



2013/2014
Collection



Why choose Baumatic?

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

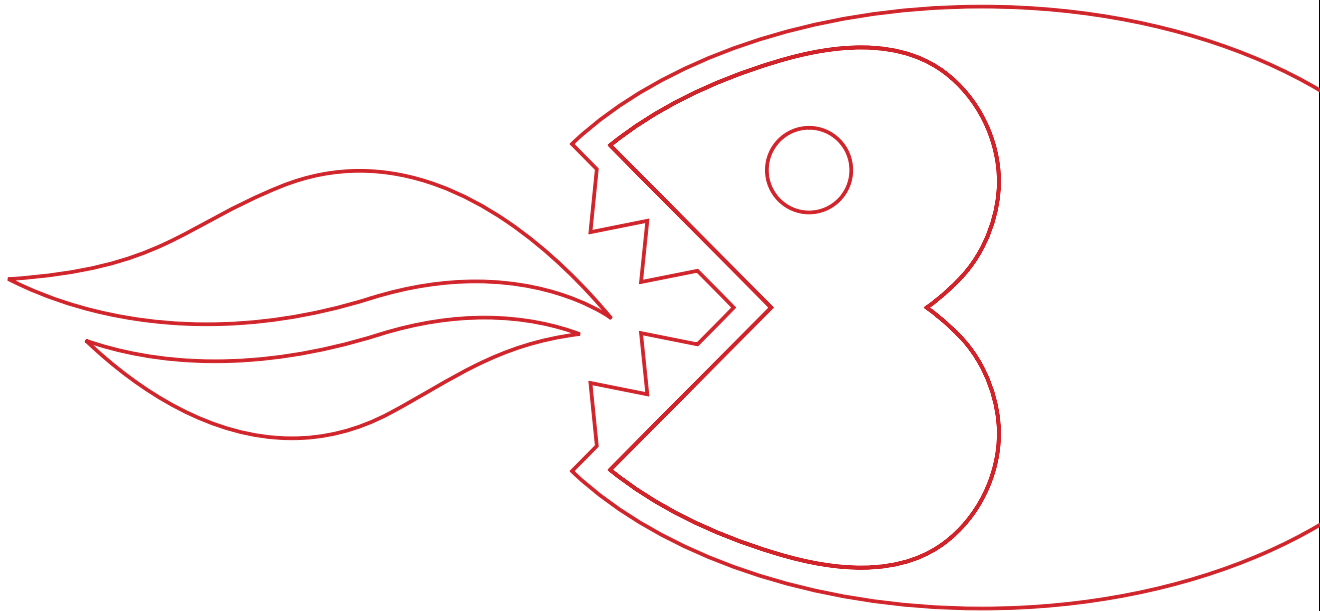
Our appliances have been crafted using state of the art technology to achieve premium quality and ease of operation. Using smart technology we have created kitchen appliances that will not only enhance the appearance of your kitchen but will enhance your style of living.

As well as utilising smart technology, Baumatic has also set the style standard with the Studio Solari collection. With the elegance of black optical glass, and the sophistication of a titanium finish, you will be sure to find the perfect ensemble for any modern kitchen.

Customer Care

Our mission at Baumatic is not only to offer you a quality product but to provide you with the support that you deserve when you purchase one of our appliances. Your appliance is supported by a 2 year parts and labour warranty.

Register your warranty online at www.baumatic.co.nz.



Oven Functions



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



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.



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.



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.



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 & 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 ASSIST
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.



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.



LOWER ELEMENT & GRILL
This method of cooking uses the lower element to direct heat upward whilst the grill directs heat down. Suitable for roasts of any size.



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.



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.



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.



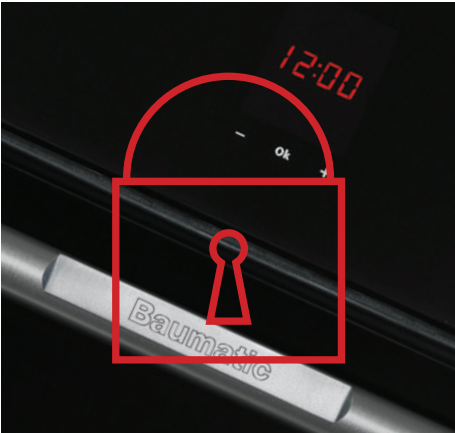
PYROLYTIC
The pyrolytic function enables the oven to reach 500°C. This temperature is sustained during a period of 90 minutes allowing any residue produced during every day cooking to be burnt to ashes.



