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: the smart choice

Whether you're a growing family or cooking for one, the Baumatic range of kitchen appliances are designed to offer you years of high performance cooking. With many features to suit your lifestyle, modern styling and the flexibility of different options, you're sure to find the perfect Baumatic appliance for your family.

Founded in London during 1992, Baumatic is recognised today as a major international appliance brand available in more than 65 countries worldwide. With a focus on modern European styling, innovative features and most importantly value for money, Baumatic really is the smart choice.



Baumatic : smart features



Class A Energy Efficiency

Here at Baumatic we take caring for the environment very seriously. This is why Baumatic ensures that our ovens are of the highest standard of energy efficiency. The European Union enforce energy ratings for all upright cookers and inbuilt ovens, the highest energy efficiency rating attainable is Class A. All Baumatic upright cookers and inbuilt ovens have been tested and have received the Class A energy rating.

Mark Free Stainless Steel

Touch the Baumatic oven and you will immediately see how it will leave a lasting impression of a different kind. Your fingermarks will not be left behind on the oven emphasizing the wonderful advantage of this mark free stainless steel finish on all Baumatic ovens. Cleaning will become an easy wipe over action rather than a tedious effort of continuous polishing to create that lasting shine.



Pyrolytic Cleaning



To aid the cleaning process Baumatic have true self-cleaning ovens whereby you select the Pyrolytic function that enables the ovens to reach 500 degrees. This temperature is sustained during a period of 90 minutes allowing any emissions produced during everyday cooking to be burnt to ashes. These ash deposits can be easily wiped clean from the non porous oven enamel with a soft damp cloth once the oven has cooled down. Baumatic have designed oven doors that lock automatically during this process in order to ensure your safety.



Multifunction Cooking System

All Baumatic ovens have been designed to deliver optimum cooking results. Multifunction cooking gives you the flexibility to choose the right function that best suits your recipes. Baumatic ovens give you up to 12 different cooking functions, from a sunday roast to a sweet soufflé, the flexibility of our ovens and upright cookers will truly make your cooking world class.

Telescopic Safety Shelves



The Baumatic telescopic safety shelf system enables the oven shelf to glide out from the oven safely with strong support rails. The benefits of this function is easy access to contents on the shelf or tray and supporting the tray and shelf without the possibility of tipping.

Catalytic Oven Liners

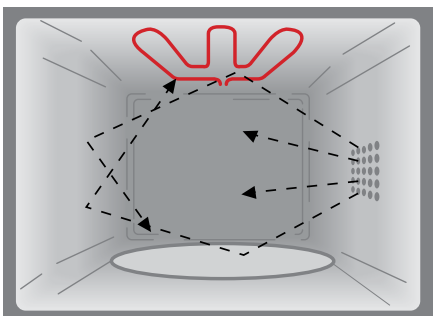


Highly grease absorbent panels are fitted to the side walls and rear wall of the oven interior that are designed to absorb grease splattering from cooking. When cooking at temperatures higher than 190 degrees, food residue is burned off the panels. The benefits of this include lower maintenance required for cleaning oven interior and minimising build up of grease and grime.

Larger Oven Capacity

All Baumatic single ovens are a 63 litre capacity excluding the Pyrolytic which has a 59 litre capacity. This places Baumatic ovens amongst the largest litre capacity of the European manufactured models on the market today, giving you even more room to create culinary masterpieces!





Microwave Grill and Combination Cooking

Your Baumatic microwave can do more than just heat up your food. The grill function will enhance the final result of food being reheated by keeping food crisp. Ideal for reheating pastries by selecting the grill option combined with microwave heating. You can also use the grill function on its own to grill small portion meats to assist your main oven with its cooking requirements.



Flame Failure Safety System

Thanks to Baumatic, you can enjoy complete peace of mind whilst you cook. Our flame failure safety system 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 your time to simply enjoying yourself in the kitchen.



Under-knob Automatic Ignition



In order to make the use of our products even easier, Baumatic have made sure that you only have to press down and turn the control knob for the hob to ignite. This simple way of igniting means that you do not have to fiddle with any extra buttons or waste time looking for matches.



Cast-iron Pan Supports



The innovative design of these strong pan supports was inspired by a special study on the efficiency of professional kitchen appliances. Researchers found that heat can be more evenly distributed if you provide greater stability to the base of a saucepan.



Electric Ceramic Cooktops

Baumatic ceramic cooktops are built with advanced technology that delivers fast cooking results for the electric market. Gone are the days when electric cooktop style cooking is slow and unresponsive. From a powerful 2700 watts through to a finer simmering power, Baumatic's ceramic electric cooktops heat up in a matter of seconds.

Child Safety



Simply by gently pushing the lock keys on our ceramic 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.

Touch-sensitive Control Panel



You will notice the design and layout of the controls makes operating our ceramic cooktops easy. Whilst the touch control system is simple and effective to use, it also offers the convenience of keeping the surface clean because there are no control knobs.



Induction - The Fastest and Most Efficient Way to Cook



Using an induction cooktop is a truly unique and revolutionary way to cook. Induction cooking is not like traditional cooking methods that rely on the surface of the hob that gets heated by either gas or electric burners, which then heats the cooking utensil. Under the surface of the induction hob are generators. These generators send high frequency currents through the glass surface into the cooking utensil when placed onto the hob. These magnetic currents then heat up the pan directly inside, not the surface of the hob.

Not only is induction the safest cooking method, it is the most energy efficient. Finally the performance of induction is unmatched. It will cook faster than any other heat source available (gas, ceramic, solid) and has impeccable control. From a boil to the finest simmer in literally seconds. Induction gives you total control at your fingertips.

Booster Function

Induction means that you do not have to pre-heat the zones. This is because it is the pan itself which heats and not the zone that transmits heat. Thanks to the booster function which steadily increases performance, the temperature rises even more quickly. You can get a pot of boiling water in no time!



Lighting



Baumatic Rangehoods offer a variety of lighting options to suit all preferences. Halogen lighting is strategically placed on our Rangehoods to effectively lighten up the working area. These low voltage halogens produce a sharp, bright light to ensure a safe working environment. Alternatively some rangehood models offer white neon lighting that produce a fresh, crisp light to the cooking area that is efficient to run.

LED (Light Emitting Diode) Lighting

Some Baumatic rangehoods feature LED lighting. LED lighting is renowned as a superior light source used in many applications to offer better lighting results over incandescent, halogen and fluorescent lighting. The new glass series of Baumatic canopies will be fitted with this latest technology. The benefits of this type of lighting include lower energy consumption, longer lifetime (up to 5000 operational hours) and greater durability and reliability.



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.

Tangential Motors

Tangential is a powerful type of motor for larger air volume movement mostly found in rangehood canopies. Both motor and blades lie directly in the air stream and therefore the motor is cooled very efficiently resulting in increased performance and minimum thermal and mechanical stress on bearings.



Dishwashers with Concealed Heating Elements

In order to protect your fragile dishes from calcite, Baumatic have placed the heating element outside of the inner section of the dishwasher. This ensures that there can be no accidental contact between the items that you are washing and the heating element.





Baumatic : oven functions

“Cooking with your Baumatic oven..

