

# Bellini

## INSTALLATION & OPERATION INSTRUCTIONS



**60cm Black 5 Function Oven**

**Model No.**

BOA605P-W

BOA605P-F

BOA605P

**FINELINE:81480**

# Thank you

Thank you for choosing Bellini Appliances.

Bellini prides itself on 'affordable living' making sure there is no compromise in your favourite room ... The Kitchen

All Bellini appliances carry a 3 year In Home warranty, be sure to retain your installation and user manual and receipt.

For all warranty and technical queries please contact

**1300 373 199**

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# Important safety information

This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

## Warning:

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by person(including children) with reduced physical,sensory or 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.
- A steam cleaner is not to be used.
- Accessible parts may become hot during use. Young children should be kept well away when in use.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering.
- Do not use abrasive products to clean the glass door panel to avoid scratching it. Otherwise, severe failure might happen to the appliance.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels.

## Operation:



### Warning! Danger of fire!

- Do not allow paper or cloth to come in contact with any heating element.
- Never store or use corrosive chemicals, vapors, flammables or nonfood products in or near oven. It is specifically designed for use when heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the appliance and could result in injury
- If food inside an oven should ignite, keep door closed. Switch off the oven and disconnect from supply power.
- Exercise caution when opening the door. Standing to the side, open the door slowly and slightly to let hot air and/or steam escape. Keep your face clear of the opening and make sure there are no children or pets near the oven. After the release of hot air and/or steam, proceed with your cooking. Keep doors closed at all time

unless necessary for cooking or cleaning purposes.

- Only use utensils that are suitable for use with ovens.



**Warning!**

### Danger of explosion!

- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- If smoke is observed, switch off the oven and keep the door closed in order to stifle any flames.
- Do not allow any accessories or electric cables to contact the hot parts of the appliance.



**Warning!**

### Hot surfaces! Risk of burns!

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- **Warning!** Accessible parts may become hot during use. Young children should be kept away.
- Never move racks or pans when they are hot. Wait until they cool.

### Safety advices:



**IMPORTANT!**

Always switch off the electricity supply at the mains during installation and maintenance.

### General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- The appliance surfaces will become hot during use and retain heat after operation.
- Any damage caused by the non-compliance of temperature tolerance of oven during installation or by the too close distance between the furniture and the oven will be borne by the owner.
- This appliance is not intended for use by persons (including children) with reduced physical sensory, or mental capabilities, or by those who lack experience and knowledge, unless they have been given supervision and instruction concerning the use of the appliance by a person responsible for their safety .

### Installation

- The oven must be installed in accordance with the installation instructions and all measurements must be followed.
- All installation work must be carried out by a competent person or qualified electrician.

### Children

- Please dispose of the packaging material carefully. Packaging material can be dangerous to children.
- Make sure to keep children away from the appliance, children should be supervised to ensure that they do not play with the appliance. It might be dangerous to allow the children to touch the appliance.

## General Safety

- Do not place heavy objects on the oven door or lean them on the oven door when it is open, as it may cause damages to the oven door hinges.
- Do not place those baked hot oil or fat unattended on unattended areas, as it will be a fire risk.
- Do not place pans or baking trays directly on the base of the oven cavity, even if aluminum foil is placed below them.
- Do not allow cable or plug to come into contact with the heating areas of appliance.
- Do not install the appliance next to curtains or soft furnishings.
- Do not attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

## Electrical safety

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be placed in such a way, that the power supply is accessible at all times.
- Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
- Never use a damaged appliance! Disconnect the appliance from the power source and contact your supplier if it is damaged.
- Danger of electric shock! Do not attempt to repair the appliance yourself.

In case of malfunction, repairs are to be conducted by qualified personnel only.

- To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.
- Lay out the cord in such a way that no unintentional pulling or tripping over it is possible.
- Do not open the appliance casing under any circumstances. Do not insert any foreign objects into the inside of the casing.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
- Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean and dry surface. Protect the appliance against heat, dust, direct sunlight, moisture, dripping and splashing water.
- Do not place objects with open flames, e.g. candles, on top of or beside the appliance.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The fixed wiring for applicant shall have an all-pole disconnection device.



### Safety:

- Attention, the glass is extremely fragile. Always wear gloves when handling.
- For your safety, this product is made of tempered glass. This type of glass is highly resistant but has the feature to retain the "memory" of shocks.

- Therefore, it should handle the product with the greatest care to avoid shocks and twists, especially during installation.
- Avoid installing this type of product in areas where it would be highly exposed to shocks.
- Do not let children play with the product.
- Do not stick adhesive film on the glass surface. In case of breakage, it would generate large pieces that could be dangerous

## Electrical connection



### Danger of electric shock!

- Any electrical installation must be carried out by an authorised professional.
- All fittings must be installed by a competent person in accordance with local regulations. If in doubt, consult a qualified electrician.
- Important! Always switch off the electricity supply at the mains during installation and maintenance. We recommend that the fuse is withdrawn or circuit breaker switched off at the distribution board whilst work is in progress.
- This product must be earthed – if no earth feed wire is available, consult an electrician.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. To achieve this install appropriate switched fused connection unit.
- Note! A switched fused connection unit having a contact separation of at least 3mm in all poles should be connected in fixed wiring.
- Connect the incoming positive, neutral and earth cables to the terminals of the switched fused connection unit. Ensure connections are tight.
- The spur outlet must still be accessible even when your oven is located in its housing to enable the appliance to be disconnected from the mains supply.

