

# Bellini

## INSTALLATION & OPERATION INSTRUCTIONS



**50cm Freestanding Gas Oven**

Model No.

**BFG509W**

**BFG509W-F** FINELINE: 5104012 AUS Only

# 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**

# Content

Safety instructions-----	2
Installation-----	6
Operation Instructions-----	14
Maintenance and cleaning -----	20
Warranty-----	27

## 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.

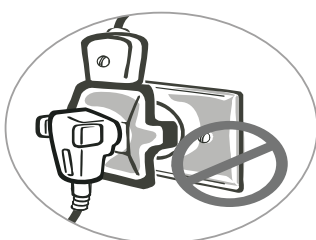
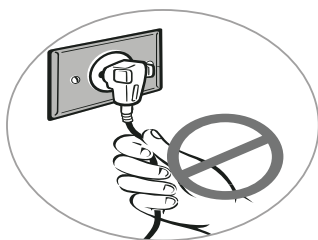
By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.



## Safety

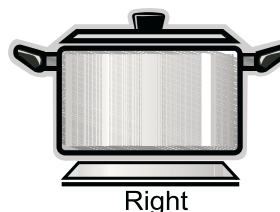
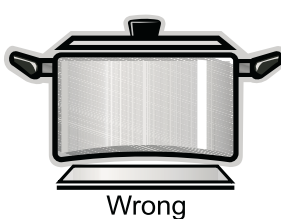
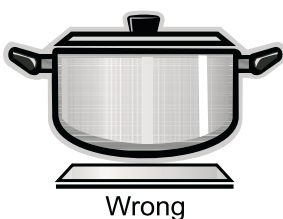
### For the user and installer

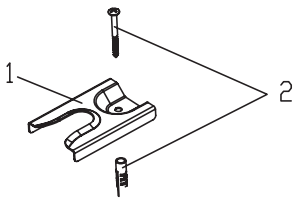


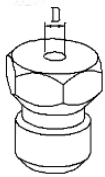
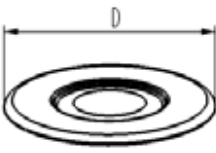

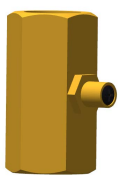
1. Disconnect the range before cleaning or doing maintenance.
2. Never unplug the range by pulling on the power cord. Do not manipulate your gas range plug. Do not bite, twist or tie the power cord.
3. It is dangerous to modify your gas range specifications and characteristics. Do not install your gas range on top of the power cord.
4. Connect the range to its own outlet. Do not use an extension cord or adaptor plug. To avoid any accident, before replacing the light lamp, turn off the cook top burners



### Care with food and cookware

1. To handle or remove food, please use the cooking gloves.
2. Never leave clothes or flammable materials near the burner when the range is in use. When using frying oil or butter additional care must be taken since these products are flammable.
3. Do not use the oven to store utensils, especially those containing residues or large quantities of oil or fat.
4. Containers with curved bases or salient edges must not be used since they can be easily destabilized when moved.
5. The handle of the utensil should be positioned so that it is turned inward.



Installation accessories				
Accessory Name	Image (for reference only, physical unit maybe different)	Quantity		Application
<b>Anti-tilt Bracket</b>		1		To prevent tipping of the cooker.
Washer  Gas-type fitting (G1-2 R1/2 Φ 21.0 mm)		1	1	Provided with pressure regulator.
Natural gas regulator (Rp 1/2 NG 1.0kPa)		1		Pressure regulator for natural gas.
Injectors		D=0.95mm	1	2.75kPa for U-LPG
		D=0.73mm	2	
		D=0.53mm	1	
Burner caps		D=100mm	1	1# Outer burner cap
		D=75mm	2	1# Inner burner cap
		D=55mm	1	2# Burner cap
				3# Burner cap
				4# Burner cap
Installation & Operation Instructions		1		User Manual
Pressure test connector (For ULPG)		1		Test gas pressure

# Installing instruction

## Before installing

Read the following information about the appliance and the guidelines for ventilation.

## Appliance Unpacking

Check the condition of the appliance after unpacking it.  
Do not connect the appliance if it has been damaged in transport.  
Dispose of packaging in an environmentally-friendly manner.

