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› Bauknecht BAKO 466 Steam IND Built-in Oven Hob Combination User Manual

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1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your Bauknecht BAKO 466 Steam IND Built-in Oven Hob Combination. Please read these instructions carefully before installation and operation, and keep them for future reference. This appliance combines a high-performance induction hob with a versatile built-in oven, designed for modern kitchen environments.



Front view of the Bauknecht BAKO 466 built-in oven, showing the control panel and oven door.

2. SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. This appliance is intended for household use only. Do not allow children to operate the appliance

unsupervised. Ensure proper ventilation during use. Do not store flammable materials in or near the oven.

- **Electrical Connection:** Ensure the appliance is correctly earthed and connected to a suitable power supply as per local regulations.
- **Hot Surfaces:** The oven and hob surfaces become hot during operation. Use oven mitts and avoid direct contact.
- **Steam Safety:** Exercise caution when opening the oven door during or after steam functions, as hot steam can escape.
- **Cleaning:** Disconnect the appliance from the power supply before cleaning.

3. UNPACKING AND INSTALLATION

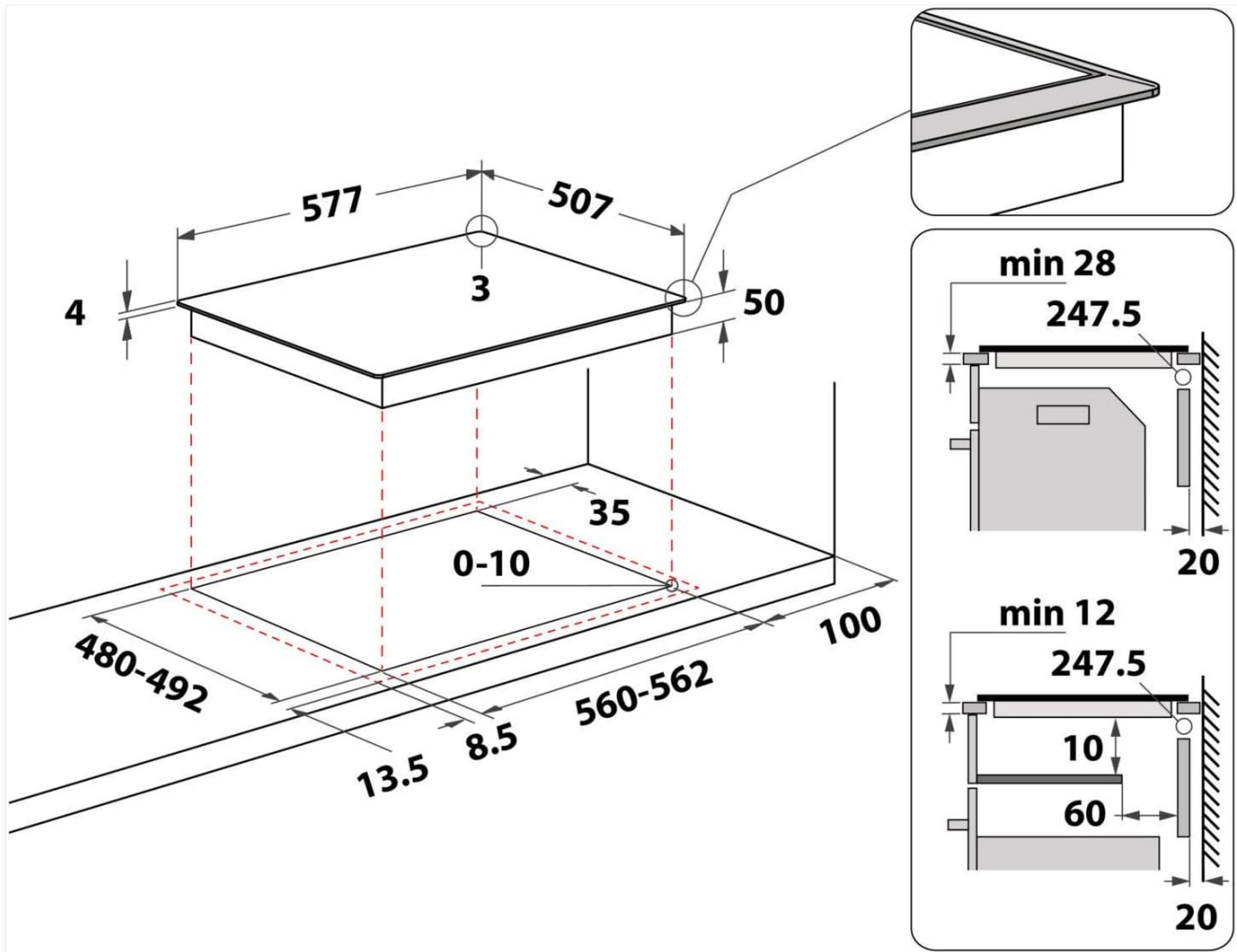
3.1 Included Components

Before installation, verify that all components are present:

- Bauknecht BAKO 466 Steam IND built-in oven hob combination
- 1 x Enamelled baking tray
- 1 x Grate
- 1 x Grease pan
- Partial extension (1-fold)
- Mains plug / Power plug
- User manual (this document)

3.2 Installation Requirements

The appliance must be installed by a qualified technician in accordance with local regulations. Ensure adequate ventilation around the appliance. Refer to the installation diagram for precise dimensions and clearances.



Technical diagram illustrating the dimensions and installation requirements for the Bauknecht induction hob. Dimensions are in millimeters.

3.3 Electrical Connection

The total connected load for the hob is 7.2 kW, and for the oven is 2.9 kW. Ensure your electrical installation can support these loads. The appliance comes with a power plug for connection.