## Cleaning

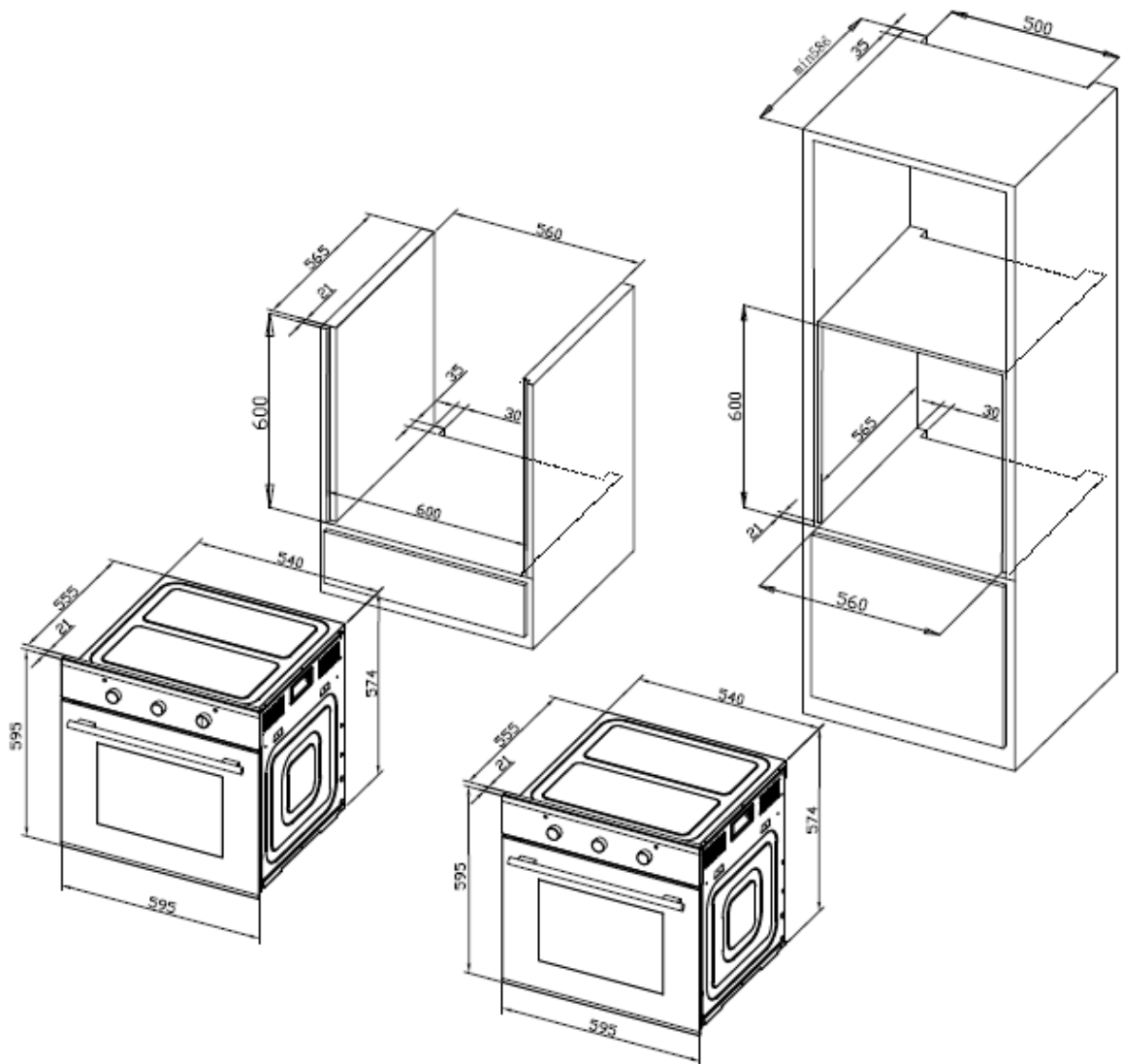
- Always disconnect the power supply prior to cleaning the appliance. If the switched fused connection unit is difficult to reach, shut off the power supply by using the corresponding circuit breaker at the distribution board.
- Clean the appliance thoroughly before first use. The oven should be cleaned regularly and any food deposits removed.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.

# Installation

## Before installation

The appliance should be installed built in the cabinet . It should be keep safety distance with appliance and the kitchen walls. Detail pls check below picture . (values in mm).

- ✧ Surfaces, synthetic laminates and adhesives used must be heat resistant(100°C minimum), and neighboring unit fronts up to 70°C.
- ✧ Kitchen cabinets must be set level and fixed. A gap of 5 mm is required between the appliance and surrounding unit fronts.
- ✧ If there is a drawer beneath the oven, a shelf must be installed between oven and drawer.



**Installation method 1**

**Installation method 2**



## Installation and connection

### ▲ Material damage!

The door and/or handle must not be used for lifting or moving the appliance.

- ✧ For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.
- ✧ Carry the appliance with at least two persons.
- ✧ Use the slots or wire handles located at both sides to move the appliance.



### Connection to the mains supply

Before connecting the appliance, make sure that the supply voltage marked on the Rating Plate corresponds with your mains supply voltage.

