

# Bellini

## INSTALLATION & OPERATION INSTRUCTIONS



### 60cm 70L Electric Oven

Model No.

BDO610JEX

BDO610JEX-F FINELINE: 5103049 Aus Only

BDO608JTX FINELINE: 5103046 Aus Only

BDO608JTX-F

# 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 Instructions

This manual explains the proper installation and use of your oven, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference. In case of failure, only the Authorised Technical Service may repair this oven. Otherwise the guarantee will be null and void. All Bellini Appliances are for domestic use only.

### General Warnings

- ◆ 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.
- ◆ This appliance must not be used as a space heater.
- ◆ In order to avoid fire, the appliance must be kept clean and vents kept unobstructed.
- ◆ Do not spray aerosols within the vicinity of the appliance during operation.
- ◆ Do not store flammable materials in or under the appliance, e.g. aerosols.
- ◆ Do not line the bottom of the oven with foil or cookware.
- ◆ Always use gloves when handling hot items inside the oven.
- ◆ Always turn the grill off immediately after use as fat left behind may catch fire.
- ◆ Do not leave the appliance unattended when cooking. Oils and fats may catch fire due to overheating or boiling over.
- ◆ Do not put pans weighing over 15Kgs on the opened door of the oven.
- ◆ Do not use the appliance in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- ◆ In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- ◆ The rules and provisions contained in this instruction manual should be strictly observed.
- ◆ Do not allow anybody who is not familiar with the contents of this instruction manual to operate the appliance.

### Child Safety

- ◆ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they've been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ◆ Children should be supervised to ensure that they do not play with the appliance.
- ◆ During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements.
- ◆ Accessible parts will also become hot when in use. To avoid burns and scalds children should be kept away.

### Installation, Cleaning & Servicing

- ◆ The appliance must be installed only by an authorised person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.
- ◆ Before using the appliance, ensure that all packing materials are removed from the appliance.
- ◆ In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- ◆ Ensure that all specified vents, openings and air spaces are not blocked.
- ◆ The panels adjacent to the oven must be made of heat-resistant material.
- ◆ Cabinet with a veneer exterior must be assembled with glues which can withstand temperature of up to 120°C.

- ◆ To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked. Make sure there are at least 70mm of space between the back of your oven and the wall. Keep some distance on each side of your oven that you can use that distance following installing instructions.
- ◆ The unit's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical code.
- ◆ When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- ◆ Do not operate oven with a damaged cord, plug or if the oven has malfunctioned or has been dropped or damaged in any manner. Return oven to authorised service facility for repair.
- ◆ Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- ◆ Always ensure the appliance is switched off before cleaning or replacing parts.
- ◆ Do not use steam cleaners, as this may cause moisture build-up.
- ◆ Always clean the appliance immediately after any food spills.
- ◆ **THIS APPLIANCE MUST BE EARTHED.**
- ◆ To maintain safe operation, it is recommended that the product be inspected every five years by an authorised service person.

## Oven

- ◆ During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- ◆ Switch the appliance off before removing the oven light glass for globe replacement.
- ◆ To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.

- ◆ Do not use the door as a shelf.
- ◆ Do not push down when the oven door is open.

## Grill

- ◆ Do not cover the grill insert with foil, as fat built up may catch on fire.
- ◆ Always keep the grill dish clean as any build up may catch on fire.
- ◆ Do not leave the grill on unattended.
- ◆ To avoid fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- ◆ Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- ◆ Accessible parts may become hot when grill is in use. Children should be kept away.

## Environmental Hints

- ◆ 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 some time.

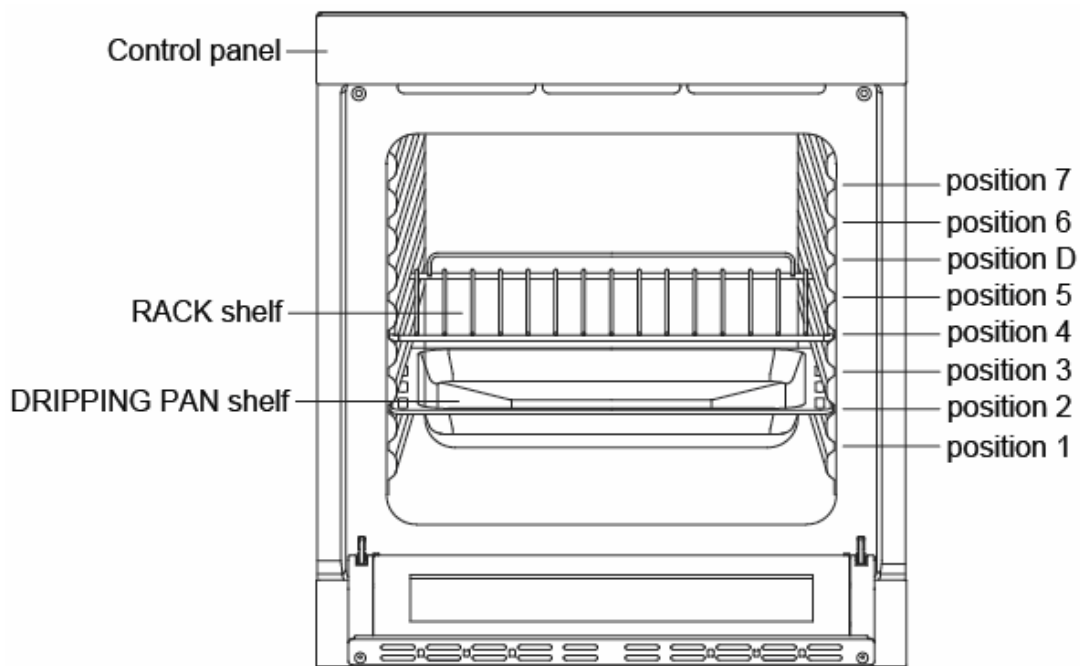


This product must not be disposed together with domestic waste. This product has to be disposed at an authorised place for recycling of electrical and electronic appliances.

