

Bellini

INSTALLATION & OPERATION INSTRUCTIONS



60cm Freestanding Ceramic Oven

Model No.

BFC609W

BFC609W-F FINELINE: 5104013 AUS Only

V.11 JUL18

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 10mm 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

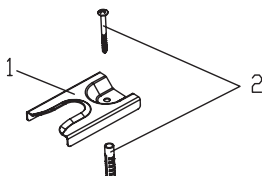
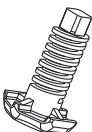

- ◆ Use the oven efficiently, by cooking many trays of food at the same time.
- ◆ Cook 2 trays of scones, small cakes or sausage rolls at the same time.
- ◆ Select the correct shelf location for food being cooked.
- ◆ Do not open the oven door more than necessary.
- ◆ After the oven is turned off it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



Installation accessories			
Accessory Name	Image (for reference only, physical unit maybe different)	Quantity	Application
Anti-tilt Bracket		1	To prevent tipping of the cooker.
Legs		4	To get an eventual alignment in height with the cabinet.
Installation & Operation Instruction		1	User Manual

Installation

The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations.

Important: remember to disconnect the appliance from electricity by turn off the mains before regulating the appliance or carrying out any maintenance work.

Positioning

Important: The hob should never be installed in proximity of a door access. People opening and closing the door could come into contact with pots or pans cooking on the hob.

This unit may be installed and used only in permanently ventilated rooms:

Unpacking

- a) Be careful when unpacking and installing the appliance. Sharp edges might cause accidents.
- b) The oven is heavy and care must be taken when moving it. Ensure that all packing, both inside and outside the cooker, has been removed before the oven is used.
- c) Unpack the oven from the carton, check and make sure it has not been damaged in any way. If you have any doubts, do not use it, contact the service center or where you bought the oven.

Installation

The cooker is designed to fit between kitchen cabinets. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinet one side or both as well as in a corner setting. It can also be used free-standing.

The appliances can be installed next to furniture units which are no taller than the top of the cooker hobs. If the cooker is placed touching walls or sides of neighboring cabinets, these must be capable of withstanding a temperature rise of 50°C above room temperature. For a correct installation of the cooker the following precautions must be followed:

- a) The cooker may be located in a kitchen, a diner or bed sitting room, but not in a bathroom or shower room.
- b) Kitchen cabinets installed next to the cooker that are taller than the top of the cooker hobs must be situated at least 20cm from the edge of the hobs.
- c) Hoods must be installed according to the requirements in the installation manual for the hoods themselves and in any case at a minimum distance of 65cm.
- d) Place the wall cabinets adjacent to the hood at a minimum height of 42cm from the hobs as indicated in figure 1.
- e) The hoods must be installed according to the requirements in the hood handbook.
- f) Should the cooker be installed beneath a wall cabinet, the latter should be situated at least 70cm away from the hobs as indicated in figure 1.
- g) The cut-out for the cooker cabinet should have the dimensions indicated in the figure 1.
- h) The wall in contact with the back of the cooker must be of flameproof material.