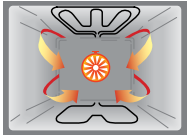
..should be easy, fun and produce mouth watering results. Baumatic's invested years of research and development into their range of ovens so you can be sure that every function included is designed to give you the most ideal cooking method to suit your style of cooking and produce amazing results.



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.

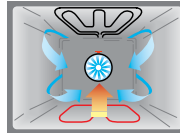
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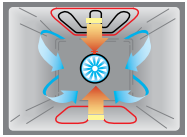
Fan forced

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.



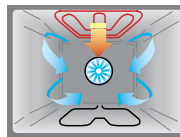
Fan & lower element

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



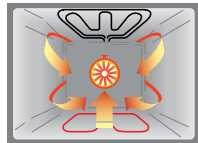
Fan assisted

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 the heat. Suitable for light and delicate baking such as pastries.



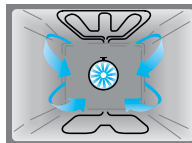
Fan & grill

This method of grilling uses the top element 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.



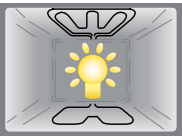
Pizza function

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.



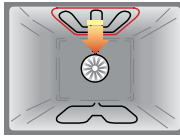
Defrost

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.



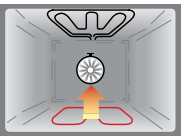
Light

Separate light control allows light to be switched on even when the oven is off.



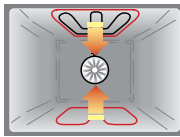
Top element only

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.



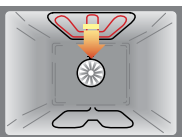
Lower element only

This method of cooking uses the lower element to direct heat upward to the food. For slow cooking recipes or for warming up meals.



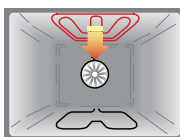
Convention oven

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.



Half 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.



Full grill

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

BO6FS

60cm Fan Forced Oven



- 4 oven functions
- Mark free stainless steel
- Energy Efficiency: Class A
- 63 litre capacity
- Removable double glazed door
- 60 minute timer
- Cavity cooling and cool door technology
- Easy glide hinges
- Removable full inner glass door
- Moulded side racks

Standard accessories:

- Enamelled baking tray with handle
- Safety shelf



BO65MS.1

60cm LED Multifunction Oven



- 5 oven functions
- Mark free stainless steel
- Energy Efficiency: Class A
- 63 litre capacity
- Removable double glazed door
- LED 24 hour fully programmable timer
- Cavity cooling and cool door technology
- Easy glide hinges
- Removable full inner glass door
- Removable chrome racking system

Standard accessories:

- Enamelled baking tray with handle
- Safety shelf



BO67MS

60cm LED Multifunction Oven



- 7 oven functions
- Mark free stainless steel
- Energy Efficiency: Class A
- 63 litre capacity
- Removable double glazed door
- LED 24 hour fully programmable timer
- Cavity cooling and cool door technology
- Removable full inner glass door
- Removable chrome racking system

Standard accessories:

- Enamelled baking tray with handle
- 2 safety shelves
- Catalytic self cleaning liners
- Telescopic shelf runner



BO69PMS

60cm LED Pyrolytic Multifunction Oven



9 oven functions
Mark free stainless steel
Energy Efficiency: Class A
59 litre capacity
Removable quadruple glazed door
LED 24 hour fully programmable timer
Cavity cooling and cool door technology
Easy glide hinges
Moulded side racks

Standard accessories:

Enamelled baking tray with handle
2 Safety shelves



BDO69MS

60cm LED Multifunction Oven



9 oven functions
Mark free stainless steel
Energy Efficiency: Class A
Removable glass doors
LED 24 hour fully programmable timer
Cavity cooling and cool door technology
Easy glide hinges
Removable chrome racking system



Top Oven: Static oven with grill

4 functions
Oven capacity 36 litres



Bottom Oven: Multifunction oven

9 functions
Oven capacity 60 litres

Standard accessories:

2 enamelled baking trays with handle
2 safety shelves
2 trivets
Catalytic self cleaning liners
Telescopic shelf runner



BO79MS

70cm LED Multifunction Oven



9 oven functions
Mark free stainless steel
75 litre capacity to oven
LED 24 hour fully programmable timer
Cavity cooling and cool door technology
Easy glide hinges
Removable triple glazed glass door
Removable chrome racking system

Standard accessories:

Enamelled baking tray with handle
2 Safety shelves
Catalytic self cleaning liners
Telescopic shelf runner



BO99MS

90cm LED Multifunction Oven

9 oven functions
Mark free stainless steel
92 litre capacity oven
Removable triple glazed door
LED 24 hour fully programmable timer
Cavity cooling and cool door technology
Easy glide hinges
Removable glass door
Removable chrome racking system

Standard accessories:

Enamelled baking tray with handle
2 Safety shelves
Catalytic self cleaning liners
Telescopic shelf runner





Mango Chicken Stirfry

Ingredients

- | | |
|-----------------------------|---|
| 1 mango (or mango in a jar) | 1 tsp minced garlic |
| 1/2 a cup mango juice | 2 tbsp olive oil |
| 1 tbsp barbecue sauce | fresh coriander |
| 2 tbsp soy sauce | 2 medium sized chicken breasts |
| 1/2 an onion diced | your choice of stirfry vegetables |
| 1 tsp minced ginger | (capsicum, snowpeas, shallots, green beans) |

Method

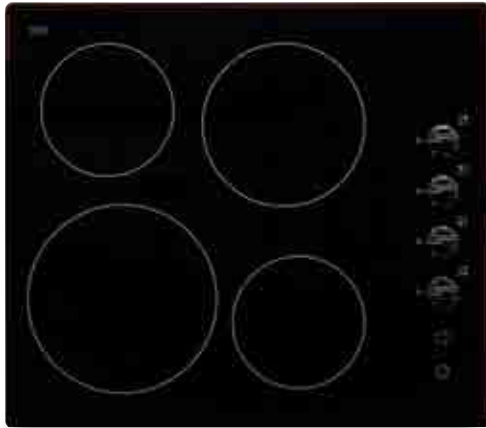
Cut chicken into strips. Make a sauce mixing the mango juice, bbq sauce, and the soy sauce. Marinate the chicken in about half of the sauce for about 15 minutes (the longer the better). Fry the garlic and the ginger in oil, add the onions and grill until brown. Add the marinated chicken and cook until the chicken is done. Add the stir fry vegetables, cook until tender, slice the mango into thin strips and add to the pan. Add remaining sauce, cook until vegetables are at your desired tenderness.

Serves 4 with rice.



