

# BAUMANN LIVING

## STREAM 52

# multi function steam oven

A range of cooking styles at your fingertips



**BM-SAF2500US**

# INSTRUCTIONS MANUAL

[www.baumannliving.us](http://www.baumannliving.us)




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## IMPORTANT SAFEGUARDS

When using this electrical unit, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Always use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug or any parts of the steam oven in water or any other liquid.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate an appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair or adjustment.
7. Only use genuine Baumann Living accessories and attachments with this unit. Third-party accessories and attachments are not recommended as they may cause hazard and/or injury.
8. Do not place on or near a hot gas or electric burner.
9. Unplug from outlet when not in use and before cleaning.
10. Allow to cool before putting on or taking off parts and before cleaning.
11. To disconnect, press the Power  button to turn off, then remove the plug. Always hold the plug, and never pull the cord.

12. Do not clean the inside of the steam oven with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
13. A fire may occur if the steam oven is covered or touching flammable material, including the curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
14. Do not store any materials other than the Baumann Living US recommended accessories in the steam oven when not in use.
15. Always wear protective, insulated oven gloves when inserting or removing items from the hot steam oven.
16. When cooking, this appliance cannot be operated by an external timer or a separate remote control system.
17. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. However, tempered glass can still break around the edges. Avoid scratching the door surface or nicking the edges.
18. Do not place the steam oven in a hot or humid place, such as near a gas stove, or a sink.
19. Do not position steam oven behind furniture or door as heat and moisture can build up during operation and may cause subsequent damage to the steam oven and its surrounding area.
20. Do not use this appliance for other than its intended use.

## **Electrical Connection**

- The appliance must be plugged into a grounded outlet.
- Plug-in directly to a wall outlet.
- Do not use multi-plug adapters and extension cables.
- A 10A fuse is recommended. High-capacity fuses cannot be used in the circuit.

## **General Usage**

- Do not place any of the following materials in the steam oven: cardboard, plastic, paper or anything similar.
- Steam oven will become very hot during and after cooking. Do not touch hot surfaces. Use only the handles.
- Stand to the side and be careful when opening the door – internal hot air and steam may escape upon opening the door.
- Do not apply pressure or rest items on the open door.
- Do not use the appliance as a work surface or as a storage.
- When operating the steam oven, keep at least 2 inches (5 cm) of free space on the left, and 4 inches (10 cm) on the right side and back of the steam oven to allow for adequate air circulation.
- Make sure that the ventilation openings are not blocked. The area around the vent will be hot during and after use.
- Be sure that nothing touches the top or bottom heating elements of the steam oven.
- Do not insert any objects in the steam outlet or vents on the sides of your steam oven.
- Do not place or use your steam oven anywhere water may accidentally splash or come in contact with it.

- Do not place any items on top of your steam oven.
- This appliance is for household use only.

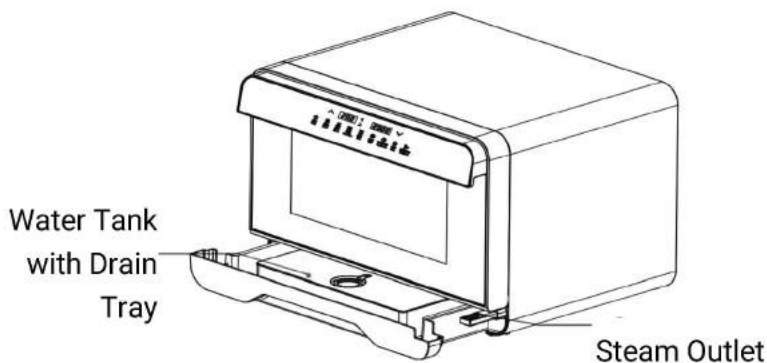
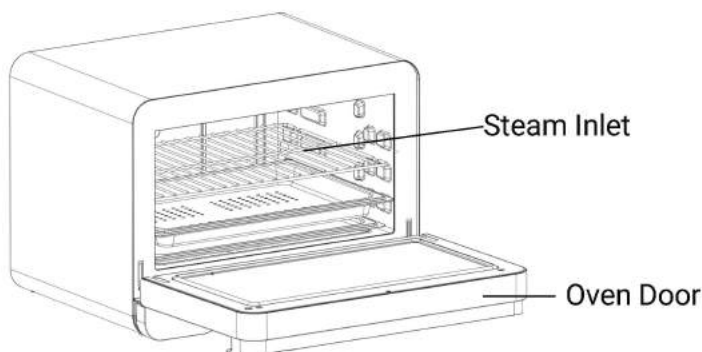
### **Cleaning Safeguards**

- Unplug your steam oven when not in use and before cleaning.
- Before cleaning, make sure your steam oven is cool before touching it or removing its parts.
- Do not use corrosive cleaning agents to avoid damage or corrosion.
- Clean the appliance regularly to prevent deterioration of the surface material.