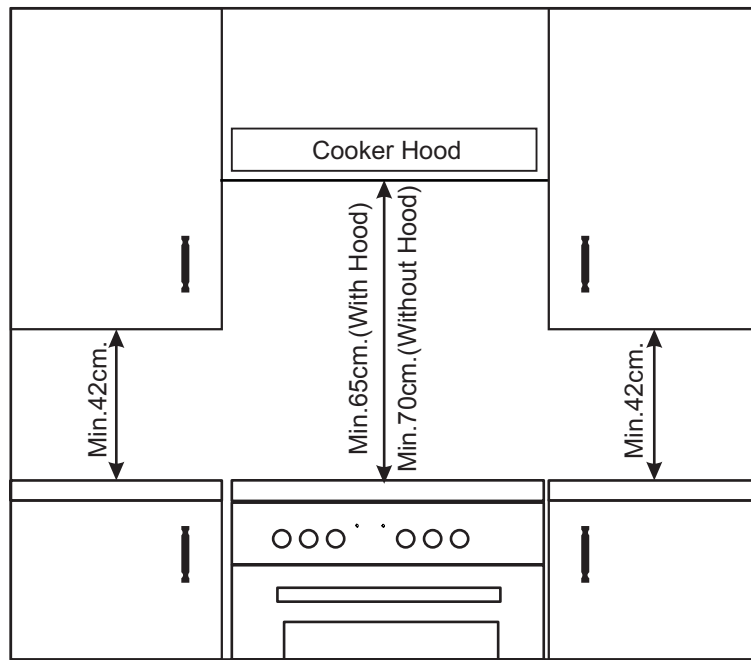


Figure 1

Leveling Your Appliance

Take out of the 4 cooker feet from oven cavity, which are packed together with baking rack, and then screw them into the 4 plinth in lower part of cooker. These feet level off the oven when necessary. The height of the cooker can be adjusted by means of adjustable feet in the plinth. Adjust the feet by tilting the cooker from the side. Then install the product into position. It is essential that the cooker be standing level before installation.

Install Anti-tilt Bracket

Warning: In order to prevent tipping of the cooker, the anti-tilt bracket must be installed with cooker. To install Anti-tilt bracket, use screwdriver to mount the anti-tilt bracket (1) with screws (2) to the ground, as shows in Figure 3.

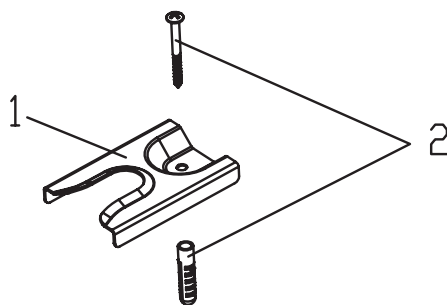


Figure 2

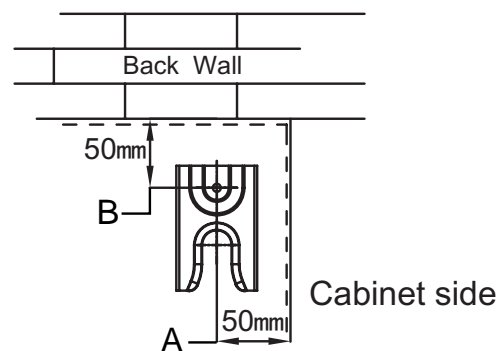
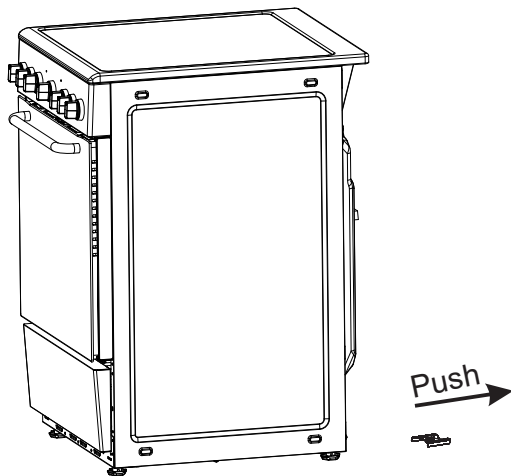


Figure 3

After fix anti-tilt bracket, push the electric cooker inside cabinet as show in Figure 4. For correct installation, the rear and right foot of cooker would be clipped by the anti-tilt bracket.



Figure

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.

Electrical connection

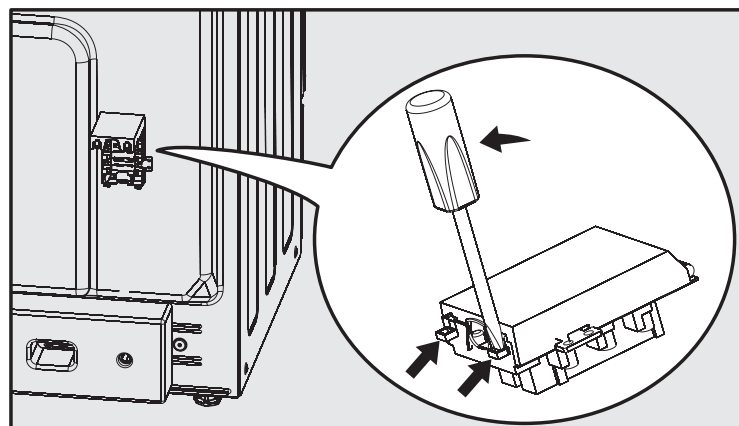
WARNING – THIS APPLIANCE MUST BE EARTHED.

