

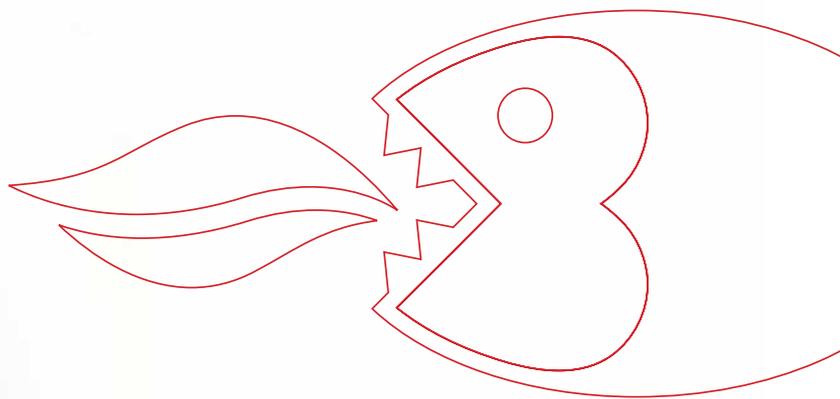




Contents

3	Introduction
4	Features
6	Built-in Ovens
12	Upright Cookers
14	Electric Cooktops
16	Gas Cooktops
18	Rangehoods & Canopies
21	Microwave & Dishwashers
22	Specifications

Baumatic



APPLIANCE CHIC

Baumatic is a universal brand expanding its passion for innovation and style to almost 50 countries world wide. Established in the UK in 1992, it brings many years of expertise in the kitchen appliance industry.

The essence of our strength is in quality products at affordable prices, whilst never compromising on safety & features. This success is made possible thanks to our global purchasing power and our universal affiliations.

At Baumatic we have put thought and passion into the finer details, to capture the beauty of the most elaborate kitchen designs.

Baumatic, Appliance Chic.



Baumatic[®]
APPLIANCE CHIC

OVENS

**Energy Efficiency**

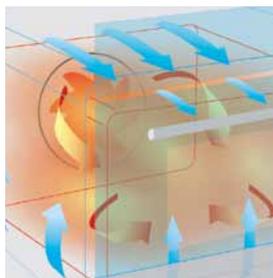
At Baumatic we take caring for the environment very seriously. We therefore do our best to make sure all of our appliances are as efficient as possible. All Baumatic ovens are either rated A or A+ on the European union energy efficiency scale.

**Catalytic Oven Liners**

Selected Baumatic ovens have been fitted with grease absorbent panels to the side walls and rear wall of the oven interior to absorb grease splattering from cooking. When cooking at temperatures higher than 190 degrees, food residue is burned off the panels minimising build up of grease and grime, resulting in lower maintenance of the oven interior.

**Pyrolytic Cleaning**

To aid the cleaning process, selected Baumatic ovens are designed and constructed to heat up to a high temperature and to burn off grease and fatty deposits produced from everyday cooking. To ensure your safety, Baumatic pyrolytic ovens are designed to automatically lock during the pyrolytic cleaning process. Once the oven has cooled down, our non-porous oven enamel allows you to easily wipe clean the ash produced by the pyrolytic cleaning.

**Cooling Fan**

An inbuilt cooling fan circulates hot air around the oven to maintain a safe surface temperature and protect your cabinets from any heat damage. This cooling fan will continue to work until the temperature reaches a safe level.

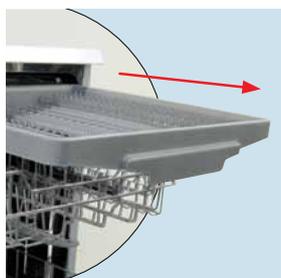
**Superior Capacity**

Entertaining on a larger scale has been made easier with Baumatic's extra large oven capacity. With a 68 litre capacity it is one of the largest in its class, giving you more room to create culinary masterpieces.

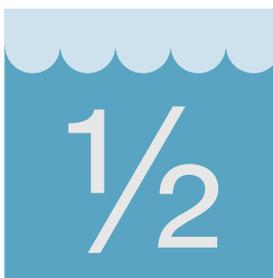
**Telescopic Runners**

Our telescopic shelf system ensures that you have the confidence to use even the largest dishes in your oven. The stability and strength of the shelf enables you to access your recipes with ease and safety.

DISHWASHERS

**Dishwasher Cutlery Tray**

Baumatic's new range of dishwashers feature a slide out cutlery tray. This feature allows you to individually place each piece of cutlery into the dishwasher for superior wash results. With its own independent spray, a perfect clean is guaranteed.

**Half Load Function**

Don't have a full load of dishes? For added flexibility and efficiency, Baumatic's dishwashers feature a half load alternative wash cycle. Simply select top basket only or bottom basket only to clean up those smaller loads.



COOKTOPS



Flame Failure Safety Device

Baumatic's Flame Failure Device automatically cuts the gas supply, should the flame be extinguished because of a strong current of air or liquid spillage. In effect, because we have devoted our time to ensuring your safety, you can devote yours to simply enjoying yourself in the kitchen.



Cast Iron Pan Supports

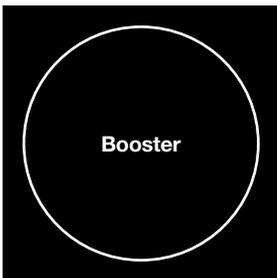
Every kitchen deserves a professional treatment. Which is why some of our gas cooktops have been fitted with cast-iron pan supports to ensure that heat can be more evenly distributed and provide greater stability to the base of a saucepan.



Induction - A Better Way to Cook

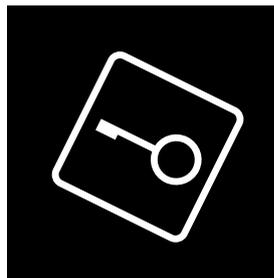
Induction is a truly unique and revolutionary way to cook. Under the surface of the induction hob are generators. These generators send high frequency currents through the glass surface into the cooking utensil when one has been placed onto the hob. These magnetic currents then heat up the pan directly inside. Induction hobs are therefore the safest cooking appliance on the market today.

Not only is induction the safest cooking method, but also the most energy efficient. So join us in helping the environment by purchasing a hob that uses much less energy than traditional methods. Finally the performance of induction is unmatched. It will cook faster than any other heat source available and has impeccable control. It can go from a boil to the finest simmer in literally seconds. Induction gives you total control at your fingertips.



Booster Function and Slide Control

Baumatic's new induction cooktops feature a booster function on all zones allowing you to reach maximum temperature in no time at all. These cooktops also feature slider controls allowing for seamless transition of the power levels.



Child Safety

Simply by gently pushing the lock keys on our touch control ceramic and induction cooktops, you can prevent the controls from being inadvertently adjusted by any member of the family. In order to make our appliances even safer, our residual heat indicators remain on until the temperature on the cooking zone has dropped below 50°C.

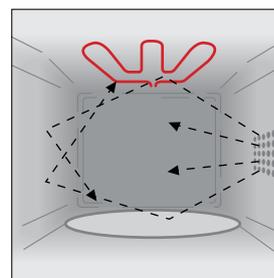
RANGEHOODS



LED (Light Emitting Diode) Lighting

Baumatic canopy rangehoods feature LED lights which are renowned for their lower energy consumption, longevity and greater reliability. This is a superior light source with an operational life span of over 25,000 hours which is significantly greater than other forms of lighting.

MICROWAVE



Microwave Grill and Combination Cooking

This function helps in achieving the perfect cooking results in a fraction of the usual conventional cooking times. The grill function can be used on its own to grill small portions of meats or to reheat pastries, resulting in a crisp and delicious finish.



Extraction or Recirculating

All Baumatic Rangehoods are ready to operate as a ducted appliance. Baumatic highly recommends this type of installation for the most effective operation of your Baumatic rangehood. If for some reason you cannot duct your hood to atmosphere, a carbon filter/s can be purchased to fit to your hood, which will help eliminate odours and thus allow you to recirculate the air back into the kitchen.



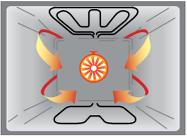
“ Cooking with your Baumatic oven..

..should be easy, fun and produce mouth watering results. Baumatic has invested years of research and development into their range of ovens so you can be sure that every function included is designed to give you the most ideal cooking method to suit your style of cooking and produce amazing results.