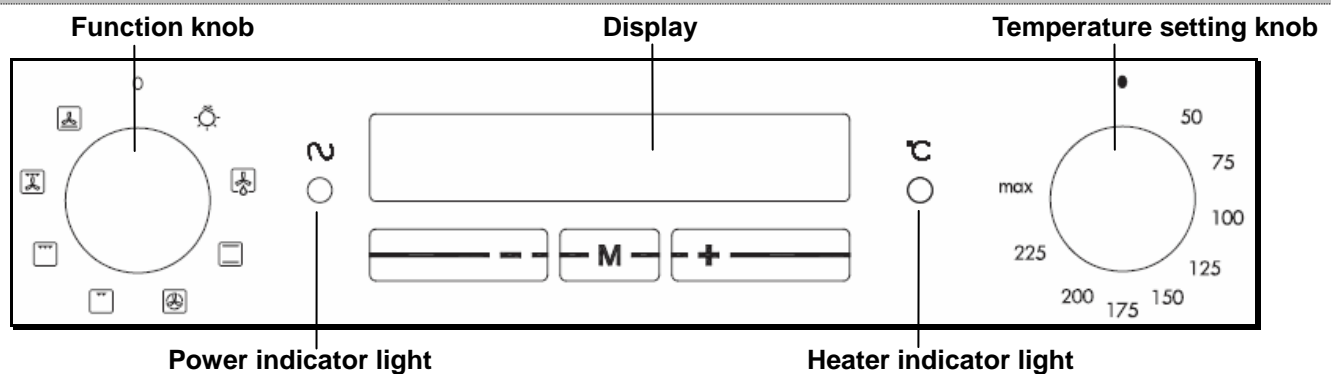
By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.



## Product Description

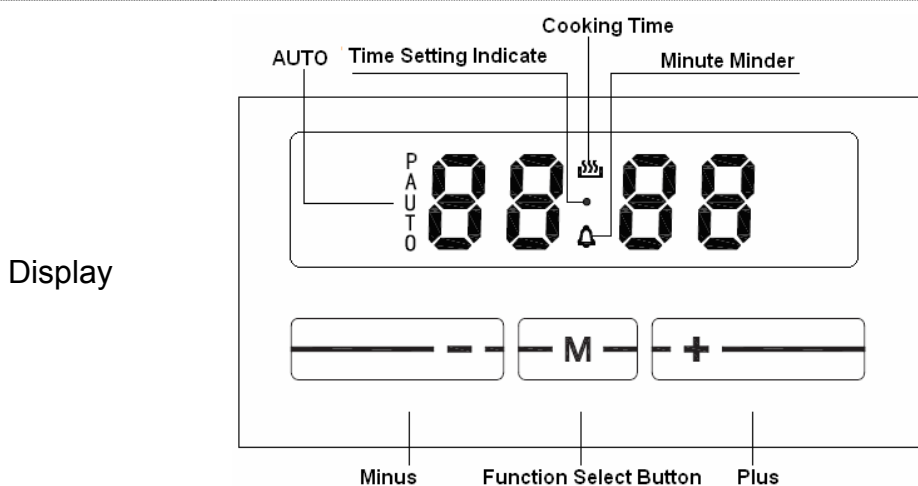


### Control Panel of BDO608JTX, BDO608JTX-F

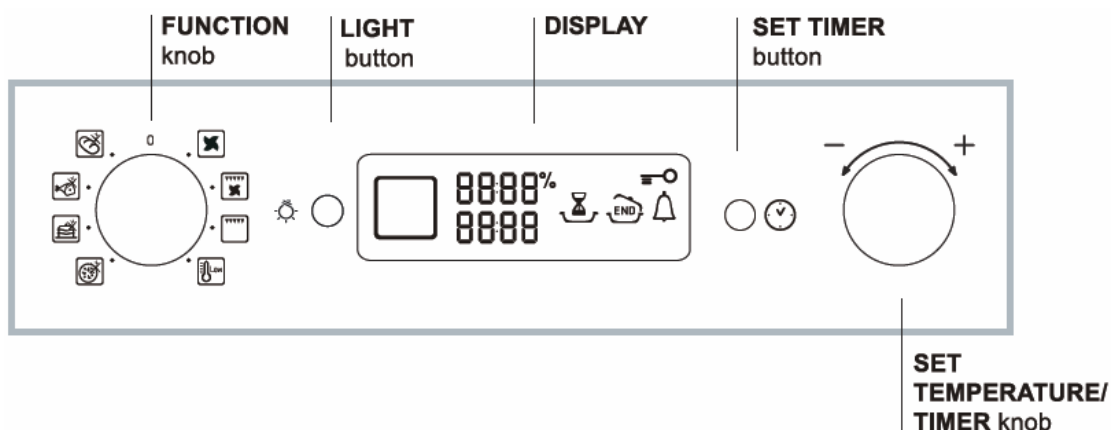


**Power indicator light will turn on when the oven is connected to power supply**

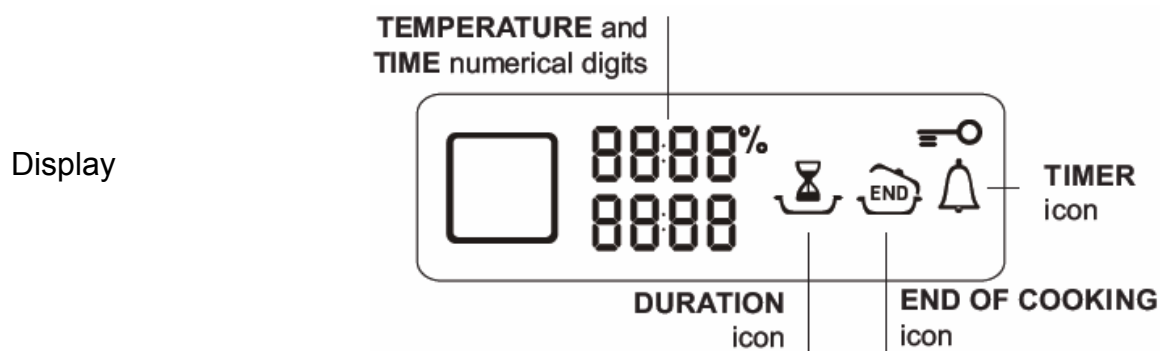
**Heater indicator light will turn on when heating element starts working**






## Control Panel of BDO610JEX, BDO610JEX-F



You can press "Light" button to turn on/off oven light at anytime.