- ✧ Warning: this appliance must be earthed. It is earthed via the cord and 10A plug.
- ✧ A suitable disconnection switch is to be incorporated in the permanent wiring. The switch is to be of approved type and positioned in accordance with local wiring and electrical rules and specifications. The switch must have 3 mm air gap contact separation in all poles, in the active (phase) conductor of the fixed wiring.
- ✧ The mains cable must not touch any hot metal.
- ✧ Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.
- ✧ If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from Spares Department.

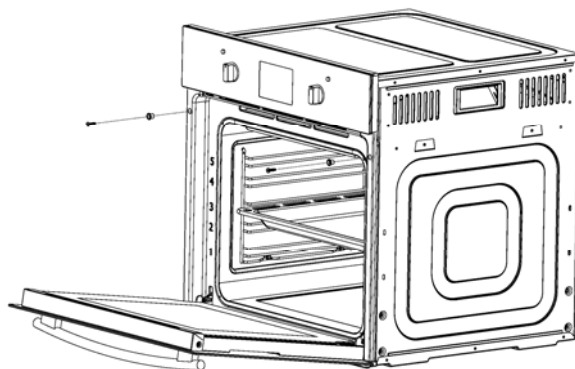


### Risk of electric shock!

Before starting any work on the electrical installation, please disconnect the appliance from the mains supply.

## Installation

1. Slide the oven through the cabinet aperture, align and secure.
2. Fix your oven with the 2 screws and washers as indicated in the figure.



## Final check

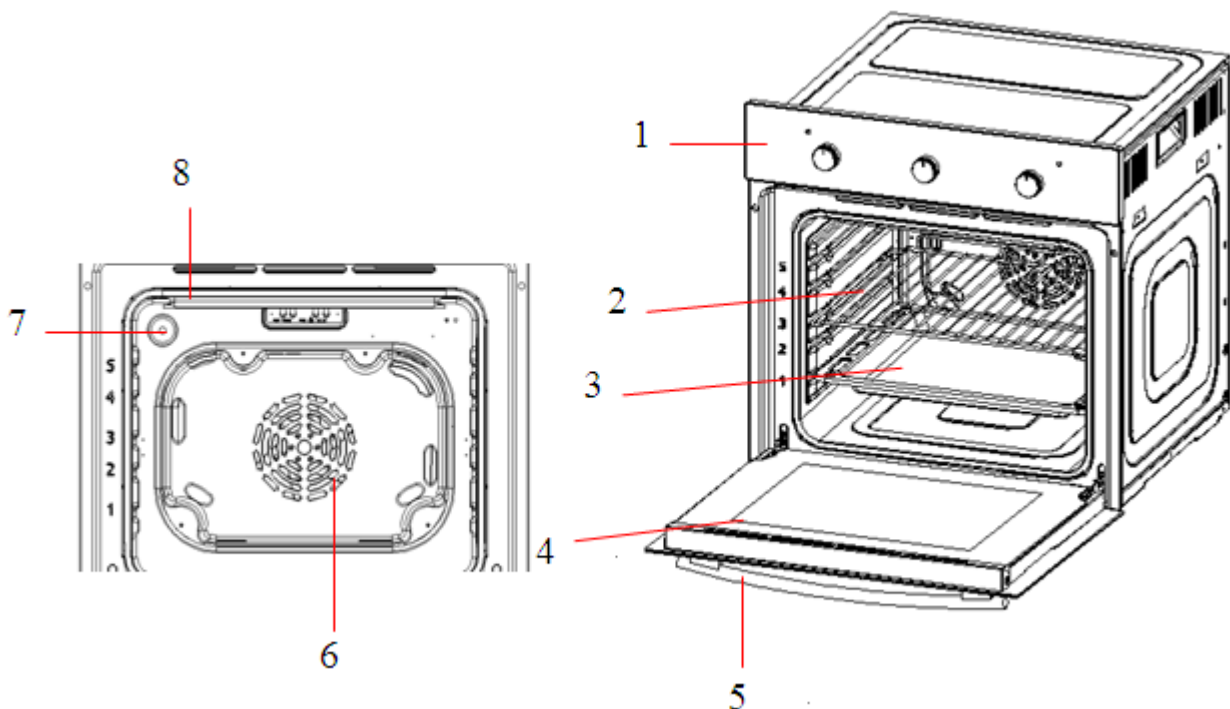
1. Connect the appliance to the mains supply and switch on the mains supply.
2. Check function.

# **Prior to start up of the appliance**

- Once this simple operation has been carried out the oven is ready to use for cooking.
- This appliance is exclusively for domestic use.
- Use the oven to cook food only.
- Before cooking, make sure all oven accessories that are not required are removed from the oven.
- Pre-heat the oven to the cooking temperature before using it.
- Place the cooking trays in the center of oven and leave space in between when using more than one, so that the air can circulate.
- Do not put oven trays on the base of the oven or cover it with aluminium foil. This will cause thermal accumulation. The cooking and roasting times will not coincide and the enamel may be damaged.
- Try to open the oven door as little as possible to see the food (the oven light remains on during cooking).
- Take care when opening the door to avoid contact with hot parts and steam.