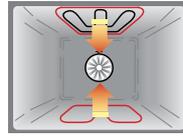
Baumatic ovens are fully equipped with many cooking functions to meet the demands of recipes and simplify the requirements of the versatile home chef. Learn more about how each oven function operates to assist you in selecting the perfect oven for your needs.





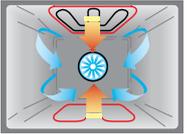
Fan forced

This method of cooking uses the circular element while the heat is distributed by the fan, resulting in a faster and more economical operation. Cooking with the fan on allows different kinds of food to be cooked simultaneously on different shelves.



Conventional Cooking

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



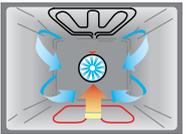
Fan assisted

This method of cooking provides traditional cooking with heat from the top and the lower element, plus the use of circulation fan to ensure an even distribution of heat. Suitable for light and delicate baking such as pastries.



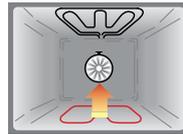
Top element only

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



Fan & lower element or burner

This method of cooking uses the bottom element or burner only while the fan is circulating the heat. For delicate dishes and heating pre-cooked food. It is also for sterilising preserving jars.



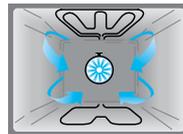
Lower element or burner only

This method of cooking uses the lower element or burner to direct heat upward to the food.



Fan & grill

This method of grilling uses the top element or burner in conjunction with the fan to help a fast circulation of heat. Suitable where quick browning is required and sealing the juices in such as steaks, hamburgers, some vegetables, etc.



Defrost

The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for instructions.



Full grill

This cooking method is normal grilling utilising the inner and outer part of the top element or burner, which directs heat downwards onto the food. Suitable for grilling medium or large portions of sausages, bacon, steaks, fish, etc.



Pizza function

This method of cooking uses the lower and circular element while the heat is distributed by the fan reproducing the same conditions of traditional clay wood-fire stoves.



Half/Centre grill

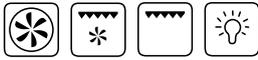
This cooking method is normal grilling utilising the inner part only of the top element, which directs heat downward onto the food. Suitable for grilling small portions of bacon, toast, meat, etc.



Pyrolytic cleaning

The pyrolytic function enables the oven to reach 500°C. This temperature is sustained during a period of 90 minutes allowing any residue produced during every day cooking to be burnt to ashes.

60cm Fan Forced Oven



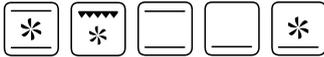
- 4 oven functions
- 68 litre gross capacity
- Mark free stainless steel
- Energy Efficiency: Class A
- Removable double glazed door
- Full inner glass door
- 60 minute timer
- Cavity cooling system
- Moulded side racks

Standard accessories:

- Enamelled baking tray
- Baking tray insert
- Tray handle
- Safety shelf



60cm Multifunction Oven



- 5 oven functions
- 68 litre gross capacity
- Mark free stainless steel
- Energy Efficiency: Class A
- Removable double glazed door
- Full inner glass door
- LED fully programmable timer
- Cavity cooling system
- Removable chrome racks

Standard accessories:

- Enamelled baking tray
- Baking tray insert
- Tray handle
- Safety shelves (x2)



60cm Multifunction Oven



- 7 oven functions
- 68 litre gross capacity
- Mark free stainless steel
- Energy Efficiency: Class A
- Removable double glazed door
- Full inner glass door
- LED 24 hour fully programmable timer
- Cavity cooling system
- Removable chrome racks
- Telescopic shelf runner
- Catalytic self cleaning liners

Standard accessories:

- Enamelled baking tray
- Baking tray insert
- Tray handle
- Safety shelves (x2)



60cm Pyrolytic Multifunction Oven



- 9 oven functions
- 57 litre gross capacity
- Mark free stainless steel
- Energy Efficiency: Class A
- Removable quadruple glazed door
- LED fully programmable timer
- Cavity cooling and cool door technology
- Moulded side racks

Standard accessories:

- Enamelled baking tray
- Baking tray insert
- Tray handle
- Safety shelves (x2)



60cm Double Multifunction Oven



Main oven

- 9 oven functions
- 60 litre gross capacity
- Mark free stainless steel
- Energy Efficiency: Class A
- Removable glass door
- LED fully programmable timer
- Cavity cooling system
- Removable chrome racks
- Telescopic runner
- Catalytic self cleaning liners



Second oven

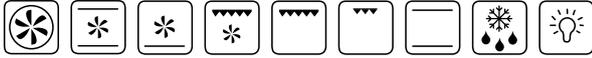
- 4 oven functions
- 36 litre gross capacity
- Mark free stainless steel
- Removable double glazed door
- Cavity cooling system

Standard accessories:

- Enamelled baking trays (x2)
- Baking tray inserts (x2)
- Tray handles (x2)
- Safety shelves (x2)



75cm Multifunction Oven

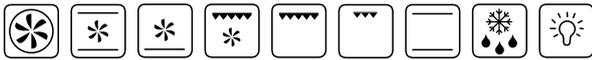


9 oven functions
 92 litre gross capacity
 Mark free stainless steel
 Energy Efficiency: Class A
 Removable triple glazed glass door
 Full inner glass door
 LED fully programmable timer
 Cavity cooling system
 Removable chrome racks
 Telescopic shelf runner
 Catalytic self cleaning liners

Standard accessories:
 Enamelled baking tray
 Baking tray wire rack insert
 Tray handle
 Safety shelves (x2)



90cm Multifunction Oven



9 oven functions
 92 litre gross capacity
 Mark free stainless steel
 Energy Efficiency: Class A
 Removable triple glazed door
 Full inner glass door
 LED fully programmable timer
 Cavity cooling system
 Removable chrome racks
 Telescopic shelf runner
 Catalytic self cleaning liners

Standard accessories:
 Enamelled baking tray
 Baking tray insert
 Tray handle
 Safety shelves (x2)

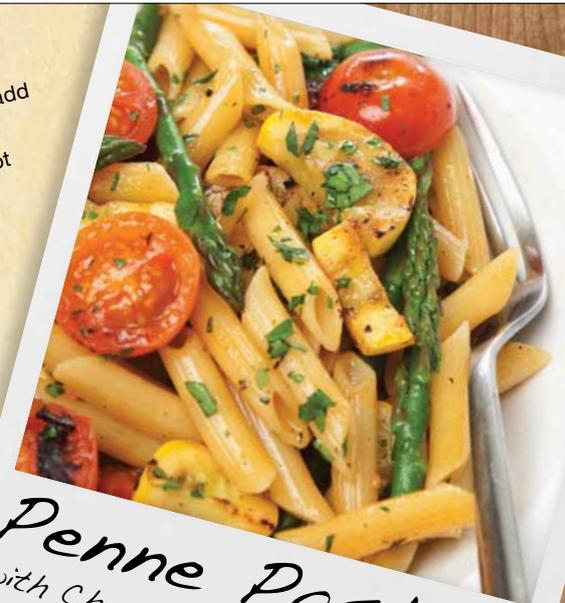


INGREDIENTS

250g punnet cherry tomatoes, halved
 6 long green shallots, trimmed, white part only, thinly sliced
 2 tbs extra virgin olive oil
 400g Barilla penne rigate
 1 x jar Barilla pesto rosso
 2 x 250g chicken breast fillets, thinly sliced
 2 x bunches asparagus, trimmed, cut into 4cm lengths
 Garnish with shaved Parmesan cheese
 2 tbs chopped parsley

METHOD

Put 1 tablespoon of olive oil, cherry tomatoes and spring onions in a bowl and season with sea salt and freshly cracked black pepper, then set aside.
 In a large saucepan boil 1 litre of water per 100g of pasta and add 7 grams of salt per litre of water once the water is boiling and just before adding the pasta. Cook the penne until firm but not hard. Once cooked drain well.
 In the interim, heat the remaining oil in a large non stick frying pan over a medium-high heat. Add the chicken, cook stirring occasionally for 2-3 minutes. Add the asparagus and cook stirring for a further 2-3 minutes or until chicken is golden and asparagus is bright green, tender and crisp.
 Add the chicken mixture and tomatoes to the pan with the penne, toss to combine, then add the pesto rosso and toss until evenly coated in pesto. Serve immediately with shaved Parmesan cheese and a drizzle of extra virgin olive oil, if desired.