Power supply voltage and frequency: 220-240V/380-415V 3N~50Hz- 60 Hz.

The electric cooker without a power supply cable. The cooker is designed to operate on an electricity supply which conforms to the electrical data shown on the Rating label. The cooker can be connected to the mains only after removing the back panel of the cooker itself with a screwdriver.

Note: the following installation procedure must be carried out by a qualified electrician. For the installation of the feeding cable carry out the following operations:

1. Open the terminal board by inserting a screwdriver into the side tabs of the power code cover. Use the screwdriver as a lever by pushing it down to open the cover as below:



2. Connect the electricity following the diagram as printed on the surface of power cord cover.
3. Fasten the supply cable in place with the clamp and close the cover of the terminal board.

Note: The red electricity indicator on control panel will illuminate once connected to electricity.

Safety Information

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

- _ Turn controls **OFF** when you have finished cooking and when not in use.
- _ Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- _ Use dry good quality oven gloves when removing items from the oven/grill.
- _ Place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hot plate/pans.
- _ Take care to avoid heat/steam burns when operating the controls.
- _ Turn off the electricity supply before cleaning and allow the appliance to cool.
- _ Make sure the shelves are in the correct position before switching on the oven.
- _ Take care when removing items from the grill when the lower oven is on as the contents will be hot.
- _ Keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- _ Follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- _ Keep ventilation slots clear of obstructions.
- _ Refer servicing to a qualified appliance service engineer.
- _ Take care to avoid touching heating elements inside the oven, as during use the oven becomes hot.

Never

- _ Never line the interior of the oven with foil as this may cause the appliance to overheat.
- _ Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- _ Do not allow children or persons who are not familiar with the appliance to use it, without supervision.
- _ Never allow anyone to sit or stand on any part of the appliance.
- _ Never store items above the appliance that children may attempt to reach.
- _ Never leave anything on the hob surface when unattended and not in use.
- _ Never remove the oven shelves whilst the oven is hot.
- _ Never heat up unopened food containers as pressure can build up causing the container to burst.
- _ Never store chemicals/food stuffs, pressurized container in or on the appliance, or in cabinets immediately above or next to the appliance.
- _ Never place flammable or plastic items on or near the hob.
- _ Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid.

DO NOT LEAVE UNATTENDED WHILE COOKING.

- _ Never use the appliance as a room heater.
- _ Never use the grill to warm plates.
- _ Never dry any items on either the hob or oven doors.
- _ Never install the appliance next to curtains or other soft furnishings.
- _ Never use steam cleaners.

SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE

In the event of a chip pan fire or any other pan fire.

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

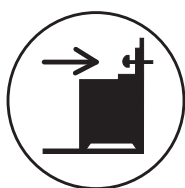
NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over!

Never use water to extinguish oil or fat fires!