## Guideline for ventilation

This appliance may only be set up in a sufficiently ventilated room and according to the applicable regulations and ventilation requirements. Ventilation must be in accordance with AS/NZS 5601 - Gas Installations.

Be sure that there is a good air flow, keeping natural air ventilation through a window or door by installing a range hood to extract the air. If ventilation is not good, this might cause lack of oxygen, which is dangerous for your health and the gas performance. If the gas range will be working for a long period of time, a extra ventilation will be necessary to increase the air flow.

Do not install in a bed-sitting room, a bathroom or shower room. If there is another fuel burning appliance in the same room, a higher level of ventilation will be required.

In addition to the above, during prolonged use, opening a window in the same room is recommended. This will avoid the build up of excessive moisture and condensation.



## Installation

This appliance is always supplied with a set of adjustable feet and, depending on the model, with a splash guard. The appliance may also be used without the splash guard.

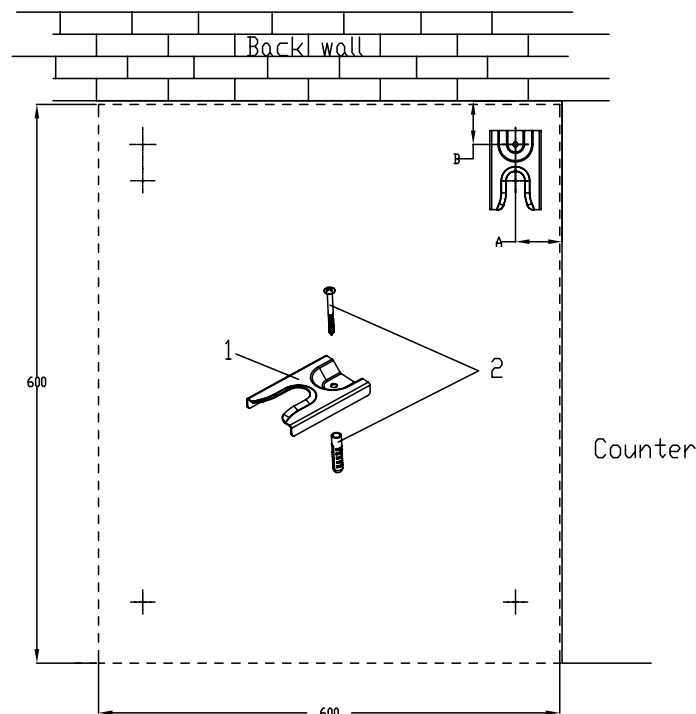


## Fitting the adjustable feet Before hand:

- Remove all parts that are not permanently fixed, especially the pan supports and burners.
- Remove the accessories from the oven. Proceed as follows:
- Tilt the appliance by raising one side slightly from the floor.
- With the plates in position, screw the adjustable feet into the mounting holes on the underneath of the appliance.
- Repeat the process on the other side. You can make the final adjustments to the feet in order to level the appliance once the gas and electricity supply have been connected. If it is necessary to pull the appliance, screw the adjustable feet in fully. Make the final settings only when the other installation tasks have been completed.



In order to prevent tipping of the appliance, this stabilizing means must be installed. Using ground screw 2 to mount the anti-tilt bracket 1 on the ground showed as the below picture .



1. Anti-tilt bracket 2. Ground screw

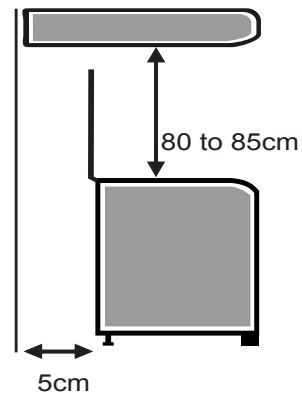
Product Model	Height(mm)	Height(mm) With Hemline	A(mm)	B(mm)
50	850	900	50	50

## Gas appliance installation

1> Leave at least 80 to 85cm between the top of the gas appliance and any cabinet or appliance hood install above prepared to be installed built in.

2>Leave at least 5cm in the back and 2cm each side of the gas appliance to allow the heat to get out.

3>When installing the oven, be sure not to block the oven exhaust port.



