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Bauknecht BAR2 KH8V2 IN

Bauknecht BAR2 KH8V2 IN Electric Oven User Manual

Model: BAR2 KH8V2 IN

1. OVERVIEW

This manual provides comprehensive instructions for the safe and efficient use of your Bauknecht BAR2 KH8V2 IN Electric Oven. Designed for integrated installation, this 71-liter oven features an A+ energy rating, a hydrolytic self-cleaning function, and specialized cooking modes to enhance your culinary experience. Please read this manual thoroughly before operating the appliance and keep it for future reference.



Figure 1: Front view of the Bauknecht BAR2 KH8V2 IN electric oven, showcasing its sleek stainless steel finish and digital display.

2. SAFETY INFORMATION

Always adhere to the following safety precautions to prevent personal injury or damage to the appliance.

- **Electrical Safety:** Ensure the oven is correctly earthed and connected to a suitable power supply. Do not use adapters or extension cords. Disconnect the power supply before any maintenance or cleaning.
- **Installation:** Installation must be performed by a qualified technician in accordance with local regulations. Ensure adequate ventilation around the appliance.
- **Hot Surfaces:** The oven and its accessories become very hot during operation. Always use oven mitts when handling hot items. Keep children and pets away from the appliance.
- **Cleaning:** Use only recommended cleaning agents. Do not use abrasive cleaners or sharp metal scrapers, as they can damage the surface.
- **Supervision:** Never leave the oven unattended during operation, especially when cooking with oil or fat.
- **Flammable Materials:** Do not store flammable materials in or near the oven.

3. INSTALLATION

The Bauknecht BAR2 KH8V2 IN is designed for integrated installation into a kitchen cabinet. Professional installation is highly recommended to ensure proper fit, electrical connection, and ventilation.

3.1 Dimensions and Clearances

The oven dimensions are approximately 59.5 cm (Length) x 55.1 cm (Width) x 59.5 cm (Height). The appliance weighs 26.9 kilograms. Refer to the installation diagram for precise cutout dimensions and necessary clearances within the cabinet.