## **Your new oven**

### **A. Oven overview**

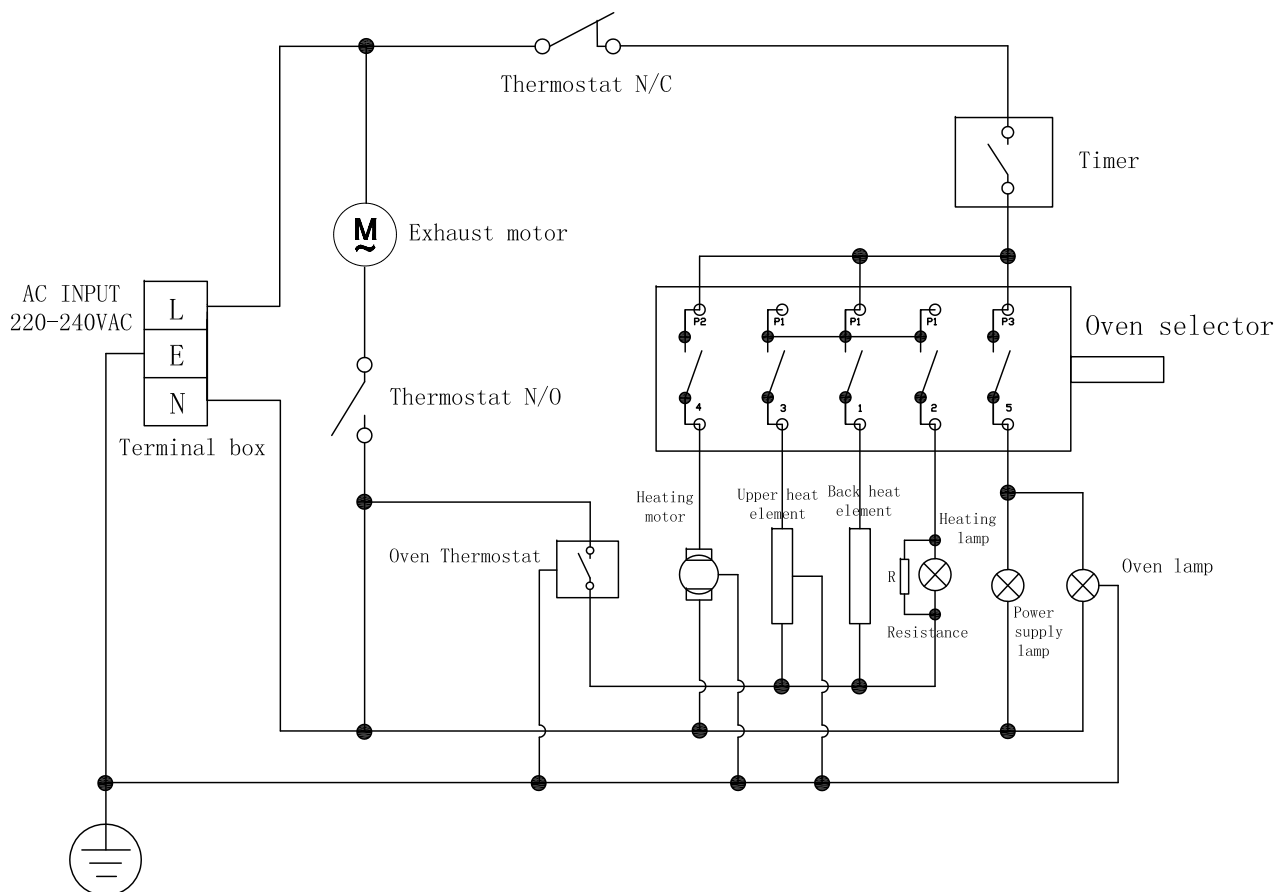


- |                  |                                   |
|------------------|-----------------------------------|
| 1. Control panel | 6. Fan motor( behind steel plate) |
| 2. Wire rack     | 7. Lamp                           |
| 3. Tray          | 8. Grill heating element          |
| 4. Door          |                                   |
| 5. Handle        |                                   |

## B. Technical specifications

Voltage/frequency	220-240V ~ 50Hz
Total power consumption	1.850KW
Cable type/section	H05VV-F 3*1.0mm <sup>2</sup>
Cable length	1.2m
External dimensions(height/width/depth)	595/595/575(mm)
Main oven	Multifunction oven
Energy efficiency class	A
Oven lamp	25W/300°C
Grill power consumption	1.850KW

## Electrical principle diagram

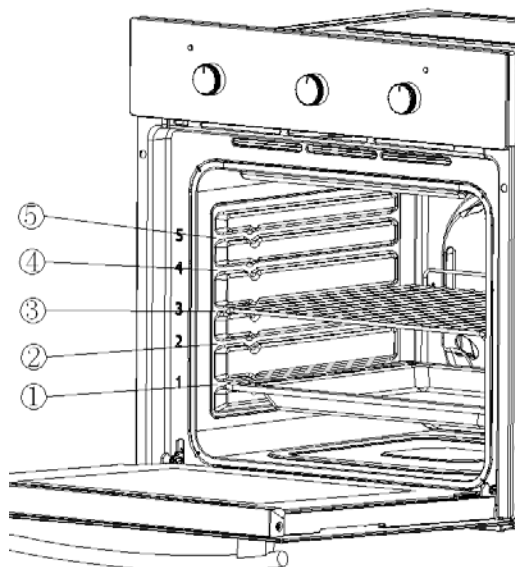


## C. Your accessories

- The accessories supplied with your appliance are suitable for making many meals. Ensure that you always insert the accessories into the cooking compartment the right way round.
- There is also a selection of optional accessories, with which you can improve on some of your favorite dishes, or simply to make working with your oven more convenient.