## Electrical connection

Only a licensed expert may connect the appliance. The appliance must be installed according to the most recent IEE regulations (Institute of Electrical Engineers). The appliance could become damaged if incorrectly connected. Make sure the voltage of the power supply corresponds to the specified value on the rating plate. The rating plate can be found on the inside of the storage compartment flap. Ensure that the power supply is properly earthed and that the fuse and the wiring and piping system in the building can withstand the load from the appliance. It is recommended that you configure the circuit for the appliance to 16 A. When you route the mains cable, make sure that:

- the cable is not trapped or squashed.
- the cable does not come into contact with sharp edges or cutting edges.
- the cable does not come into contact with parts that can reach temperatures of more than 50 °C above room temperature.

## Connecting the mains cable

Where the appliance is directly connected to the power supply, an all-pole isolating switch with a contact gap is required. Complete disconnection in compliance with the conditions specified in overvoltage category III must be guaranteed. The earth cable is excluded from this.

## Gas connection

The appliance must be connected in accordance with the currently applicable regulations. Before installing the appliance, check that the local conditions (type of gas and pressure) are compatible with the appliance settings. The permissible appliance settings can be found on the rating plate. Connection to the gas lines and seal fitting must be carried out professionally according to the currently applicable standards.

### Gas connection on the appliance

The gas connection is located at the rear left of the appliance.

Connecting pieces



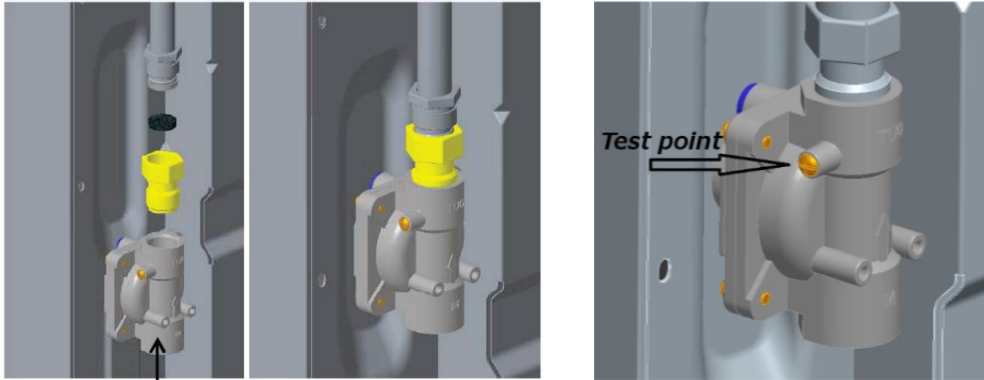
NG corrugated tube union(and seal)

- An inlet manifold extension pipe must be fitted to the appliance.
- Ensure that the pipe is connected using the washer provided and that the bracket is screwed to the appliance as shown in the diagram below.
- Fit the supplied pressure regulator (for Natural gas) using the NG test point adaptor and washer to the inlet manifold. Ensure the arrow is pointing towards the appliance and that pressure testpoint is accessible from the final position.
- Push the cooker back and install the anti-tilt bracket.
- Connect the appliance to the consumer piping outlet using only fixed piping.

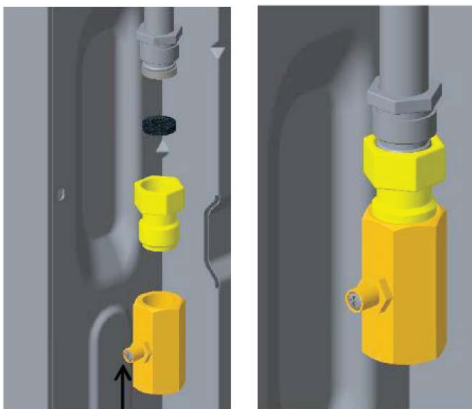
This final connection is made when the product is pushed back into position by access under the cooker.

- 4 burner models: set the burner pressure to 2.75kPa for ULPG, set the burner pressure to 1kPa for Natural Gas. For commissioning of the appliance with the regulator for Natural Gas, the test point pressure should be 1.00kPa with all burners operating on HIGH.
- Apply a manometer to the test nipple and reset the regulator if necessary. Do not forget to replace the test nipple screw and to leave the instruction book with the user.