4. OPERATING THE APPLIANCE

4.1 Induction Hob (Model BQ 2760S FT)

The induction hob features precise touch control and four cooking zones, each with a Booster function for rapid heating.



Product shot of the Bauknecht induction hob, highlighting its sleek black surface and stainless steel frame.

4.1.1 Cooking Zones and Power

- **Front Left:** 14.5 cm diameter, 1200 W (Booster: 1600 W)
- **Front Right:** 18 cm diameter, 1800 W (Booster: 2100 W)
- **Rear Left:** 21 cm diameter, 2100 W (Booster: 3000 W)
- **Rear Right:** 14.5 cm diameter, 1200 W (Booster: 1600 W)

4.1.2 My Menu Automatic Functions

Select from four automatic functions with a single touch:

- **Cooking:** For general cooking tasks.
- **Simmering:** Gentle heat for slow cooking or delicate dishes.
- **Keeping Warm:** Maintains food at serving temperature.
- **Melting:** Low heat for melting chocolate or butter without a water bath.

4.1.3 Booster Function

Activates maximum power for rapid heating of a cooking zone, ideal for boiling water quickly.

4.1.4 Safety Features

- **4-Way Residual Heat Indicator:** Shows which cooking zones are still hot after use.
- **Child Lock:** Prevents accidental operation of the hob.
- **Central On/Off Switch:** For convenient power control.



The Bauknecht induction hob with a pot on one of its cooking zones, integrated into a kitchen countertop.

4.2 Built-in Oven (Model BBARS85HU1)

The 71-liter oven offers 12 functions for diverse cooking needs, including steam functions.



Close-up of the Bauknecht BAKO 466 oven control panel, featuring two rotary knobs, a digital display, and touch buttons for various functions.

4.2.1 Oven Functions

- **Gentle Steam:** Three pre-tuned programs for bread, fish, and meat. Water is placed in a recess, heated by a bottom element, and distributed as steam for juicy interiors and crispy exteriors.
- **Power Hot Air:** For even cooking and baking results across multiple levels.
- **Maxi Cooking:** Optimized for large dishes.
- **Pizza Level:** High-temperature function (up to 310°C) for restaurant-quality pizza in approximately 10 minutes.
- Additional 8 functions for various cooking methods.

4.2.2 Controls and Features

- **Retractable Control Knobs:** For a sleek appearance and easy cleaning.
- **Fully Glazed Door:** Allows for easy viewing of food and simplifies cleaning.
- **Child Lock:** Prevents unintended operation.
- **Partial Extension:** A practical feature for safely pulling out baking trays.



Interior view of the Bauknecht BAKO 466 oven cavity, showing multiple rack positions, the fan, and included baking tray and grid.

5. CLEANING AND MAINTENANCE

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

5.1 General Cleaning

- Always ensure the appliance is cool and disconnected from the power supply before cleaning.
- Use a soft cloth and mild detergent for external surfaces. Avoid abrasive cleaners or scouring pads.
- For stainless steel surfaces, use a specialized stainless steel cleaner to maintain its finish.

5.2 Oven Cleaning

- Remove all accessories (baking tray, grid, grease pan) before cleaning the oven interior.
- Wipe the interior with a damp cloth and mild detergent after each use, especially after using steam functions.
- For stubborn stains, use an oven cleaner suitable for your oven type, following the product instructions.
- The fully glazed door can be cleaned with glass cleaner.

5.3 Hob Cleaning

- Clean the induction hob surface with a soft cloth and a non-abrasive cleaner specifically designed for ceramic or induction hobs.
- Remove spills immediately to prevent them from drying and becoming harder to clean.
- Do not use harsh chemicals or sharp objects that could scratch the glass surface.

6. TROUBLESHOOTING

If you encounter issues with your appliance, refer to the following common problems and solutions before contacting service.

Problem	Possible Cause	Solution
Appliance does not turn on	No power supply; Child lock activated.	Check power connection and circuit breaker. Deactivate child lock.
Hob not heating	Incorrect cookware; Cooking zone not selected.	Use induction-compatible cookware. Ensure cooking zone is activated and power level set.
Oven not heating	Oven function/temperature not set; Door not closed properly.	Set desired function and temperature. Ensure oven door is fully closed.
Excessive steam from oven	Normal during steam functions.	This is normal. Exercise caution when opening the door.
Display shows an error code	Internal fault.	Note the error code and consult the manufacturer's customer support.

7. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Bauknecht
Model Name	BAKO 466 Steam IND
Form Factor	Built-in
Material	Stainless Steel
Oven Capacity	71 Liters
Oven Efficiency Class	A+
Oven Functions	12 (including Gentle Steam, Pizza, Hot Air)
Hob Type	Induction
Number of Heating Elements	4
Hob Control Type	Touch Control
Oven Control Type	Knob (Retractable)
Item Dimensions (D x W x H)	21.69"D x 23.43"W x 23.43"H (55.1 cm D x 59.5 cm W x 59.5 cm H)
Item Weight	26.9 Kilograms

Feature	Specification
Total Connected Load (Hob)	7.2 kW
Total Connected Load (Oven)	2.9 kW

8. WARRANTY AND CUSTOMER SUPPORT

8.1 Warranty Information

This Bauknecht appliance comes with a **2 Year Manufacturer Guarantee**. Please retain your proof of purchase for warranty claims. The EU Spare Part Availability Duration is 10 Years.

8.2 Customer Support

For technical assistance, spare parts, or warranty service, please contact Bauknecht customer support. Refer to the contact information provided in your product packaging or on the official Bauknecht website for your region.