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD USE ONLY.  
NOT FOR COMMERCIAL USE.**

## PARTS AND FEATURES

**CAUTION: HOT SURFACE!** To indicate that the marked item can be hot and should not be touched without taking care.



### **Steam Outlet Adaptors**

Attached to the steam outlet to redirect excess steam.



### **Humidity Vent Adaptor**

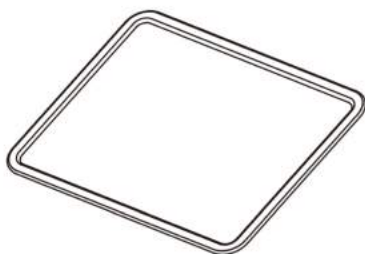
Attached to the oven door when using the dehydrate function.



## Included Accessories

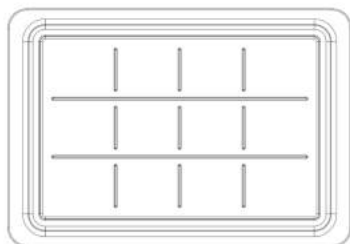


**Wire Rack**



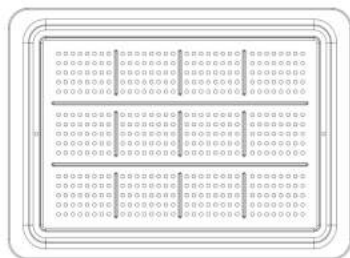
**Drip Tray\*\***

Place under the cooking trays or wire rack to catch excess grease, liquid, or crumbs.



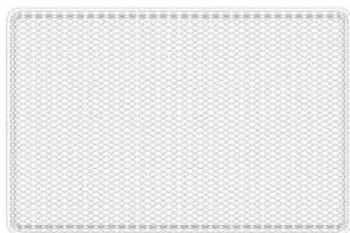
**Bake Tray\***

For all-around baking or roasting.



**Perforated Steam Tray**

Perfect for steaming, seafood, vegetables, and other items.



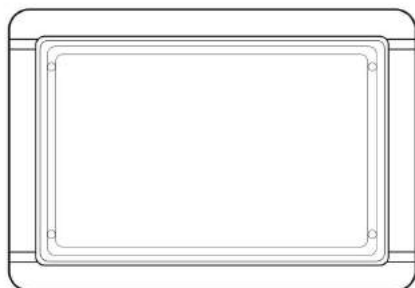
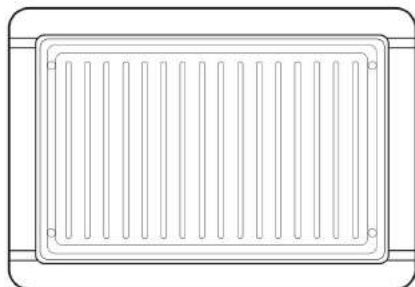
**Mesh Tray** Ideal for air frying.

*\*Use caution when removing the bake tray when disposing of hot grease or other hot liquids.*

*\*\*Use extreme caution when removing the drip tray containing hot oil or other hot liquids.*

## Additional Accessories

Grill side



Griddle side

**Reversible Grill / Griddle Pan** (*sold separately*)

## Control Panel



### **Power**

Press this button to turn on the appliance.



### **Menu**

Press this button to select preset menu program.



### **Steam**

Press this button to select steam cooking function. Default temperature is 230°F (110°C) and default time is 20 minutes (adjustable).



### **Steam & Bake**

Press to select combination steam cooking and convection baking. Default temperature is 356°F (180°C) and default time is 20 minutes (adjustable).



### **Bake**

Press to select convection baking. Default temperature is 392°F (200°C), and default time is 20 minutes (adjustable).



### **Air Fry**

Press to select air fry function. Default temperature is 428°F (220°C) and default time is 25 minutes (adjustable).



### **Delay Start**

Press to set the number of hours/minutes before cooking begins. Time can be set in 30-minute increments. Time setting range is from 0.5 to 12 hours.



### **Light**

Press this button to turn on/off the internal lamp.



### **Start/Pause**

Pressing this button starts or pauses current cooking mode selected.

### **200 °F Temperature Display**

Displays the current temperature inside the cooking chamber.



### **Water Empty Indicator**

Lights up with a beeping sound to indicate that the water tank is low in water and needs to be refilled.



### **Time Display**

Display current time in standby mode. After a cooking program starts, displays remaining cooking time.



### **Increase**

Press this button to increase time or temperature.



### **Decrease**

Press this button to decrease time or temperature.