#### Test point for Natural gas



#### Test point for ULPG gas



#### WARNING:

This appliance has to be installed as per AS/NZS 5601 and if a hose connectino is made, hose assembly must:

- 1) Be certified as conforming with AS/NZS 1869, and be Class B or Class D.
- 2) Diameter 10mm (minimun).
- 3) Length 1000mm (maximum).

#### WARNING:

Ensure hose assembly is restrained from accidental contact with the flue outlet of an under bench oven.

The hose assembly should be kept clear of the floor when the appliance is in the installed position.

## **Safety valve**

The installation of a safety valve for opening and closing the gas supply is a compulsory requirement. Fit the safety valve between the gas connecting line to the appropriate room and the hob. Ensure unhindered access to this valve.

## **Checking for leaks**

After connecting the gas line, check the connections for leaks using soapy water.

## **Initial use**

Switch the appliance on as described in the instruction manual. Light all the burners and check that the flames remain stable at both the high and low settings.

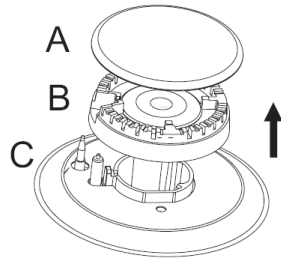
## **Converting the gas type**

If the appliance is not already set up for the existing type of gas, the appliance must be converted. The conversion to a different type of gas must be carried out by an authorised expert in accordance with the applicable regulations.

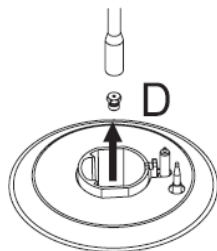
In order to convert to a different type of gas, the nozzles must be replaced and the low flame and primary air may have to be adjusted.

## Replacing the nozzles (Hotplate burners)

1. Remove the burner caps (A) and burner (B) from the burners (C) .



2. Remove the nozzle (D) and replace it with an appropriate nozzle for the new type of gas.

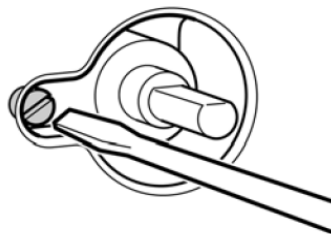


3. Replace the gas label with the new gas label that was supplied with the nozzle set.
4. Place each burner cup(B) on the burner(C).

## Setting the minimum flow

1. Switch on the gas burner.
2. Turn the control knob for the gas burner towards the small flame setting
3. Remove the control knob for the gas burner.
4. Adjust the internal setting screw until as table flame is burning correctly. Loosen the adjuster screw to increase the gas flow or tighten it to decrease the gas flow.

Check that the flame does not go out when the gas flow is quickly changed between maximum and minimum, and vice versa. The setting is correct when the height of the small flame is approx. 3 to 4mm.



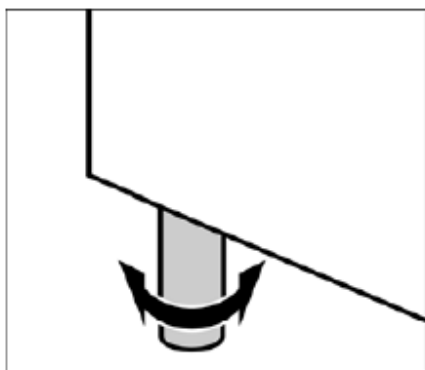
## **Positioning and leveling**

### **Positioning the appliance**

When installing the appliance, make sure that there is enough space in the final installation location to pull the appliance forwards for cleaning and maintenance work. The ground underneath must be hard and stable. The wall immediately behind the appliance must be made from non-flammable material, e.g. tiles. If you need to pull the appliance in order to position it, make sure that the adjustable feet are screwed in fully.