GECE6002

60cm Electric Ceramic Cooktop



- 4 x electric cooking zones
- Responsive radiant elements
- Ceramic glass surface
- Frameless design for ease of cleaning
- Side control knob operation
- 4 individual residual heat indicators
- Multi-power level selection

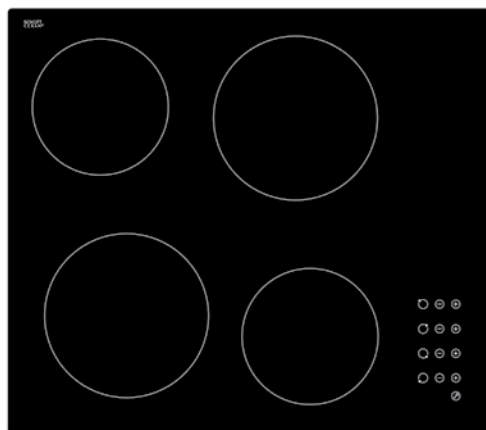
Standard accessories:

Cooktop scraper



GECE6004

60cm Electric Ceramic Cooktop



- 4 x electric cooking zones
- Responsive radiant elements
- Ceramic glass surface
- Frameless design for ease of cleaning
- Side touch control operation
- Residual heat indicators
- 9 power levels
- Illuminated digital display
- Child safety lock feature
- Auto switch off safety feature

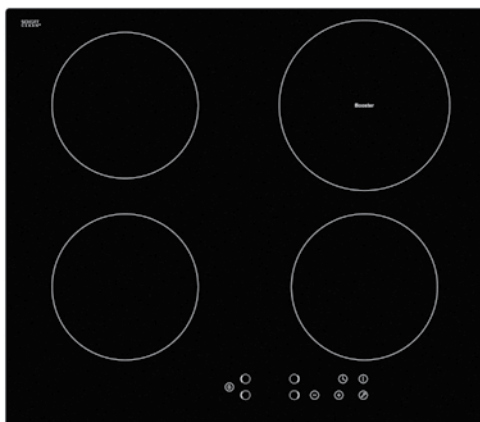
Standard accessories:

Cooktop scraper



GECE6006

60cm Electric Induction Ceramic Cooktop



- 4 induction cooking zones with booster
- 4 x independent induction generators
- Ceramic glass surface
- Frameless design for ease of cleaning
- Front touch control operation
- Residual heat indicators
- 9 power levels
- Illuminated digital display
- Child safety lock feature
- Auto switch off safety feature
- Auto pan detection feature
- Electronic 99 minute timer
- Booster function

Standard accessories:

Cooktop scraper



GECE7002

70cm Electric Ceramic Cooktop



- 4 x electric cooking zones
- Responsive radiant elements
- Ceramic glass surface
- Frameless design for ease of cleaning
- Front knob control operation
- Residual heat indicators
- 7 power levels

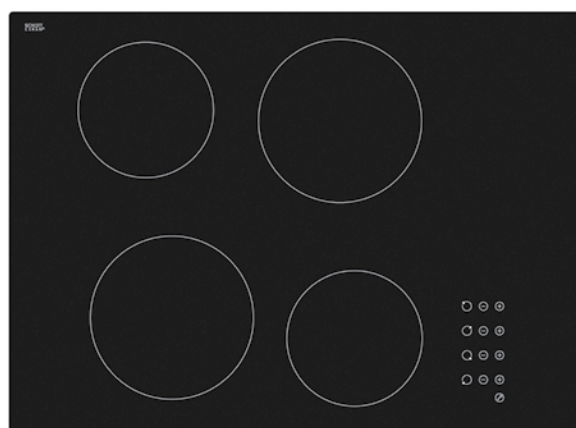
Standard accessories:

Cooktop scraper



GECE7004

70cm Electric Ceramic Cooktop



- 4 x electric cooking zones
- Responsive radiant elements
- Ceramic glass surface
- Frameless design for ease of cleaning
- Side touch control operation
- Residual heat indicators
- 9 power levels
- Illuminated digital display
- Child safety lock feature
- Auto switch off safety feature

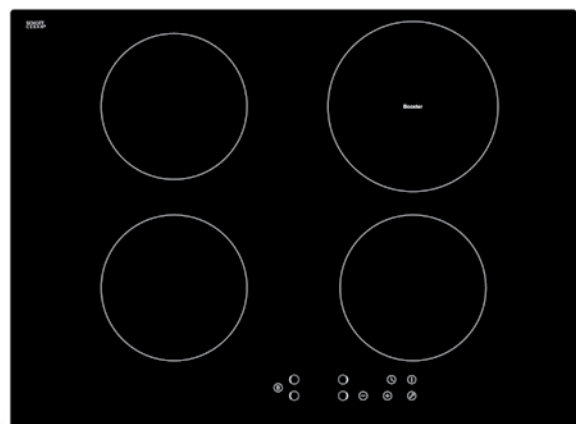
Standard accessories:

Cooktop scraper



GECE7006

70cm Electric Induction Ceramic Cooktop



- 4 induction cooking zones with booster
- 4 x independent induction generators
- Ceramic glass surface
- Frameless design for ease of cleaning
- Front touch control operation
- Residual heat indicators
- 9 power levels
- Illuminated digital display
- Child safety lock feature
- Auto switch off safety feature
- Auto pan detection feature
- Electronic 99 minute timer
- Booster function

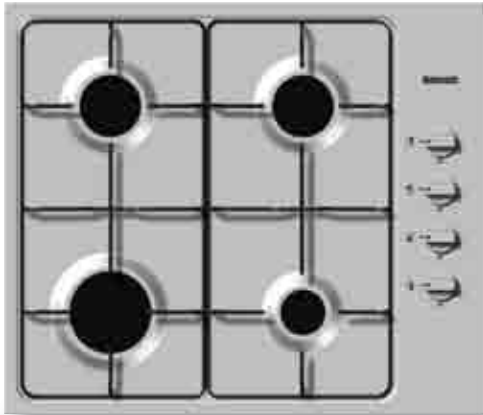
Standard accessories:

Cooktop scraper



BACG6001

60cm 4 Burner Gas Cooktop



- 1 x 3.00 kW rapid burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner
- High quality stainless steel
- Side control operation
- Automatic under knob ignition
- Durable enamel trivets
- One piece pressed hob for ease of cleaning
- Generous spill catchment area

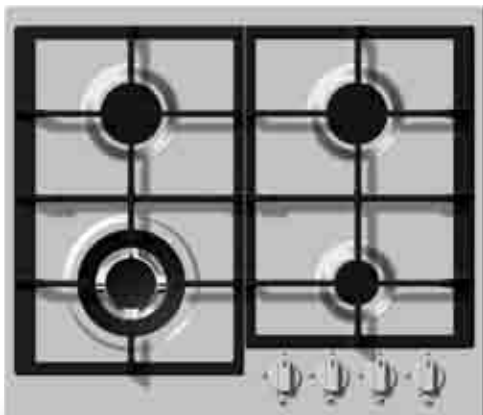
Standard accessories:

LPG conversion kit



BACG6004-C

60cm 4 Burner Gas Cooktop with Wok Burner



- 1 x 3.30 kW triple flame wok burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner
- High quality stainless steel
- Triple flame wok burner
- Convenient front control operation
- Automatic under knob ignition
- Heavy duty cast iron trivets with rubber feet
- One piece pressed hob for ease of cleaning
- Generous spill catchment area