## SETTING UP YOUR STEAM OVEN

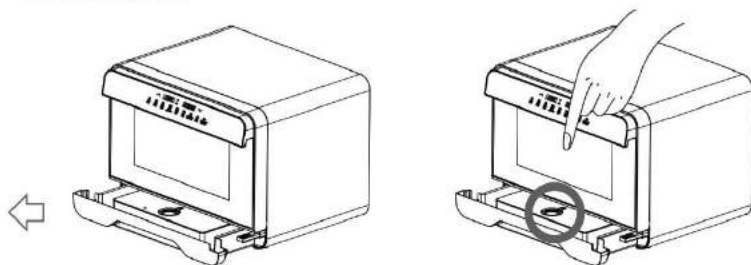
### Before First Use

1. Remove all packaging and accessories from the steam oven.
2. Set the steam oven to 356°F (180°C) using the Bake function for 15 minutes. Please refer to the section on Selecting a Cooking Function – Steam/ Steam & Bake/ Bake/ Air Fry.
3. Clean the appliance and the accessories. Please refer to **Cleaning and Maintenance** section for details.

**NOTE:** *You may detect some smoke or smell of burning during this first cleaning. This is normal and as the coatings and residue burn off.*

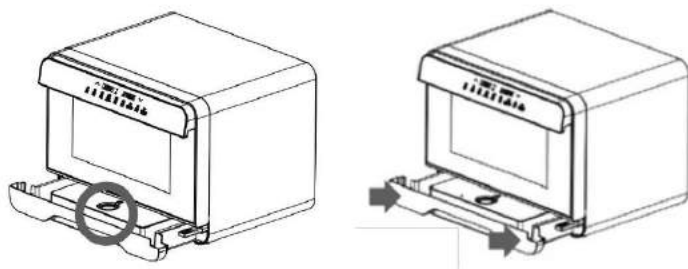
### Assembling the Water Tank with Drain Tray

1. Pull out the water tank with drain tray from the bottom of the steam oven.



2. Remove the silicon on the water tank lid, and fill the tank with 800 ml of distilled or purified water, or until tank is almost full.

3. Replace the silicon plug , then insert water tank into the steam oven and back into place. Make sure the water tank is securely latched in place by pushing the front edge of the tray.



**NOTE:**

- *The water tank is good for 40-60 minutes of steaming and is designed to ensure continuous replenishment of fresh water. Once the water in the tank reaches a critical level, the Add Water Indicator will sound and light up to indicate that the water tank needs to be refilled. This is also to protect the steam oven from damage due to lack of water.*

*To refill tank with water once the Add Water Indicator has been triggered, remove the water tank from steam oven and fill with fresh water. Insert the water tank back into the steam oven and back into place. Press [ |>Start/Pause ] to resume the cooking operation.*

- *Distilled or purified water is recommended to minimize scale buildup, and ensure the effective operation of the steam oven as designed.*

## **Preparing the Accessories**

Attach the steam outlet adaptor to the steam outlet.



Open steam oven door and slide accessories to be used into the steam oven. For wire rack, insert with curved edges facing down to fit onto the slots by the sides of the steam oven wall.

The bake and drip tray can also be lined with aluminum foil for easier cleanup.







## OPERATING YOUR STEAM OVEN


### Selecting a Preset Menu

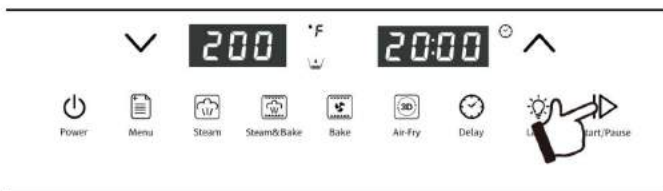
1. Plug the steam oven directly into an outlet. In standby mode, press [  Power ] to turn on the unit. All control panel displays and buttons light up, while the [  Steam&Bake ] button blinks.



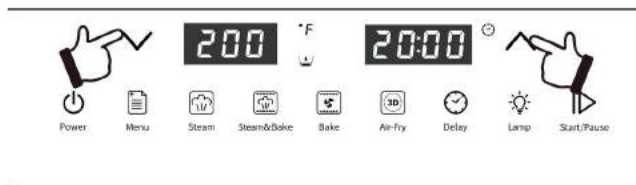
2. Press [  Menu ] and the temperature display will show [  ] as default menu number. Press [  ] or [  ] to select the desired menu number. Refer to Preset Menu Chart on page 18.



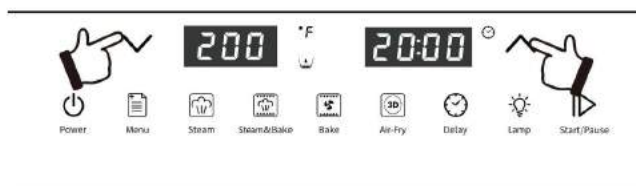
3. Press [  Start/Pause ] to confirm the setting.