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.

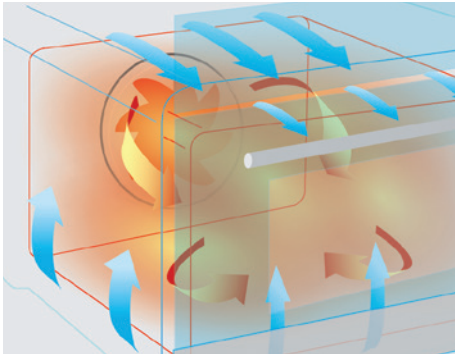


Cool Door System
Baumatic puts your safety first with their revolutionary Cool Door System. By optimizing the output of hot air from the cavity, the risk of burns and also any chance of causing heat damage to your kitchen cabinetry is greatly reduced.



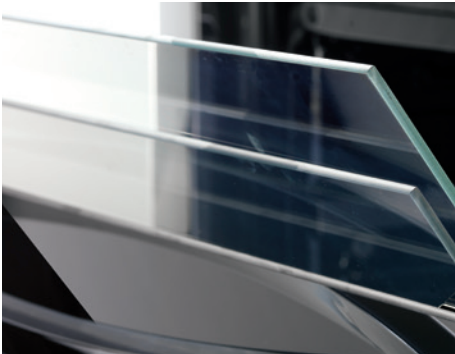
Safety Lock
Make your kitchen a child safe zone thanks to Baumatic's oven safety lock. Keep those wandering little hands out of trouble by simply pressing the + and - keys simultaneously to disable the cooking function on any Baumatic Studio Solari oven.

Oven Features



Cavity Cooling System

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.



Triple Glazed Glass Doors

Selected Baumatic ovens feature three layers of glass in the door to maintain the internal temperature more efficiently while keeping the external door temperature safer to touch. Most ovens now come with a full width inner door glass, making cleaning easier.



Superior Capacity

Serious cooks will love Baumatic's extra large oven capacity. With one of the largest capacities in its class – 65 litres for a 60cm built in oven – any occasion can be catered for. From entertaining on a grand scale to cooking dinner for two, nothing is impossible.



Pyrolytic Cleaning

To aid the cleaning process, the Baumatic BSPO610 is designed and constructed to heat up to a high temperature and 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.

Oven Features



Telescopic Runners

Our telescopic shelf system on selected ovens 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.



Easy Clean Vitro Enamel

The low-porosity enamel on our ovens has a glass like finish which stops grease and oil from penetrating too far into the enamel making cleaning easier and less of a chore.

BSO65

60cm Multifunction Oven

5 functions



65 litre capacity
Black optical glass
& titanium finish
EU Energy Efficiency: Class A
LED programmable timer
Double glazed removable door
Chromed side racks
Cavity cooling system
Safety lock