Accessory Name	Picture	Quantity
Mounting Screws(ST4x30)		4
Baking Pan & Rack		1 Pair
Rack		2

## Technical Specifications

BDO608JTX, BDO608JTX-F				
product dimensions (L x W x D) mm	electrical connection	min. fuse rating	max. power rating	max. current rating
595x595x540	220-240V/50Hz	15A	2970-3540W	14.75A
Heating elements				Motor
Oven lower heating el.: 1200Watt	Oven inside heating el. 2300 Watt		Synchromotor	4 Watt
Oven upper heating el.: 900Watt	Total grill heating el. 900+2300 Watt		Shaded motor (back)	32 Watt
Oven light: 15Watt	Circle heating el. 2400Watt		Shaded motor (top)	15Watt
BDO610JEX, BDO610JEX-F				
product dimensions (L x W x D) mm	electrical connection	min. fuse rating	max. power rating	max. current rating
595x595x540	220-240V/50Hz	15A	2970-3540W	14.75A
Heating elements				Motor
	Oven inside heating el. 2300 Watt		Synchromotor	4 Watt
Oven upper heating el.: 900Watt	Total grill heating el. 900+2300 Watt		Shaded motor (back)	32 Watt
Oven light: 15Watt	Circle heating el. 2400Watt		Shaded motor (top)	25Watt



## Installation

### WARNING!

Please follow the points below when installing the appliance

### Use An Authorized Person

- ◆ As stated in the local municipal building codes and other relevant statutory regulations:
- ◆ Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- ◆ Refer to data plate for rating information. The data plate is positioned at the side of cavity.
- ◆ A functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.7.1.
- ◆ Wiring should be protected against mechanical failure. Refer to AS/NZS 3000 clause 1.5.
- ◆ A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- ◆ Disconnect the power plug of the appliance from the power point when conducting maintenance or repairs to the unit

### This Appliance Must Be Properly Earthed

- ◆ Do not lift the appliance by the door handles.
- ◆ Prepare the cupboard opening to match your appliance measurements. (See diagrams).
- ◆ Slide appliance in to cabinet cavity, ensuring supply cable is not obstructed (kinked, jammed or twisted).
- ◆ To prevent tipping or dislodging of the appliance, secure appliance to the cabinet with 4 screws (provided), through the dedicated holes in the appliance frame.
- ◆ Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 120°C. Installation into low temperature tolerant cabinetry (E.g. vinyl coated) may result in deterioration of the low temperature coating by discoloring or flaking.
- ◆ The cabinet panels to the oven must be heat resistant. With veneered wood units, glues must be resistant to a temperature of 120°C.
- ◆ If the appliance is to be installed adjacent to vinyl wrapped surfaces, use an installation kit

available from the vinyl-wrap supplier.

- ◆ GSM cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- ◆ After installation, test and ensure the appliance operates correctly before handing it over to the customer.

### CAUTION!

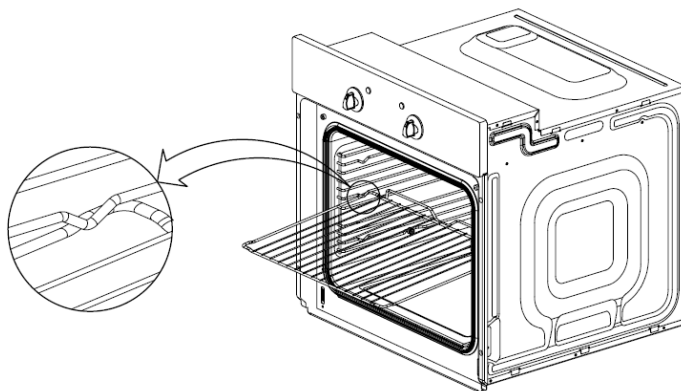
Where the appliance is connected via power supply cable to a power point, the installed power point must remain accessible after appliance installation

A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your unit the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.

### WARNING!

**To avoid any potential hazard, you must follow our instructions when you install your appliance. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

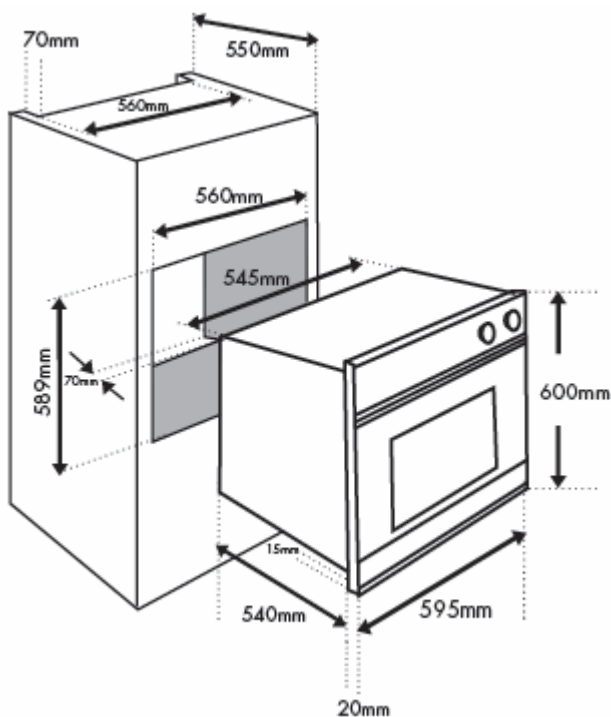
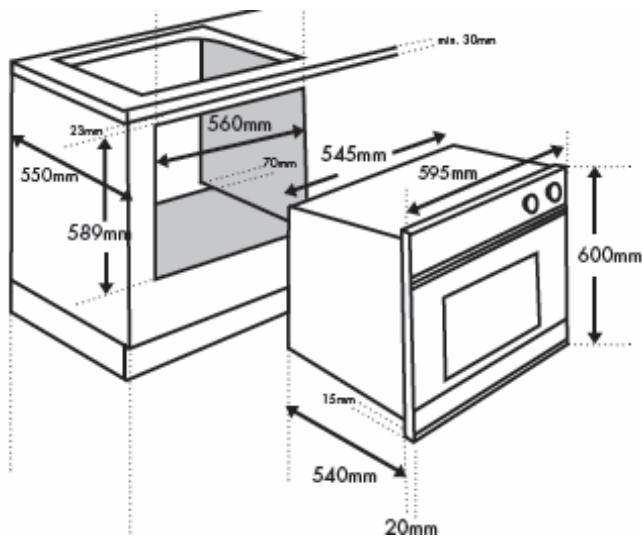
### Install the shelf



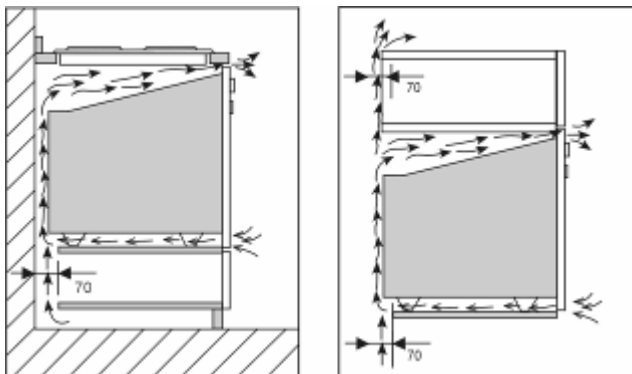
1. Pay attention to high temperature, you may need to wear gloves if it is hot inside.
2. Always slide shelves into the layer with stopper.