*Penne Pasta
 with Cherry Tomato & Asparagus*



54cm Electric Upright Cooker



Oven features:

Electric fan forced oven and grill
57.5 litre gross capacity
Removable double glazed door
Full inner glass door
Storage drawer compartment
Adjustable feet

Cooktop features:

4 x electric cooking elements

Cooktop zone power output:

1 x 2.00 kW solid element (diameter 180mm)
1 x 1.50 kW solid element (diameter 180mm)
2 x 1.00 kW solid element (diameter 145mm)

Standard accessories:

Enamelled baking tray
Baking tray insert
Tray handle
Safety shelf



54cm Gas Upright Cooker



Oven features:

Gas oven and grill with electronic ignition
61.5 litre gross capacity
Removable double glazed door
Full inner glass door
Storage drawer compartment
Adjustable feet

Cooktop features:

4 x burner cooktop
Automatic under knob ignition
Durable enamel trivets

Cooktop burner output:

1 x 10.80 MJ/h rapid burner
2 x 6.00 MJ/h semi-rapid burners
1 x 4.00 MJ/h auxiliary burner

Standard accessories:

Enamelled baking tray
Baking tray insert
Tray handle
Safety shelf
LPG conversion kit



INGREDIENTS

1 x tablespoon olive oil
4 x rashers middle bacon,
rind removed, chopped
1 x medium brown onion,
finely chopped
1 x celery stalk, trimmed,
finely chopped
1 x large carrot, peeled, chopped
2 x garlic cloves, crushed
4 x cups salt-reduced vegetable stock
2 x tablespoons tomato paste
3 x large ripe tomatoes, chopped
3/4 cup Vetta small shell dried pasta
400g can cannellini beans,
drained, rinsed
2 x small zucchini, chopped
1/2 cup frozen peas
1/2 cup roughly chopped fresh
basil leaves
Grated parmesan cheese

METHOD

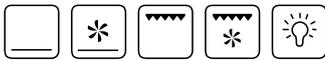
To start heat oil in a large saucepan over a high heat. Slowly start adding bacon, onion, celery, carrot and garlic, cook for 3 to 4 minutes. Once the onion has softened and bacon is golden add stock, tomato paste, tomato and 1 cup cold water. Once you bring it to boil lower heat to low and simmer until vegetables are tender, approximately 30 minutes. Add pasta, beans, zucchini and peas. Simmer for 15 minutes or until pasta is tender. Stir in basil. Serve with finely grated parmesan cheese.



Minestrone Soup



60cm Gas Upright Cooker



Oven features:

Fan-assist gas oven and electric grill
69 litre gross capacity
Removable double glazed door
60 minute timer
Cavity cooling system
Removable chrome racks
Catalytic self cleaning liners
Adjustable feet

Cooktop features:

4 burner cooktop including wok burner
Automatic under knob ignition
Heavy duty cast iron trivets
Flame failure safety device

Cooktop burner output:

1 x 12.00 MJ/h triple flame wok burner
2 x 7.00 MJ/h semi-rapid burner
1 x 4.00 MJ/h auxiliary burner

Standard accessories:

Enamelled baking tray
Baking tray insert
Tray handle
Safety shelves (x2)
LPG conversion kit



B-GEF61GG

90cm Gas Upright Cooker



Oven features:

Fan-assist gas oven and electric grill
124 litre gross capacity
Removable double glazed door
60 minute timer
Cavity cooling system
Removable chrome racks
Catalytic self cleaning liners
Adjustable feet

Cooktop features:

4 burner cooktop including wok burner
Automatic under knob ignition
Heavy duty cast iron trivets
Flame failure safety device

Cooktop zone power output:

1 x 14.00 MJ/h triple flame wok burner
1 x 12.50 MJ/h rapid burner
2 x 7.00 MJ/h semi-rapid burner
1 x 4.00 MJ/h auxiliary burner

Standard accessories:

Enamelled baking tray
Baking tray insert
Tray handle
Safety shelves (x2)
LPG conversion kit



B-GEF91GG

90cm Electric / Gas Upright Cooker



Oven features:

9 oven function electric oven
Thermostatically controlled grill
124 litre gross capacity
Removable triple glazed door
Full inner glass door
LED fully programmable timer
Cavity cooling system
Removable chrome racks
Catalytic self cleaning liners
Adjustable feet

Cooktop features:

5 burner cooktop including wok burner
Automatic under knob ignition
Heavy duty cast iron trivets
Flame failure safety device

Cooktop burner output:

1 x 13.00 MJ/h triple flame wok burner
1 x 12.50 MJ/h rapid burner
2 x 7.00 MJ/h semi-rapid burners
1 x 4.00 MJ/h auxiliary burner

Standard accessories:

Enamelled baking tray
Baking tray insert
Tray handle
Safety shelves (x2)
LPG conversion kit



BAF92EG

60cm Solid Element Cooktop

4 x solid electric elements
 Stainless steel finish
 Side control operation
 One piece hob design
 Generous spill catchment area

Zone power output:

2 x 1.90 kW solid element (diameter 185mm)
 2 x 1.30 kW solid element (diameter 150mm)

Also available in white

Model GECE60W



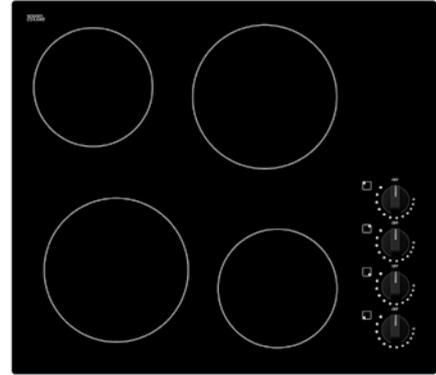
60cm Electric Ceramic Cooktop

4 x electric cooking zones
 Frameless ceramic glass surface
 Side control knob operation
 Individual residual heat indicators
 Multi-power level selection

Zone power output:

2 x 1.80 kW single zone (180mm diameter)
 2 x 1.20 kW single zone (180mm diameter)

Standard accessories: Cooktop scraper



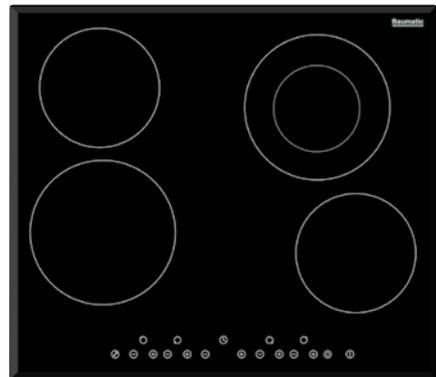
60cm Electric Ceramic Cooktop

4 x electric cooking zones	9 power levels
Frameless ceramic glass surface	Illuminated digital display
Bevelled edge	Child safety lock feature
Front touch control operation	Auto switch off safety feature
Individual residual heat indicators	Electronic 99 minute timer

Zone power output:

2 x 1.20 kW single zone (165mm diameter)
 1 x 1.00/2.00 kW dual zone (140/230mm diameter)
 1 x 1.80 kW single zone (200mm diameter)

Standard accessories: Cooktop scraper



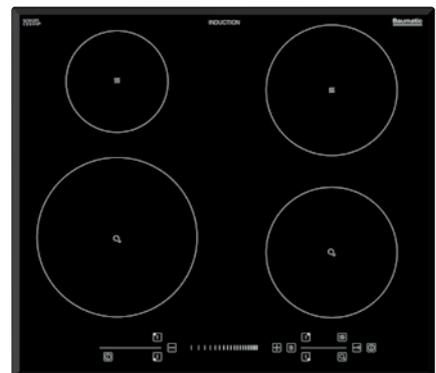
60cm Ceramic Induction Cooktop

Induction cooking zones with boosters	9 power levels
Independent induction generators	Illuminated digital display
Bevelled edge	Child safety lock feature
Front touch slide control operation	Auto switch off safety feature
Individual residual heat indicators	Electronic 99 minute timer

Zone power output:

1 x 2.20 kW induction with boost to 2.90 kW (220mm diameter)
 1 x 2.00 kW induction with boost to 2.80 kW (180mm diameter)
 1 x 1.50 kW induction with boost to 2.00 kW (180mm diameter)
 1 x 1.50 kW induction with boost to 2.00 kW (140mm diameter)