4. As the temperature display blinks, press [^] or [v] to adjust the temperature (if needed), then press [▶ Start/Pause] to confirm.





5. As the time display blinks, press [^] or [v] to adjust the time (if needed), then press [▶ Start/Pause] to confirm.



6. The temperature display alternately shows the current temperature and menu number, while the time display shows the remaining cooking time. The cooking time will start to countdown only after preheating is completed and the set temperature is reached.

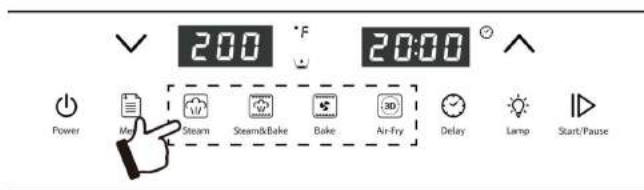




## Selecting a Cooking Function – Steam/ Steam & Bake/ Bake/ Air Fry

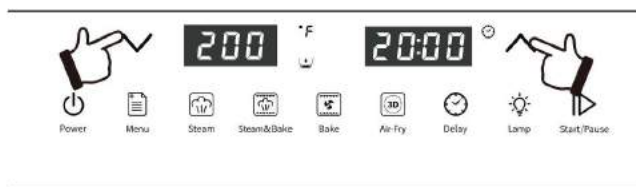
1. Plug steam oven directly into outlet. In standby mode, press [  Power ] to turn on. All control panel displays and buttons light up, while the [  Steam&Bake ] button blinks.



2. Press desired cooking function button. Both the selected button and temperature display blink.



3. Press [  ] or [  ] to adjust the temperature (if needed), then press Start/Pause to confirm.



- As the time display blinks, press [^] or [v] to adjust the time (if needed), then press [▶Start/Pause] to confirm.



- The selected cooking function button lights up. The temperature display shows the current temperature, while the time display shows the remaining cooking time. The cooking time will start to countdown only after preheating is completed and the set temperature is reached.

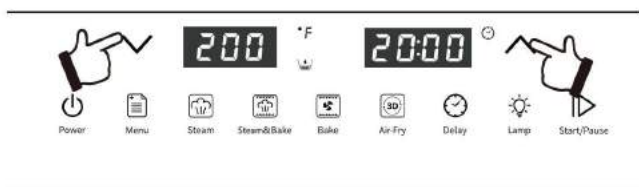
## Using the Delay Start Function

This function allows you to program the steam oven to begin cooking at a future time. This comes in handy if you want your food to be ready at a certain time, such as when you get home from work.

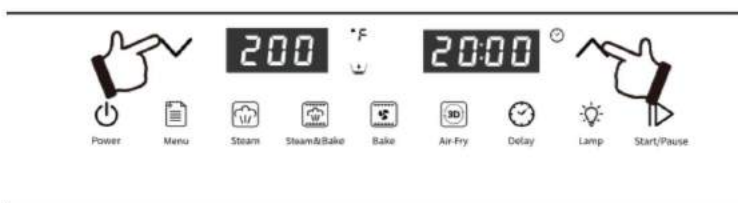
- Plug steam oven directly into outlet. In standby mode, press [⏻ Power] to turn on. All control panel displays and buttons light up, while the [👨‍🍳 Steam&Bake] button blinks.



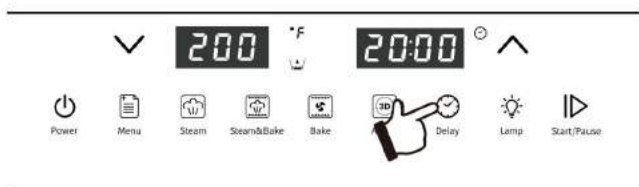
- Select a preset menu or a cooking function by following steps 2-3 of the section on **Selecting a Preset Menu**, or step 2 of the section on **Selecting a Cooking Function**
- As the temperature setting blinks, press [^] or [v] to adjust the temperature (if needed), then press [▶Start/Pause] to confirm.



- As the time setting blinks, press [^] or [v] to adjust the time (if needed), then press [▶Start/Pause] to confirm.



- Press [⌚Delay] button. The Delay button indicator flashes.



6. Press [^] or [v] to set the delay start time. (E.g. 5:00 to start cooking 5 hours from now.) Then Press [▶Start/Pause] to confirm.