## Cabinet Construction For Your Appliance

The sizes of the unit for installing the appliance under a worktop or in a column unit are shown in figure.



To provide adequate ventilation, there must be appropriate ventilation opening; the panel to which the oven is fitted should have a gap of at least 70 mm at the rear.

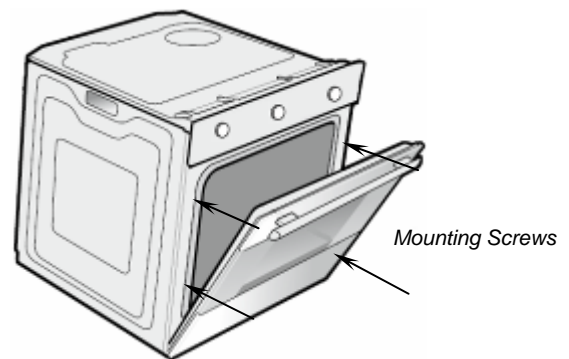


The unit panels next to the appliance must be heat

resistant. In the case of veneered wood units, glues must be resistant to a temperature of 120°C.

## Fitting Your Appliance

Fit the appliance into its surround (beneath a work-top or above another appliance) by inserting screws into the 4 holes that can be seen in the frame of the oven when the door is open.

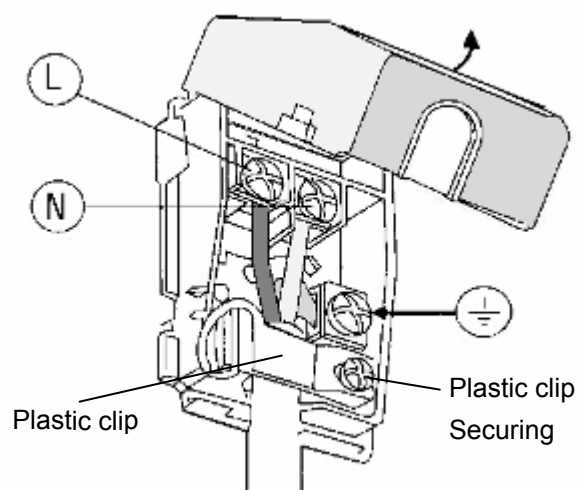


*Note:*

*Your appliance must be mounted on a flat surface for the full width and depth of the product*

## Connect Power Supply Cord

- ◆ Pull open terminal board cover at rear panel of appliance.
- ◆ Fit wires through on terminal board and make connections to terminals.
- ◆ Engage wires into plastic clip. Secure plastic clip with supplied screws.
- ◆ Close the terminal board cover.



## Hard Wired Appliances :

When making the mains supply conductor connections to the terminal block within the terminal box , please ensure that minimum clearances are being maintained between individual conductors and conductors/connectors to the adjacent metal surfaces of the terminal box itself , where possible add heat shrink sleeves to any bare conductor end/connectors prior to securing.

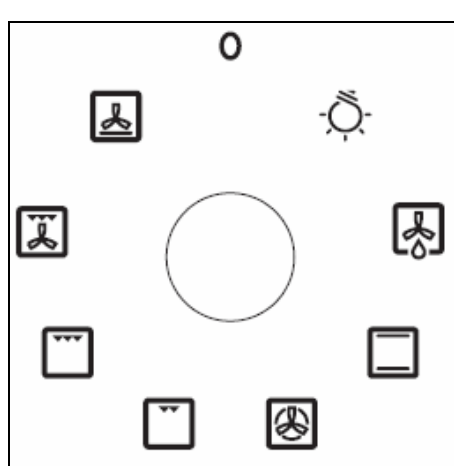
# Start Using Your Oven

## Preparing Your Oven

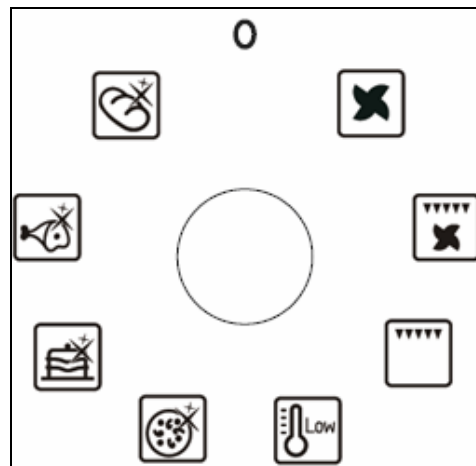
1. Please remove all stickers, leaflets and boxes from the door and from the floor of the oven before operation.
  2. Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.
- Do not close the oven door until the oven is completely dry.

## Select the functions







Turn the “Function Knob” in any direction to select the desired function.



**BDO608JTX, BDO608JTX-F**



**BDO610JEX, BDO610JEX-F**

function	description	
<b>BDO608JTX, BDO608JTX-F</b>		
<b>Oven Light</b> 	When the selector knob is in any position other than the “0”position, the oven light comes on.	
<b>Defrost</b> 	Select this function, the air at ambient temperature is distributed inside the oven for defrosting food more quickly and without proteins adulteration.	
<b>Convection Mode</b> 	Both the lower and upper heating elements operate together. This is for traditional cooking. Very good for roasting joints, ideal for biscuits, baked apples and crisping food. You obtain very good results when cooking on a shelf adjusting the temperature between 50°C and MAX°C.	
<b>Ventilation Mode</b> 	Both the fan and the circular heating element operate together. The hot air adjustable between 50°C and MAX°C is evenly distributed inside the oven. This is ideal for cooking several types of food (meat, fish) at the same time without affecting taste and smell. It is ideal for delicate pastries.	
<b>Medium Grill</b> 	It is indicated for grilling small quantities of food.	
<b>Maximum Grill</b> 	This feature activated all upper heating elements and gives rapid cooking to food.	