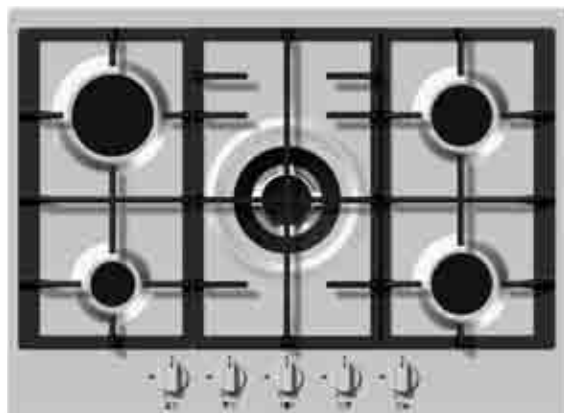
Standard accessories:

LPG conversion kit



BACG7002-C

70cm 5 Burner Gas Cooktop with Wok Burner



- 1 x 3.30 kW triple flame wok burner
- 1 x 3.00 kW rapid burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner
- Stainless steel finish
- Central triple flame wok burner
- Convenient front control operation
- Automatic under knob ignition
- Heavy duty cast iron trivets with rubber feet
- One piece pressed hob for ease of cleaning
- Generous spill catchment area
- Fits into standard 60cm cut-out

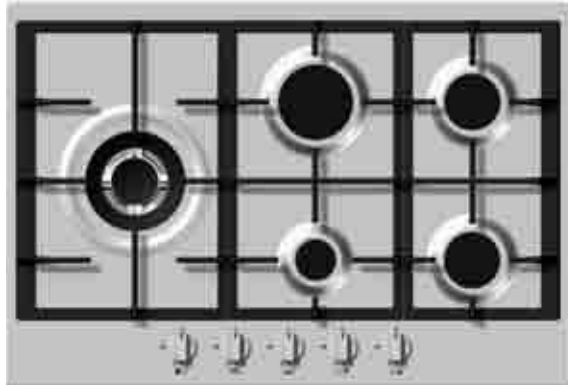
Standard accessories:

LPG conversion kit



BACG7502-CF

75cm 5 Burner Gas Cooktop with Wok Burner



- 1 x 3.30 kW triple flame wok burner
- 1 x 3.00 kW rapid burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner
- Stainless steel finish
- Side triple flame wok burner
- Convenient front control knob operation
- Automatic under knob ignition
- Heavy duty cast iron trivets with rubber feet
- Flame failure safety device
- One piece pressed hob for ease of cleaning
- Generous spill catchment area
- Fits into standard 60cm cut-out

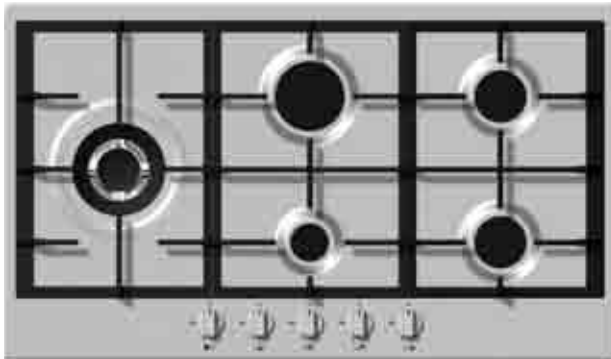
Standard accessories:

LPG conversion kit



BACG9003-CF

90cm 5 Burner Gas Cooktop with Wok Burner



- 1 x 3.30 kW triple flame wok burner
- 1 x 3.00 kW rapid burner
- 2 x 1.75 kW semi-rapid burners
- 1 x 1.00 kW auxiliary burner
- Stainless steel finish
- Side triple flame wok burner
- Convenient front control knob operation
- Automatic under knob ignition
- Heavy duty cast iron trivets with rubber feet
- Flame failure safety device
- One piece pressed hob for ease of cleaning
- Generous spill catchment area

Standard accessories:

LPG conversion kit



* 1.00 kilowatt (kW) = 3.60 megajoules (mJ)

Spicy Fish with Tomato Salsa

Ingredients

1 kilo of white fish (any kind)
1 tsp chilli powder
¼ tsp tumeric powder
Salt to taste
Oil for frying

Salsa

4 tomatoes, peeled, seeded and chopped
2 medium onions, finely chopped
1 tbs chopped fresh thyme
¼ cup lemon juice
1 tbsp olive oil

Method

Mix chilli powder, tumeric powder and salt into a paste with a little water, apply paste to fish and let stand for an hour to marinade.
In a frying pan add a little oil and put the fish in when oil is heated well.
Fry on one side until well done, turn over and do the same.
Combine tomato, onion and remaining ingredients in bowl, mix well.
Arrange fish over salsa. Serve with green salad.

Serves 4



GEH6013

60cm Stainless Steel Fixed Rangehood



Centrifugal motor
180 m3/hr drawing capacity
3 speed, slide controls
1 Metallic grease filter
Single incandescent lights
Also available in white - GEH6021W

Optional accessories:

Charcoal filter - GECE0109



GEH6018

60cm Stainless Steel Slideout rangehood



Stainless steel front with white underside
Twin centrifugal motor
440 m3/hr drawing capacity
3 speed, slider switch controls
2 aluminium grease filters
Twin incandescent lights
Also available in white - GEH6018W

Optional accessories:

Charcoal filter - GECE0107



GEH6019

60cm Stainless Steel Slideout rangehood



Stainless steel front rail with white underside
Single tangential motor
700m3/h drawing capacity
3 speed electronic control
2 aluminium grease filters
Twin halogen lights

Optional accessories:

Charcoal filter - GECE0108



GEH6016

60cm Recirculating Slideout Rangehood



Stainless steel rail with black underside
Twin centrifugal motor
450 m3/hr drawing capacity
2 speed fan controls
2 metallic grease filters
Twin incandescent lights
2 charcoal filters included

Optional accessories:

Charcoal filter - GECE6016



GEH9033

90cm Slideout rangehood



Stainless steel rail with black underside
Single centrifugal motor
385 m3/hr drawing capacity
2 speed slide control
1 metallic grease filter
Twin round halogen lights

Optional accessories:

Charcoal filter - 1496 Flue adaptor - 1638



GEH7000U

Stainless Steel Undermount Rangehood



High quality stainless steel finish
Single tangential motor
600 m³/hr drawing capacity
3 speed control
1 framed metallic grease filter
Twin incandescent lighting

Standard accessories:

Charcoal filter - 2539



BAH6008 / BAH7006

Stainless Steel Canopy



Available in 60 cm or 70cm model
Stainless steel finish
Single tangential motor
500 m³/hr drawing capacity
3 speed power levels
Push button control operation
Twin halogen lights
2 framed metallic grease filters

Optional accessories:

Charcoal filter - GECF0108

Flue extension 1200MM - GEFE1202



BAH9007

90cm Stainless Steel Canopy



Stainless steel finish
Single tangential motor
500 m³/hr drawing capacity
3 speed power levels
Push button control operation
Twin halogen lights
3 framed metallic grease filters

Optional accessories:

Charcoal filter - GECF0108

Flue extension 1200MM - GEFE1202



BAH6008G

60cm Stainless Steel and Glass Canopy



Stainless steel and curved glass finish
Single tangential motor
700 m³/hr drawing capacity
3 speed power levels
Electronic push button control operation
Twin 3 watt LED lights
1 framed metallic grease filter