Standard accessories: Cooktop scraper



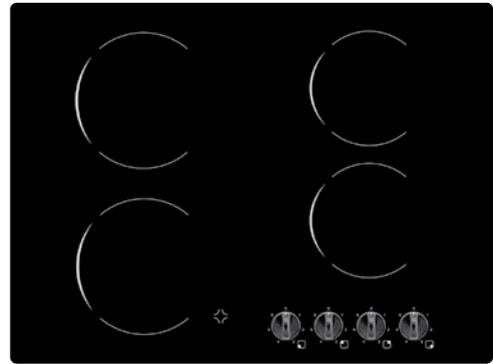
70cm Electric Ceramic Cooktop

4 x electric cooking zones
Frameless ceramic glass surface
Front knob control operation
Individual residual heat indicators
7 power levels
Fits 60cm cut out

Zone power output:

2 x 1.70 kW single zone (180mm diameter)
2 x 1.20 kW single zone (140mm diameter)

Standard accessories: Cooktop scraper



GECE7002

70cm Electric Ceramic Cooktop

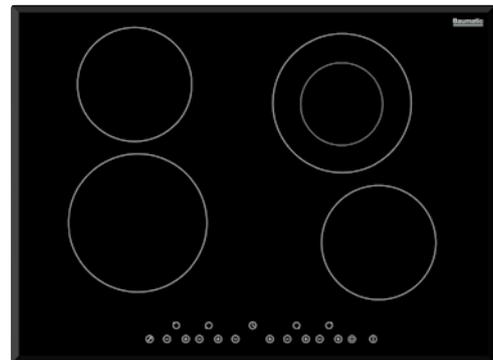
4 x electric cooking zones
Frameless ceramic glass surface
Bevelled edge
Front touch control operation
Individual residual heat indicators

9 power levels
Illuminated digital display
Child safety lock feature
Auto switch off safety feature
Electronic 99 minute timer
Fits 60cm cut out

Zone power output:

2 x 1.20 kW single zone (165mm diameter)
1 x 1.00/2.00 kW dual zone (140/230mm diameter)
1 x 1.80 kW single zone (200mm diameter)

Standard accessories: Cooktop scraper



BCC700

70cm Ceramic Induction Cooktop

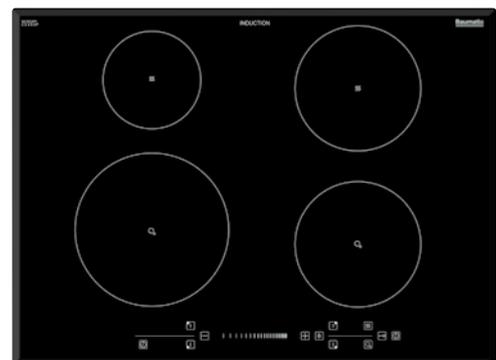
4 induction cooking zones with boosters
Independent induction generators
Bevelled edge
Front touch slide control operation
Individual residual heat indicators

9 power levels
Illuminated digital display
Child safety lock feature
Auto switch off safety feature
Electronic 99 minute timer

Zone power output:

1 x 2.20 kW induction with boost to 2.90 kW (220mm diameter)
1 x 2.00 kW induction with boost to 2.80 kW (180mm diameter)
1 x 1.50 kW induction with boost to 2.00 kW (180mm diameter)
1 x 1.50 kW induction with boost to 2.00 kW (140mm diameter)

Standard accessories: Cooktop scraper



BHI751

90cm Electric Ceramic Cooktop

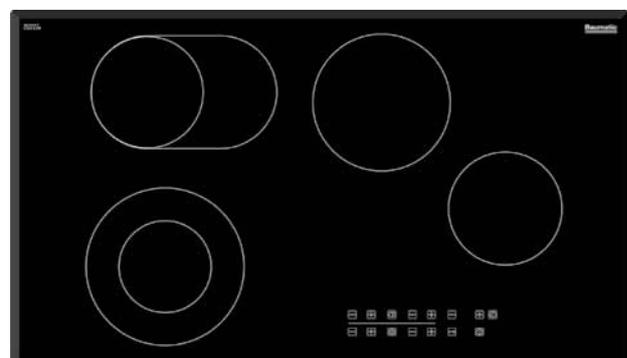
4 x electric cooking zones
2 x dual zones
Frameless ceramic glass surface
Bevelled edge
Front touch control operation

Individual residual heat indicators
9 power levels
Illuminated digital display
Child safety lock feature
Auto switch off safety feature

Zone power output:

1 x 1.00/2.00 kW dual zone (140/230mm diameter)
1 x 1.10/2.00 kW dual zone (165/270mm diameter)
1 x 1.80 kW single zone (200mm diameter)
1 x 1.20 kW single zone (165mm diameter)

Standard accessories: Cooktop scraper



BACE9004

60cm Gas Cooktop

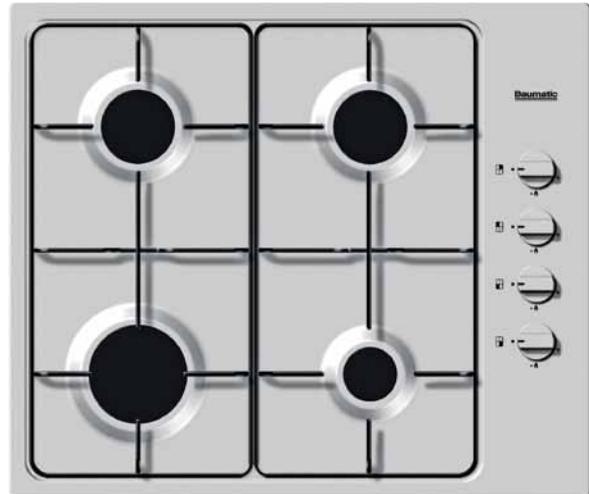
4 x burner cooktop
 Stainless steel finish
 Side control operation
 Automatic under knob ignition
 Durable enamel trivets
 One piece pressed hob
 Generous spill catchment area

Burner output (approx MJ/h):

1 x 11.00 MJ/h rapid burner
 2 x 6.00 MJ/h semi-rapid burners
 1 x 3.60 MJ/h auxiliary burner

Standard accessories:

LPG conversion kit
 Gas regulator



60cm Gas Cooktop

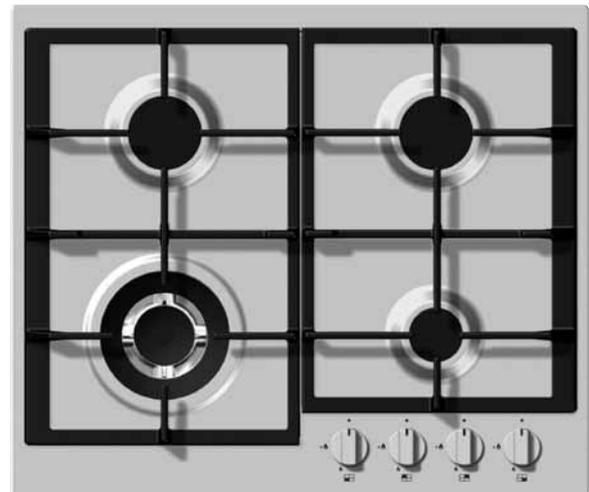
4 x burner cooktop with wok burner
 Stainless steel finish
 Front control operation
 Automatic under knob ignition
 Heavy duty cast iron trivets
 One piece pressed hob
 Generous spill catchment area

Burner output (approx MJ/h):

1 x 12.00 MJ/h triple flame wok burner
 2 x 6.00 MJ/h semi-rapid burners
 1 x 3.60 MJ/h auxiliary burner

Standard accessories:

LPG conversion kit
 Gas regulator
 Wok cradle



70cm Gas Cooktop

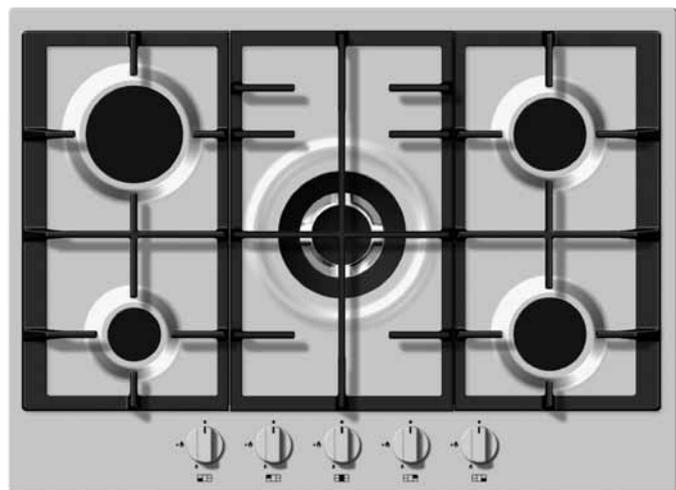
5 x burner cooktop with wok burner
 Stainless steel finish
 Front control operation
 Automatic under knob ignition
 Heavy duty cast iron trivets
 One piece pressed hob
 Generous spill catchment area
 Fits 60cm cut-out