Safety reminding



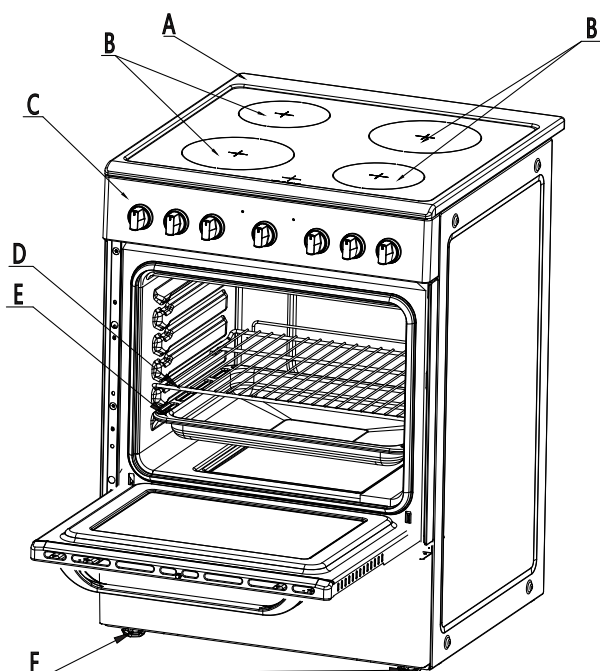
Caution, possibility of tilting



Anti-tip restraints

WARNING: In order to prevent tipping of the appliance, this stabilising means must be installed. Refer to instructions for installation.

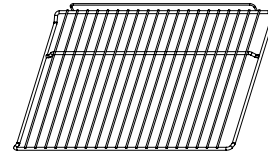
Product Description



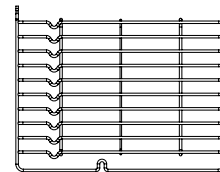
- A. Cooktop
- B. Vitro Ceram
- C. Control Panel
- D. Baking Rack
- E. Baking Pan
- F. Adjustable Feet

ACCESSORIES

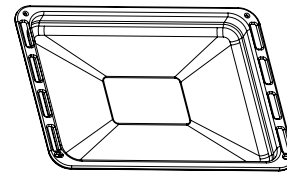
Wire shelf : For grill, dishes, cake pan with items for roasting and grilling.



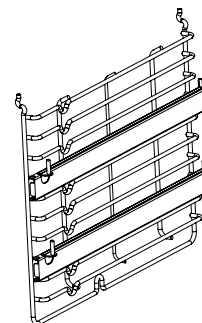
Slider bracket : These shelf support rails on the right and left sides of the oven can be removed for cleaning oven walls. (only for specific models)



Universal pan: For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat/spillage and meat juices.



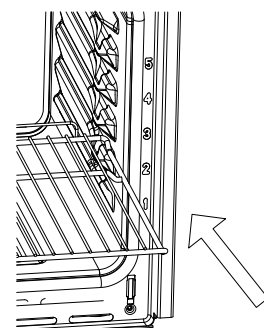
Telescopic runner: Some models might with telescopic runners to facilitate the use of oven. These telescopic runners could be disassembled for cleaning by unscrewing the screws used to fix it. (only for specific models)



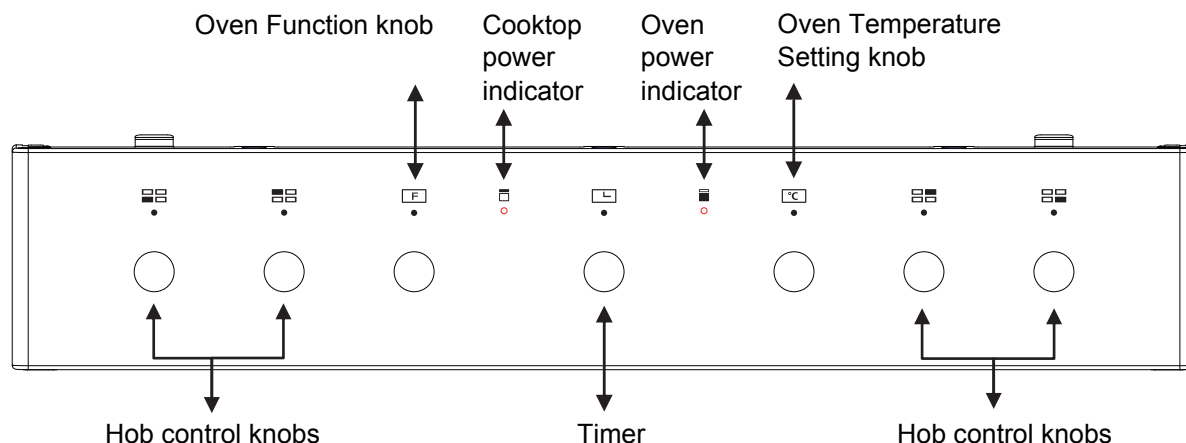
SHELF PLACEMENT WARNING:

To ensure the oven shelves operate safely, correct placement of the shelves between the side rail is imperative. Shelves and the pan only can be used between the first and fifth layers.