Optional accessories:

Charcoal filter - GECF0108
Flue extension 1200mm - GEFE1204



BAH9008G

90cm Stainless Steel and Glass Canopy



Stainless steel and curved glass finish
Single tangential motor
700 m³/hr drawing capacity
3 speed power levels
Electronic push button control operation
Twin 3 watt LED lights
2 framed metallic grease filters

Optional accessories:

Charcoal filter - GECF0108
Flue extension 1200mm - GEFE1204



BAH9009G

90cm Stainless Steel and Glass Island Canopy



Versatile island design
Stainless steel and curved glass finish
Single tangential motor
700 m³/hr drawing capacity
3 speed power levels
Electronic push button control operation
Four 3 watt LED lights
2 framed metallic grease filters

Optional accessories:

Charcoal filter - GECF 0110
Flue extension 1000mm - GEFE1006



GEM252TK

25 Litre Microwave Oven with Grill



Stainless steel finish and interior
Push button door operation
800 watt microwave power
1000 watt grill power
5 power levels
60 minute digital timer
Auto defrost mode & Auto start feature
Microwave and grill combination settings
Multi-sequence cooking available
Auto reminder
Child safety lock

Standard accessories:

Microwave trim kit to suit included

BDW60S

60cm Freestanding Dishwasher



12 place settings
6 functions (normal, intensive, economy, rinse, rapid, soak)
7 wash temperatures (40-70°C)
Mark resistant coating
Residual drying
Concealed heating element
Stainless steel micro filter
Anti leak / anti flood device
Height adjustable upper basket
Collapsible plate racks
Noise level: 53dB

Roast Chicken with Lemon and Herb Butter

Ingredients

1 medium sized roasting chicken

Lemon and herb butter mixture

75g softened butter, 2 tsp mixed herbs including sage, grated rind of 1 lemon, cracked black pepper, sea salt

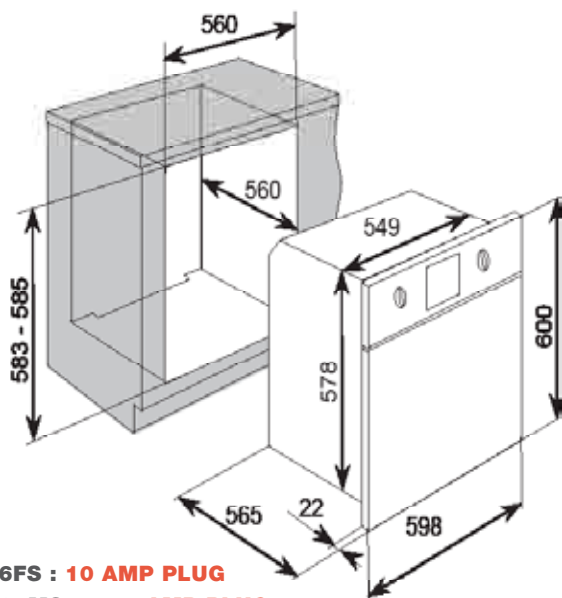
Method

Wash the chicken inside and out, pat dry with kitchen paper. Remove any excess fat from outside the cavity. Trim any excess skin from the neck end.
Spread butter mixture over the chicken and tie the legs together to form a neat shape.
Set Baumatic oven to fan function at 200°C for the first 30 mins, reduce to continue cooking.
Place the chicken, breast down, on the roasting dish for the first hour, turn on its back, breast side up, and continue final cooking, baste regularly.
Test that the chicken is cooked by inserting a sharp knife between the thigh and the breast, the juices should run clear when the chicken is properly cooked.

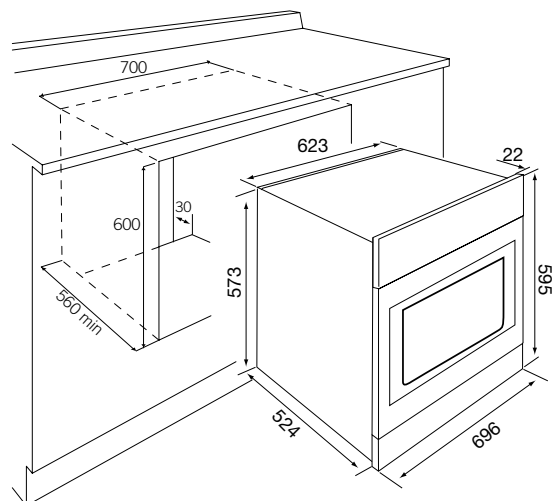
Serves 4



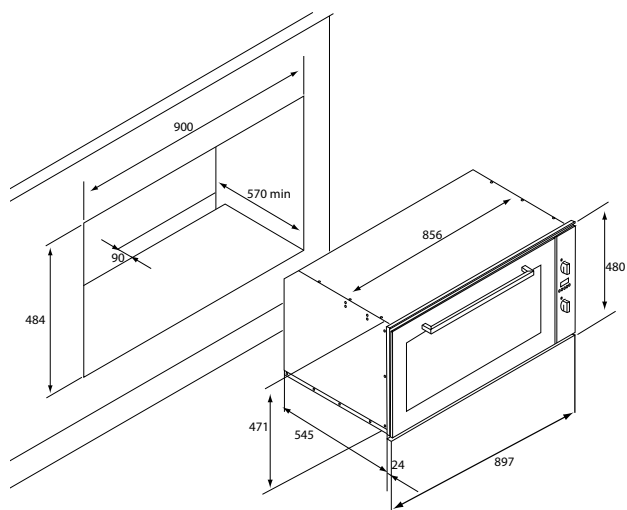
Baumatic : oven specifications



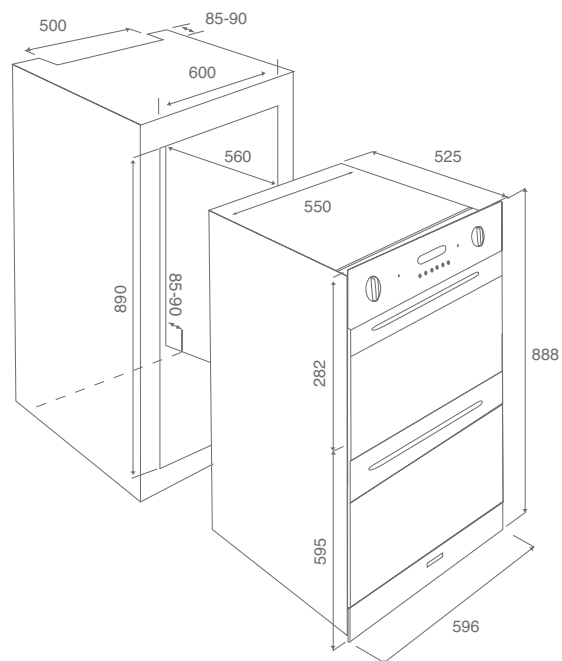
BO6FS : 10 AMP PLUG
BO65MS.1 : 15 AMP PLUG
BO67MS : 15 AMP PLUG
BO69PMS : 15 AMP PLUG