Standard Accessories

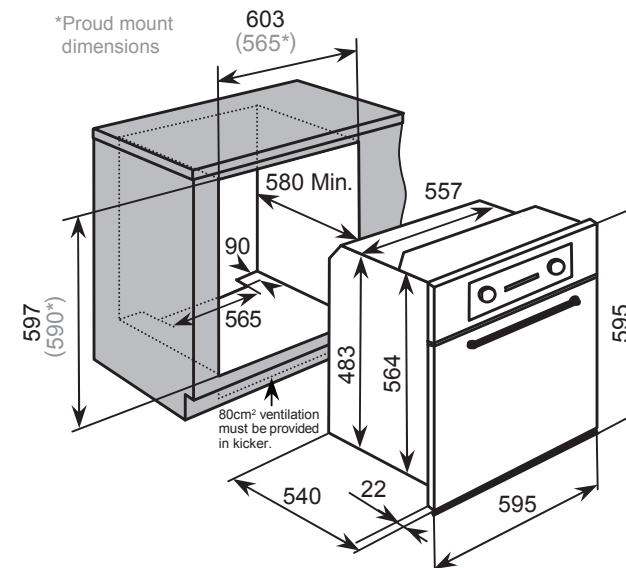
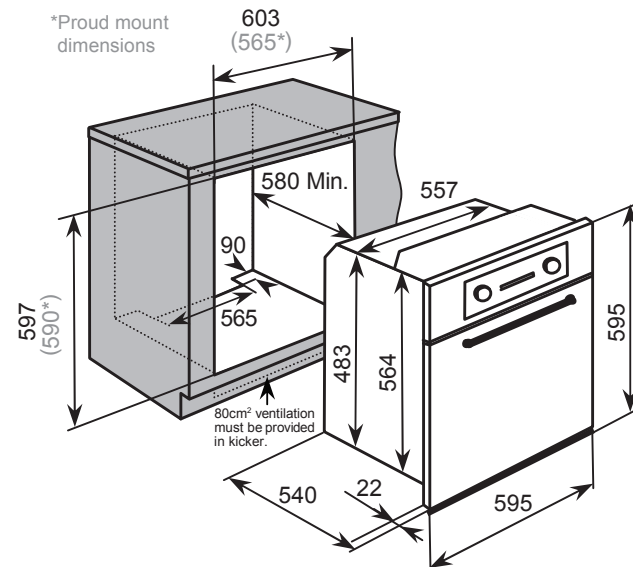
1 x Enamelled baking tray
1 x Baking tray handle
1 x Baking tray insert
2 x Safety shelves

Optional Accessories

Pizza stone (BPS2)

Electrical Connection

15 amp
2.6 kW



BSO69

60cm Multifunction Oven

9 functions



65 litre capacity
Black optical glass
& titanium finish
EU Energy Efficiency: Class A
LED programmable timer
Triple glazed removable door
Chromed side racks
Cavity cooling system
Easy clean vitro enamel
Safety lock

Standard Accessories

1 x Enamelled baking tray
1 x Baking tray handle
1 x Baking tray insert
2 x Safety shelves
Telescopic runner – 1 level

Optional Accessories

Pizza stone (BPS2)

Electrical Connection

15 amp
2.6 kW



BSPO610

60cm Pyrolytic
Multifunction Oven

10 functions



65 litre capacity
Black optical glass
& titanium finish
EU Energy Efficiency: Class A
LED programmable timer
Quadruple glazed removable door
Chromed side racks
Pyrolytic auto clean system
Safety door lock for pyrolytic cleaning
Cavity cooling system
Safety lock

Standard Accessories

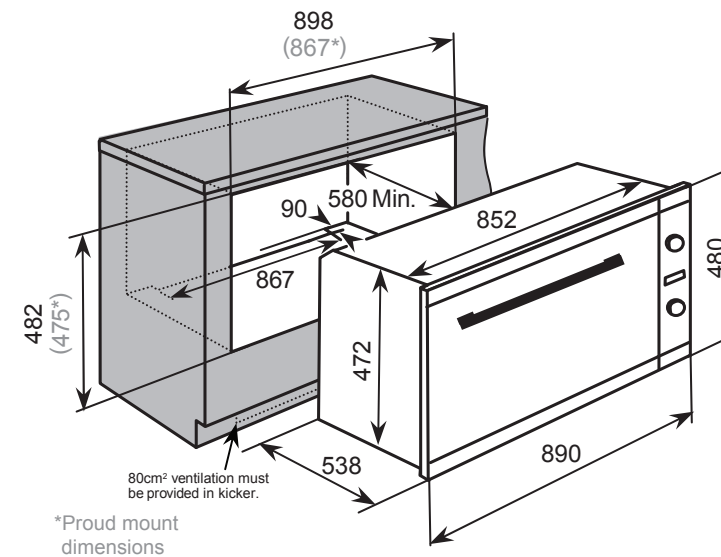
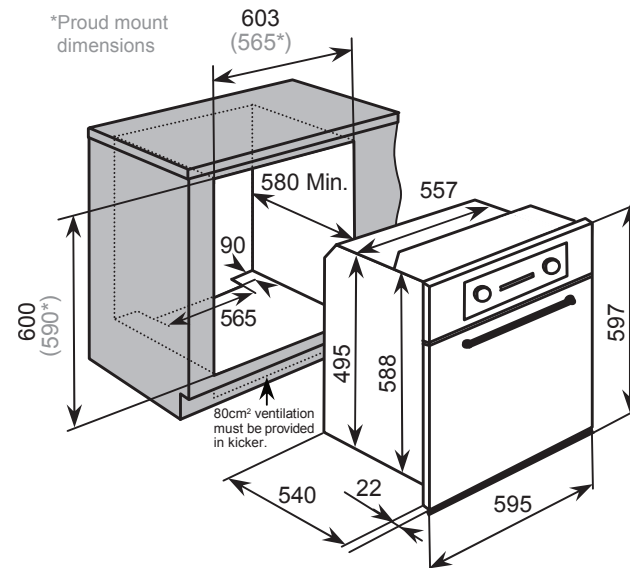
1 x Enamelled baking tray
1 x Baking tray handle
1 x Baking tray insert
2 x Safety shelves
Telescopic runner – 1 level