### Inserting accessories

You can insert the accessories into the cooking compartment at 5 different levels. Always insert them as far as they will go so that the accessories do not touch the door panel.



The accessories can be pulled out approximately halfway until they lock in place. This allows dishes to be removed easily.

**Note:** The accessories may deform when they become hot. Once they cool down again, they regain their original shape. This does not affect their operation.

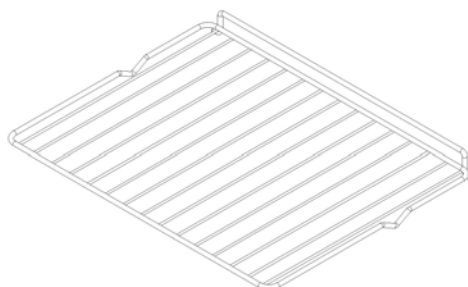
### Oven pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.



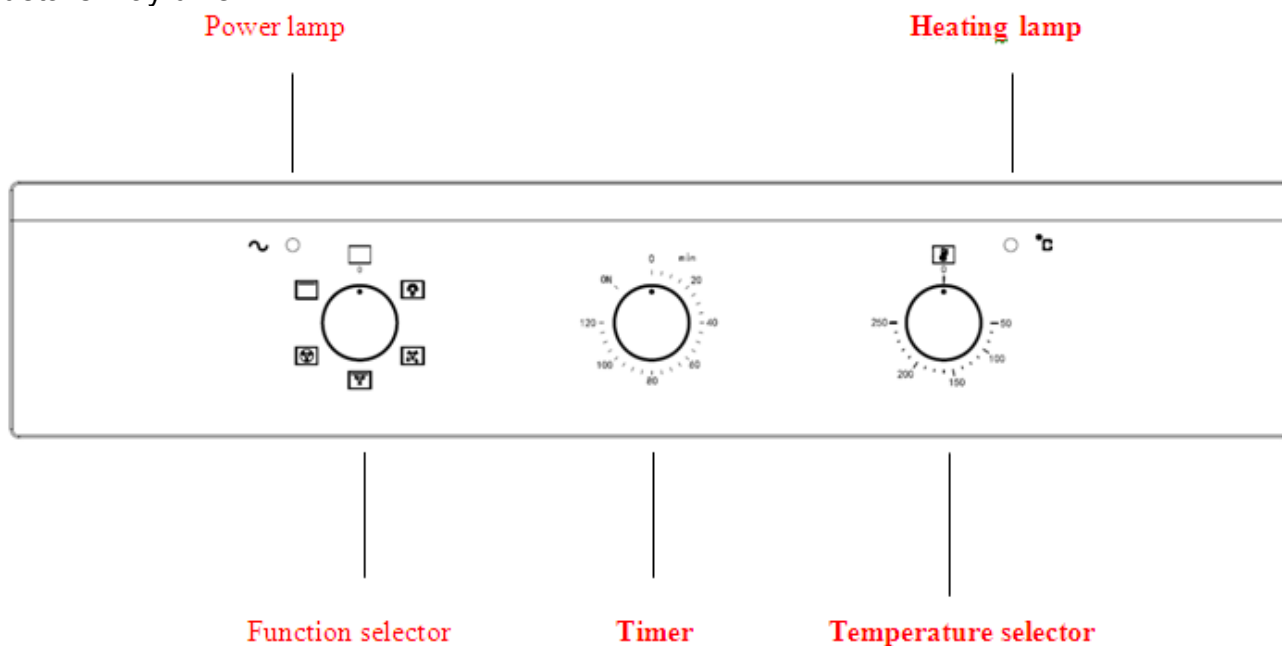
### Wire rack

Used for roasting and for placing the food to be baked, roasted or cooked in casserole dishes to the desired rack.

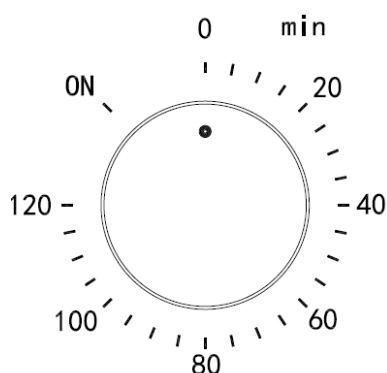


## D. Control panel

Here, you will see an overview of the control panel. Depending on the appliance model, individual details may differ.

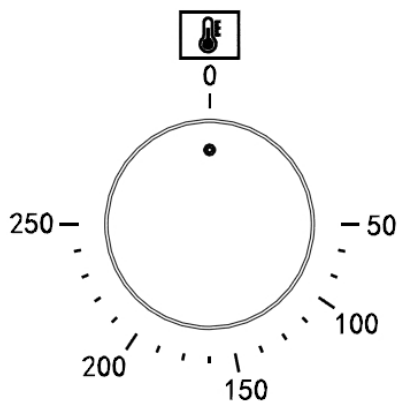


## E. The oven timer and On-OFF selector



1. To turn the oven ON, please select ON;  
To turn the oven OFF, please select 0.
2. To use the timer, select a time between 0-120, the oven will switch off when the timer has reached 0.

## F. Thermostat control knob



The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.

Turn the control knob clockwise.

## Function selector

### Use the function selector to set the type of heating.

- This appliance have 5 grill functions available.