### **Levelling the appliance**

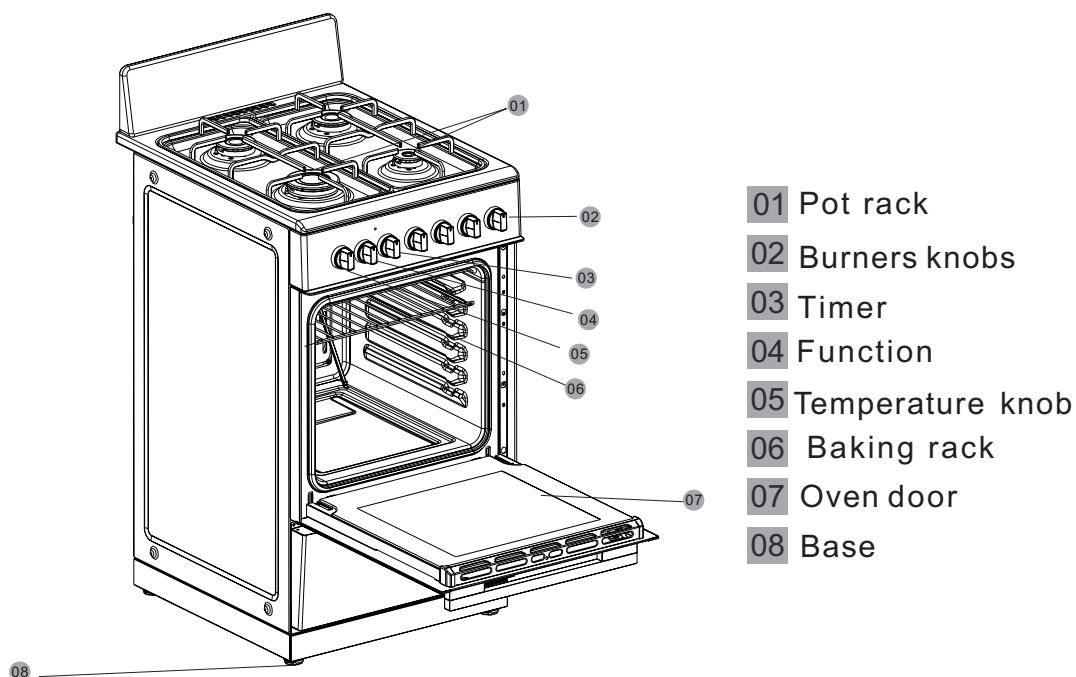
Level the appliance once all other work has been completed. To do this, turn the adjustable feet.



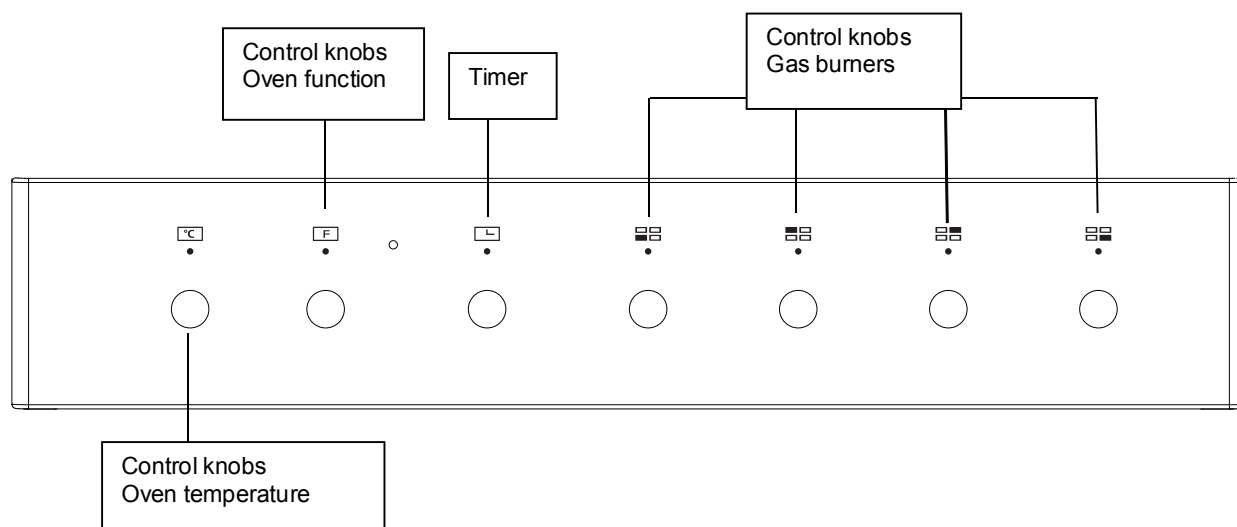
# OPERATION INSTRUCTIONS

## Your new appliance

Get to know your appliance. You will find information about the control panel and hob, as well as the oven, types of heating and accessories.