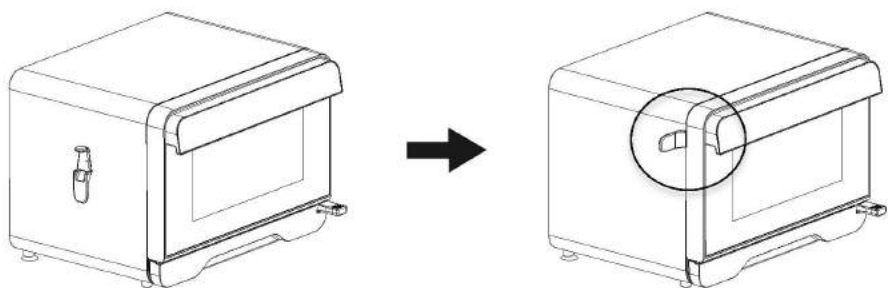


7. The Delay Start button flashes as the time display shows countdown. The selected cooking function will begin once the time delay countdown ends.

**NOTE:** While the oven door is open, the internal lamp will automatically turn off after 3 minutes. Unplug the steam oven from the power outlet when not in use.

## Using the Dehydrate Function

When using the Dehydrate function (preset menus 06 and 21-25), install the humidity vent adaptor as illustrated below.



The installation & the use of the humidity vent adaptor during dehydration is essential - to control the humidity inside the oven during the dehydration process.

**NOTE:** *The humidity vent adaptor has a magnet incorporated in it and can be attached to the sides of the oven for easy storage.*

## Preset Menu Chart

No.	Menu	Default Temp. °F/C	Temp. Range °F (°C)	Default Time (HH:MM)	Time Range (HH:MM)	Mode
01	Broil	248 (120)	212 - 446 (100 - 230)	00:30	00:01 - 01:00	upper heating
02	Grill	248 (120)	212 - 446 (100 - 230)	00:30	00:01 - 01:00	lower heating
03	Reheat	266 (130)	266 - 446 (130 - 230)	00:20	00:01 - 01:00	steam & bake
04	Keep Warm	122 (50)	86 - 140 (30 - 60)	00:20	00:01 - 01:00	
05	Defrost	140 (60)	104 - 158 (40 - 70)	00:20	00:01 - 01:00	
06	Dehydrate	104 (40)	104 - 176 (40 - 80)	05:00	01:00 - 12:00	
07	Proof	100 (38)	95 - 113 (35 - 45)	03:00	00:01 - 04:10	
08	Yogurt	104 (40)	95 - 122 (35 - 50)	05:00	04:00 - 08:00	
09	Sterilize	212 (100)		00:20	00:01 - 00:30	
10	Steamed Rice	212 (100)	122 - 248 (50 - 120)	00:35	00:01 - 01:00	steam



<b>No.</b>	<b>Menu</b>	<b>Default Temp. °F/C</b>	<b>Temp. Range °F (°C)</b>	<b>Default Time (HH:MM)</b>	<b>Time Range (HH:MM)</b>	<b>Mode</b>
11	Steamed Fish	230 (110)	122 - 248 (50 - 120)	00:15	00:01 - 01:00	Steam
12	Steamed Chicken	248 (120)	122 - 248 (50 - 120)	00:18	00:01 - 01:00	steam
13	Steamed Shrimp	239 (115)	122 - 248 (50 - 120)	00:14	00:01 - 01:00	steam
14	Steamed Egg	212 (100)	122 - 248 (50 - 120)	00:10	00:01 - 01:00	steam
15	Steamed Bun	230 (110)	122 - 248 (50 - 120)	00:25	00:01 - 01:00	steam
16	Steamed Tofu	212 (100)	122 - 248 (50 - 120)	00:08	00:01 - 01:00	steam
17	Steamed Dumplings	212 (100)	122 - 248 (50 - 120)	00:12	00:01 - 01:00	steam
18	Steamed Green Beans	212 (100)	122 - 248 (50 - 120)	00:07	00:01 - 01:00	steam
19	Steamed Corn	212 (100)	122 - 248 (50 - 120)	00:20	00:01 - 01:00	steam
20	Steamed Broccoli	212 (100)	122 - 248 (50 - 120)	00:10	00:01 - 01:00	steam

No.	Menu	Default Temp. °F/C	Temp. Range °F (°C)	Default Time (HH:MM)	Time Range (HH:MM)	Mode
21	Apples	140 (60)	104 -176 (40 - 80)	07:00	01:00 - 12:00	dehydrate
22	Bananas	140 (60)	104 -176 (40 - 80)	08:00	01:00 - 12:00	dehydrate
23	Strawberries	140 (60)	104 -176 (40 - 80)	08:00	01:00 - 12:00	dehydrate
24	Herbs	113 (45)	104 -176 (40 - 80)	04:00	01:00 - 12:00	dehydrate
25	Beef Jerky	158 (70)	104 -176 (40 - 80)	05:00	01:00 - 12:00	dehydrate
26	Roast Beef	356 (180)	212 - 446 (100 - 230)	00:12	00:01 - 01:00	steam & bake
27	Roasted Whole Chicken	392 (200)	266 - 446 (130 - 230)	00:30	00:01 - 01:00	steam & bake
28	Lamb Chops	302 (150)	266 - 446 (130 - 230)	00:52	00:01 - 01:00	steam & bake
29	Baked Salmon	356 (180)	266 - 446 (130 - 230)	00:12	00:01 - 01:00	steam & bake
30	Roasted Squash	356 (180)	266 - 446 (130 - 230)	00:20	00:01 - 01:00	steam & bake