Burner output (approx MJ/h):

1 x 12.00 MJ/h triple flame wok burner
 1 x 11.00 MJ/h rapid burner
 2 x 6.00 MJ/h semi-rapid burners
 1 x 3.60 MJ/h auxiliary burner

Standard accessories:

LPG conversion kit
 Gas regulator
 Wok cradle





75cm Gas Cooktop

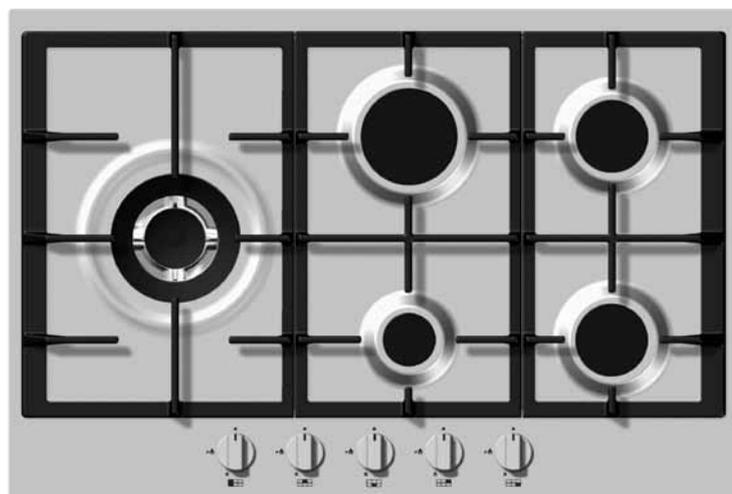
5 x burner cooktop with wok burner
 Stainless steel finish
 Front control knob operation
 Automatic under knob ignition
 Heavy duty cast iron trivets
 One piece pressed hob
 Generous spill catchment area
 Flame failure safety device
 Fits 60cm cut-out

Burner output (approx MJ/h):

1 x 12.00 MJ/h triple flame wok burner
 1 x 11.00 MJ/h rapid burner
 2 x 6.00 MJ/h semi-rapid burners
 1 x 3.60 MJ/h auxiliary burner

Standard accessories:

LPG conversion kit
 Gas regulator
 Wok cradle



BACG7502-CF

90cm Gas Cooktop

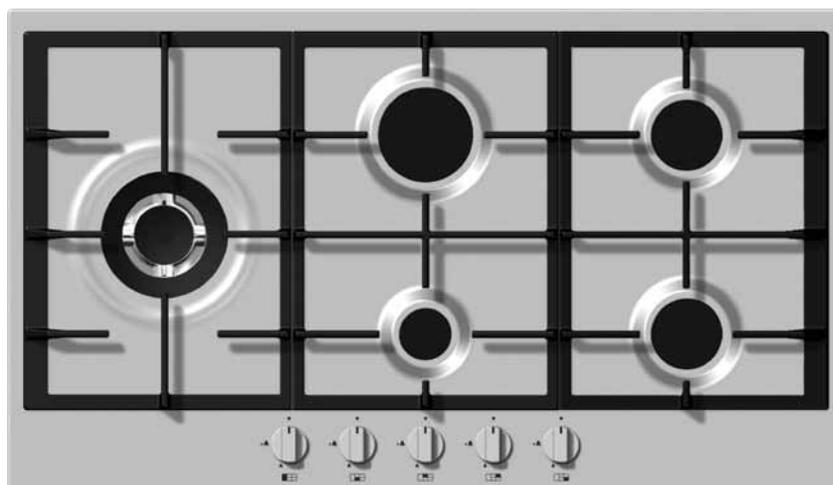
5 x burner cooktop with wok burner
 Stainless steel finish
 Front control knob operation
 Automatic under knob ignition
 Heavy duty cast iron trivets
 One piece pressed hob
 Generous spill catchment area
 Flame failure safety device

Burner output (approx MJ/h):

1 x 12.00 MJ/h triple flame wok burner
 1 x 11.00 MJ/h rapid burner
 2 x 6.00 MJ/h semi-rapid burners
 1 x 3.60 MJ/h auxiliary burner

Standard accessories:

LPG conversion kit
 Gas regulator
 Wok cradle



BACG9003-CF



GEH6018

60cm Slideout Rangehood

440m³/hr drawing capacity
 Stainless steel rail
 2 x centrifugal motor
 3 speed slide control
 2 x incandescent lights
 2 x aluminium grease filters

Optional accessories:

Charcoal filter –
 GECF0107



Also available in white
 Model GEH6018W

GEH6017

60cm Slideout Rangehood

Extraction or recirculation
 440m³/hr drawing capacity
 Stainless steel rail
 2 x fascia rails included:
 – 80mmH front recirculating
 – 40mmH direct ducting
 2 x centrifugal motors
 3 speed slide control
 2 x incandescent lights
 2 x aluminium grease filters

Standard accessories:

Charcoal filters –
 GECF0107 (x2)



GEH6019

60cm Slideout Rangehood

700m³/hr drawing capacity
 Stainless steel rail
 1 x tangential motor
 3 speed electronic control
 2 x halogen lights
 2 x aluminium grease filters

Optional accessories:

Charcoal filter – GECF0108



GEH9017

90cm Front Recirculating Slideout Rangehood

Extraction or recirculation
 440m³/hr drawing capacity
 Stainless steel rail
 2 x fascia rails included:
 – 80mmH front recirculating
 – 40mmH direct ducting
 2 x centrifugal motors
 3 speed slide control
 2 x incandescent lights
 2 x aluminium grease filters

Standard accessories:

Charcoal filters –
 GECF0107 (x2)



52cm Undermount Rangehood

350m³/hr drawing capacity
Stainless steel finish
1 x tangential motor
3 speed control
2 x halogen lights
1 x aluminium grease filter

Optional accessories:

Charcoal filter – S2



GUH52

75cm Undermount Rangehood

700m³/hr drawing capacity
Stainless steel finish
1 x tangential motor
3 speed control
2 x halogen lights
1 x aluminium grease filter

Optional accessories:

Charcoal filter – GECE0108



GUH75

60cm Wall Canopy

700m³/hr drawing capacity
Stainless steel finish
1 x tangential motor
3 speed electronic push button control
2 x LED lights
2 x aluminium grease filters

Optional accessories:

Charcoal filter – GECE0108

Flue extension (120cm) – GEFE1202



BH600

70cm Wall Canopy

700m³/hr drawing capacity
Stainless steel finish
1 x tangential motor
3 speed electronic push button control
2 x LED lights
2 x aluminium grease filters

Optional accessories:

Charcoal filter – GECE0108

Flue extension (120cm) – GEFE1202



BH700

90cm Wall Canopy

700m³/hr drawing capacity
Stainless steel finish
1 x tangential motor
3 speed electronic push button control
2 x LED lights
3 x aluminium grease filters

Optional accessories:

Charcoal filter – GECE0108

Flue extension (120cm) – GEFE1202



BH900

60cm Glass Wall Canopy

700m³/hr drawing capacity
 Stainless steel and curved glass finish
 1 x tangential motor
 3 speed electronic push button control
 2 x 3 watt LED lights
 1 x aluminium grease filter

Optional accessories:

Charcoal filter – GECE0108
 Flue extension (120cm) – GEFE1204



90cm Glass Wall Canopy

700m³/hr drawing capacity
 Stainless steel and curved glass finish
 1 x tangential motor
 3 speed electronic push button control
 2 x 3 watt LED lights
 2 x aluminium grease filters

Optional accessories:

Charcoal filter – GECE0108
 Flue extension (120cm) – GEFE1204



90cm Glass Island Canopy

700m³/hr drawing capacity
 Stainless steel and curved glass finish
 1 x tangential motor
 3 speed electronic push button control
 4 x 3 watt LED lights
 2 x aluminium grease filters

