

12 Litre Searing Convection Oven

stainless steel bowl



bellini

BTSCO120

Important Safeguards

When using electrical appliances, in order to reduce the risk of fire, electric shock, and/or injury, these basic safety precautions should always be followed:

For Your Safety

Read all instructions carefully, even if you are familiar with the appliance.

- NEVER INSERT A KNIFE OR ANY OTHER UTENSIL INTO THE CONVECTION OVEN. This may damage the mechanism and cause a safety hazard. Contact with elements could result in electrical shock.
- Take care not to burn hands on upper elements when removing items from the Convection Oven.
- Do not touch hot surfaces.
- To protect against the risk of electric shock DO NOT IMMERSSE glass lid with control unit of this appliance in water or any other liquid.
- CAUTION: The temperature of the door or the outer surface may be high when the appliance is in operation.
- Switch off and remove the plug from the power outlet before cleaning or when not in use. To unplug, grasp plug and pull from the power outlet. Never pull cord. Never carry the appliance by the cord.
- Do not operate any appliance with a damaged cord or plug; after the appliance malfunctions, or is dropped or damaged in any manner.
- Do not let the cord hang over edge off a table or counter, or touch hot surfaces. Do not place any part of this appliance on or near a hot gas or electric burner or in a heated oven.
- Allow the appliance to cool before cleaning.
- Operate on a level surface. Operating on sinks, drainboards or uneven surfaces should be avoided.
- Do not use the appliance for anything other than its intended use. This product is intended for household use only.
- Remove cardboard lids from food containers and replace with aluminum foil before placing in the appliance. When using aluminum foil, keep it from touching the heating elements.
- DO NOT MOVE appliance when switched on.
- Ensure the power cord does not touch the oven housing when in use.
- Dispose of packaging properly keeping plastic bags away from babies and young children.
- Do not use outdoors.
- Use only on heat resistant surfaces.
- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.
- The appliance should not be covered or operated near or underneath flammable material such as curtains or drapes or other combustible materials when in operation.
- Any container placed in this appliance must not be sealed and must have enough capacity to let liquids expand.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Never leave the appliance unattended when in use.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate in the presence of flammable or explosive materials.
- Do not use an extension cord with this appliance.
- Store the appliance indoors in a dry location.
- Do not reach for an appliance that has fallen in water. Switch off at the power outlet and unplug immediately.
- Take care when opening the lid of the appliance.

- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not use the appliance for anything other than its intended use. This product is intended for household use only.

Compulsory Warning

If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

Save These Instructions

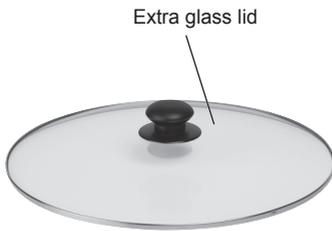
Features of Your Convection Oven



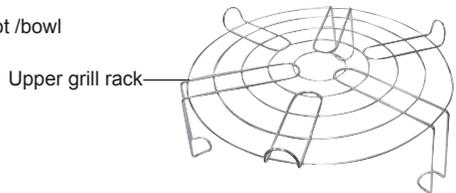
Stainless steel stock pot /bowl



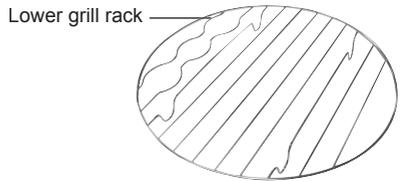
Grill rack tongs



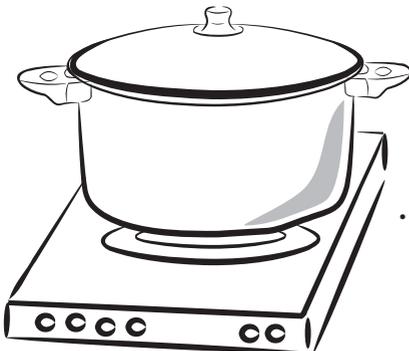
Extra glass lid



Upper grill rack



Lower grill rack



- Stockpot is stove top compatible enabling you to sear your food before placing into the convection oven or used as a stand alone stockpot with the bonus glass lid.