<b>No.</b>	<b>Menu</b>	<b>Default Temp. °F/C</b>	<b>Temp. Range °F (°C)</b>	<b>Default Time (HH:MM)</b>	<b>Time Range (HH:MM)</b>	<b>Mode</b>
31	Artisan Bread	356 (180)	266 - 446 (130 - 230)	00:20	00:01 - 01:00	steam & bake
32	Roasted Corn	392 (200)	266 - 446 (130 - 230)	00:20	00:01 - 01:00	steam & bake
33	Seared Scallops	392 (200)	266 - 446 (130 - 230)	00:08	00:01 - 01:00	steam & bake
34	Cookies	392 (200)	212 - 446 (100 - 230)	00:25	00:01 - 01:00	bake
35	Chiffon Cake	302 (150)	212 - 446 (100 - 230)	00:38	00:01 - 01:00	bake
36	Banana Cake	392 (200)	212 - 446 (100 - 230)	00:25	00:01 - 01:00	bake
37	Souffle	356 (180)	212 - 446 (100 - 230)	00:10	00:01 - 01:00	bake
38	Pizza	392 (200)	212 - 446 (100 - 230)	00:12	00:01 - 01:00	bake
39	Grilled Pork Chops	392 (200)	212 - 446 (100 - 230)	00:15	00:01 - 01:00	bake
40	Roasted Vegetables	446 (230)	212 - 446 (100 - 230)	00:15	00:01 - 01:00	bake

No.	Menu	Default Temp. °F/C	Temp. Range °F (°C)	Default Time (HH:MM)	Time Range (HH:MM)	Mode
41	Grilled Cheese	356 (180)	212 - 446 (100 - 230)	00:15	00:01 - 01:00	bake
42	Baked Potato	392 (200)	212 - 446 (100 - 230)	00:20	00:01 - 01:00	bake
43	Baked Lasagna	374 (190)	212 - 446 (100 - 230)	00:45	00:01 - 01:00	bake
44	French Fries	410 (210)	212 - 446 (100 - 230)	00:19	00:01 - 01:00	air fry
45	Chicken Nuggets	410 (210)	212 - 446 (100 - 230)	00:19	00:01 - 01:00	air fry
46	Chicken Wings	410 (210)	212 - 446 (100 - 230)	00:19	00:01 - 01:00	air fry
47	Spring Rolls	356 (180)	212 - 446 (100 - 230)	00:15	00:01 - 01:00	air fry
48	Fried Shrimp	356 (180)	212 - 446 (100 - 230)	00:12	00:01 - 01:00	air fry
49	Toast	392 (200)	212 - 446 (100 - 230)	00:06	00:01 - 01:00	air fry
50	Descale	212 (100)	-	00:45	-	Cleaning/maintenance

<b>No.</b>	<b>Menu</b>	<b>Default Temp. °F/C</b>	<b>Temp. Range °F (°C)</b>	<b>Default Time (HH:MM)</b>	<b>Time Range (HH:MM)</b>	<b>Mode</b>
51	Steam Clean	212 (100)	-	00:10	00:01 - 00:30	Cleaning/maintenance
52	Drying	158 (70)	131-167 (55 - 75)	00:40	00:01 - 00:60	Cleaning/maintenance

## **CLEANING AND MAINTENANCE**

### **General Cleaning**

- Clean the interior of your steam oven after every use.
- Before you start cleaning, make sure your steam oven is unplugged and cooled completely and safe to touch.
- Do not use abrasive materials or cleaners such as metal scourers, as these can cause damage to the steam oven finishes and parts.
- Clean the steam oven exterior and door with soft, damp cloth and a solution of water and dish soap. Do not use harsh, abrasive cleaners or scrapers to clean the door's glass, as this may lead to scratches or other damage.
- Wipe the control panel with a soft, dry cloth.

### **Cleaning the Accessories**

- Clean all accessories after every use and let dry completely.
- Clean the wire rack, bake tray, drip tray, perforated steam tray, and mesh tray with a soft cloth and solution of water and dish soap. Do not use abrasive cleaners or scrubbers as these can scratch and cause damage.