**Ventilated Max Grill**

The air which is heated by the grill heating element is circulated by the fan and so helps to distribute the heat between 50°C and 200°C. This function can be used for sterilizing glass jars.

**Ventilated & Lower Heating Element**

The air which is heated by the lower heating element is circulated by the fan and so helps to distribute the heat between 50°C and 200°C. This function can be used for sterilizing glass jars.

***BDO610JEX, BDO610JEX-F*****Multilevel**

All heating elements and the fan are activated. Since the heat remains constant throughout the oven, the air cooks and browns food in a uniform manner. A maximum of four racks may be used at the same time. If you are using several racks at the same time, we recommend you place the dripping pan on the lower rack. If you are cooking on 4 levels at the same time, we recommend you place the shelves on racks 3, 5 and 6 and the dripping pan on rack 1

**Gratin**

The top heating element is activated and the fan begins to operate. During part of the cycle the circular heating element is also activated. This combination of features increases the effectiveness of the unidirectional thermal radiation provided by the heating elements through the forced circulation of the air throughout the oven. This helps prevent food from burning on the surface and allows the heat to penetrate right into the food. Always cook in this mode with the oven door closed

**Barbecue**

The top heating element is activated. By turning the SET TEMPERATURE knob, the different power levels which may be set will appear on the display; these range between 5% and 100%. The high and direct temperature of the grill is recommended for food which requires a high surface temperature. Always cook in this mode with the oven door closed.

**Low temperature**

This type of cooking can be used for proving, defrosting, preparing yoghurt, heating dishes at the required speed and slow cooking at low temperatures. The temperature options are: 40, 65 and 90° C.

**Pizza**


Use this function to make pizza. Please see the following chapter for further details. It will only be possible to adjust the duration by -5/+12 minutes. To achieve the best possible results, we recommend that you carefully observe the instructions below:

- Follow the recipe.
- The weight of the dough should be between 350 g and 500 g.
- Lightly grease the dripping pan and the baking trays. Place the food inside the oven while it is still cold. If you wish to place the food in the oven after it has been preheated, immediately following a high-temperature cooking programme, the text "Hot" will appear on the display until the temperature of the oven has fallen to 120° C. At this point it will be possible to place the pizza in the oven.

Recipe for PIZZA:

Makes 3 or 4 pizzas: 1000 g flour, 500 ml water, 20 g salt, 20 g sugar, 100 ml olive oil, 20 g fresh yeast (or 2 sachets of powder yeast)

- Leavening at room temperature: 1 hour, or LOW TEMPERATURE manual function set to 40° . Leave to rise for approximately 30-45 minutes.
- Place the food inside the oven while it is still cold.

- Start the  PIZZA cooking mode.

## Baked Cake



This function is ideal for baking cakes. Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven. It will only be possible to adjust the duration by -10/+15 minutes.

## Meat



Use this function to cook veal, pork, lamb and beef. Place the food inside the oven while it is still cold. The dish may also be placed in a preheated oven. It will only be possible to adjust the duration by -10/+10 minutes.

Use this function to make bread. Please see the following chapter for the recipe and further details. To achieve the best possible results, we recommend that you carefully observe the instructions below:

- Follow the recipe.
- **Remember to pour 150g(150ml) of cold water into the baking tray, which should be placed in position 7**

Place the food inside the oven while it is still cold. If you wish to place the food in the oven after it has been preheated, immediately following a high-temperature cooking programme, the text “Hot” will appear on the display until the temperature of the oven has fallen to 40° C. At this point it will be possible to place the bread in the oven.

Recipe for BREAD (maximum amount of dough):

Ingredients: 1.3 kg flour, 700 g water, 25 g salt

50 g fresh bakes yeast or 4 sachets dried yeast powder.

Method:

Mix the flour and salt in a large bowl.

Dilute the yeast in lukewarm water (approximately 35 degrees).

Make a small well in the mound of flour. Pour in the water and yeast mixture.

Knead the dough by stretching and folding it over itself with the palm of your hand for 10 minutes, until it has a uniform consistency and is not too sticky.

Form the dough into a ball shape, place it in a large bowl and cover it with transparent plastic wrap to prevent the surface of the dough from drying out. Place the bowl in the oven, set to 40° C using the LOW TEMPERATURE manual function, and leave to rise for approximately 30 - 45 minutes. Alternatively, leave at room temperature for approximately 1 hour (until the dough has doubled in volume).

Break up the dough, kneading gently, and divide it to create several loaves.

Place them on a sheet of baking paper (cut to the same size as the inside of the dripping pan) on top of the rack (or on 2 or 3 racks if you wish to cook the loaves on different shelves) and dust them lightly with flour.

Make a few incisions in the top using a sharp blade.

Place the rack in the oven, on shelf level 2 if using only one level, or place two racks on shelf levels 1 and 4 if using two levels, or place three racks on shelf levels 1, 3 and 5 if using three levels.

**Place the dripping pan on shelf level 7 and pour in 150 g cold water.**

Place the food inside the oven while it is still cold.

Start the automatic function  BREAD.

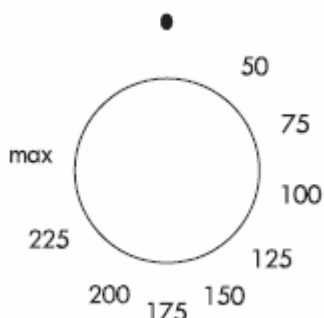
When the cooking process has finished, leave the loaves to rest on the rack until they have completely cooled.

## Bread

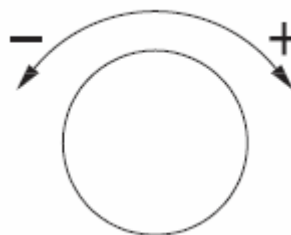


## Select the temperature

- ◆ To set the temperature, turn the temperature selector in a clockwise direction to the desired setting. An indicator light above the temperature selector will come on. For BDO610JEX and BDO610JEX-F, temperature setting will appear on display when you turn the knob.
- ◆ A thermostat controls the temperature in your appliance. When the temperature is reached, the heating source switches itself off and the indicator light goes out. When the oven temperature falls below the desired setting, the heating source switches on and the indicator light comes on again.
- ◆ Once the food is cooked, turn the temperature selector back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.