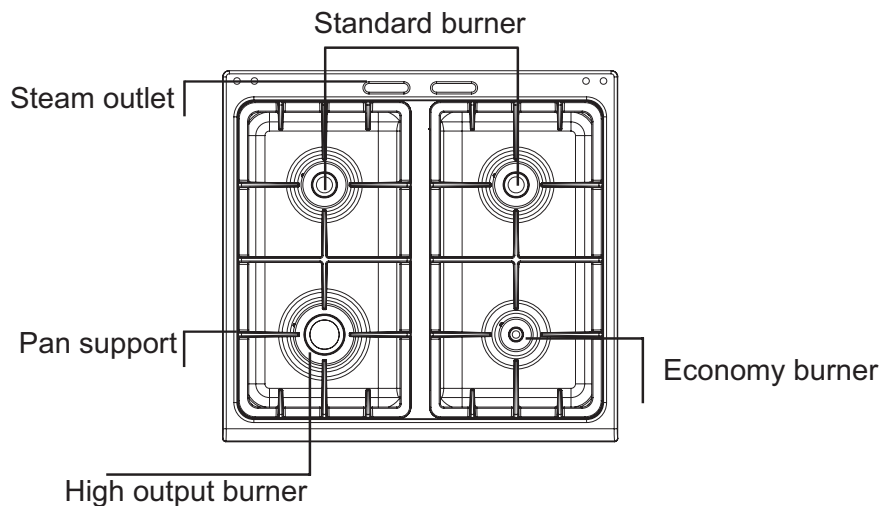


## The control panel



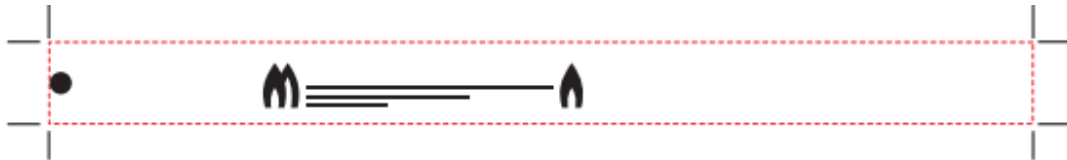


## The hob



### Control knobs for gas burners


Adjust the heat setting of the gas burners using the control knobs. The symbol above the control knob shows you to which gas burner the control knob belongs.



## Operating gas burners

Make sure that the burner lid always sits exactly on top of the burner cup. The slots on the burner cup must be open. All parts must be dry.

### Switching on the gas burner

1. Press the control knob for the required burner and turn it to position . The gas burner ignites. Keep the control knob pressed for a few seconds until the flame stabilises. And push the ignition button at the same time (for some models are auto-ignition).

2. Adjust the burner to the desired flame setting.

 **lowest flame setting**

 **highest flame setting**

\*Shut down where incorrect procedures can result in a hazardous condition.

## Function button for ignition



Ignition can be manual or auto.

## Steam outlet

### Risk of burns.

Hot air from the oven escapes out of the steam outlet on the hob. Never touch the steam outlet. Please note that, in the case of appliances with a hob cover, the burners in the oven may also only be switched on if the hob cover is open.

## Steam outlet










### Risk of burns.

Hot air from the oven escapes out of the steam outlet on the hob. Never touch the steam outlet. Please note that, in the case of appliances with a hob cover, the burners in the oven may also only be switched on if the hob cover is open.

## Control knob for oven

Use this control knob to the function




Symbol	Power	Function
	25	The lamp work
	58	The lamp and circulation motor work
	2600	The top heating element ,grill heating element, circulation motor and lamp work
	2580	The top heating element ,grill heating element, and lamp work
	1629	The grill heating element lamp work
	2108	The top heating element, bottom heating element ,lamp and circulation motor work
	2075	The top heating element, bottom heating element and lamp work
	1125	The bottom heating element and lamp work
	2058	The turbo heating element, lamp and circulation motor work

And then, use this control knob to the temperature



**Broil**
**200**
**150**
**100**
**50** Baking

 **OFF**  
**Baking** Oven electric on,the minimum temperature  
**50 – 200** Oven electric on, temperature  
**Broil** Oven electric on, the maximum temperature

There is a limit stop between settings 250 and 0.  
 Do not turn the knob beyond this point.