The shelves should be used with the right direction, it will ensure that during careful removal of the shelf or tray, hot food items should not slide out.

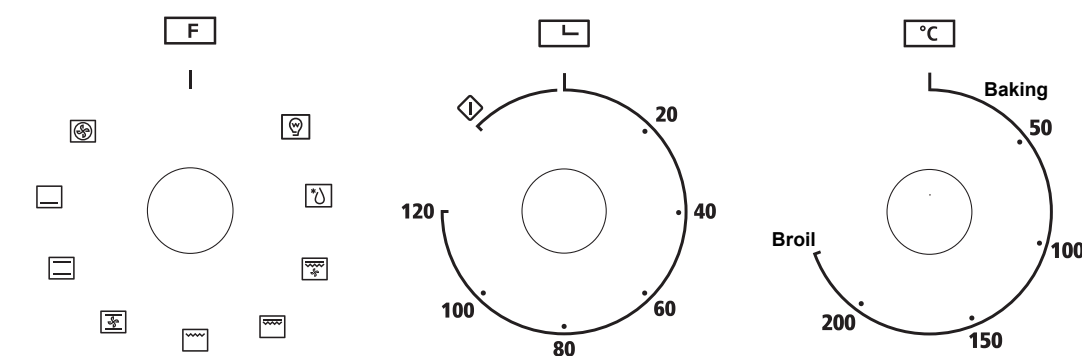


Operation Instructions












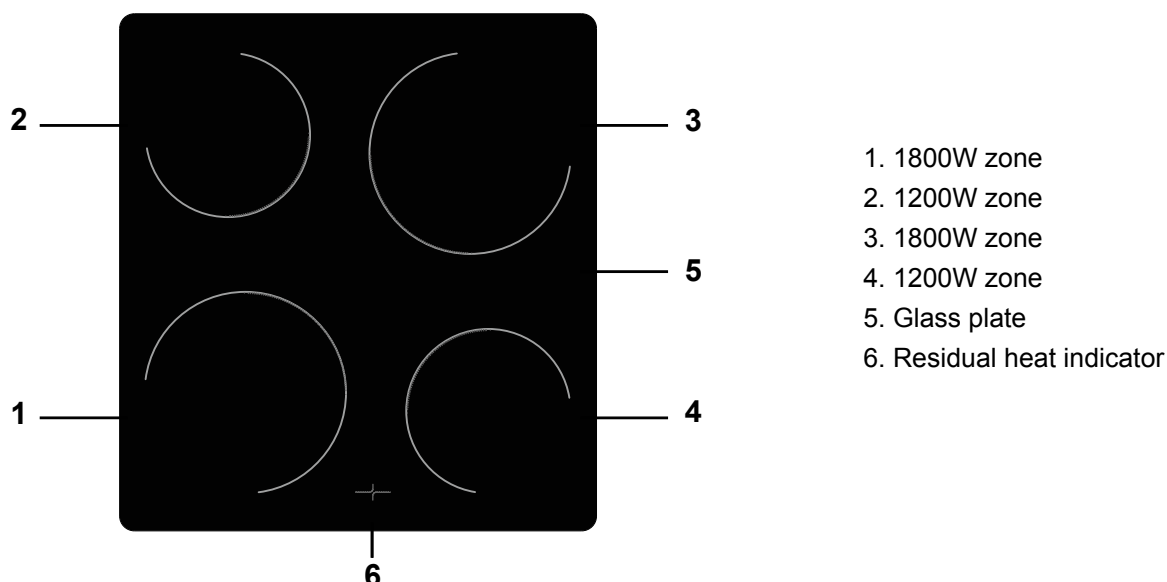
Oven controls - the function and temperature controls

To use an oven function, first select the function with the left hand dial and then set the temperature of the function with the right hand dial. Set the timer in the middle. The indicator light will illuminate. When the temperature inside your oven reaches the temperature you set, the thermostat will cut off the heating element and the indicator light will go off. When the temperature falls below the set temperature, the heating element will again be turned on and the indicator light will illuminate again.