BO79MS : 15 AMP PLUG

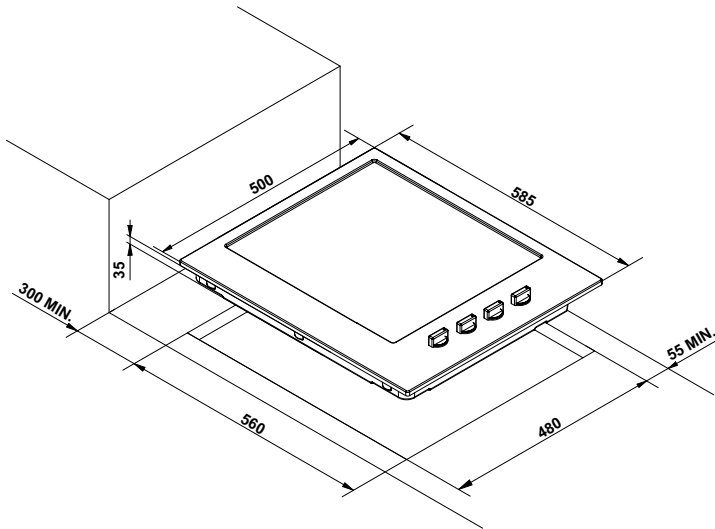


BO99MS : 15 AMP PLUG

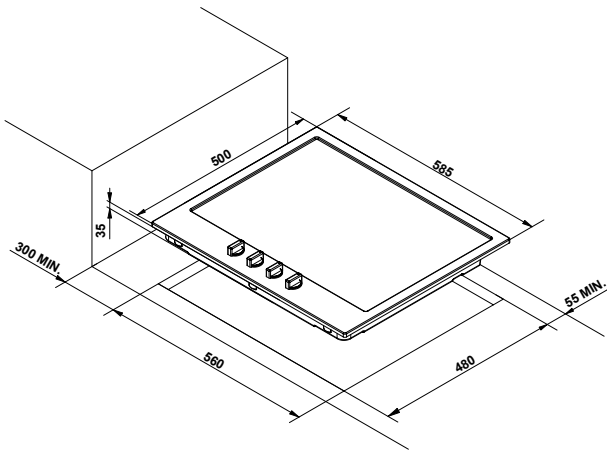


BDO69MS : HARD WIRED 30 AMP

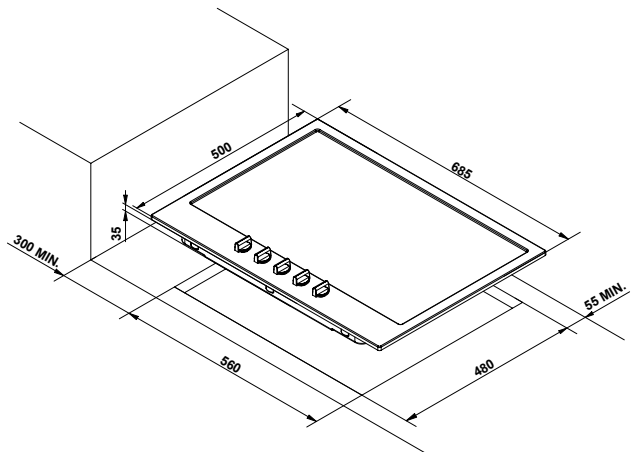
Baumatic : cooktop specifications



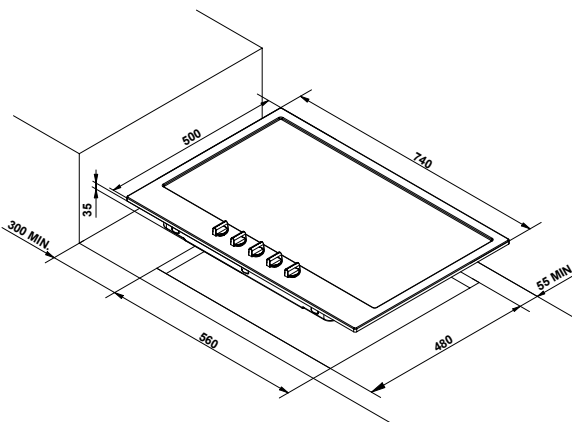
BACG6001 : 10 AMP PLUG



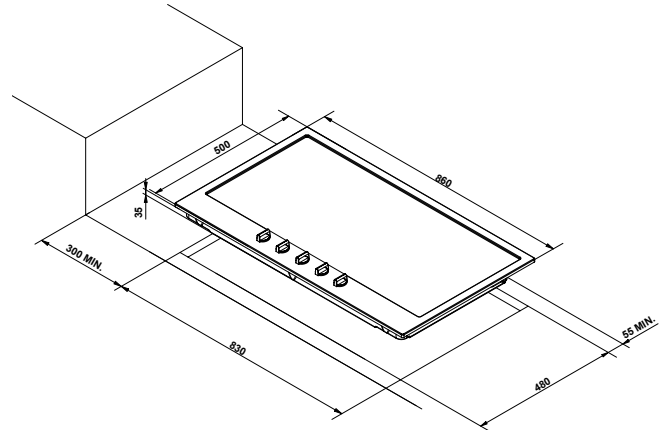
BACG6004-C : 10 AMP PLUG



BACG7002-C: 10 AMP PLUG



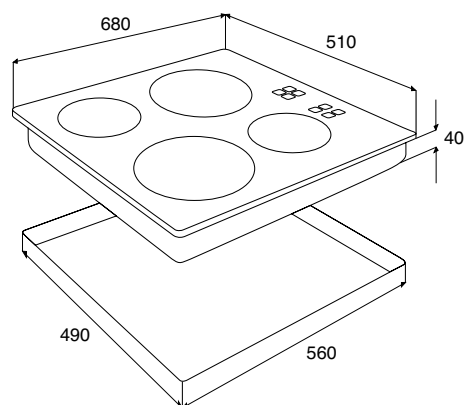
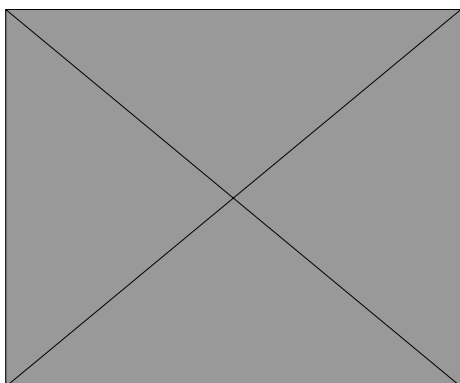
BACG7502-CF : 10 AMP PLUG