Optional accessories:

Charcoal filter – GECE0110
 Flue extension (100cm) – GEFE1006



25 Litre Microwave Oven

- Stainless steel finish and interior
- Push button door operation
- 5 power levels (100%, 80%, 60%, 40%, 20%)
- 60 minute digital timer
- Auto defrost mode & Auto start feature
- Microwave and grill combination settings
- Multi-sequence cooking available
- Auto reminder
- Child safety lock

Microwave power:

800 watt

Grill power:

1000 watt

Standard accessories:

Trim kit



60cm Freestanding Electronic Dishwasher

- 14 place settings
- Silver panel + S/S outer door
- Half load setting (top or bottom)
- 7 programs (Intensive, Normal, Economic, Glass, 60 min, Rapid, Soak)
- 1-24h delay start
- LED display
- Top/upper/lower basket
- Adjustable top basket
- Fold down plate racks

Approx water consumption:

13 litres per wash

Approx energy consumption:

264 kWh per year



60cm Freestanding Electronic Dishwasher

- 14 place settings
- White finish
- Half load setting (top or bottom)
- 7 programs (Intensive, Normal, Economic, Glass, 60 min, Rapid, Soak)
- 1-24h delay start
- LED display
- Top/upper/lower basket
- Adjustable top basket
- Fold down plate racks

Approx water consumption:

13 litres per wash

Approx energy consumption:

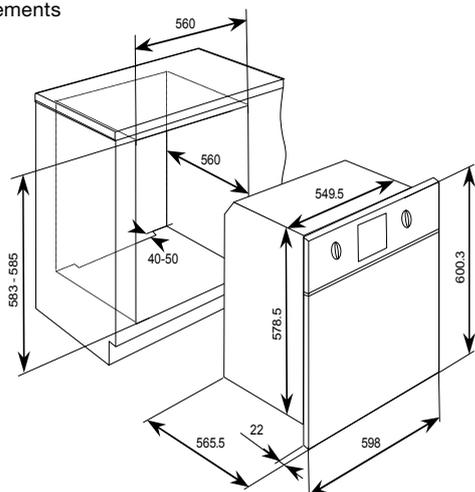
264 kWh per year



Oven Specifications

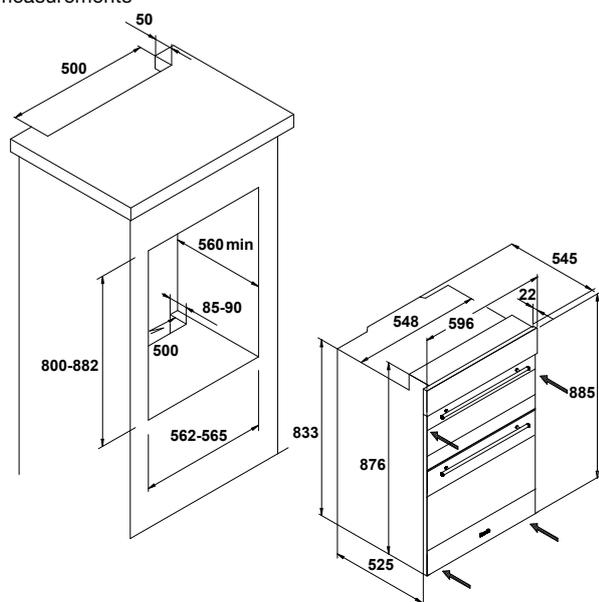
	product code	BO6FS
	description	60cm Fan Forced Oven
	electrical connection	10 amp plug
	product code	BO65MS.1
	description	60cm Multifunction Oven
	electrical connection	15 amp plug
	product code	BO67MS
	description	60cm Multifunction Oven
	electrical connection	15 amp plug
	product code	BO69PMS
	description	60cm Pyrolytic Multifunction Oven
	electrical connection	15 amp plug

measurements



	product code	BDO69MS
	description	60cm Double Multifunction Oven
	electrical connection	Hardwired

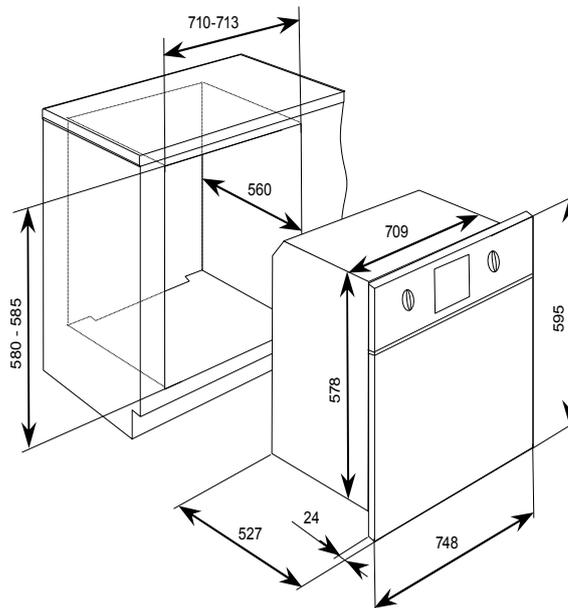
measurements



Oven Specifications

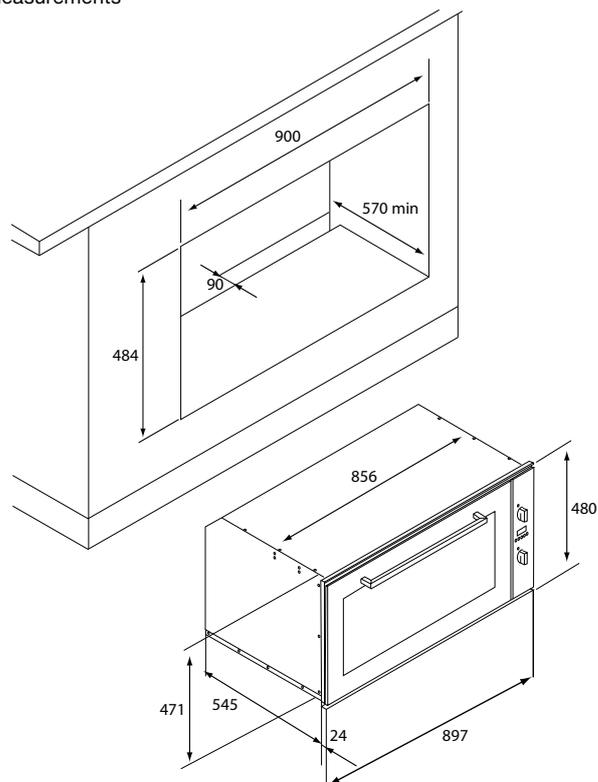
	product code	BO759MS
	description	75cm Multifunction Oven
	electrical connection	15 amp plug

measurements



	product code	BO99MS
	description	90cm Multifunction Oven
	electrical connection	15 amp plug

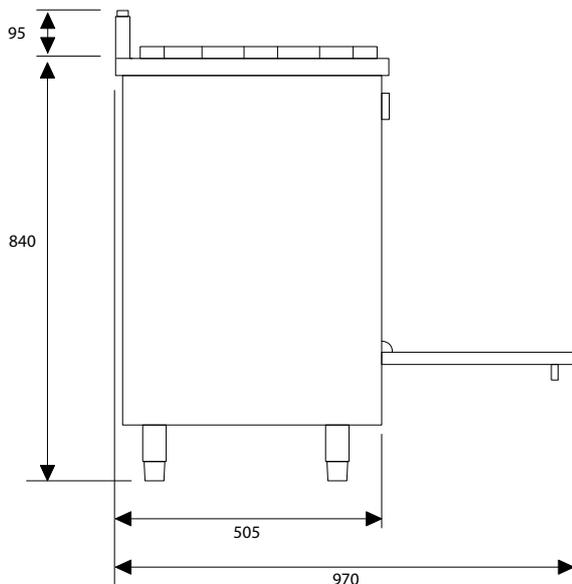
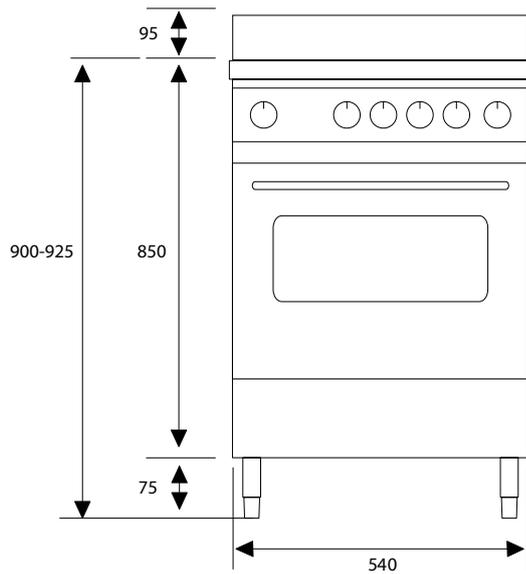
measurements