Optional Accessories

Pizza stone (BPS2)

Electrical Connection

15 amp
3.4 kW



BSO99

90cm Multifunction Oven

9 functions



91 litre capacity
Black optical glass
& titanium finish
EU Energy Efficiency: Class A
LED programmable timer
Double glazed removable door
Chromed side racks
Cavity cooling system
Easy clean vitro enamel

Standard Accessories

1 x Enamelled baking tray
1 x Baking tray insert
2 x Safety shelves
Telescopic runners – 2 levels

Optional Accessories

Pizza stone (BPS2)

Electrical Connection

15 amp
3.5 kW



COMPACTS



Baumatic Studio Solari Compact Range

Fashion trends change all the time, but one trend that has always set the standard in sophistication and style is the simplicity of black.

Baumatic's Studio Solari collection presents the best in kitchen fashion. With their black optical glass fronts, titanium finish, LED programmable timer, and touch control operations they present the ultimate in sophistication and style. No matter what combination of Studio Solari appliances you have, you are sure to come up with the perfect ensemble for your kitchen.

Triple-glazed removable door

Three layers of glass in the oven door maintain the internal temperature more efficiently while keeping the external door temperature safer to touch. Most of our ovens now come with a full width inner door glass, making cleaning easier.

Unique warming drawer

Serving restaurant quality meals has never been easier. Our warming drawer allows you to enjoy your meals on hot plates allowing your meals to stay warmer for longer – just like when dining in a restaurant. Our warming drawer holds 6 place settings, can have its temperature adjusted to your liking, and when not in use it can be used for storage.

Cavity Cooling System

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.



Baumatic Steam Oven

At Baumatic we understand the importance of creating healthy and yet delicious meals for your family. Our combination steam and multifunction oven will do just that. Steam cooking has become the preferred method of cooking in many households, offering many benefits over traditional fan forced cooking.

Cooking in a steam oven not only reduces cooking times it also ensures that your food will retain nutrients, flavours and texture. When cooking with a steam oven the cooking process does not leach moisture from the food as it cooks, so your vegetables will remain the same lush colour they were before you put them in. Better still, cooking with our BSCS45 steam and multifunction oven means fewer additives such as oil or fats are needed in your meals resulting in healthier cooking. You can be sure that with steam cooking the food absorbs only the moisture it requires. Food is therefore never over cooked or dry.

So get your taste buds ready for a juicy and mouth-watering experience.