### **Cleaning the Water Tank and Drain Tray**

- Empty residual water in the water tank after every use, and refill water tank with fresh water upon next use. Let residual water cool down first before discarding to avoid scalding.

- Periodically clean the water tank and drain the tray by removing the water tank lid. Wash the drain tray, tank and lid with warm, soapy water. Wipe dry before placing back into steam oven.

### **Steam Cleaning**

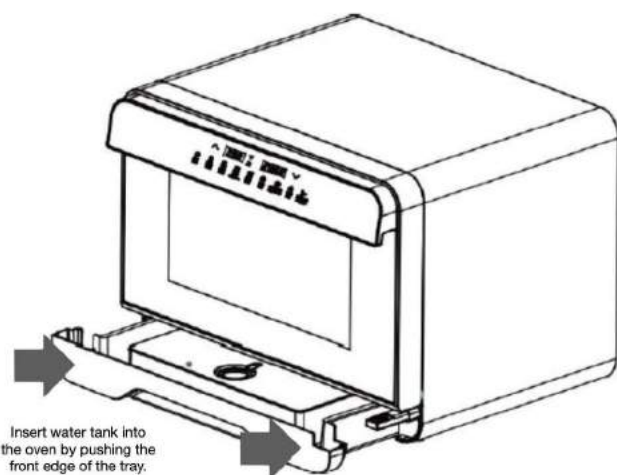
Make sure there is ample water in the water tank. Then select the Steam Clean preset menu (no. 51) to help soften and loosen grime inside the steam oven. Once the cycle is complete, wipe off the condensation and the grease will come with it.

Use the steam cleaning function for food soils that have overflowed onto the steam oven floor, or after cooking food that give off excessive grease such as roast chicken or meat.

### **Descaling**

Mineral deposits (depending on the water hardness and the usage) are a natural result of steam creation. Mineral deposit will slowly build up inside the boiler and the water lines of the steam oven. To ensure the continuous effective use of the steam oven under normal condition, the unit must be descaled every 3 months (minimum) to remove the build-up of mineral deposits. Descaling more frequently is recommended and will not harm the unit.

1. Remove water tank and discard residual water.
2. Pour 1 part (200 ml) commercial descaling solution and 1 part (200 ml) water into the tank.
3. Insert water tank into the steam oven and back into place. Make sure the water tank is securely latched in place by pushing the front edge of the tray.



4. Select the Descal preset menu (no. 50) to run the descaling cycle.
5. After 35 minutes, 5 beeping sounds will be heard and 'CL01' will appear on the time display. Remove water tank, discard remaining descaling solution and fill with 2 parts (400 ml) fresh water.
6. Insert water tank into the steam oven and back into place.
7. Press [▶ Start/Pause ] to resume the descaling cycle.



## TROUBLESHOOTING

<b>Problem</b>	<b>Cause</b>	<b>Possible Solution</b>
Control panel does not light up.	<ul style="list-style-type: none"><li>• Oven is not plugged into an outlet.</li><li>• Power cord is faulty.</li><li>• Loose connection between control panel and power panel.</li></ul>	<ul style="list-style-type: none"><li>• Plug oven into an outlet.</li><li>• Contact authorized service center.</li><li>• Contact authorized service center</li></ul>
Control panel buttons do not work.	<ul style="list-style-type: none"><li>• Control panel is faulty.</li></ul>	<ul style="list-style-type: none"><li>• Contact authorized service center.</li></ul>
Water leaks out of the oven during cooking.	<ul style="list-style-type: none"><li>• Drain tray is full.</li><li>• Oven door is not closed properly.</li><li>• Oven door rubber seal is damaged.</li></ul>	<ul style="list-style-type: none"><li>• Empty drain tray.</li><li>• Make sure door is properly closed. Check that there is no food or any other obstruction.</li><li>• Contact authorized service center.</li></ul>
Water empty indicator lights up/oven beeps.	Water tank level is low or empty.	Fill water tank with water.

Condensation form on the oven door or control panel.	Excess steam is discharged through the steam exhaust outlet, but some may water droplets may still appear as water vapor condenses.	This is normal and will eventually disappear.
Error Code E1	Data communication failure	Contact authorized service center.
Error Code E2	Internal cavity temperature sensor failure	Contact authorized service center
Error Code E3	Evaporator temperature sensor failure	Contact authorized service center

## **WARRANTY TERMS AND CONDITIONS**

### **ONE-YEAR LIMITED WARRANTY ON PARTS AND LABOR**

**BAUMANN LIVING** provides a warranty to the original purchaser of this product against defects in materials and workmanship for one year. If a product covered by this warranty is determined to be defective within the warranty period, **BAUMANN LIVING** will repair or replace the defective part with a new or remanufactured part free of charge subject to terms and conditions stated herein.