***BDO608JTX, BDO608JTX-F***



***BDO610JEX, BDO610JEX-F***

## CAUTION!

- ◆ The desired cooking function must be selected before the oven will operate.

## Work With Timer

### ➤ **Model BDO608JTX, BDO608JTX-F**

Your oven is equipped with a 3 button timer that has the following features:

- ◆ O'clock time – you can set current O'clock time
- ◆ Timer – you can set a countdown time that will beep when the set time has elapsed.
- ◆ Minute minder – you can choose when time is up only to hear a sound without or with stop heating.
- ◆ Cooking duration – you can set cooking duration. A timer will count down the preset cooking time, beep when the time has elapsed and turn the appliance off.
- ◆ Cooking end time – instead of setting a cooking duration you can set a cooking finish O'clock time. When the finish time has been reached the timer will beep and turn the appliance off.
- ◆ Delayed start cooking time – you can combine the cooking duration and cooking end time to switch oven on and off at a specific time during the day.

### O'Clock Time Setting

When the power is connected, the LED display shows 12.00 as default and "." flashing. Use "Minus/Plus" to set O'clock time. Wait for 5s no further operation then clock time setting is confirmed and "." stop flashing.

**Attention:** If you press the "function select button" when the LED display shows 12.00 as default and "." flashing, the default time 12.00 will be confirmed as the current time. If you want to adjust again, press "Function select button" until the "." Flash and then follow up above steps.

## Minute Minder



Press "Function select button" until "🔔" flashing.

1. Press "Minus/Plus" to set duration which range from 0.00 to 23.59. To cancel, set the duration as 0.00
2. Wait for 5s no further operation then setting is confirmed.

This function does not interrupt cooking and does not affect the oven, it is simply used to activate buzzer when the set amount of time has elapsed.

## Cooking Duration Setting



1. Press "Function select button" until "AUTO" and "🔥" flashing.
2. Press "Minus/Plus" to set cooking duration. Longest setting is 10.00 hours. To cancel, set the duration as 0.00
3. Wait for 5s no further operation then setting is confirmed.

## Cooking End Time Setting



1. Press "Function select button" until current O'clock time, "AUTO" and "🔥" flashing to enter into this program setting.
2. Press "Minus/Plus" to set cooking end time. Maximum setting is current O'clock time plus 10.00 hours.
3. Wait for 5s no further operation then setting is confirmed.

## Delayed Start Cooking Setting

Combine "Cooking duration setting" and "Cooking end time setting", you can program your oven start working at a particular time and keep for a set duration.

1. Set desired cooking duration according to above clause (Cooking Duration Setting).
2. Press "Function select button" until "AUTO" and "🔥" flashing to enter into delay start cooking.
3. Press "Minus/Plus" to set cooking end O'clock time.
4. Wait for 5s no further operation then setting is confirmed.

Final setting must be greater than current O'clock time plus cooking duration, and less than current O'clock time plus 23 hours and 59 minutes. It is cancelled if set as current time plus cooking duration.

## Attention:







End of programmed cooking or minute minder, buzzer will sound, press any button to stop the sound, or sound turns off after 2 minutes automatically.



## **Model BDO610JEX, BDO610JEX-F**




### **O'Clock Time Setting**

When the power is connected, the LED display shows 0:00 as default.

1. Press the  button until the first numerical digit flashes on display and the ,  and  icons are switched off
2. Turn the TIMER KNOB towards “+” and “-” to adjust the hour.
3. Press the  button again so that the other two numerical digits on display flashes. Turn the TIMER KNOB towards “+” and “-” to adjust the minute.
4. Press the  button again to confirm.




### **Minute Minder**

This function does not interrupt cooking and does not affect the oven, it is simply used to activate the buzzer when the set amount of time has elapsed.

1. Press the  button until the  icon and the three digits on display begin to flash.
2. Turn the TIMER KNOB towards “+” and “-” to adjust the minute.
3. Press the  button again to confirm.

The display will then show the time as it counts down. When this period of time has elapsed the buzzer will be activated.





### **Cooking Duration Setting**

1. Press the  button until the  icon and the three digits on display begin to flash.
2. Turn the TIMER KNOB towards “+” and “-” to adjust the duration.
3. Press the  button again to confirm.

When the set time has elapsed, the text END appears on display and oven stop cooking, a buzzer will sound.

### **Cooking End Time Setting**

A cooking duration must be set before the end time can be scheduled

1. Follow above step 1 to 3.
2. Press the  button until the  icon and the three digits on display begin to flash and then turn the TIMER KNOB towards “+” and “-” to adjust hour .
3. Press the  button again so that the other two numerical digits on display begin to flash and then turn the TIMER KNOB towards “+” and “-” to adjust minute.
4. Press the  button again to confirm.

When the set time has elapsed, the text END appears on display and oven stop cooking, a buzzer will sound.

Programming has been set when the  and  icons flash. The display shows the cooking end time and the cooking duration alternately.

To cancel programming, turn the “Function knob” to the “0” position.



**Cooking advice table for ovens with an ExtraLarge Space cavity**

Function	Foods	Wt (kg)	Cook on shelve No.	Rack position				Preheating	Recommended temperature (°C)	Cooking duration (min)
				Drip pan	Rack					
					1	2	3			
Multilevel*	Pies / Tarts		1	2 or 3				Yes	180	30-40
			2	1 to 2	3 to 5					35-45
			3	1	3	5				40-50
			4	1	3	5	6			45-55
	Cream puffs		1	2 or 3				Yes	190	25-35
			2	1 to 2	3 to 5					25-35
			3	1	3	5				30-40
			4	1	3	5	6			30-40
	Pizza		1	2 or 3				Yes	220	15-25
			2	1 to 2	3 to 5					20-30
			3	1	3	5				25-35
			4	1	3	5	6			30-40
	Biscuits		1	2 or 3				Yes	180	15-25
			2	1 to 2	3 to 5					15-25
			3	1	3	5				20-30
			4	1	3	5	6			20-30
	Pastries		1	2 or 3				Yes	200	30-40
			2	2	5					35-45
			3	1	4	6				40-50
Crème caramel (bain-marie)		1	2 or 3				Yes	170	35-45	
		2	2	5					35-45	
		3	1	4	6				40-50	
Panettone		1	1 or 2				Yes	160	45-60	
Sponge cake made with yoghurt		1	2 or 3				Yes	160	60-75	
		2	1	4 or 5					60-75	
Sponge cake		1	2 or 3				Yes	190	30-35	
		2	2	5					35-40	
		3	1	4	6				40-45	
Large cut of meat		1	1	2			Yes	160	90-240	
Gratin*	Rotisserie		1	2	3			No	200	35-75
	Gratin		1	3 or 4				No	190	40-60
	Large roast		1	1	2			No	200	90-120
	Large roast game		1	1	2			No	200	90-120
Barbecue*	Beef ribs		1	3	4 or 5			Yes	100%	20-30
	Sausages		1	3	5 to 7			Yes	100%	10-20
	Pork ribs		1	3	5 to 7			Yes	100%	15-25
	Bacon		1	3	5 to 7			Yes	100%	3-6
Low temperature	Proving/Defrosting		1	2				No	40	
	White meringues		4	1	3	5	6	No	65	8-12 hours**
	Meat / Fish		3	1	3	5		No	90	90-180**