BSCS45

Compact Multifunction
Steam Oven

6 functions



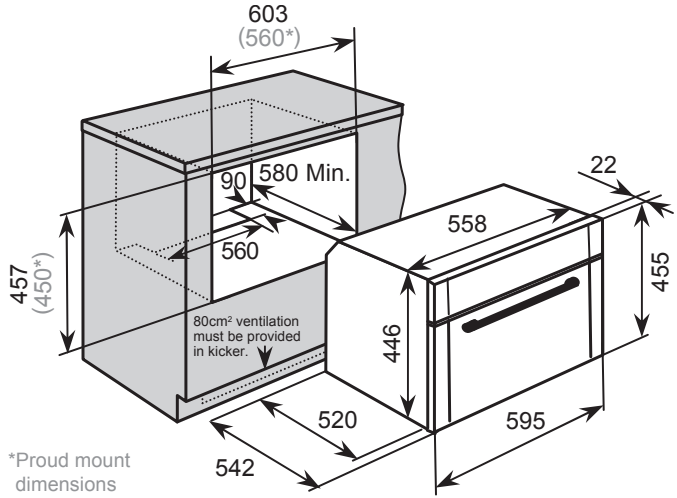
- 38 litre capacity
- Top mounted 1.4 litre water tank
- Black optical glass & titanium finish
- EU Energy Efficiency: Class A
- LED programmable timer
- Triple glazed removable door
- Chromed side racks
- Pre-set recipes
- Touch control operation
- Cavity cooling system
- Safety lock

Standard Accessories

- 1 x Inox perforated deep tray
- 1 x Inox non-perforated deep tray
- 1 x Safety shelf

Electrical Connection

- 15 amp
- 2.9 kW



*Proud mount
dimensions

BSCM45

Compact Combination
Microwave Oven

6 functions

Microwave, microwave & grill,
combination, fan forced,
grill, fan & grill

32 litre capacity

Black optical glass

& titanium finish

5 power levels

3 auto-functions;

Heating, cooking,

defrosting & toasting

Defrost by weight and time

LED programmable timer

Touch control operation

Safety lock

Cavity cooling system

End of cycle audible indicator

Microwave output: 1000W

Grill output: 1500W

Maximum hot air output: 1500W

Standard Accessories

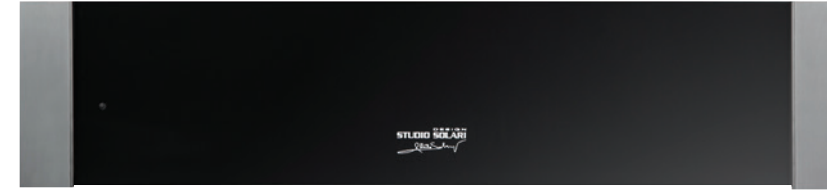
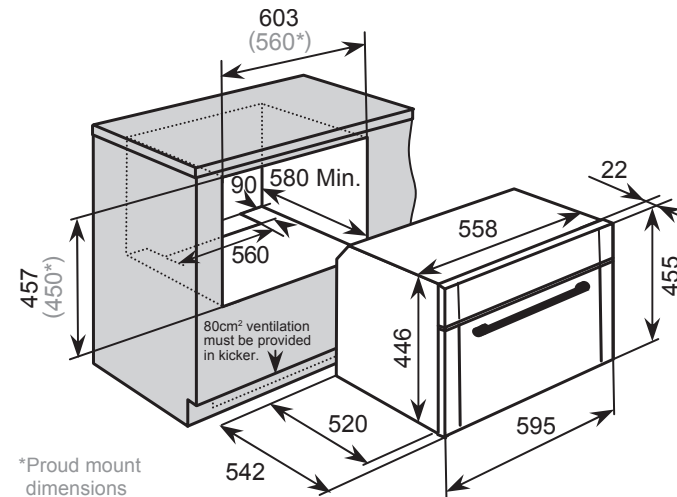
1 x Glass tray