General Safety Guidelines

Symbols in this user manual

Important notes for your safety are marked distinctively. Pay absolute attention to them to avoid accidents and damage to the device:

Warning:

Warns of dangers for your health and indicates potential risks of injury.

Caution:

Indicates potential dangers for the device or other objects.

Note: Highlights tips and information for you.

Special Safety Precautions

Warning: Risk of burns!

- During use, the temperature of the touchable surface may become very high.
- Hold at the handles and wear oven mitts.
- Always put the lid on the bowl before connecting the mains plug and turning on the device.
- Let the device cool down before attaching or removing accessory parts.
- Do not carry or lift the device during operation; first turn off and then disconnect the mains plug. Always use both hands to carry the device!

Caution:

- Do not place the device on or near other electrical appliances (hotplates), heating gas flames or in stoves.
- Make sure the mains cable does not touch any hot parts of the device.
- Place the device on a heat resistant surface!

- Keep sufficient distance (15 cm) to highly flammable objects such as furniture, curtains, etc.!
- Do not operate the device by an external timer or separate remote control system.

Note: A safety switch on the control unit prevents the device from turning on if the handle does not rest properly on the device.

- Always turn off the device (e.g. by lifting up the handle (3)) before disconnecting the mains plug from the socket.

Location of controls

- 1 Control lamp POWER (operation)
- 2 TIMER (clock timer)
- 3 Handle with safety button
- 4 Temperature Control
- 5 Thermostat indicator light
- 6 Glass lid with control unit
- 7 Cool touch handle
- 8 Base
- 9 Stainless steel stock pot /bowl
- 10 Extra glass lid
- 11 Grill rack tongs
- 12 Lower grill rack;
- 13 Upper grill rack

Intended use

This device is intended for roasting, steaming, baking, toasting, defrosting and reheating.

It is exclusively intended for these purposes.

Only use the device as described in this instruction manual.

Any other use is not recommended and may cause physical damage or injuries.

User note

The convection oven is a new, inexpensive and portable device with all advantages of bigger convection ovens. It operates fast and saves energy.

- If you are trying a recipe for the first time with your convection oven, observe the cooking or baking process whilst looking through the lid. The cooking time of the convection oven is shorter.
- Make sure to evenly distribute the food in the oven in order to allow for a steady and maximum air circulation.
- Place the ingredients in the center of the bowl (9). Keep space of 2.5 cm to 3.5 cm to the stainless steel wall.
- Use the grill racks as dual stands for the ingredients to be placed at different levels (see table of cooking guide). Avoid piling ingredients on one level, for cooking more food. Allow the air to circulate around the food, if not only the surface of the food will be cooked.
- Place the steam attachment on one of the grill racks. You may steam vegetables along with cooking the main dish by wrapping them in aluminum foil.

Caution:

The foil must be wrapped safely in order not to fly away or being sucked into the fan.

- If the cooking process finishes before the preset time has elapsed, please turn the temperature control (4) to OFF. Leave the fan on in order to keep the food crispy.
- Use the included tongs (11) to easily remove the different attachments from the bowl.

Unpacking the device

- Remove the device from the packaging.
- Remove any packaging material such as foils, filling material and cardboard packaging.

Starting up

Mains power connection

Make sure the mains voltage in your household corresponds to the one of the device. Check the information on the rating plate.

First time use

Clean the device and accessories as described under "Cleaning".

Operation

1. Choose the appropriate accessories and place them into the stainless steel bowl.
 2. Preheating is not required.
 3. Fill the bowl with ingredients.
 4. Cover the bowl with the lid.
 5. In order to rest the handle properly, first release the safety button on the handle.
- Note: The device features a safety switch. If the handle does not rest properly, the electric circuit will be interrupted.**
6. Connect the mains cable to a properly installed isolated ground receptacle of 240V, 50 Hz.
 7. Set the temperature control (4) and clock timer (2) as desired. You will find suggestions for cooking temperatures and times in the table of the cooking guide.