### Operate your oven

Please note that, in the case of appliances with a hob cover, the burners in the oven may only be switched on if the hob cover is open.

### Switching on the oven lighting

Press down the function button for the oven lighting until it locks into place. The oven lighting switches on.

### Switching off the oven lighting

Press down the function button for the oven lighting until it releases. The oven lighting switches off.

### The minute minder

The minute minder is a countdown timer which emits an audible signal when the cooking time has elapsed. The minute minder runs independently of the oven.

### Control knob for minute minder



● Off  
20 - 120 Cooking time in minutes

### Setting a cooking time

Turn the control knob once round clockwise, as far as the limit stop, and then turn it anti-clockwise to set it to the required time.

### The cooking time has elapsed

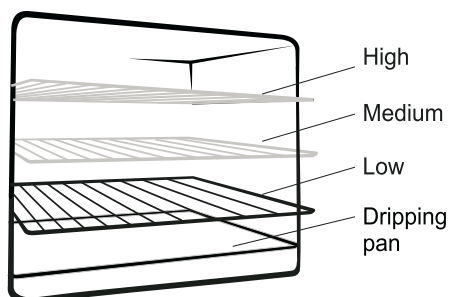
A signal sounds once the time has elapsed.



### 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.

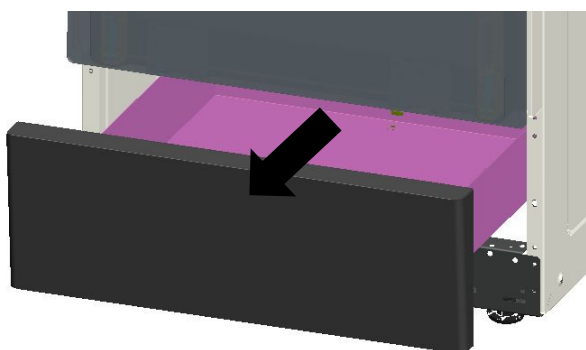
## Accessories

The accessories can be inserted in the oven in 5 different shelf positions. You can pull the accessories two-thirds of the way out without them tipping. This allows meals to be removed easily. You can buy accessories from the after-sales service or from specialist retailers.



Accessory	Description
	<b>Baking and roasting shelf</b> For ovenware, cake tins, roasts, grilling and frozen meals.
	<b>Enamelled baking tray</b> For moist cakes, pastries, frozen meals and large roasts. Can also be inserted underneath the wire rack or rotary spit and used as a drip tray to collect fat.

## The storage compartment (for some models)



Open the storage compartment by folding down the fascia panel. This compartment can be used to store food or other things.

## Risk of fire.

Never leave combustible items in the storage compartment.

## Before using for the first time

Please read the following instructions before using your appliance for the first time. Remove the appliance packaging and dispose of this appropriately.

## Cooking compartment initial cleaning

Remove the accessories from the cooking compartment. Completely remove any leftover packaging, e.g. small pieces of polystyrene, from the cooking compartment. Some parts are covered with a protective film. Remove this film.

1. Clean the outside of the appliance with a soft, damp cloth.
2. If the hook-in racks have already been fitted, unhook and remove them. For information on removing the racks, see the section "Removing and refitting hook-in racks."
3. Clean the cooking compartment with warm soapy water.

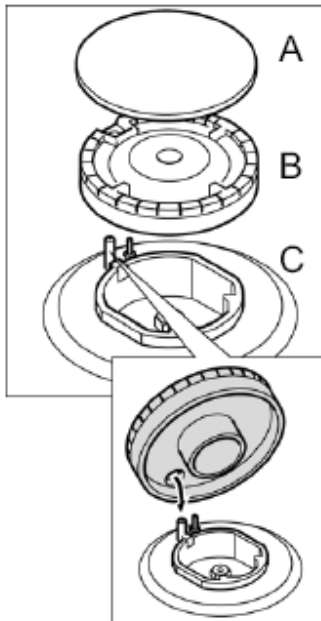
## Rinsing cooking compartment after initial cleaning

Clean the cooking compartment with hot soapy water. Refit the hook-in racks.