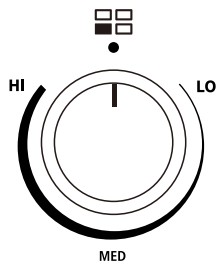
The cooker could be with different functions as below, please refer to the functions for the cooker you bought.

Symbol	Function description
	Oven Lamp: Enables the user to observe the progress of cooking without opening the door. Oven lamp will lighting for all cooking functions, for the cooker with this optional function.
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food, (without the use of any heat). It's a gentle but quick way to speed up the defrosting time and thawing of ready-made dishes and cream filled produce etc.
	Double grilling with fan: The inside radiant element and top element are working with fan.
	Double grilling: The inside radiant element and top element are working.
	Convention with fan: Combination of the fan and both heating element provides more even heat penetration, saving up to 30-40% of energy. Dishes are lightly browned on the outside and still moist on the inside.
	Radiant grilling: The inner grill element switches on and off to maintain temperature.
	Conventional cooking: The top and bottom work together to provide conventional cooking.
	Bottom heat: A concealed element in the bottom of the oven provides a more concentrative heat to the base of food without blowing.
	Convection: An element around the convection fan provides an additional source of heat for convection style cooking. In convection mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking.



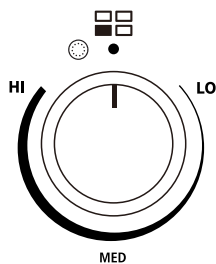
The temperature is set individually for each cooking zone, using the respective temperature controls. The controls can be turned clockwise and back again. The desired temperature can be adjusted continuously.

The power control lamp indicates that it goes out when all Multi-stage cooking zones controls are off.



Control settings

- = Location of the cooking zone
- = Off
- LO** = lowest setting (Keep food warm)
- MED** = Middle setting of the central zone independently (cooking, roasting)
- HI** = Highest setting of the central zone independently (cooking, roasting)



Control settings

- = Location of the cooking zone
- = Off
- LO** = lowest setting (Keep food warm)
- MED** = Middle setting of the central zone independently (cooking, roasting)
- HI** = Highest setting of the central zone independently (cooking, roasting)
- = Highest setting of the both zones (quick heating up, quick cooking, roasting)

When finished cooking, turn the control back to the Off position .

Residual heat indicator

After switching off the cooking zone, the residual heat indicator lights up.

The lit residual heat indicator warns the user not to touch the hot cooking surface.

WARNING: Risk of burning!

Do not touch the cooking zones as long as the residual heat indicator is on.

NOTE:

After having switched off the heating power, you may use the residual heat for different purposes, such as heating up or keeping food warm without having to switch on the heating power.

Safety requirements for deep fat frying

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Never try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added too quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.

Hotplates General Information Notes

Always	Never
Use good quality flat-based cookware on all electric heat sources.	Use gauze, metal pan diffusers, asbestos mats and stands e.g. Wok stands - they can use overheating.
Always ensure pans have clean, dry bases before use.	Use utensils with skirts or rims e.g. buckets and some kettles.
Ensure pans match size of heating area.	Use badly dented or distorted pans.
Remember good quality pans retain heat well, so generally only a low or medium heat is necessary.	Leave an element switched on when not cooking.
Ensure pan handles are positioned safely and away from heat sources.	Cook food directly on the ceramic glass.
Always lift pans, do not drag.	Drag or slide utensils, along the hob surface.
Always use pan lids except when frying.	
Deal with spillages immediately but with care.	

Do Not

Do not cook directly on the hob surface without a cooking utensil, as this will result in damage to the surface of the hob.

Do not use the hob as a worktop surface as damage may occur to the smooth surface of the hob.

Do not drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.

Do not allow a cooking utensil to come into contact with the hob surround.

Do not leave any utensils, food or combustible items on the hob when it is not in use.

Do not place aluminum or plastic foil, or plastic containers on the hob.