Note: The thermostat keeps the desired temperature until the pre-set time has elapsed. The control lamp with its halogen bulb (5) indicates the heating process.

8. If it becomes necessary to open the bowl during cooking, for example to turn the food over, it is imperative to observe the following instructions:

Turn the device off by lifting the handle (3) to the upright position.

Disconnect the plug from the mains. The clock time continues automatically.

Lift the lid by the handle only.

Warning:

Please mind the escaping steam when opening the lid. Risk of burns!

To continue cooking, first close the bowl and connect the plug to the mains. The operation continues as soon as the handle rests properly on the device. Concerning the cooking time, please keep in mind that the timer had been running in the meantime.

Note: After the pre-set time has elapsed, a beeping signal will sound indicating the end of the cooking process. The fan and the halogen lamp will automatically turn off.

Ending the cooking process

If you want to finish the cooking process, set the temperature control and the clock timer to OFF and disconnect the plug from the mains. The control lamps will turn off.

Cooking guide for the Convection Oven

Instructions for roasting

- Place the roast on the lower grill rack. Add some water, but only covering the bottom of the stainless steel bowl.
- Turn the roast 1 or 2 times during cooking, basting it with the gravy.

Instructions for baking

- Use the grill racks as dual stands in order to place the ingredients at different levels.
- Turn thick meat pieces after half of the cooking time has elapsed.

Instructions for steaming

Fill the bottom of the bowl with some water and tasty herbs and spices for steaming vegetables or fish.

Instructions for baking

- You may place any heat resistant baking pan onto the lower grill rack. Because of the air circulation the diameter should be of maximum 26 cm.
- If you want to bake a very juicy cake without a crust, attach aluminum foil over the baking pan. Remove the foil shortly before the cake is done, so the top of the cake may slightly dry up.
- Cakes and other cookies are baked a little bit faster than in other common ovens.
- Place frozen pizza directly on the upper grill rack.

Instructions for toasting

- You may toast bread and snacks without preheating the oven.
- Place the bakery products on one of the grill racks.
- Slightly moisten bread rolls that are from the previous day. This way they will crisp up nicely.
- You may also warm up older snacks such as crackers, chips or cookies. Bake them at maximum heat for a few minutes only, so they will become crispy again.

Instructions for defrosting

- The convection oven provides for a more evenly defrosting process than a microwave.
- Set the temperature control to DEFROST. Check the food every 5 to 10 minutes.
- In order to cook frozen food, lower the specified temperature by 20°C. The cooking time in the convection oven is also 30 - 50 % shorter (e.g. 10 to 15 minutes instead of 20 minutes).

Instructions for reheating

Use lower temperatures when reheating in order not to burn your food. Check the food every 5 to 10 minutes.

Cooking Table

Note: These time specifications are for reference only and may vary depending on the circumstances.

| Food | Position in the bowl | Temperature in °C | Cooking time in minutes |
|-----------------|----------------------|-------------------|-------------------------|
| Poultry | | | |
| Chicken (whole) | Lower grill rack | 200 | 35 - 40 |
| Parts | Upper grill rack | 200 | 15 - 20 |
| Turkey | Lower grill rack | 200 | 60 - 90 |
| Duck | Lower grill rack | 200 | 50 - 60 |

Hint: Brush with oil after flavoring

| Meat/ sausages | | | |
|---------------------------------|------------------|-----|---------|
| Roast beef(1.5 kg), medium done | Lower grill rack | 175 | 45 - 50 |
| Steaks, medium done | Lower grill rack | 250 | 8 - 10 |
| Sausages, roasted | Lower grill rack | 200 | 10 |

Hint: When using both grill racks, change the food after half of the cooking time has elapsed if the upper food gets crispy faster.