Upright Cooker Specifications

	product code	BAF54EE
	description	54cm Electric Upright Cooker
	electrical connection	Hardwired
	product code	BAF54GG
	description	54cm Gas Upright Cooker
	electrical connection	10 amp plug

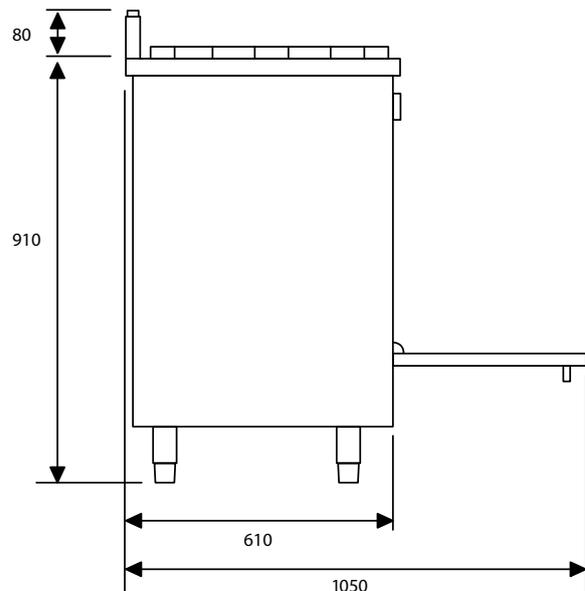
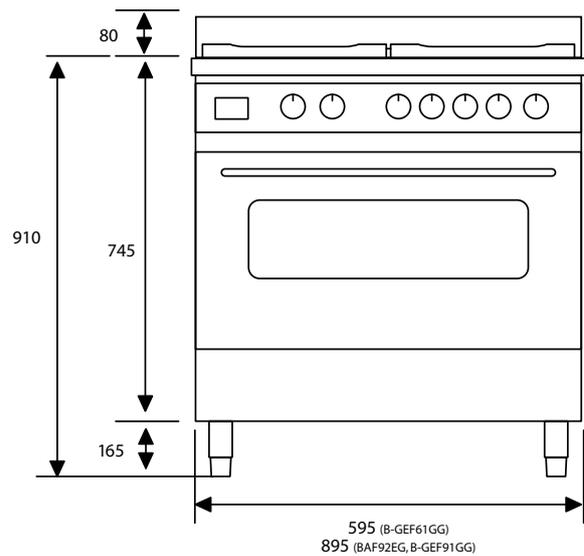
measurements



Upright Cooker Specifications

	product code	B-GEF61GG
	description	60cm Gas Upright Cooker
	electrical connection	10 amp plug
	product code	B-GEF91GG
	description	90cm Gas Upright Cooker
	electrical connection	10 amp plug
	product code	BAF92EG
	description	90cm Electric / Gas Upright Cooker
	electrical connection	15 amp plug

measurements



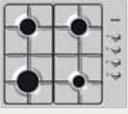
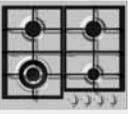
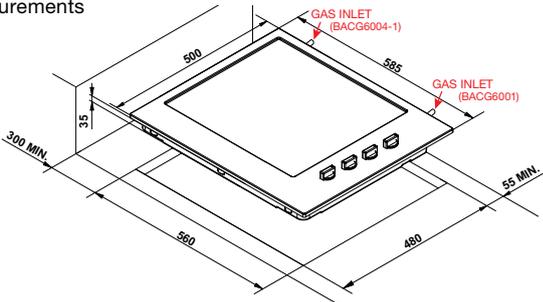
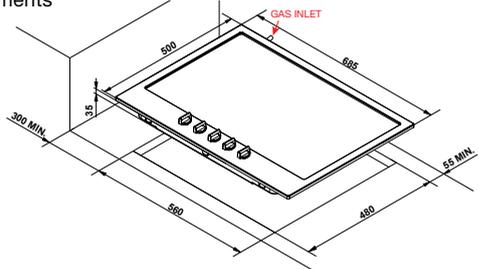
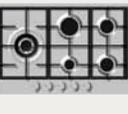
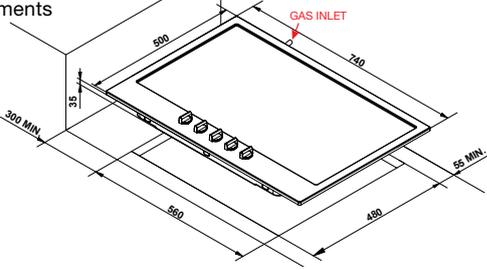
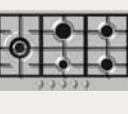
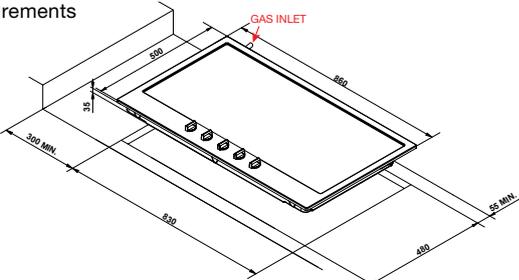
Electric Cooktop Specifications

	product code	GECE60S/GECE60W
	description	60cm Solid Element Cooktop
electrical connection		Hardwired
measurements		
	product code	GECE6002
	description	60cm Electric Ceramic Cooktop
electrical connection		Hardwired
measurements		
	product code	BCC600
	description	60cm Electric Ceramic Cooktop
electrical connection		Hardwired
measurements		
	product code	BHI651
	description	60cm Ceramic Induction Cooktop
electrical connection		Hardwired
measurements		

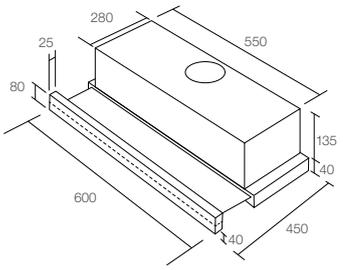
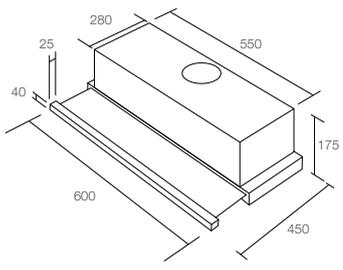
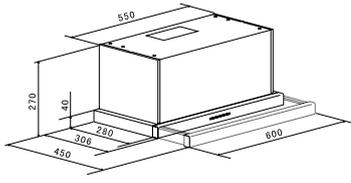
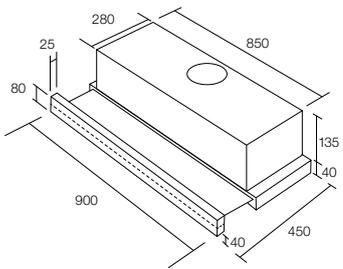
Electric Cooktop Specifications

	product code	GECE7002
	description	70cm Electric Ceramic Cooktop
electrical connection		Hardwired
measurements		
	product code	BCC700
	description	70cm Electric Ceramic Cooktop
electrical connection		Hardwired
measurements		
	product code	BHI751
	description	70cm Ceramic Induction Cooktop
electrical connection		Hardwired
measurements		
	product code	BACE9004
	description	90cm Electric Ceramic Cooktop
electrical connection		Hardwired
measurements		

