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e 1BMM204SS 20 litre microwave oven Page 2Operating manual for your Baumatic BMM204SS 20 litre microwave oven NOTE: This manual contains important information, including safety and installation points, to help you get the most out of your device. Please keep it in a safe place so that it is readily available for future references; for you or a person unfamiliar with the operation of the device. GS 21/02/13 2 This website or its third-party tools use cookies that are necessary for their operation and are necessary to achieve the purposes set out in the Cookie Policy. If you want to know more or revoke your consent to all or some cookies, please read the cookie policy. By closing this banner, scrolling on this page, clicking on a link or otherwise browsing, you agree to the use of cookies. DEFROST MODE: The fan runs without heat to reduce the thawing time of frozen food. The time it takes to defrost the food depends on the room temperature, the amount and the type of food. Always check the food packaging for the thawing instructions. P639BS/SS Oven functions CONVENTIONAL OVEN (upper and lower element): This cooking method offers traditional cooking, with warmth from above and below elements. This function is only suitable for roasting and baking on a shelf. GRILL MODE: This method of cooking uses the inner sections of the upper element that directs the heat down to the food. This function is suitable for grilling portions of bacon, toast and meat etc. 22 c. FULL GRILL: This method of cooking uses the inner and outer parts of the upper element, which directs heat down to the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish et FAN OVEN: this method of cooking uses the circular element while the heat is distributed by the fan. This leads to a faster and more economical cooking process. The fan oven makes it possible to cook food simultaneously on different shelves, preventing the transfer of odours and tastes from one dish to another. FAN AND LOWER ELEMENT: This method of cooking uses the floor-to-bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving glasses. CONVECTION OVEN AND FAN: This cooking method provides traditional cooking with heat from above and below, it also uses the circulation fan. This ensures a fast and even distribution of heat. Suitable for light and delicate baking, such as pastries. FAN AND GRILL: This method of cooking uses the upper element in conjunction with the fan, resulting in a fast heat circulation This function is suitable where a quick browning is required and the juices such as steaks, hamburgers, some vegetables etc. are sealed. This manual refers to the following products: When the grill position of the oven is used, the upper element of the oven heats up. The Grill Grill is for grilling and to give the dishes a beautiful dark crust. Page 2When the grilling position of the oven is used, the upper element of the oven heats up. The grill mode is used for grilling and for senoting dishes. Appliance, Manual, Knob, Minder, Timer, Display, Baking, Method, Element, Thermostat, Baumatic, Www.baumatic.com.au P619SS-ANZ 60 cm Built-in fan oven P629BS-ANZ ... - Baumatic This website or its third-party tools use cookies that are required for their function and are required to achieve the purposes set out in the cookie policy. If you want to know more or revoke your consent to all or some cookies, please read the cookie policy. By closing this banner, scrolling on this page, clicking on a link or otherwise browsing, you agree to the use of cookies. 1P619SS-ANZ 60 cm Built-in fan oven P629BS-ANZ/P629SS-ANZ P639BS-ANZ/P639SS-ANZ 60 cm Built-in multifunction oven Page 2 34IMPORTANT: If your device is not working properly, you should disconnect it from your power supply and then contact the service department. DO NOT ATTEMPT TO REPAIR THE DEVICE YOURSELF. Please note that if a technician is asked to participate while the product is under warranty and finds that the problem is not the result of a device error, you may be liable for the cost of the call-out fee. The device must be accessible to the technician in order to carry out the necessary repairs. If your device is installed in such a way that a technician fears that the device or your kitchen will be damaged, it will not repair it. These include situations where devices have been tiled, sealed with sealant, wood obstacles placed in front of the device, such as plinths. Or a plant other than the one specified by Baumatic AG has been completed. Please note the warranty terms that appear on the warranty card you receive with the device. IMPORTANT: Baumatic AG pursues a policy of continuous improvement and reserves the right to adapt and modify its products without prior notice. Page 3 32My device is not working properly oThe oven does not arrive.* Check that the oven is in manual operating mode.* Check that you have selected a cooking function and a cooking temperature.oThere does not appear to be a power supply for the oven and grill.* Check that the appliance has been connected to the electrical grid. Correct.* Check that the power fuses are in operation.* Check that the operating instructions for setting the time of day and inserting the device into the Operating mode has been followed.oThe grill function works, but the main oven does not.* Check that you have selected the correct cooking function.oThe grill and the top oven element do not work, or cut out long during use the time.*Allow the oven to cool for about 2 hours. After cooling, check that the appliance is working properly again.oMy food is not cooking properly.*Make sure you choose the right temperature and cooking function for the food you are cooking. It may be appropriate to set your cooking temperature by plus or minus 10°C to achieve the best cooking results.oMy food does not cook evenly.* Check that the oven has been installed correctly and is flat.* Check that the correct temperatures and shelf positions are being used. Page 4 30Install the oven in the kitchen cabinet Position the appliance oPlace the opening into which you install the oven from the size specified in the diagram above. oThe furnace must be installed in an oven housing, the ventilation-free cut-outs are listed in the ventilation requirements section below. oMake sure that the back panel of the furniture housing unit has been removed. Ventilation requirements page 5 31 (figure shows the ventilation and cut-out requirements for installing the device in a standard kitchen unit). (Figure shows the ventilation and cut-out requirements for installing the device in a high-large enclosure unit). oMake sure that the oven has been securely attached to the housing unit. The furnace is fastened to the housing with four screws. These should be screwed through the furnace cabinet and into the housing unit. Page 6 33oThe oven light does not work.*See pages 27 - 28 and follow the section Replacing the oven bulb.ol get condensation in my oven.* Steam and condensation is a natural product of cooking foods with high water content, such as frozen food, chicken etc. *You can get condensation in the oven cavity and formation between the oven door glasses. This is not necessarily a sign that the oven is not working properly. *Do not allow the food to cool in the oven after it has been cooked and the oven has been turned off. *Use a covered container where convenient, when cooking, to reduce the amount of condensation that forms. Page 7 35Think Appliances Pty Ltd. 416-424 Barry Rd Coolaroo VIC 3048 Sales Phone 1300 132 824 Service Phone 1800 444 357 Website www.thinkappliances.com Applico Ltd. 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