

Built-in Ovens



[www.baumatic.co.nz/
baumatic-built-in-ovens](http://www.baumatic.co.nz/baumatic-built-in-ovens)

Cavity cooling and cool door system

An inbuilt cooling fan circulates air around the oven to maintain safe surface temperatures and protect cabinets from heat damage. This fan works to ensure that the inside of your oven and control panel does not overheat. Even after you have finished cooking, the cooling fan will continue to work until the temperature reaches a safe level.

On certain models the cavity cooling is coupled with the cool door system in which the inbuilt cooling fan circulates air around the oven and through the door.



[www.baumatic.co.nz/
baumatic-freestanding-ovens](http://www.baumatic.co.nz/baumatic-freestanding-ovens)

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, emphasising the wonderful advantage of this mark-free stainless steel finish on many of the Baumatic ovens.

Cleaning will become an easy wipe-over action rather than continually polishing to create that lasting shine.

Electronic programmable clock

Many of the Baumatic ovens are fully programmable and easy to operate. You can programme your oven to start and stop at the times you require, so you don't have to be around to mind the cooking process.

Catalytic liners

Some selected Baumatic ovens have been fitted with grease-absorbent panels to the side and rear wall of the oven interior to absorb splattering from the cooking process. When cooking at temperatures higher than 190°, residue is burnt off the panels, minimising build-up of grease and grime.



BUILT-IN OVENS

BS6FS



Baumatic 60cm Stainless Steel Built-in Oven



4 FUNCTIONS

Mark-free stainless steel
Minute minder with auto oven off
Double-glazed removable door
Moulded side racks
Cooling fan

Standard Accessories

1 x Enamelled baking tray
1 x Grill rack insert
1 x Handle
1 x Wire shelf

Optional Accessories

1 x Pizza stone (BPS2)

BS65MS



Baumatic 60cm Stainless Steel Built-in Oven



5 FUNCTIONS

Mark-free stainless steel
LED programmable clock/timer
Double-glazed removable door
Cooling fan
Removable side racks

Standard accessories

1 x Enamelled baking tray
1 x Grill rack insert
1 x Handle
1 x Wire shelf
1 x Pizza stone (BPS2)



Pizza stone (BPS2)

BS67MS



Baumatic 60cm Stainless Steel Built-in Oven



7 FUNCTIONS

Mark-free stainless steel
LED programmable clock/timer
Triple-glazed removable door
Cooling fan
Removable side racks

Standard accessories

1 x Enamelled baking tray
1 x Grill rack insert
1 x Wire shelf
1 x Telescopic shelf
1 x Pizza stone (BPS2)
Catalytic liners



Telescopic shelf



Pizza stone (BPS2)

Extra Feature!

Pizza Stone

Baumatic's pizza stone will enhance the cooking of pizzas, quiches, breads, or any recipe that requires a crisp base. Simply preheat your oven with the stone and place your recipe on the top for a perfect crisp result. The pizza stone is supplied as a standard on some models, but can also be purchased as an optional extra.



BSD67MS



Baumatic 60cm Stainless Steel Built-in Double Oven



7 FUNCTIONS - MAIN OVEN

Mark-free stainless steel
LED programmable clock/timer
Triple-glazed removable door
2 x Cooling fans
Removable side racks



Telescopic shelf



Pizza stone (BPS2)



4 FUNCTIONS - SECOND OVEN

Standard accessories

1 x Enamelled baking tray
1 x Grill rack insert
1 x Handle
3 x Wire shelves
1 x Telescopic shelf
1 x Pizza stone (BPS2)

Optional accessories

Catalytic liners

BKC31SST



Baumatic 31 Litre Convection Microwave with Trim Kit

5 Power settings
14 Temperature settings
90-minute Digital timer
6 Auto cooking programmes
24hr clock
Defrost setting
Cooking end signal
Child safety lock

Extra Features!

Telescopic shelves

Baumatic's 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 food with ease and safety. Available on some models only.



Specifications

Wall Ovens	Height (mm)	Width (mm)	Depth (mm)	Cutout height (mm)	Cutout width (mm)	Cutout depth (mm)	Electrical Load	Power required
BS6FS	590	595	550	580-583	560	550	2.35kW	13 amp
BS65MS	590	595	550	580-583	560	550	2.30kW	15 amp
BS67MS	590	595	550	580-583	560	550	2.35kW	13 amp
BSD67MS	885	595	562	875-878	565	565	4.6kW	30 amp
Freestanding Ovens	Height (mm)	Width (mm)	Depth (mm)	Electrical load	Gas Rating			
BK60FHPSS	900	600	600	7.5kW	n/a			
BK60FHPW	900	600	600	7.5kW	n/a			
BK60FGSS	900	600	600	2.0kW	27 MJ/h			
BK60FCESS	900	600	600	8.0kW	n/a			
Microwave	Height (mm)	Width (mm)	Depth (mm)	Power output	Grill power	Turntable size (mm)	Capacity	
BKC31SST	300	520	530	900W	1200W	315	31L	