BACG9003-CF : 10 AMP PLUG

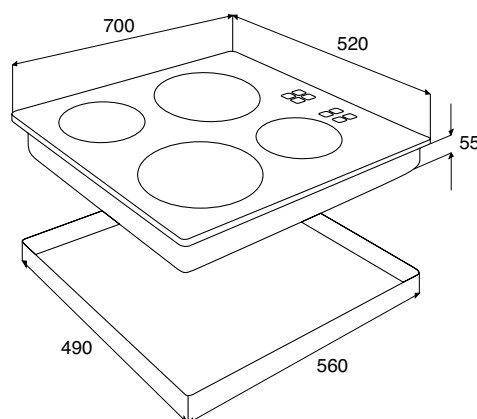
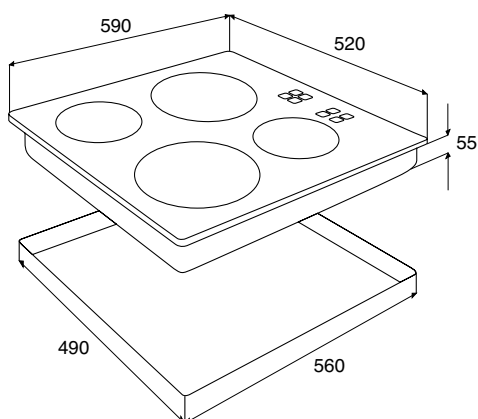
* 1.00 kilowatt (kW) = 3.60 megajoules (mJ)

Baumatic : cooktop specifications



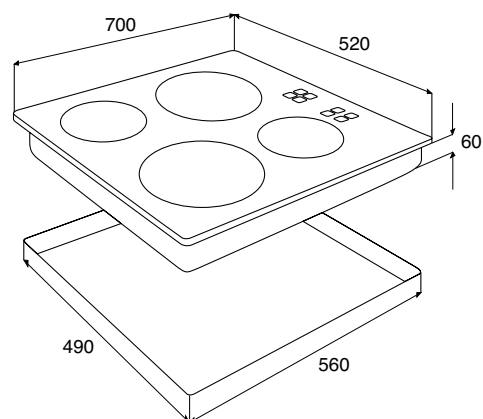
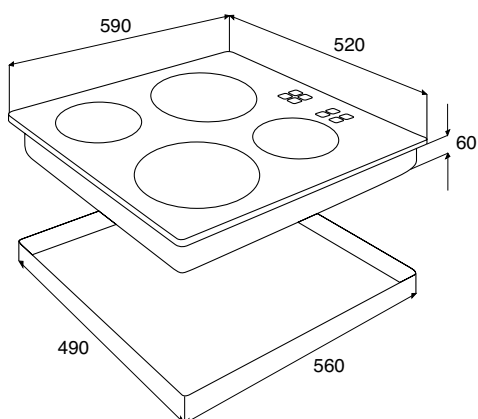
GECE6002 : HARD WIRED UP TO 30 AMPS

GECE7002 : HARD WIRED UP TO 30 AMPS



GECE6004 : HARD WIRED UP TO 30 AMPS

GECE7004 : HARD WIRED UP TO 30 AMPS



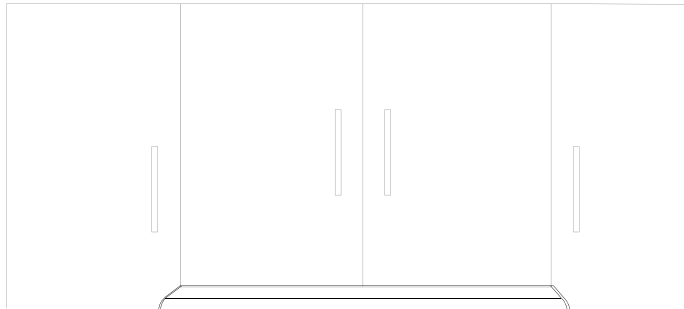
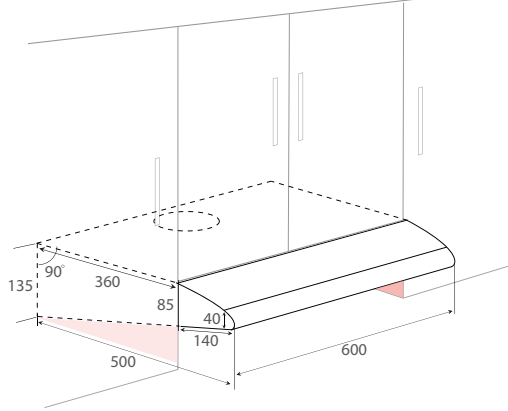
GECE6006 : HARD WIRED UP TO 30 AMPS

GECE7006 : HARD WIRED UP TO 30 AMPS

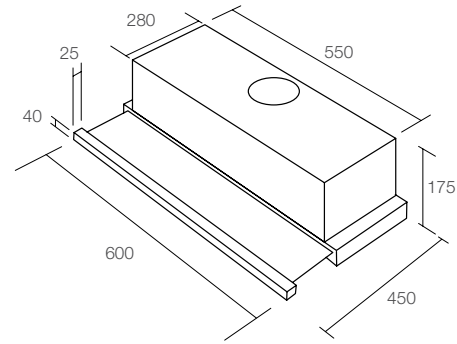
* 50mm space is required when cooktop is fitted above an underbench oven.

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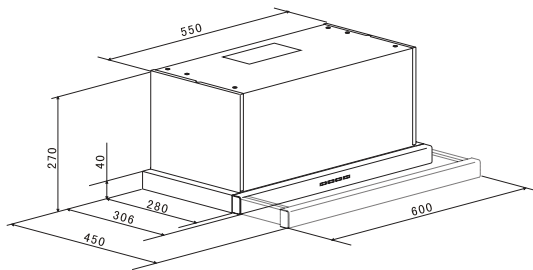
Baumatic : rangehood specifications



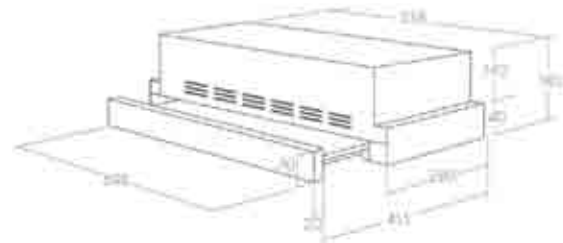
**GEH6013 : FLUE OUTLET - 120MM
CARBON FILTER - GECF0109**



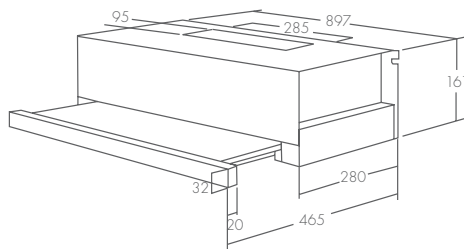
**GEH6018 : FLUE OUTLET - 120MM
CARBON FILTER - GECF0107**



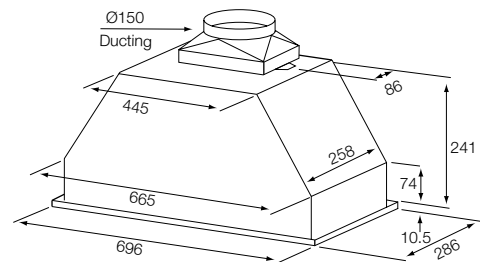
**GEH6019 : FLUE OUTLET - 120MM
CARBON FILTER - GECF0108**