Automatic bread	Bread (see recipe)	2	1	7***	2			No		
		2	2	7***	1	4				
		2	3	7***	1	3	5			
Automatic roast	Roasts		1	2	3			No		60-90**
Automatic baked cakes	Desserts		1	2				No		35-60**
			2	2	5					35-60**
Automatic pizza	Pizza (see recipe)		1	2				No		23-30**
			2	2	5					25-35**
			3	1	3	5				30-35**
			4	1	3	5	6			35-40**

\* The cooking times listed above are intended as guidelines only and may be modified according to personal tastes. Oven preheating times are set as standard and may not be modified manually.

\*\* The duration of the automatic cooking functions are set by default. The values in the table refer to the minimum and maximum duration, which may be modified by the user, taking the default value as a starting point.

\*\*\* As stated in the recipe, pour 150 g water into the dripping pan.

## Maintenance and Cleaning

### WARNING!

- ◆ Before cleaning your oven, or performing maintenance, disconnect it from the power supply.
- ◆ Do not use steam cleaners.
- ◆ Do not line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- ◆ To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!
- ◆ Do not clean the appliance when it is still hot! The inside and external surface of the oven should preferably be cleaned with a damp cloth when it has cooled down.
- ◆ Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.
- ◆ If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.

### Stainless steel

- ◆ All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.
- ◆ Care must be taken when wiping exposed stainless steel edges, they can be sharp!
- ◆ The front frame around the oven can be cleaned with stainless steel cleaners if it becomes soiled or discoloured.
- ◆ The stainless steel should only be cleaned with warm water and a mild detergent.
- ◆ DO NOT use abrasive cleaners or harsh solvents.

**NOTE: Make sure you follow the polish or brushing lines in the stainless steel**

### Glass

- ◆ Glass surfaces on doors and control panels are best cleaned immediately after soiling.
- ◆ A damp cloth may help remove baked on food deposits.
- ◆ Oven cleaners can be used to remove stubborn marks and stains.
- ◆ The glass door on this appliance is made from a tough, durable material that withstands heating and cooling without breaking.
- ◆ However, it must be remembered that it is GLASS, it may break. Treat it accordingly!
- ◆ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering of the glass.

### Oven

- ◆ Always keep your appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.
- ◆ Always keep the oven dish, baking trays and grill dish inserts clean, as any fat deposits may catch fire.
- ◆ Always wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove.

## Grill

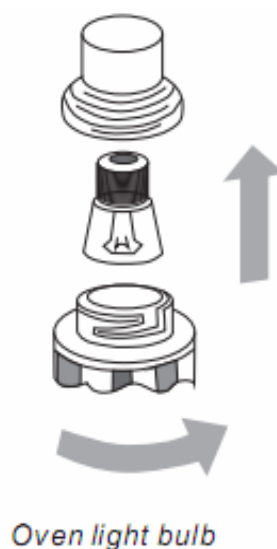
- ◆ Always keep the grill dish and grill insert clean, as any fat deposits may catch fire.

## Replacement Of The Oven Light Bulb

### WARNING!

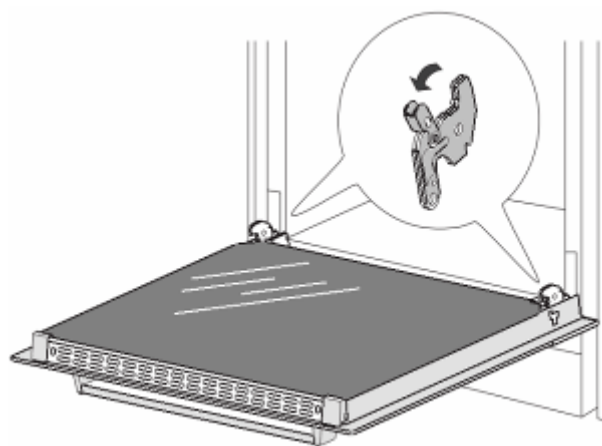
**In order to avoid the possibility of an electric shock ensure that the appliance is disconnected from the power supply before replacing the bulb.**

- ◆ Set all control knobs to the "OFF" position (● / 0) and disconnect the mains plug.
- ◆ Unscrew and wash the lamp cover and then wipe it dry.
- ◆ Unscrew the light bulb from the socket, replace the bulb with a new one-a high temperature bulb (300°C) with the following parameters:
  - voltage 230 V
  - power 25 W
  - thread E14
- ◆ Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- ◆ Screw in the lamp cover.



## Door Removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the oven, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.

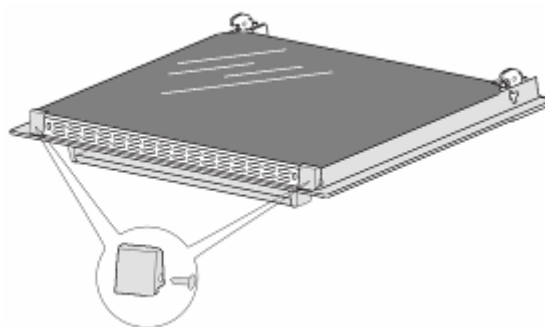


## Removal Of The Internal Glass Panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door.

Next take out the glass from the second blocking mechanism and remove.

After cleaning, insert and block the glass panel, and screw in the blocking mechanism.