**OVEN LIGHT:** Separate light control which allows the light to be switched on, even when the oven is not cooking.



**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.



**FAN GRILL :** This method of cooking utilises the top element in conjunction with the fan, which helps to circulate the heat. This function is suitable for quick roast surface in order to lock the internal water of the food, such as beefsteak, hamburger, and vegetables.



**FANFORCED :** This method of cooking uses the circular element whilst the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.



**GRILL:** This method of cooking utilises the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc

## Before using the oven for the first time

### Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of Top/bottom heating at 250°C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment. Ensure the room the oven is installed in is well ventilated by opening doors and windows during this process.

1. Use the function selector to set Top/bottom heating.
2. Set the temperature selector to 250°C. After an hour, switch off the oven. To do so, turn the function selector to the off position.

### Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

### Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

1. Use dark coloured or enamel coated cookware in the oven since the heat transmission will be better.

2. While cooking your dishes, perform a preheating operation if it is advised in the user manual or cooking instructions.
3. Do not open the door of the oven frequently during cooking.
4. Try to cook more than one dish in the oven at the same time, whenever possible . You can cook by placing two cooking vessels onto the wire grill.
5. Cook more than one dish one after another. The oven will already be hot.
6. You can save energy by switching off your oven a few minutes before the cooking time. Do not open the oven door.
7. Defrost frozen dishes before cooking them.

## **How to operate the oven**

### **General information on baking, roasting and grilling**

Risk of scalding by hot steam! Take care when opening the oven door as steam may escape.

Choose the cooking function by function selector. Choose the cooking temperature by temperature selector. Set the cooking period by timer.

### **Tips for baking**

1. Use non-stick coated appropriate metal plates or aluminum containers or heat-resistant silicone moulds.
2. Make best use of the space on the rack.
3. It is recommended to place the baking mould in the middle of the rack.
4. Keep the oven door closed.

### **Tips for roasting**

1. Seasoning with lemon juice and black pepper will improve the cooking performance when cooking a whole chicken, turkey or a large piece of meat.
2. Meat with bones takes about 15 to 30 minutes longer before it is cooked than a roast of the same size without bones.
3. You should calculate about 4 to 5minutes cooking time per centimeter height of the meat.
4. Let meat rest in the oven for about 10 minutes after the cooking time. The juice is better distributed all over the roast and does not run out when the meat is cut.
5. Fish in a fire-resistant dish should be placed on the rack at the medium or lower level.

### **Tips for grilling**

Grilling is ideal for cooking meat, fish and poultry and will achieve a nice brown surface without it drying out too much. Flat pieces, meat skewers and sausages are particularly suited for grilling as are vegetables with a high water content such as tomatoes and onions.

# Troubleshooting

In the event of the oven breaking down please refer to the trouble shooting guide below before telephoning the service department. Some problems can be resolved without requiring an engineer visit.

Normal operation:

When oven working, you may hear some noises caused by the expansion of the metal.

Foods with high moisture content will produce steam. This steam will exit at the oven exhaust and may be seen blowing out of the ventilation slots.

The cooling fan will start to work 15 minutes after oven is operated. Even after the oven is switched off, the fan will continue to work for 35 minutes.

Preheat the oven before putting food in oven when for baking.

When cooking for a long time, you can turn off the oven a few minutes before cooking ends and use the residual heat to finish the cooking.

If you have not been able to resolve the problem and a service engineer is required switch the appliance off at the mains and do not attempt to use it. Do not attempt to repair the appliance yourself. There are no user servicable parts inside of the appliance.

Problem	Reason	Suggestion
Oven isn't working	Interuption in the electrical supply.	Check that power is on at the property and test the fuse to the appliance.
	The breaker has tripped.	Check and reset the breaker.
	Forgot to push the timer function	Reset the timer function
Lamp isn't coming on	Lamp has stopped working	Change for a new lamp
	No electrical current	Check if the oven have electrical current
Oven stops working during use	Power interrupted.	Check there is power to the property.
	Overheat thermostat has operated.	Check if the cooling fan still works. If it does please call the service department.
Oven not heating	Has a temperature been selected?	Set the required temperature.
	If this model has a timer, you may not have set up the time	Set up the timer
	No power	Check the power box
	Heating element has failed.	Telephone the service department.
Water come out from the glass door when working	Door seal is faulty.	Telephone the service department.
	Hinge is not strong enough	Telephone the service department.
The oven has been switched off but I can still hear it working.	The oven has been working for a long time or at a high temperature.	Put your hand to the outlet and feel if it is come out for hot air, if yes, it is normal
	The cooling fan does not stop running after the oven has cooled.	Telephone the service department.



# **Baking and grilling tips**

## **Baking tips**

1. How to establish whether sponge cake is baked through. Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest point. If the cocktail stick comes out clean, the cake is ready.
2. The cake collapses. Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.
3. The cake has risen in the middle but is lower around the edge. Do not grease the sides of the spring form cake tin. After baking, loosen the cake carefully with a knife.
4. The cake goes too dark on top. Place it lower in the oven, select a lower temperature and bake the cake for a little longer.
5. The cake is too dry. When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic beverage over it. Next time, select a temperature 10 degree higher and reduce the baking time.
6. The bread or cake(e.g. cheesecake) looks good, but is soggy on the inside (sticky, streaked with water). Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and baking times.
7. The cake is unevenly browned. Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using Top/bottom heating. Protruding greaseproof paper can affect the air circulation. For this reason, always cut greaseproof paper to fit the baking tray.
8. The bottom of a fruit cake is too light. Place the cake one level lower the next time.
9. The fruit juice overflows. Next time, use the deeper universal pan, if you have one.
10. Small baked items made out of yeast dough stick to one another when baking. There should be a gap of approx. 2 cm around each item. This gives enough space for the baked items to expand well and turn brown on all sides.
11. You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray. Always use 3D hot air to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.
12. Condensation forms when you bake moist cakes. Baking may result in the formation of water vapour, which escapes above the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is natural process.

