooking has a skin or peel (e.g. sausages, tomatoes, potatoes etc), then you should pierce the skin or peel with a fork. This will ensure that if steam is created during the heating process, it can escape and the food will not burst.
- When heating baby food, the bottle or jar containing the food should **NEVER** have a top or lid on. After cooking, to ensure that the food has been heated uniformly, you should stir or shake the food. **IMPORTANT:** You must check the temperature of the food before feeding it to a child.
- When heating food in a microwave, it will transmit the heat to the container that the food is in or on. You should **ALWAYS** use oven gloves when removing items from the microwave.
- You should make sure that you do not cook food for too long or at too high a power level. This could cause certain areas of the food to dry out or even ignite.

- You should not use ceramic or porcelain crockery, or porous earthenware inside of your microwave. These dishes could absorb moisture from the food whilst it is cooking, which could cause pressure to build up and shatter the dish.
- If you are heating certain foods and any liquid, moisture will evaporate and condensation may occur. This does not indicate that the appliance is faulty and it can be particularly noticeable if the ambient temperature of the room is high.
- **IMPORTANT:** Any condensation should be wiped up with a soft cloth as soon as you have finished using the microwave.
- After the cooking time has completed, you should let the food stand for a few minutes. This is called "standing time" and will allow the heat generated by the microwave to spread evenly throughout the food.

Material	Remarks
Aluminium foil	To be used for shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to the cavity walls. The foil should be at least 2.5 cm away from the cavity walls.
Browning dish	Follow the manufacturer's instructions. The bottom of the browning dish must be at least 5 mm thick above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow the manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove the lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow the manufacturer's instructions. Do not close with a metal tie. Make slits in the bag to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave the oven unattended whilst cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use under supervision and for short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or as a wrap for steaming

Materials you can use for microwave cooking

Plastic	Microwave-safe only. Follow the manufacturer's instructions. It should be labelled as "microwave safe". Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented, as described by the package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow the plastic wrap to touch the food.
Thermometers	Microwave-safe only. Meat and candy thermometers.
Wax paper	Use as a cover to prevent splattering and to retain moisture.

Materials you cannot use for microwave cooking

Material	Remarks		
Aluminium tray	May cause arcing. Transfer food into a		
	microwave-safe dish.		
Food carton with	May cause arcing. Transfer food into a		
metal handle	microwave-safe dish.		
Metal or metal-	Metal shields the food from microwave energy.		
trimmed utensils	The metal trim may cause arcing.		
Metal twist ties	May cause arcing and could cause a fire in the		
	oven.		
Paper bags	May cause a fire in the oven.		
Plastic foam	Plastic foam may melt or contaminate the liquid		
	inside when exposed to a high temperature.		
Wood	Wood will dry out when used in the microwave		
	oven and may split or crack.		

Utensils table

Cookware	Microwave	Grill	Combination*
Heat-resistant	Yes	Yes	Yes
glass			
Non heat-	No	No	No
resistant glass			
Heat-resistant	Yes	Yes	Yes
ceramics			
Microwave-safe	Yes	No	No
plastic dish			
Kitchen paper	Yes	No	No
Metal tray	No	Yes	No
Metal rack	No	Yes	No
Aluminium foil	No	Yes	No
and foil			
containers			

 $\mbox{*}$ Combination mode applies to microwave + grill and microwave + convection modes.

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 appliance exterior

- You should wipe over the front of the appliance with a soft cloth and warm water mixed with a little washing up liquid.
- DO NOT use abrasive cleaners or sharp objects to clean the front surface of the microwave.

The appliance interior

- You should wipe over the inside of the appliance with a soft cloth and warm water mixed with a little washing up liquid.
- You should pay particular attention to the door seal and the surrounding area.
- DO NOT use abrasive cleaners or sharp objects to clean the inside of the microwave.

Turntable and turntable support

- The glass tray and turntable ring assembly should be removed from the microwave for cleaning purposes after each use.
- Clean the glass tray and turntable ring assembly in warm water mixed with a little washing up liquid.

General cleaning advice

- **IMPORTANT:** Any condensation should be wiped up with a soft cloth as soon as you have finished using the microwave.
- To remove odours from inside of the microwave, you should boil one cup of water mixed with several tablespoons of lemon juice inside of the cavity.

- The microwave 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.
- 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.