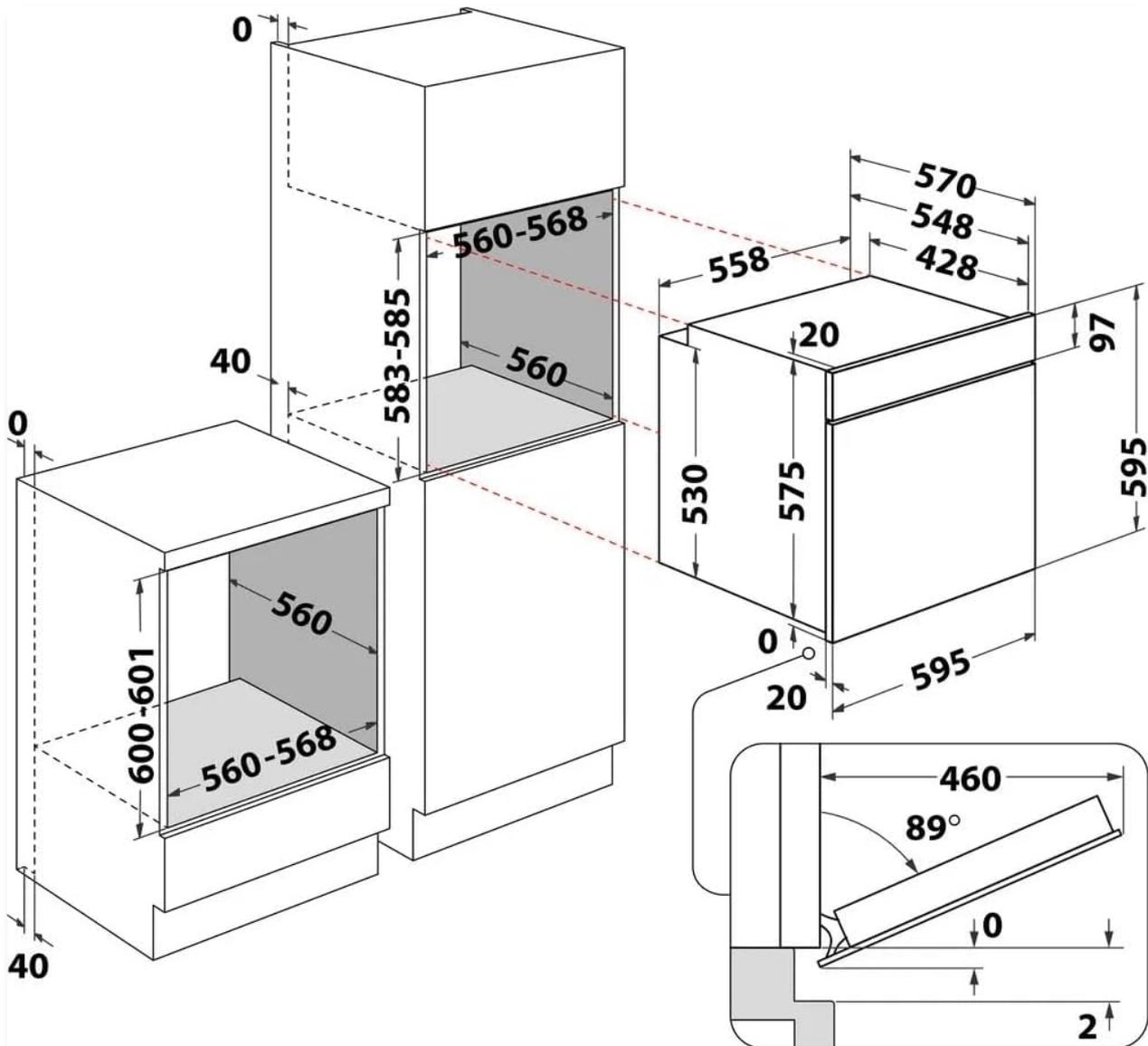


Figure 2: Detailed technical diagram showing the required cabinet dimensions and clearances for installing the Bauknecht BAR2 KH8V2 IN oven. All measurements are in millimeters.

3.2 Electrical Connection

Ensure the electrical supply matches the specifications on the oven's rating plate. The oven requires a 220V power supply with a power rating of 2.9 KW. The electrical connection should be made by a qualified electrician.

4. PRODUCT FEATURES

Your Bauknecht BAR2 KH8V2 IN oven is equipped with several features designed for optimal cooking performance and ease of use:

- **Diamond Clean:** A hydrolytic self-cleaning function that uses steam to loosen food residues, making manual cleaning easier.
- **Power Hot Air:** This function ensures uniform hot air distribution throughout the oven cavity from the start of the cooking process, ideal for even baking and roasting.
- **Maxi Cooking:** A specialized function optimized for cooking large cuts of meat, ensuring thorough and tender results.
- **71 Litre Capacity:** A generous internal volume suitable for preparing large meals.
- **A+ Energy Efficiency:** Designed for reduced energy consumption, contributing to lower operating costs.



Figure 3: The spacious interior of the Bauknecht BAR2 KH8V2 IN oven, featuring multiple rack positions and a baking tray.

5. OPERATING INSTRUCTIONS

Familiarize yourself with the control panel and functions before first use.

5.1 Control Panel Overview



Figure 4: Close-up of the oven's control panel, featuring two rotary knobs for function and temperature selection, and a central digital display for time and settings.

The control panel typically consists of:

- **Function Selector Knob:** Used to select various cooking modes (e.g., Power Hot Air, Conventional, Grill).
- **Temperature Selector Knob:** Used to set the desired cooking temperature.
- **Digital Display:** Shows the current time, cooking duration, and other settings.
- **Timer Buttons:** Used to set the cooking duration or a delayed start.

5.2 Setting the Time

1. Upon initial power-up or after a power outage, the display will flash.
2. Use the timer buttons (usually '+' and '-') to adjust the hour and minute.
3. Confirm the setting by pressing the clock icon or waiting a few seconds.

5.3 Basic Cooking Operation

1. Place your food in the oven on the appropriate rack level.
2. Turn the Function Selector Knob to choose your desired cooking mode (e.g., Power Hot Air for even cooking).
3. Turn the Temperature Selector Knob to set the required temperature. The oven will begin to preheat.
4. Optionally, set a cooking duration using the timer buttons. The oven will switch off automatically once the time expires.
5. To stop cooking, turn both selector knobs to the 'Off' position.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

6.1 Diamond Clean (Hydrolytic Self-Cleaning)

The Diamond Clean function uses steam to simplify the cleaning process:

1. Remove all accessories (racks, trays) from the oven cavity.
2. Pour approximately 200ml of distilled water into the bottom of the oven cavity.
3. Select the Diamond Clean function (refer to your control panel for the specific symbol).
4. Run the cycle as indicated by the oven.
5. Once the cycle is complete and the oven has cooled, wipe the interior with a soft cloth to remove loosened food residues.

6.2 General Cleaning

- **Exterior:** Clean the exterior surfaces with a soft cloth and mild detergent. Avoid abrasive cleaners.
- **Oven Door:** Clean the glass door with a non-abrasive glass cleaner.
- **Accessories:** Wash racks and trays in warm soapy water or in a dishwasher if suitable.