## Grilling tips

- ⬆ When grilling, preheat the oven for approx. 4 minutes, before placing the food into the cooking compartment. Always grill with the oven door closed.
- ⬆ As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy.
- ⬆ Turn the food you are grilling after 2/3 of the time.
- ⬆ Do not add salt to steaks until they have been grilled.
- ⬆ Add in a little liquid if the meat is lean. Cover the base of the ovenware with approx. 1/2 cm of liquid.
- ⬆ Add liquid generously for pot roasts. Cover the base of the ovenware with approx. 1-2 cm of liquid.
- ⬆ Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted at level 1. The meat juices are collected in the pan and the oven is kept cleaner.
- ⬆ When grilling, do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.
- ⬆ The grill element switches on and off continually. The grill setting determines how frequently this will happen.
- ⬆ When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of the meat juices.
- ⬆ For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.
- ⬆ Place whole poultry on the lower wire rack breast-side down. Turn after 2/3 of the specified time.
- ⬆ For duck or goose, pierce the skin on the underside of the wings. This allows the fat to run out.
- ⬆ Turn the pieces of fish after 2/3 of the time, whole fish does not have to be turned. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing half a potato or a small ovenproof container in the stomach cavity of the fish will make it more stable.
- ⬆ How to tell when the roast is ready. Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
- ⬆ The roast is too dark and the crackling is partly burnt. Check the shelf height and temperature.
- ⬆ The roast looks good but the juices are burnt. Next time, use a smaller roasting dish or add more liquid.
- ⬆ The roast looks good but the juices are too clear and watery. Next time, use a larger roasting dish and use less liquid.
- ⬆ Steam rises from the roast when basted. This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

# Maintenance and cleaning

- The oven should be cleaned after every use. When cleaning the oven the lighting should be switched on to enable you to see the surfaces better.
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.
- After cleaning the oven chamber wipe it dry.
- Never clean the oven surfaces by steam cleaning.
- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.
- You should select a cooking temperature and function that is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and that you use the drip tray where appropriate.
- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- Any damage that is caused to the appliance by a cleaning product will not be fixed free of charge, even if the appliance is within the guarantee period.
- Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

## Cleaning the oven

No oven cleaner or any other special cleaning agent is required for cleaning the oven. It is recommended to wipe the oven with a damp cloth while it is still warm.

### To clean the side walls and oven door

1. Take down left and right side-shelves, method is pushing the bottom of shelves and pull to sides at the same time, push up side shelves and rotate up to level, and pull out the rack.
2. Cleaning left and right sides, order of install is opposite to the order of take down.
3. Don't use any harsh abrasive cleaners or sharp metal scrapers for cleaning the oven door. They could scratch the surface and destroy the glass.

## Detaching and attaching the oven door

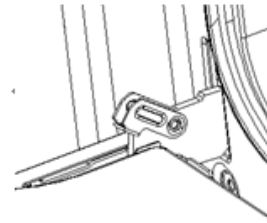
For cleaning purposes and to remove the door panels, you can detach the oven door. Every door hinge has a locking rod, when it is close, door was fixed in place, then the door was not disassembly. If in order to remove down door to open the locking rod, hinge will be locked and would not bite.



When the hinge not locked, it will have a big strength to close in sudden. Make sure locking rod closed all the time, and insure it was open when remove the door.

## Remove the door

- Full open the door.
- Fold up the right and left side of locking rod. (Fig A)
- Close the door until reach to stop step, hold on both left and right sides of the door, then reclose the door, upward and downward and pull out the door.

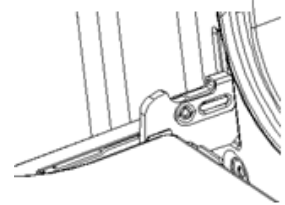


A

## Install the oven door

Accord to the opposite order of door disassembly

- When install oven door, make sure both hinge plug into opening mouth directly.
- Both sides of hinge rabbet must bite up each other.
- When open the door, spread down locking rod (Fig B)



B



If the door drop accidentally or hinges shut up suddenly, do not push you hand in hinges. Please call your after-sell department.

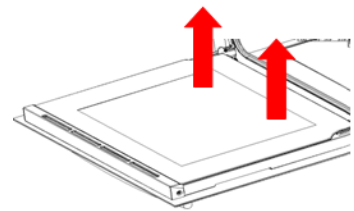
## Remove and install door panel

### Remove

- Remove oven door, put it on a piece of cloth.
- Using one hand to push the outside glass, the other hand to pull the inside glass, hold the glass then pull out the glass.
- **Notice! Dangerous!**

If the glass has some scratches, it may lead to crack.

Don't use the glass spatula, acute and corrosive cleaning product or detergent to clean the glass.