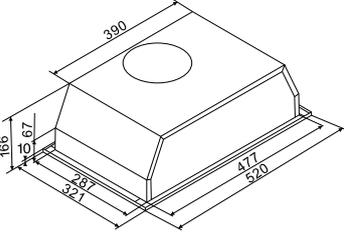
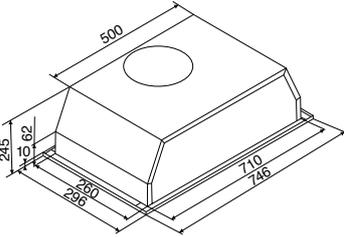
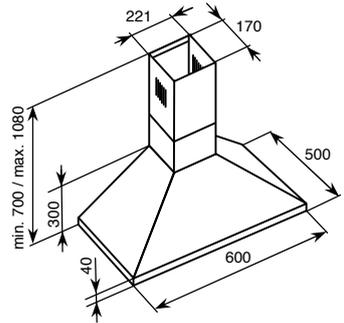
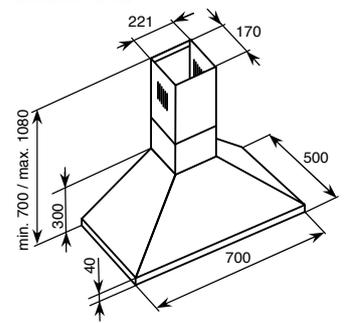
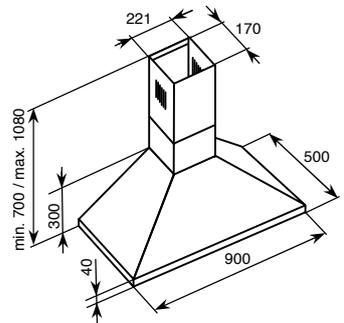
Gas Cooktop Specifications

	product code	BACG6001
	description	60cm Gas Cooktop
	electrical connection	10 amp plug
	product code	BACG6004-C
	description	60cm Gas Cooktop
	electrical connection	10 amp plug
measurements		
	product code	BACG7002-C
	description	70cm Gas Cooktop
	electrical connection	10 amp plug
measurements		
	product code	BACG7502-CF
	description	75cm Gas Cooktop
	electrical connection	10 amp plug
measurements		
	product code	BACG9003-CF
	description	90cm Gas Cooktop
	electrical connection	10 amp plug
measurements		

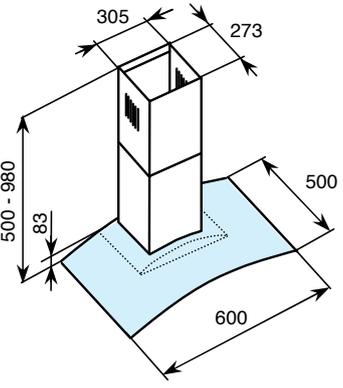
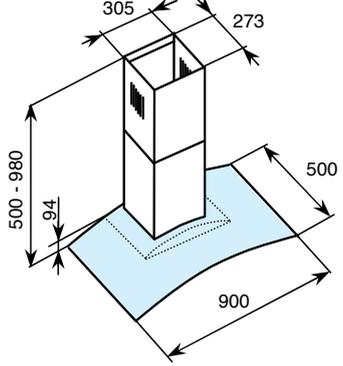
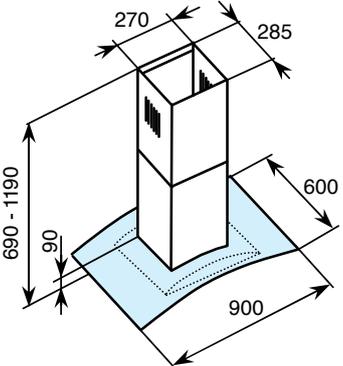
Rangehood Specifications

product code	measurements
GEH6017	
description	
60cm Front Recirculating Slideout Rangehood	
electrical connection	
10 amp plug	
product code	measurements
GEH6018	
description	
60cm Slideout Rangehood	
electrical connection	
10 amp plug	
product code	measurements
GEH6019	
description	
60cm Slideout Rangehood	
electrical connection	
10 amp plug	
product code	measurements
GEH9017	
description	
90cm Front Recirculating Slideout Rangehood	
electrical connection	
10 amp plug	

Rangehood Specifications

product code	measurements
GUH52	
description	
52cm Undermount Rangehood	
electrical connection	
10 amp plug	
product code	measurements
GUH75	
description	
75cm Undermount Rangehood	
electrical connection	
10 amp plug	
product code	measurements
BH600	
description	
60cm Wall Canopy	
electrical connection	
10 amp plug	
product code	measurements
BH700	
description	
70cm Wall Canopy	
electrical connection	
10 amp plug	
product code	measurements
BH900	
description	
90cm Wall Canopy	
electrical connection	
10 amp plug	

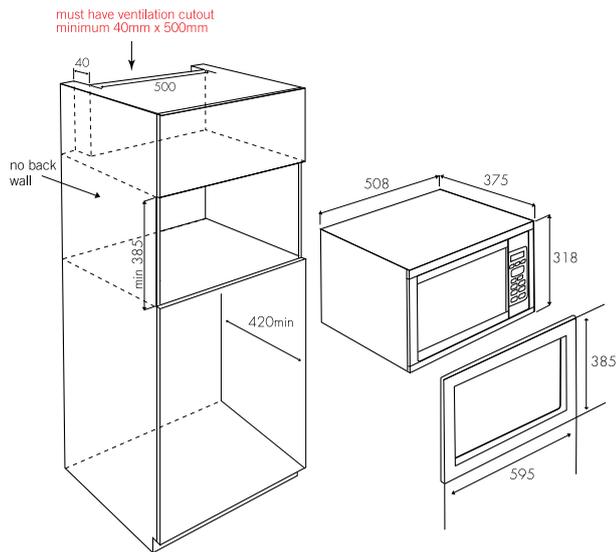
Rangehood Specifications

product code	measurements
BAH6008G	
description	
60cm Glass Wall Canopy	
electrical connection	
10 amp plug	
product code	measurements
BAH9008G	
description	
90cm Glass Wall Canopy	
electrical connection	
10 amp plug	
product code	measurements
BAH9009G	
description	
90cm Glass Island Canopy	
electrical connection	
10 amp plug	

Microwave Specifications

	product code	GEM252TK
	description	25L Microwave Oven with Trim Kit
	electrical connection	10 amp plug

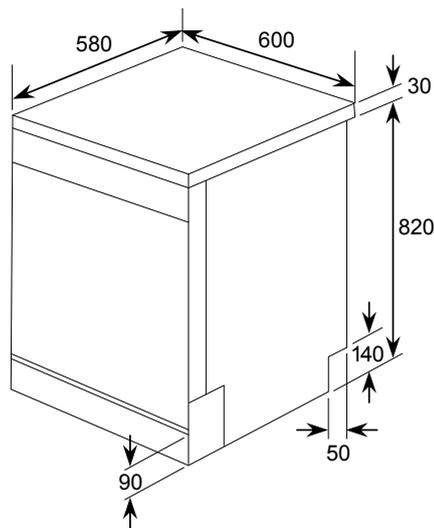
measurements



Dishwasher Specifications

product code	BDW65S/BDW65W
description	60cm Freestanding Electronic Dishwasher
star energy rating	3.5
water usage rating	4
approx water consumption (litres)	13
approx energy consumption (kW/h)	264
wash temperatures	40-65°C
upper basket	height adjustable
anti leak/anti flood safety system	yes
plugs supplied	10 amp plug
concealed element	yes

measurements



INGREDIENTS

- 250g fresh ricotta
- 100g caster sugar
- 40g (1/4 cup) grated dark chocolate
- 2 x tsp finely grated orange rind
- 1/2 tsp vanilla extract
- 8 x cannoli shells
- Icing sugar mixture

METHOD

In a large bowl mix ricotta, sugar, chocolate, orange rind and vanilla. Use a wooden spoon to mix until well combined.

To pipe the ricotta mixture into the cannoli shells use a sealable plastic bag. Simply spoon the ricotta mixture into the bag and cut a 1cm hole in one corner of the bag using kitchen scissors.

To serve place 2 cannoli on each serving plate and dust evenly with icing sugar.



Cannoli with ricotta



All Baumatic appliances are suitable for household and domestic use only and come with a 2 year supplier's warranty for your peace of mind. Baumatic is imported and serviced by Think Appliances who reserve the right to adjust and modify products in this brochure without prior notification. Some images in this brochure may be indicative. Refer to your instruction manual for detailed installation requirements. To get the most from your Baumatic appliances or in the event you require any assistance please contact the relevant department on the numbers below. Printed 2011.

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SALES PHONE	1300 132 824	SALES FAX	1300 660 188
SPARE PARTS PHONE	1300 306 973	SPARE PARTS FAX	1300 887 306