1 x Tray insert

Electrical Connection

15 amp

3.4 kW



BSWD14

14cm Warming Drawer

6 person dinner plate capacity

Black optical glass

& titanium finish

Adjustable temperature

Temperature levels; 30-80°C

Fully expandable telescopic drawer

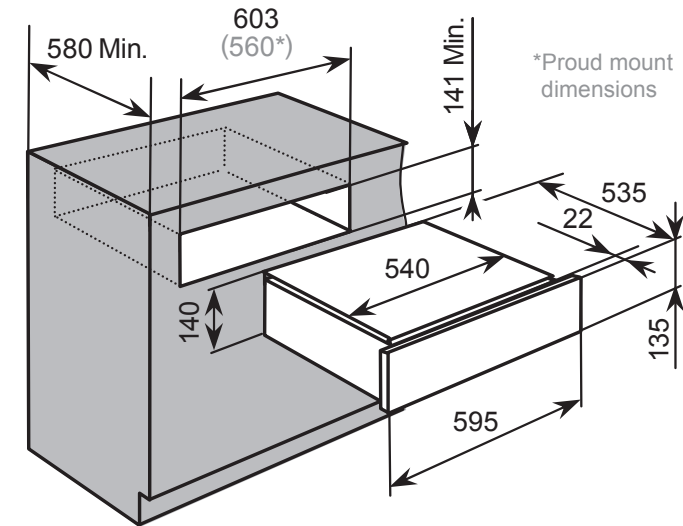
Standard Accessories

Anti-slip mat

Electrical Connection

10 amp

0.4 kW



COOKTOPS



Baumatic Gas Cooktops



Glass Finish

Cooking is about creating masterpieces and experimenting with different cooking methods – not about spending hours cleaning. Having a glass finish on our cooktops makes cleaning a breeze. There are no hard to reach crevices, or hard to clean surfaces. With a glass finish simply wipe away spills in seconds. As well as being easy to clean, our glass finish also provides that extra little bit of sophistication to any kitchen.



Cooking with Gas

As cultures cross borders and great cooking traditions are brought to our shores, Baumatic's cooktops need to be able to cater for various cooking styles. Regardless of whether the cooking method requires large or small saucepans, they are all catered for by our cooktops' flexible burner configurations and sturdy cast iron trivets.

Triple flame high-powered wok burners, and large, medium and small auxiliary burners are available to make sure you get the right level of cooking power. Along with great performance, the designs of our gas cooktops have been carefully selected to integrate seamlessly into any modern kitchen.



Flame Failure Safety Device

Thanks to Baumatic, you can enjoy complete peace of mind whilst you cook. Our Flame Failure Device 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 yours to simply enjoying yourself in the kitchen.



Front Control Operation

All our gas cooktops have the controls located across the front of the cooktop for easy use. With front control operation you also have more room between your burners – great for the extra large pots.

BSGH64

60cm Gas Cooktop

4 burners
Black glass finish
Electronic ignition
Cast iron trivets
Front control operation
Flame failure safety device

Burner Output (MJ)

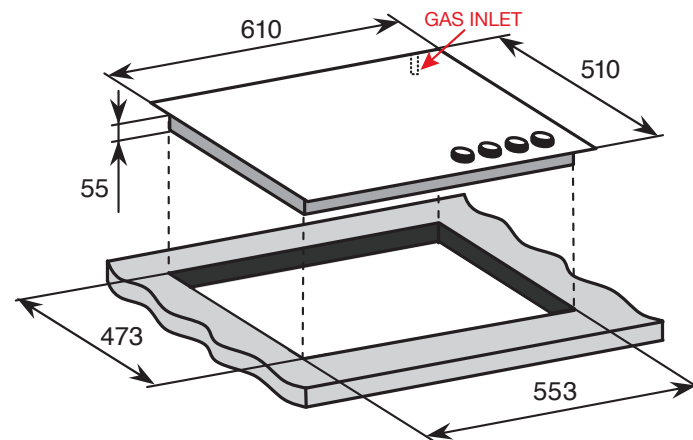
1 x 14.4 MJ Triple Ring Wok Burner
1 x 10.8 MJ Rapid burner
1 x 6.3 MJ Semi rapid burner
1 x 3.6 MJ Auxiliary burner

Standard Accessories

LPG conversion kit
Wok stand

Electrical Connection

10 amp



BSGH95

90cm Gas Cooktop

5 burners
Black glass finish
Electronic ignition
Cast iron trivets
Front control operation
Flame failure safety device

Burner Output (MJ)