To obtain warranty service, proof of purchase in the form of a sales invoice or copy thereof is required to show that a product is within the warranty period. If any one of the documents cannot be produced, corresponding fees for labor and replacement parts will be charged.

#### **Parts and Labor**

There will be no charge for parts and labor during the warranty period. Replacement parts or units may be new or recertified and are upon **BAUMANN LIVING's** option and sole discretion. Replacement parts and units are warranted for the remaining portion of the original warranty. Our decision on all questions relating to complaints as a result of defects, either workmanship or materials, shall be conclusive and you shall agree to abide by such decision. Any unit or defective part that have been replaced shall become **BAUMANN LIVING's** property. After the lapse of this warranty, a charge will be made on all labor and replacement of parts.

## **Types of Services**

Defective Products must be sent to any **BAUMANN LIVING** service center (where available) or to the authorized distributor to obtain warranty service. **BAUMANN LIVING** is neither responsible for transportation/shipping costs to the service center/distributor nor is **BAUMANN LIVING** responsible to cover return shipping to the customer. Product returns to **BAUMANN LIVING** service centers or authorized distributor must utilize either the original carton box and shipping material or packaging that affords an equal degree of protection.

For home service (where available), the transportation fee of **BAUMANN LIVING** service personnel will be charged to the customer, depending on the location. Our service personnel reserve all rights to refuse to attend to any equipment installed in an inaccessible location or any other hazardous situation.

## **LIMITATIONS AND EXCLUSIONS**

**BAUMANN LIVING** one-year limited warranty only covers defects in materials and workmanship; however, this warranty does not cover the following:

1. Damage resulting from accidents, transport, misuse, abuse, alteration, tampering, or failure of the purchaser to follow normal operating procedures outlined in the user's manual.
2. Damage caused by negligence and poor maintenance.
3. Defects or damage due to spillage of food/liquids or improper usage of electrical supply or electrical circuit, major fluctuations in voltage, exposure to rain or moisture, wrong fuel or oil used.

4. Damage, losses, and defects as a result of fire, flood, or other Acts of God.
5. Normal wear-and-tear, corrosion, rusting, or stains.
6. Defects & damage arising from improper testing, operation, usage of the wrong component, demonstration, maintenance, installation, adjustment, or any alteration or modification of any kind.
7. Scratches & damage to the outer surface areas and externally exposed parts that are due to normal customer use.
8. General maintenance & routine servicing.
9. Claims for damaged/missing parts after 30 days from the date of purchase.
10. If any part or parts of the unit are replaced with a part or parts not supplied or approved by us, or if the unit has been dismantled or repaired by any person other than a **BAUMANN LIVING** authorized technician.
11. Any equipment/product which has its serial number removed or made illegible/tampered with.
12. If the warranty card is altered, defaced, or erased in any manner whatsoever.
13. If the unit is used for purposes other than household use, such as commercial use.

The one (1) year warranty is for the mainboard and control PCB, motor, heating element, boiler and power supply. However, this warranty does not cover parts (i.e. accessories, filter, glass carafe, heating and grill plates, glass lid, pot, wire racks, drip tray, gaskets, water tanks, glass and plastic jar, blades, cutter, baskets, glass bowl, handle, trays, fuse, coffee holder, water and milk tank, silicon tubes, belts, gaskets, rubber connectors, gears, glass door, bulb, handle, interior and exterior casing) that are subject to wear and tear, rust, stains, or corrosion.

This one-year limited warranty does not cover Products sold **"AS IS"**, **"FACTORY RECTIFIED"**, or by a non-authorized reseller.

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED OR DESCRIBED ABOVE. ANY IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED IN DURATION TO THE PERIOD OF TIME SET FORTH ABOVE. **BAUMANN LIVING'S** TOTAL LIABILITY FOR ANY AND ALL LOSSES AND DAMAGES RESULTING FROM ANY CAUSE WHATSOEVER INCLUDING **BAUMANN LIVING'S** NEGLIGENCE, ALLEGED DAMAGE, OR DEFECTIVE GOODS, WHETHER SUCH DEFECTS ARE DISCOVERABLE OR LATENT, SHALL IN NO EVENT EXCEED THE PURCHASE PRICE OF THE PRODUCT. **BAUMANN LIVING** SHALL NOT BE RESPONSIBLE FOR LOSS OF USE, COMMERCIAL LOSS, LOST REVENUE OR LOST PROFITS, OR OTHER INCIDENTAL OR CONSEQUENTIAL DAMAGES. THIS WARRANTY IS SUBJECT TO CHANGE WITHOUT NOTICE.

**IMPORTANT:** Please present sales invoice as proof of purchase whenever you require our service during the warranty period.