Installation



The installation must be carried out by a suitably qualified person, in accordance with all current Australian and local regulations.

Electrical connection



YOUR MICROWAVE IS INTENDED FOR FITTED AND PERMANENT INSTALLATION.

- Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.
- $\circ\;$ We recommend that the appliance is connected by a qualified electrician.
- WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance is supplied with a moulded 10A plug, which must be connected to an earthed socket. The earthed socket should be easily accessible after installation.
- The wiring in the mains lead is coloured as follows:

Brown	Live
Blue	Neutral
Green and yellow	Earth

 As the colours of the wires in the appliance's mains lead may not correspond with the coloured markings identifying the terminals in your spur box, please proceed as follows:

The **brown wire** must be connected to the terminal marked "L" (live), or coloured **red**.

The **blue wire** must be connected to the terminal marked "N" (neutral), or coloured **black**.

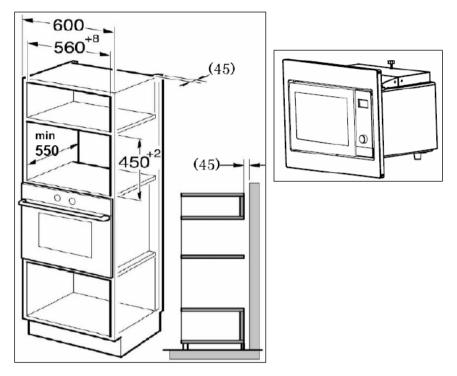
The **green and yellow wire** must be connected to the terminal marked "E" (earth), or by the earth symbol, or coloured **green** and yellow.

- When the connection is completed, no stray strands or cut wire should be present. The cord clamp must be secured over the outer sheath.
- Broken or damaged power leads must only be replaced by a suitably qualified person. A power lead of a similar type must be used in replacement.



Before beginning to install your appliance, check that there is no sign of damage (on the inside or the outside of the microwave), and that there are no packing materials or accessories inside the cavity. Remove any protective film on the microwave.

Aperture and ventilation requirements



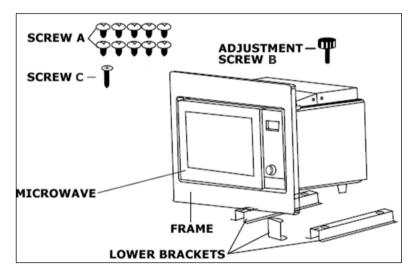
- The diagram above shows the aperture and ventilation requirements that you require to build the appliance into a housing unit.
- $\circ\;$ Ensure that the rear panel of the furniture housing unit has been removed.
- This oven may be installed without any additional ventilation cut outs being made in the housing unit. However the ventilation cut shown in the diagram **MUST** be present, otherwise the microwave oven may not function correctly.
- $_{\odot}$ $\,$ Do not cover the ventilation slots or air intake points.

Built under installation requirements

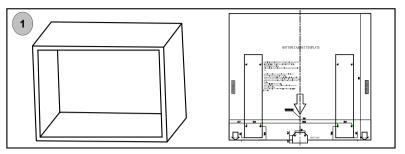
IMPORTANT: NO OTHER METHODS OF BUILDING UNDER THE MICROWAVE ARE SANCTIONED BY BAUMATIC.

- The rear wall of the housing unit **MUST** be removed to allow there to be the correct amount of ventilation.
- The minimum installation height is 850 mm to allow sufficient ventilation.
- An induction hob *MUST NOT* be fitted above the microwave.
- WARNING: The microwave will get hot during operation; care should be taken not to accidentally come into contact with the outer surface.
- WARNING: Children should not be allowed near to the appliance unsupervised.

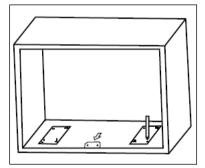
Supplied installation components



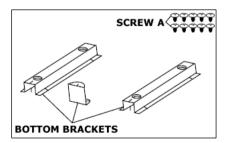
Preparing the housing unit



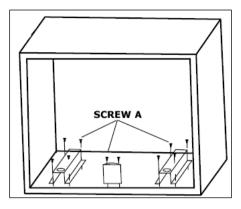
- Your appliance will be supplied with an installation template, which you should follow when preparing the housing unit.
- $\circ\,$ Place the template on the base of the housing unit and tape it into position.
- **IMPORTANT:** The edge of template must be completely level with the front edge of the housing unit.
- **IMPORTANT:** The centre line on the template MUST be positioned in the middle of the housing unit.