Do not leave the hotplates or cooking areas switched **ON** unless they are being used. We recommend not to place large preserving pans or fish kettles across two heating areas.

Do not leave utensils partly covering the heated areas. Always ensure that they are placed centrally over the heated areas and have the same diameter as the heating area used.

We recommend not to use a utensil with a base diameter greater than 25cm.

Pressure cookers or other large pans should be used on the front cooking areas.

Always ensure that saucepan handles are positioned safely.

Choosing Your Utensils

Do not use utensils with rough bases.

Do not use lightweight utensils with thin, distorted or uneven bases.

Do not use lightweight enameled steel utensils.

Do not use cast iron utensils.

Do not use utensils with recessed, scrolled or ridged bases.

Do not use a utensil which has a base concavity greater than 1mm as this will reduce the performance of the hob.

Do not use a utensil with a convex base.

Do not use glass ceramic utensils.

Oven Control

The oven temperature setting knob can only be rotated clockwise from the OFF position. Turn oven function control knob to select the cooking function, meanwhile turn the timer (for the model with timer) to set the cooking time you want. Then turn oven temperature control clockwise to the required oven temperature. The red oven temperature pilot light will immediately illuminate and will automatically go off when oven temperature reaches the temperature setting.

Timer (only available on certain models)

For the cooker with 2 hour mechanical timer, you can use it to set cooking time from 1-120 minutes. To use the timer, the buzzer must be wound up by turning the knob one full turn clockwise; then turn it back to the desired time so that the number of minutes on the knob matches the reference mark on the panel. After set cooking time finish, timer buzzer would sounds.

Turn the time control knobs to  position, the timer will keep always on.

Clean and Maintenance

Before each operation, disconnect the cooker from the electricity. To assure the long life of the cooker, it shall be thoroughly cleaned frequently, keeping in mind that:

1. Wait until the oven has cooled before removing the wire shelves, wash them separately in warm soapy water and dry thoroughly.
2. Wash the interior of the oven with hot soapy water and wipe down with a damp cloth.
3. Leave the door open until the interior has dried, before replacing the wire shelves.
4. Clean the oven after each use, especially after roasting or grilling, this will prevent spilt or splattered food debris burning and becoming difficult to remove.
5. Do not use abrasive pads to clean the interior of the oven as this may remove the enamel, which will affect the efficiency of your oven.
6. **Do Not** use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

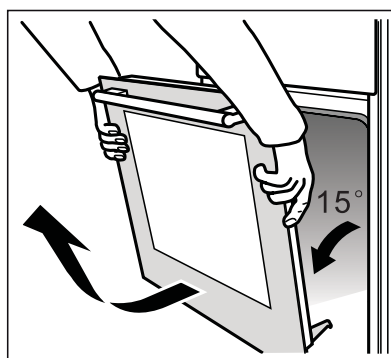
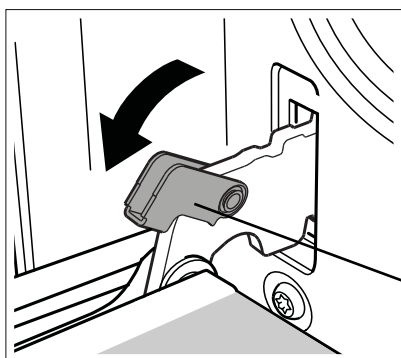
Cleaning the outside of the oven

1. You should regularly wipe over the control panel, oven door and oven sides using a soft cloth and mild liquid detergent as spilt liquids may damage the enamel.
2. Wash enameled or chrome plated parts of the oven with warm soapy water or with non-abrasive detergents.
3. Never use abrasive pads to clean enameled, chromed or stainless steel surfaces.
4. When using commercially available stainless steel cleaning products, avoid cleaning any lettering or symbols, as they can become damaged.