| Cakes | | | |
|---------------------------|------------------|-----|---------|
| One layer | Lower grill rack | 175 | 15 - 20 |
| Covered cake with filling | Lower grill rack | 175 | 30 - 35 |
| Loaf pan | Lower grill rack | 175 | 35 - 40 |

| Pastry | | | |
|-----------------------|------------------|-----|---------|
| Pie (without filling) | Upper grill rack | 200 | 10 - 12 |
| Pie (with filling) | Lower grill rack | 175 | 25 - 30 |
| Muffins | Lower grill rack | 175 | 15 - 18 |

| | | | |
|----------|------------------|-----|---------|
| Meringue | Lower grill rack | 175 | 5 - 8 |
| Cookies | Lower grill rack | 190 | 12 - 15 |

| Yeast bread | | | |
|-------------------------|------------------|-----|---------|
| Loaf | Lower grill rack | 175 | 15 - 20 |
| Bread rolls | Lower grill rack | 175 | 15 - 20 |
| Bread rolls, crisped up | Lower grill rack | 100 | 5 - 10 |
| Corn bread | Lower grill rack | 175 | 10 - 20 |
| Frozen pizza | Upper grill rack | 200 | 10 |

| Fish | | | |
|---------------------|------------------|-----|--------|
| Fish | Upper grill rack | 200 | 7 - 10 |
| Sea shells, steamed | Lower grill rack | 160 | 3 - 5 |

Cleaning

Warning:

- Always disconnect the mains plug before cleaning.
- Wait until the device has cooled down.
- Do not immerse the lid into water for cleaning.
- Protect the halogen lamp from water.
- Water must not enter the control unit.
- Do not use wire brushes or other abrasive objects.

Lid

Use a wet cloth to remove splashes and remains from the lid. Use a mild detergent in case of heavy staining.

Steam attachment wash by hand in warm water. Then dry thoroughly. It is not suitable for dishwashers.

Stainless steel bowl, grill racks, tongs and extra glass lid

- Clean these parts by hand in warm dishwater with a mild detergent.
- Then rinse under clean water to remove soap residue; dry thoroughly.

Troubleshooting

| Problem | Possible cause | Solution |
|--|---|--|
| Device does not function. | Device is not connected to the mains. Device is defective. | Check the proper position of the lid. Check another wall socket. Please contact your dealer. |
| A whole piece of food is cooked unevenly. | Air circulation is not even. | Place the food in the center of the bowl leaving space between the stainless steel bowl. Do not pile food on one level. Use the racks as dual stands. |
| The food is burnt on top but not yet cooked. | The food is too close to the grill. | Place the food on the lower grill rack or. Temporarily cover the food with aluminum foil. |

Notes

Warranty

The benefits conferred by this warranty are in addition to all implied warranties, other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

The original purchaser of this Bellini product is provided with the following warranty, subject to the following conditions.

This product is warranted for a period of 1 year from the date of purchase for all parts defective in workmanship or materials. Should an instance occur where the product is deemed faulty, the product will need to be returned to the retailer where it was purchased to be replaced with the same product or product of equivalent value and type free of charge, or a refund issued. In order to obtain an exchange or a refund, proof of purchase must be presented to the retailer.

This warranty is in addition to all other rights and remedies available under the Trades Practices Act 1974 and other relevant State and Territory laws and shall not be taken as applying to exclude, restrict or modify such rights or remedies in any other matter whatsoever.

WARRANTY CONDITIONS

1. This warranty is only valid for appliances used according to the manufacturer's instructions.
2. This appliance must not be modified or changed in any way.
3. Connection must be to the voltage requirements as specified in the ratings label located on the product.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of the appliance.

5. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
6. Not designed or warranted for industrial or commercial use.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. You must be able to present it at the place of purchase to obtain a replacement or a refund.

GSM International Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation. Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from: _____

Co. Name: _____

Address: _____

Date of Purchase: _____

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this package slightly different to that shown.

Cat. No. BTSCO120
December 2010

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Gerard Sourcing & Manufacturing

GSM International Ltd.

GSM International Ltd has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

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