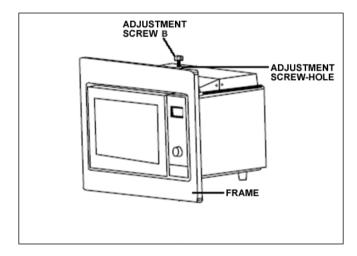
 You should make marks on the base of the housing unit, in the positions marked with the letter "a" on the template.



• For the next step in the preparing the housing unit process, you will require 10 x screw A and the bottom brackets.

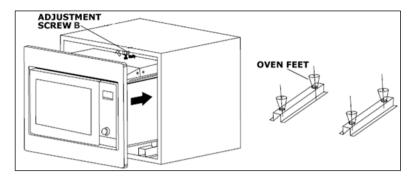


- Remove the template from the base of the housing unit.
- Fix the bottom brackets to the base of the housing unit, using screw A.
- **IMPORTANT:** These screws must be fully tightened.

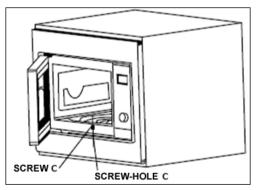


Installing the oven into a housing unit

• Fit adjustment screw B into the adjustment screw-hole on the top of the microwave. Adjustment screw B should not be fully tightened at this stage.



- Place the microwave into the housing unit.
- **IMPORTANT:** Do not push the microwave fully into the housing unit, as you still need to be able to access adjustment screw B at this stage of the installation.
- **IMPORTANT:** Make sure that the oven feet are sitting correctly in the grooves on the bottom brackets.
- Turn adjustment screw B, ensuring that there is a 1 mm gap between adjustment screw B and the underneath of the top surface of the housing unit.
- Push the microwave fully into the housing unit.
- **IMPORTANT:** Care should be taken to ensure that you do not trap or kink the power cord.



Open the microwave door and locate screw-hole C. Use screw C to fix the microwave oven to the housing unit.

Troubleshooting

• The microwave will not switch on.

- * Check that the appliance has been connected to the mains supply correctly.
- * Check that the fuse in the moulded plug has not blown.
- * If fuses blow on a regular basis, then we would recommend that you consult with a qualified electrician.
- * Check that there has not been a power cut.

• The microwave will not start cooking.

- * Check that the door is properly shut.
- * Check that the door seal and surrounding area are clean.
- * Check that you have pressed Quick Start/Start button.

• The turntable is not turning.

- * Check that the turntable shaft is connected to the drive motor correctly.
- * Check that the ovenware is not larger than the turntable glass.
- * Check that the food you are cooking does not extend beyond the turntable glass.
- Check that there is nothing underneath the turntable that is preventing it from turning.

• The microwave does not switch off.

- * Isolate the microwave from your mains supply and then contact the Advice Line.
- The interior light bulb is not working.
- * Call the Advice Line. The interior light bulb can only be replaced by a trained service technician.

• My food is not cooking properly

- * Check that the power level and cooking time that you have set, is appropriate for the food that you are cooking.
- * If you are cooking a double amount of food, then you will normally need to almost double the cooking time.
- * If the food that you have placed in the cavity is colder than normal, then the power level and cooking time may need to be increased.

- I am getting condensation in my oven
- * Steam and condensation are a natural by product of cooking in a microwave.
- * 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.
- * You should wipe over any condensation that has formed, as soon as the food has stopped cooking.



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Advice Line on telephone number 1800 444 357

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please return the appliance to your nearest service location as advised by Think should service be required. The warranty coverage does not include call-out.

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.

CONDITIONS OF GUARANTEE

Dear Customer,

The conditions of guarantee which apply to your appliance are as follows: Think

Appliances will repair any defect that arises due to faulty manufacturing or workmanship free of charge during the warranty period. Please refer to the warranty card for details.

This guarantee is in addition to and does not diminish your statutory or legal rights.

If you have any further questions please contact Think Appliances Pty Ltd:

SERVICE DEPARTMENT

Phone:1800 444 357 Fax:1300 133 279 Email:service@thinkappliances.com

SALES DEPARTMENT

Phone:1300 132 824

Fax:1300 660 188

Web:www.thinkappliances.com

www.baumatic.com