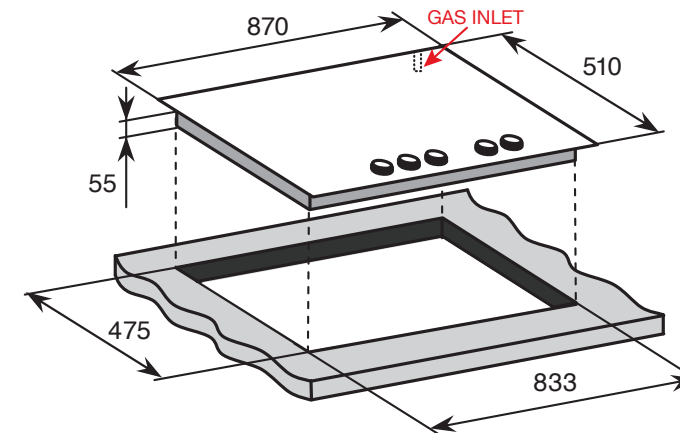
1 x 14.4 MJ Triple ring wok burner
1 x 10.8 MJ Rapid burner
1 x 6.2 MJ Semi rapid burner
1 x 5.4 MJ Semi rapid burner
1 x 3.6 MJ Auxiliary burner

Standard Accessories

LPG conversion kit
Wok stand

Electrical Connection

10 amp



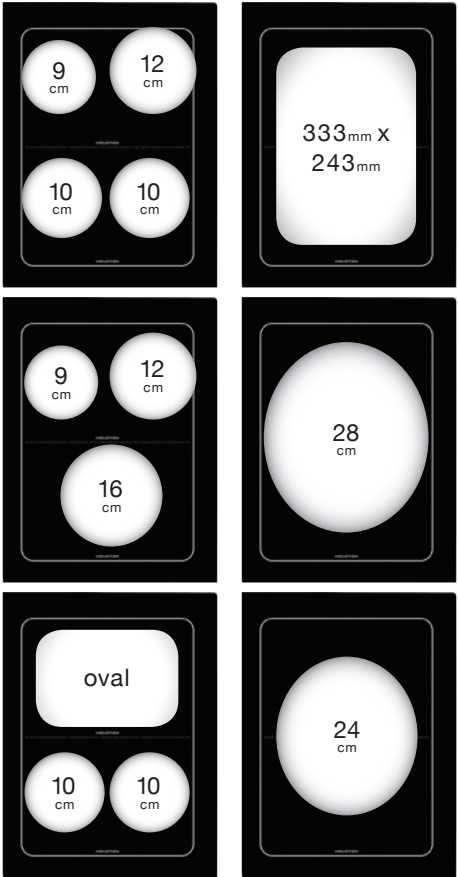
Baumatic Induction Cooktops



Induction - A Better Way to Cook

Induction is a truly unique and revolutionary way to cook. Under the surface of the induction cooktop are generators. These generators send high frequency currents through the glass surface into the cooking utensil, when one has been placed onto the cooktop.

These magnetic currents then heat up the pan directly inside. Induction cooktops 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 cooktop 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.



Expandable Zones

On selected induction cooktops you have the ability to join zones together, expanding two small zones into one large zone providing the flexibility to easily use small, medium, and large pots, large casserole dishes or frying pans. For added convenience, power levels and timer settings for both zones are synchronised when they are joined together providing the same level of heat across both zones for perfect cooking results.

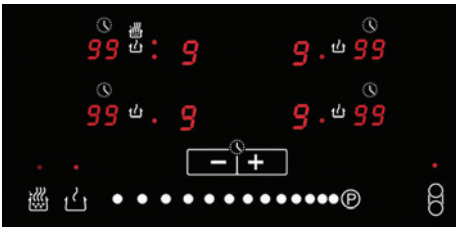


Quick Boil Booster Function

Need a surge of high level heat for a short amount of time, then our quick boil booster function is just what you need. This function boils large pots of liquid quickly and also heats food that needs fast heat quickly like when cooking thin pieces of meat or seafood saving valuable time and effort in the kitchen.