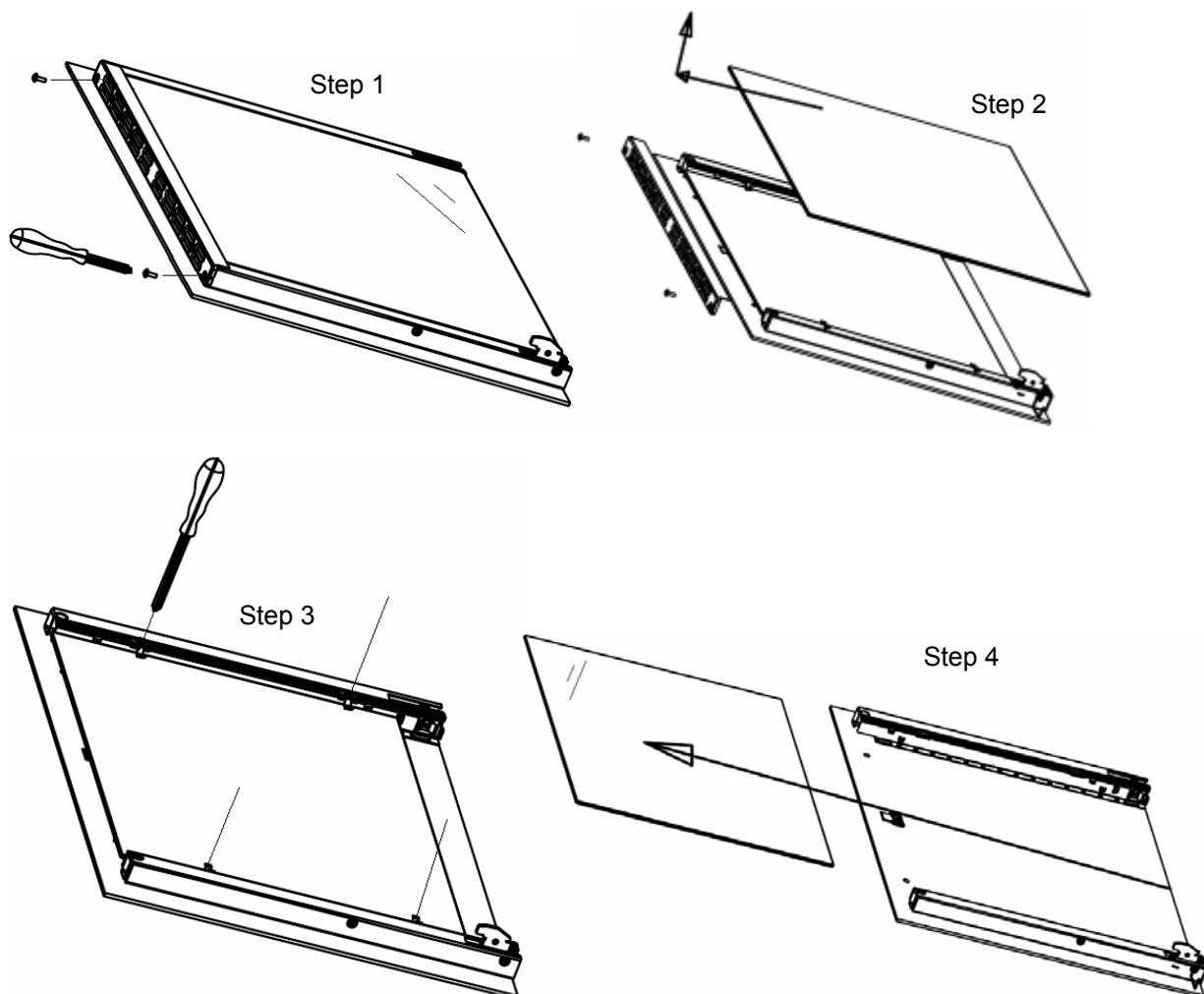


## Middle Layer Glass Removal

The oven door is made up of 3 panes of glass and has vents at the top and bottom. When the oven is operating, air is circulated through the door to keep the outer pane cool. If condensation has worked its way in between the glass panes, the door can be dismantled in order to clean in between the panes.

Remove the door as per above instruction and place it on a protective surface (e.g. on a table cloth) to prevent it getting scratched. The door handle should line up with the edge of the table. Make sure the glass lies flat to avoid breakage of glass during cleaning.

1. Undo the 2 screws on upper bracket.
2. Take out upper bracket and first pane of glass.
3. Loosen the 4 clips.
4. Slide out middle pane of glass carefully. Clean the glass panes and other parts with a damp microfibre cloth or a clean sponge and a solution of hot water with a little washing-up liquid. Wipe dry using a soft cloth.



## Troubleshooting

In the event of an emergency, you should:

- ◆ Switch OFF all controls of the appliance
- ◆ Disconnect the mains plug
- ◆ Call the service centre
- ◆ Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

faults	causes	remedies
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	<ul style="list-style-type: none"> <li>- Use the natural convection position</li> <li>- Use deeper cake tins</li> <li>- Lower the temperature</li> <li>- Put the cake on a lower shelf</li> </ul>
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	<ul style="list-style-type: none"> <li>- Use the natural convection position</li> <li>- Use lower side tins</li> <li>- Lower the temperature</li> <li>- Put the cake on a higher shelf</li> </ul>
The outside is overcooked and the inside is not cooked enough	Temperature is too high	- Lower the temperature and increase the cooking time
The outside is too dry even though it looks cooked	Temperature is too low	- Increase the temperature and reduce the cooking time.
The appliance does not work	Break in power supply	Check the household fuse box, if there is a blown fuse replaces it with a new one.
The oven lighting does not work	Bulb is loose or damaged	Tighten up or replace the blown bulb (see chapter Cleaning and Maintenance)

\*New appliances could have a smell during first use. It is recommended to 'run in' the oven before you cook for the first time. Operate the oven, empty, at a temperature of 180°C for approximately 2-4 hours. Please ensure the room is well ventilated during this process.

## 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 Sales Pty Ltd ABN 53 007 682 475 of 142-144 Fullarton Road, Rose Park SA 5067. Telephone 1300 373 199. Email [admin@gsm-sales.com.au](mailto:admin@gsm-sales.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 0508 123 108  
(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 Sales 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 0508 123 108 (NEW ZEALAND) TO CONNECT YOU TO THE NEAREST  
AUTHORISED SERVICE CENTRE**