**GEH6016 : FLUE OUTLET - 120MM
CARBON FILTER - GECF6016**

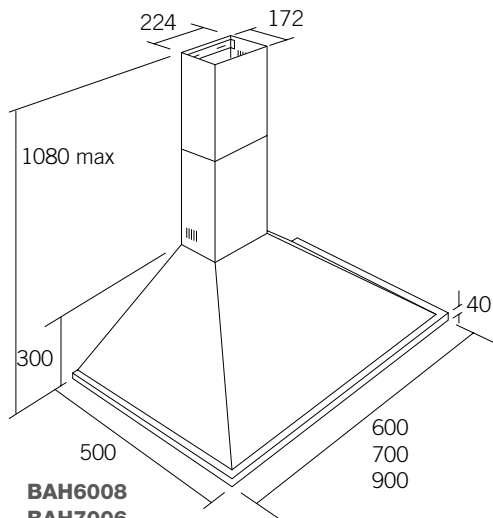


**GEH9033 : FLUE ADAPTER - 1638
CARBON FILTER - 1496**



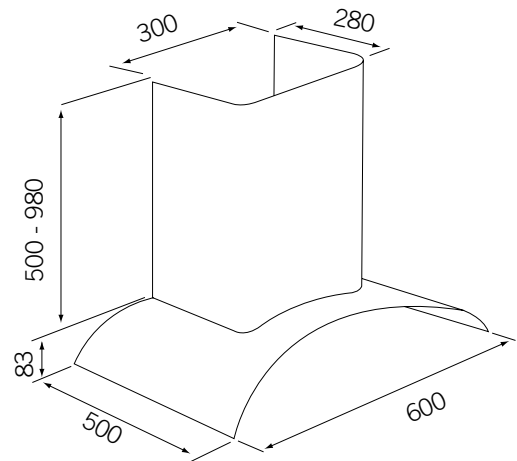
**GEH7000U : FLUE OUTLET - 150MM
CARBON FILTER - 2539**

Baumatic : rangehood specifications

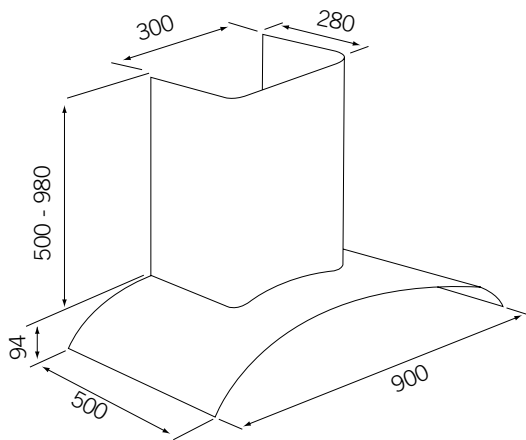


BAH6008
BAH7006
BAH9007

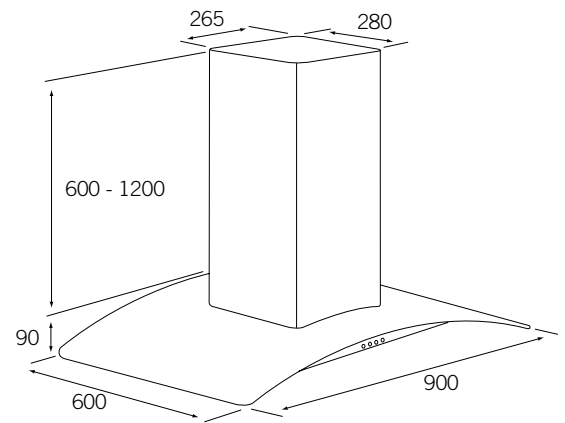
FLUE OUTLET - 120MM
CARBON FILTER - GECF0108
FLUE EXTENSION - GEFE1202



BAH6008G : FLUE OUTLET - 120MM
CARBON FILTER - GECF0108
FLUE EXTENSION - GEFE1204



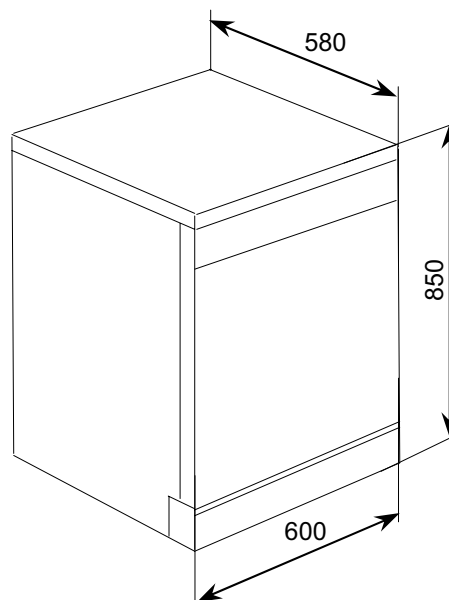
BAH9008G : FLUE OUTLET - 120MM
CARBON FILTER - GECF0108
FLUE EXTENSION - GEFE1204



BAH9009G : FLUE OUTLET - 120MM
CARBON FILTER - GECF0110
FLUE EXTENSION - GEFE1006

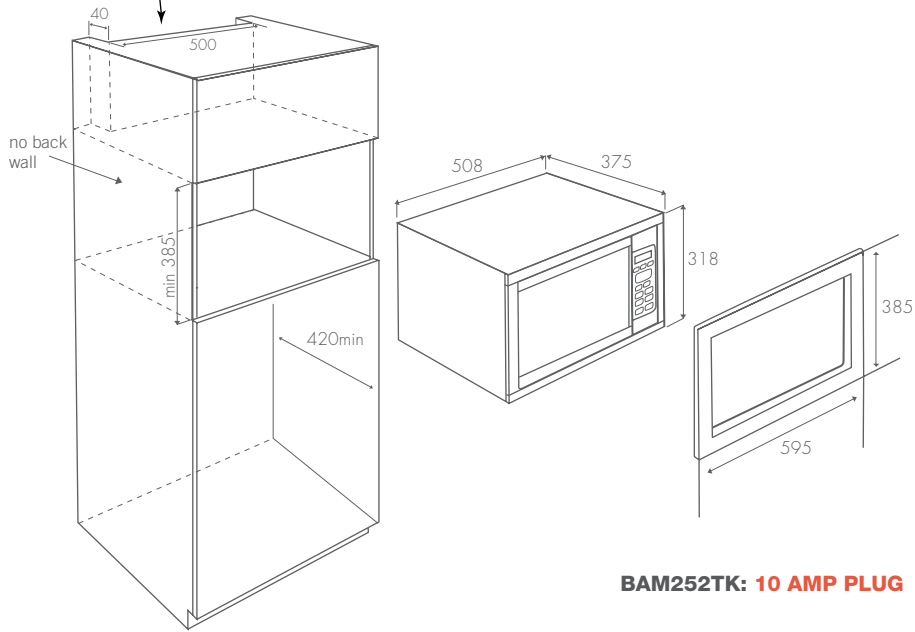
Baumatic : dishwasher specifications

BDW60S



Baumatic : microwave specifications

must have ventilation cutout
minimum 40mm x 500mm



BAM252TK: 10 AMP PLUG



Baumatic

www.baumatic.com.au

Baumatic imported and serviced by Think Appliances
Victoria AUSTRALIA

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