Removing the door for easier cleaning

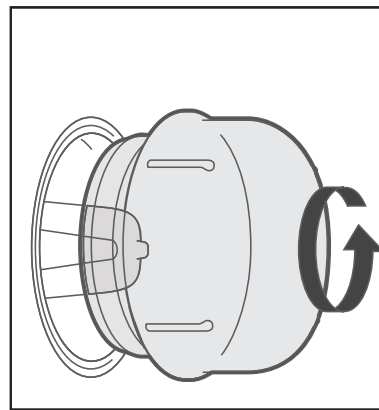
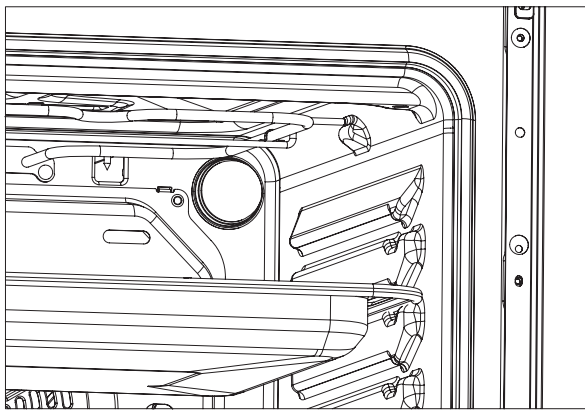
We recommend you have someone to assist you during removal of the door.

1. Open the door completely.
2. The door hinge has a small latch. Lift the latch on both hinges.
3. Lift the door slightly as if closing, and then with both hands supporting the door, pull it away from the oven.
4. To replace the door, hold the door in an open position and insert the latches on both hinges back into place. Open and close the door to make sure that it has been fitted correctly.



Oven Lamp Replacement

1. Switch off and disconnect the power from the oven. Ensure that the internal parts are cool before touching internal parts.
2. Remove the lamp cover by turning it counter-clockwise (note, it may be stiff), unplug the bulb from the socket, replace the bulb with a new one of the same type.
3. Insert the new bulb, which should be resistant to 300°C. For replacement bulbs contact your local service centre.
4. Re-fit the cover.
5. If in any doubt, consult a qualified electrician for help.



WARNING: To avoid electric shocks -please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold, before removing the lamp lens.

Trouble shooting

Customer service

Before contacting the authorized service center in case of problems while using your cooker, check the problem guide below; there may be nothing wrong with your cooker.

Problem	
Slight odour or small amount of smoke when using the cooker for the first time.	This is normal and should cease after a short period.
Nothing Works	Is the main cooker wall switch turned on? There may be no electricity supply.
Oven does not cook evenly.	Check that the containers being used in the oven allow sufficient air flow around them. Check that the cooker is level.
Hotplates are slow to boil or will not simmer	Check that your pans conform to the recommendations in these instructions.
Marks appearing on hotplates. Can not clean hob / hotplates.	The hob surround can be cleaned with warm soapy water and a cream cleaner, such as Cif. The sealed hotplates should be cleaned regularly
Grill keeps turning on and off.	When the grill control is operated at a setting less than maximum, this is normal regulator operation, not a fault.
Condensation on the wall at the rear of the cooker.	Steam and/or condensation may appear from the vent at the rear of the appliance when using an
	oven particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal and any excess should be wiped off.
Steam / Condensation in the oven after use.	Steam is a by-product of cooking any food with high water content. This is normal and could be clean when regular cleaning of cooker.

Technical Characteristics

	60*60*85cm Cooker
Top element	950W
Bottom element	1100W
Grill element*	2000W
Convection element*	2000W
Convection fan motor*	33W
Rotisserie motor*	4W
Lamp*	25W
hilight 165mm(RF, LR)*	1200W*2
hilight 200mm(RR, LF)*	1800W*2
hilight 270-165mm*	2000/1100W
hilight 230mm(LF)*	2200/1000W
Cavity volume	70L
Timer*	120 minutes mechanical timer

* (only available on certain models)

Voltage and Frequency of Power Supply:

Refers to rating label

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU. For more information, please contact the local authority or your retailer where you purchased the product.



When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.

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;
 - 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 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 0508 123 108 (NEW ZEALAND) TO CONNECT YOU TO THE NEAREST
AUTHORISED SERVICE CENTRE**