7. TROUBLESHOOTING

If you encounter issues with your oven, consult the following table before contacting service.

Problem	Possible Cause	Solution
Oven does not heat up.	No power supply; oven not switched on; timer not set.	Check power connection; ensure oven is switched on; set the timer or select manual operation.
Food not cooking evenly.	Incorrect temperature or cooking mode; overloaded oven.	Verify settings; ensure proper air circulation around food.
Oven light not working.	Bulb is faulty.	Replace the oven bulb (ensure oven is cool and disconnected from power).

8. SPECIFICATIONS

Specification	Value
Brand	Bauknecht
Model Number	BAR2 KH8V2 IN
Product Dimensions (L x W x H)	59.5 x 55.1 x 59.5 cm
Weight	26.9 Kilograms

Specification	Value
Capacity	71 Litres
Energy Efficiency Class	A+
Power	2.9 KW
Voltage	220V
Installation Type	Integrated
Special Feature	Timer Function

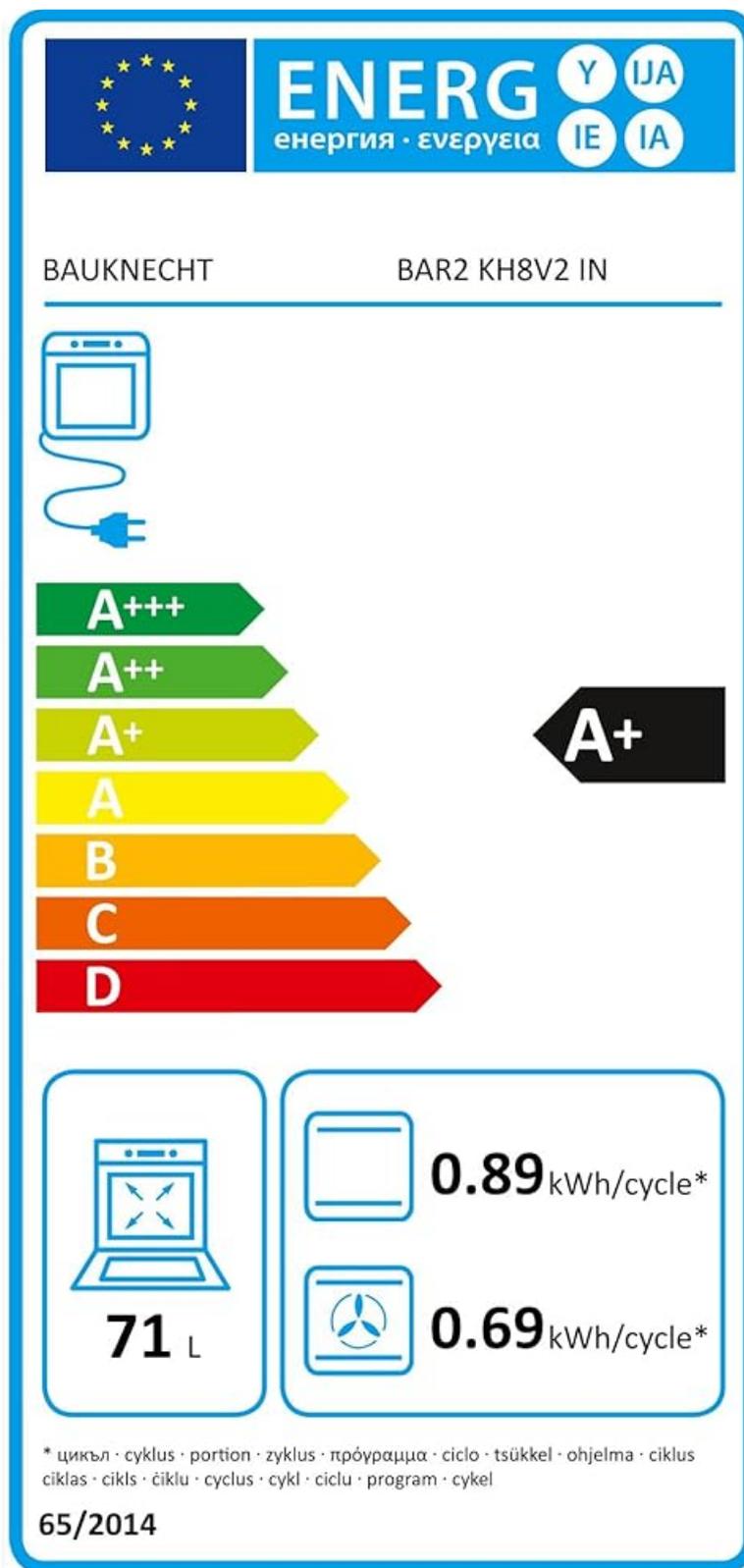


Figure 5: The EU energy label for the Bauknecht BAR2 KH8V2 IN oven, indicating its A+ energy efficiency class and energy consumption per cycle.