FREESTANDING OVENS

BK60FHPSS



Also available in white BK60FHPW

Baumatic 60cm Stainless Steel Freestander with Electric Top



7 FUNCTIONS

Double-glazed removable door
Adjustable height
Minute minder
Utility compartment

Cooktop - 4 electric elements

Front left: 180mm 2kW
Rear left: 145mm 1kW
Front right: 145mm 1kW
Rear right: 180mm 1.5kW

6 power levels

Standard accessories

1 x Roasting dish
1 x Grill rack insert
1 x Wire rack
1 x Handle

BK60FGSS



Baumatic 60cm Stainless Steel Freestander With Gas Top



7 FUNCTIONS

Double-glazed removable door
Adjustable height
Minute minder
Utility compartment

Heavy duty trivets
Push-button ignition
Flame failure

Cooktop - 4 gas elements

Front left: 6.3MJ/h semi rapid
Rear left: 6.3MJ/h semi rapid
Front right: 10.8MJ/h rapid
Rear right: 3.6MJ/h auxiliary

Standard accessories

1 x Roasting dish
1 x Grill rack insert
1 x Wire rack
1 x Handle

BK60FCESS



Baumatic 60cm Stainless Steel Freestander with Ceramic Top



7 FUNCTIONS

Double-glazed removable door
Adjustable height
Minute minder
Utility compartment

Cooktop - 4 electric elements

Front left: 180mm 1.8kW
Rear left: 145mm 1.2kW
Front right: 145mm 1.2kW
Rear right: 180mm 1.8kW

9 power levels
Residual heat indicator

Standard accessories

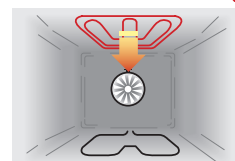
1 x Roasting dish
1 x Grill rack insert
1 x Wire rack
1 x Handle

OVEN FUNCTIONS

Full grill



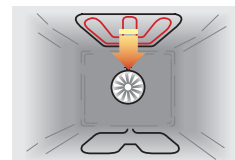
This cooking method is normal grilling utilising the inner and outer part of the top element, which directs heat downwards onto the food. Suitable for grilling medium or large portions of sausages, bacon, steaks, fish, etc.



Half grill



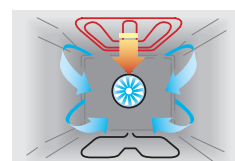
This cooking method is normal grilling utilising the inner part only of the top element, which directs heat downward onto the food. Suitable for grilling small portions of bacon, toast, meat, etc.



Fan & grill



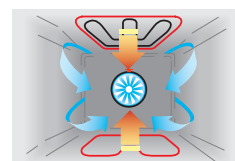
This method of grilling uses the top element in conjunction with the fan to help a fast circulation of heat. Suitable where quick browning is required and sealing the juices in such as steaks, hamburgers, some vegetables, etc.



Upper & lower elements with fan (fan bake)



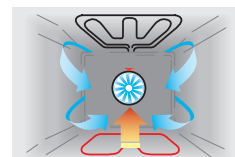
This method of cooking provides traditional cooking with heat from the top and the lower element, plus the use of the circulation fan to ensure an even distribution of the heat. Suitable for light and delicate baking such as pastries.



Fan & lower element



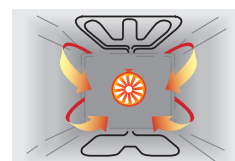
This method of cooking uses the bottom element only while the fan is circulating the heat. For delicate dishes and heating pre-cooked food. It is also for sterilising preserving jars.



Circular element with fan (fan forced)



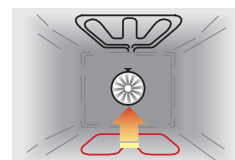
This method of cooking uses the circular element while the heat is distributed by the fan, resulting in a faster and more economical operation. Cooking with the fan on allows different kinds of food to be cooked simultaneously on different shelves.



Lower element only



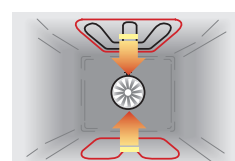
This method of cooking uses the lower element to direct heat upward to the food. For slow cooking recipes or for warming up meals.



Upper & lower elements (conventional bake)



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.

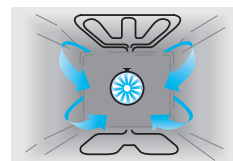


OVEN FUNCTIONS

Defrost



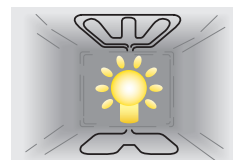
The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for instructions.



Light



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

[illegible]