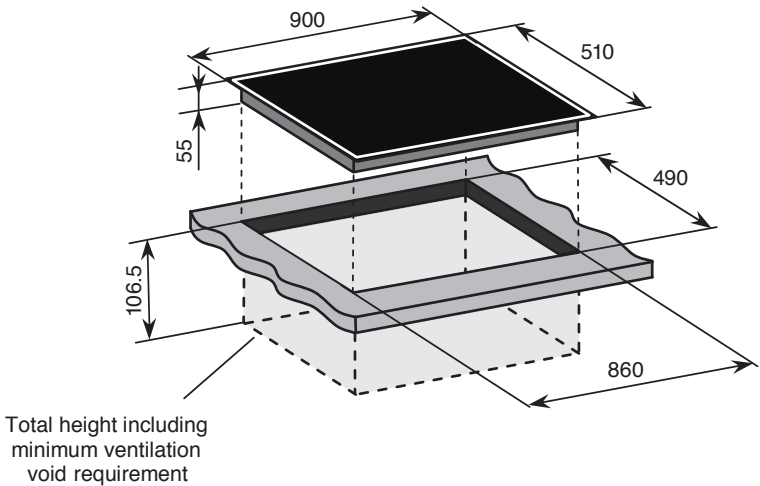
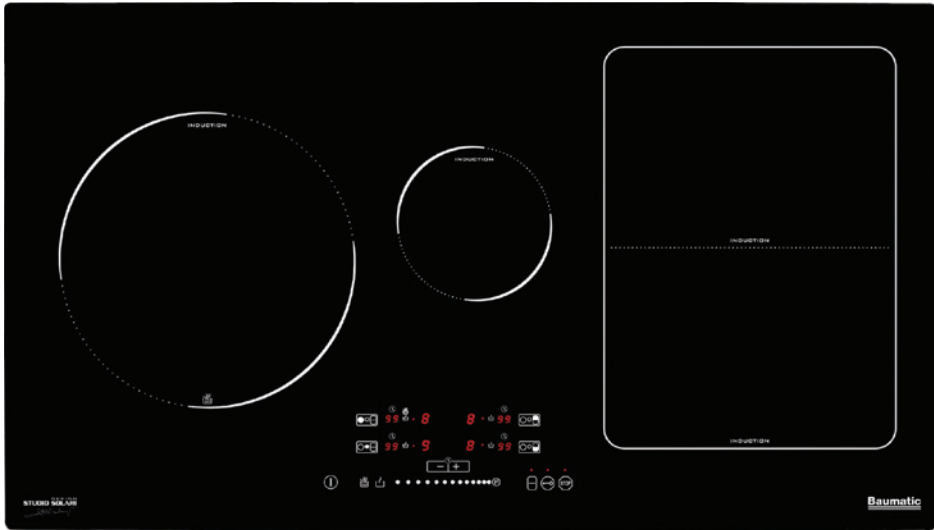
Automatic Timer

Conveniently set an automatic timer to any cooking zone and Baumatic induction cooktops will shut down the power automatically once the timer has counted down. It can be set up to 99 minutes and is perfect to set and forget so you can continue doing other things in the kitchen or simply relax.



Safety Lock

The entire cooktop can be locked when it is not in use by pressing the cooking zone plus button of the front right burner, then the minus button followed by the cooking zone plus button again.



Total height including minimum ventilation void requirement

BSIH95

90cm Induction Cooktop

- 4 cooking zones
- 1 expandable zone
- Frameless ceramic glass surface
- Touch slide control operation
- 2 independent induction generators
- Residual heat indicators
- Electronic timer
- Automatic pan detection
- Pause function
- Safety lock

Zone Power Output (kW)

- 2 x 3.70 kW induction zone, 270mm x 180mm
- 1 x 2.50 kW induction zone, Ø 280mm
- 1 x 1.80 kW induction zone, Ø 145mm

Standard Accessories

- Ceramic scraper

Electrical Connection

- 30 amp
- 7.4 kW

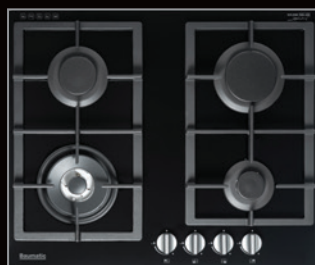


DESIGN
STUDIO SOLARI
Alberto Solari

2013/2014 Collection



www.baumatic.co.nz



All Baumatic Studio Solari appliances are suitable for household and domestic use only and is supported by a 2 year parts and labour warranty from the original date of purchase. Baumatic reserves the right to adjust and modify products in this brochure without prior notification. Some images in this brochure may be indicative. Actual product only should be used to define cut out sizes.

* Please see www.baumatic.co.nz for full warranty terms and conditions.