For detailed product information and the official product fiche, please visit the EPREL database:
<https://eprel.ec.europa.eu/qr/116106>

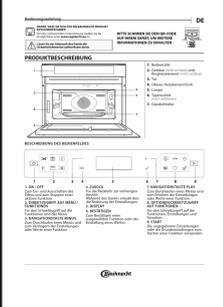
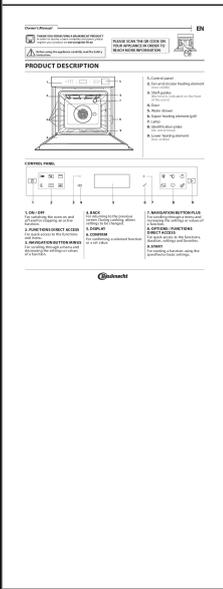
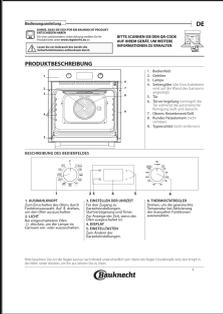
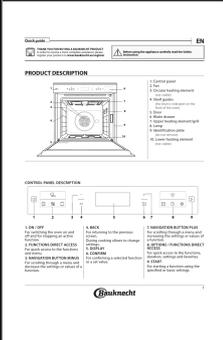
9. WARRANTY AND SUPPORT

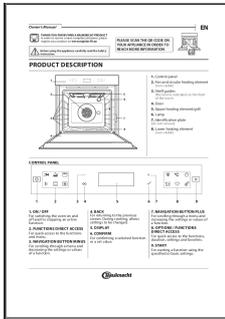
Your Bauknecht BAR2 KH8V2 IN Electric Oven comes with a manufacturer's warranty. Please refer to the warranty card provided with your appliance for specific terms and conditions, including the warranty period and coverage details. For technical support, spare parts, or service requests, please contact Bauknecht customer

service or an authorized service center. Contact information can typically be found on the Bauknecht official website or in the documentation supplied with your product.

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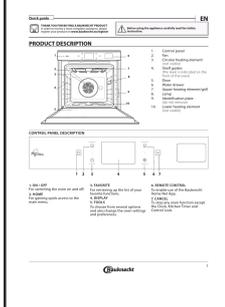
Related Documents - BAR2 KH8V2 IN

	<p>Bauknecht Built-in Microwave Oven User Manual</p> <p>Comprehensive user manual for the Bauknecht built-in microwave oven, detailing product description, accessories, various cooking functions (Dynamic, Crisp, Microwave, Grill, Hot Air, Steam), cleaning, maintenance, and troubleshooting.</p>
	<p>Bauknecht Oven Owner's Manual</p> <p>Comprehensive owner's manual for Bauknecht ovens, detailing product description, control panel functions, various cooking modes (Dynamic Menu, Steam+Air, Air Fry, etc.), first-time use instructions, daily operation, useful tips, maintenance, cleaning, and troubleshooting.</p>
	<p>Bauknecht Oven Owner's Manual: Features, Functions, and Maintenance</p> <p>A comprehensive guide for Bauknecht ovens, detailing product features, accessories, various cooking functions (Conventional, Forced Air, Grill, etc.), cleaning procedures (SmartClean, Pyro), maintenance tips, and troubleshooting advice. Includes detailed cooking tables for optimal results.</p>
	<p>Bauknecht Oven User Manual & Quick Guide</p> <p>Discover how to make the most of your Bauknecht oven with this comprehensive user manual and quick guide. It details product features, control panel functions, and essential operating procedures. Explore a wide range of cooking functions, including manual settings, specialized programs like My Menu, and advanced techniques such as steam cooking. The guide also provides practical advice on using accessories, detailed cooking tables for various dishes, and step-by-step instructions for cleaning and maintenance. For optimal performance and support, users are encouraged to register their appliance.</p>



[Bauknecht Oven Owner's Manual: Product Description and Usage Guide](#)

Comprehensive owner's manual for Bauknecht ovens, detailing product description, control panel functions, accessories, various cooking functions (Dynamic Menu, Traditional Functions, Special Functions), first-time use instructions, daily use guidance, and useful tips for cooking different foods. Includes detailed cooking tables for Dynamic Menu and Air Fry functions.



[Bauknecht Oven User Manual and Quick Guide](#)

Comprehensive user manual and quick guide for Bauknecht ovens, detailing cooking functions, touch display operation, WiFi connectivity, maintenance, and troubleshooting for optimal culinary results.