C

### Install

- Plug the inner glass into glass pressure groove.
- Both right and left sides need put down alignment to card slot and push the glass to its place.
- Put on the oven door.

## Replacing the oven lamp



If the bulb in the oven Light fails, it must be replaced. Risk of electric Shock!

Switch off the circuit breaker in the fuse box.

- Place a tea towel in the oven when it is cold to prevent damage.
- Unscrew the glass cover by turning it anti-clockwise.
- Replace the bulb with one of the same type.
- Screw the glass cover back in.
- Remove the tea towel and switch on the circuit breaker.

## Regular inspections

Besides keeping the cooker clean, you should:

1. Carry out periodic inspections of the control elements and cooking units of the cooker.  
After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
2. Fix any operational faults

Carry out periodical maintenance of the cooking units of the cooker.



### Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

## Environmental note

***Note: Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut the cable off directly behind the appliance to prevent misuse. This should be undertaken by a competent person.***

- Use the oven efficiently, by cooking many trays of food at the same time.
- Cook 2 trays of scones, small cakes or sausage rolls at the same time.
- Select the correct shelf location for food being cooked.
- Do not open the oven door more than necessary.
- After the oven is turned off it retains heat for sometime.



This product must not be disposed together with domestic waste. This product has to be disposed at an authorised place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.



## WARRANTY

- 1.1 In this warranty:
- 1.1.1 Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010;
  - 1.1.2 **Company** means GSM Retail Australia Pty Ltd ABN 53 007 682 475 of 142-144 Fullarton Road, Rose Park SA 5067. Telephone 1300 373 199. Email [admin@gsmretailaust.com.au](mailto:admin@gsmretailaust.com.au);
  - 1.1.3 **Consumer** means a “consumer” as that term is defined in Section 3 of the Australian Consumer Law as the original purchaser of a Bellini product;
  - 1.1.4 **Consumer Guarantees** means the guarantees under the Australian Consumer Law;
  - 1.1.5 **You** means the Consumer.
- 1.2 Nothing in this warranty affects any person’s rights under the Australian Consumer Law. The benefits to any Consumer under this warranty are in addition to the rights and remedies available under any Consumer Guarantees.
- 1.3 Subject to the other clauses of this warranty, the Company warrants to the Consumer that the Bellini product will be free of manufacturing defects and will perform to the Company’s specifications.
- 1.4 The benefit of this warranty extends only to the Consumer as original purchaser of a Bellini product which is installed in a domestic household area.
- \*The in Home warranty does not apply to Commercial and or industrial usage. \*Please See 1.7.7 for additional information*
- 1.5 This warranty commences on the date of purchase of the Bellini product by the Consumer and continues for the benefit only of the Consumer until the expiry of three (3) year **(Warranty Period)**.
- 1.6 If within the Warranty Period a manufacturing defect is discovered in the Bellini product or it fails to perform to the Company’s specifications as a result of some defect in materials, components or workmanship (Defect) then the Company will, at its option, repair the Bellini product or supply a replacement Bellini product free of charge. A replacement Bellini product may differ from the original product purchased by the Consumer.
- 1.7 This warranty will not apply to any Bellini product:
- 1.7.1 Installed by any person other than a qualified tradesperson; or
  - 1.7.2 Subjected to misuse, neglect, negligence or accidental damage; or
  - 1.7.3 Operated in any way contrary to any operating or maintenance instructions; or
  - 1.7.4 Improperly handled, installed or maintained; or
  - 1.7.5 Altered or modified prior to or after installation; or
  - 1.7.6 Damaged directly or indirectly by power surges, electrical storm damage or connection to incorrect power supply
  - 1.7.7 Industrial and or Commercial usage is inclusive of staff areas in office/ shop environments, hotel/ motel or other similar accommodation or rental type properties including Bed and Breakfast establishments.

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

***Our goods come with guaranteed that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.***

**IN ORDER TO MAKE A CLAIM UNDER THIS WARRANTY THE CONSUMER  
MUST CALL 1300 373 199 (AUSTRALIA) OR 0800 764 912  
(NEW ZEALAND) TO CONNECT TO THE NEAREST AUTHORISED CENTRE**

- 1.8 You must provide proof of your purchase of the Bellini product and the date of purchase in order to obtain the benefit of this warranty.
- 1.9 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the Bellini product for service nor the service agent's traveling costs to and from your home.
- 1.10 If you are required to transport the Bellini product to the Company or its service agent, you must ensure it is safely disconnected by a qualified tradesman and securely packed and insured. The Company does not accept any responsibility for loss or damage of the Bellini product prior to it being received by the Company or its service agent.
- 1.11 You will be responsible for all costs of returning a Bellini product to the Company and for redelivery of the Bellini product by the Company (whether it is the original or a repaired and/or a replacement Bellini product) and for any other expenses you incur in claiming under this warranty.
- 1.12 The Company or its service agent will examine any Bellini product and if the Company determines that it is defective through no fault of the Owner and is otherwise undamaged, the Company will repair or replace the Bellini product in accordance with this warranty.

#### **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. If you are unable to establish the date of purchase, or if the fault is not covered by this warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

GSM Retail Australia Pty 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:

Serial number:

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

**FOR WARRANTY SERVICE CALL 1300 373 199 (AUSTRALIA) OR  
0800 764 912 (NEW ZEALAND) TO CONNECT YOU TO THE NEAREST  
AUTHORISED SERVICE CENTRE**