## Cleaning the burner lids and cups

Proceed as follows:

1. Clean the burner lids (A) and cups (B) with water and washing-up liquid.
2. Dry the parts off well.
3. Place the burner sprayer (B) on the burner (C).
4. Place the burner lid (A) exactly on top of the burner cup (B).



## Cleaning accessories

Before using the accessories, clean them thoroughly using a cloth and warm soapy water.

## Cleaning the interior glass of the oven

The interior glass of the oven door can be removed: with the door in the semi-open position, use both hands to remove the glass. After cleaning, refit the glass in reverse order.

Note: In some models, the glass is screen printed. In this case, when refitting the glass make sure the screen printed part is legible when the oven door is opened.

## Warning

Never use high-pressure cleaners or steam jets.

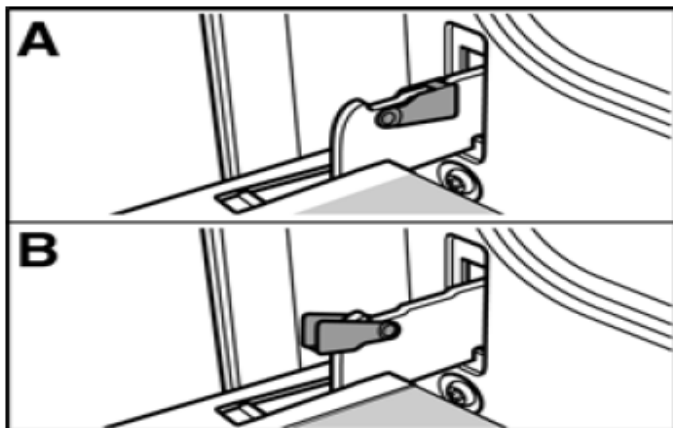
## Risk of short circuit.

Never use caustic or abrasive cleaning agents. These could damage the surface. If such an agent gets on the front of the appliance, wipe it off immediately with water. Do not clean any surfaces of the appliance while they are hot.

## Removing and fitting the appliance door

You can remove the appliance door for easier cleaning.

The hinges of the appliance door are each secured by a locking lever. When the locking lever is folded in (A), the appliance door is secured. It cannot be unhinged. If the locking lever is open (B), only the hinge is secured, and you can remove the appliance door.



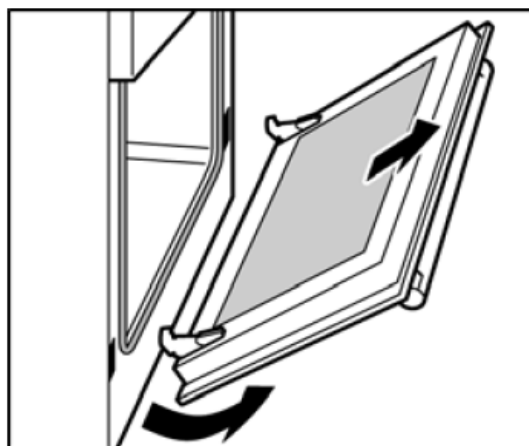
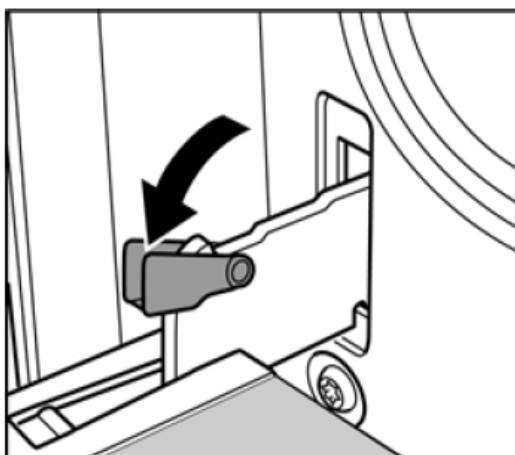
## Risk of injury.

Do not reach inside the hinge.

## Removing the appliance door

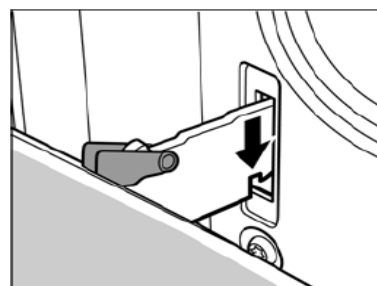
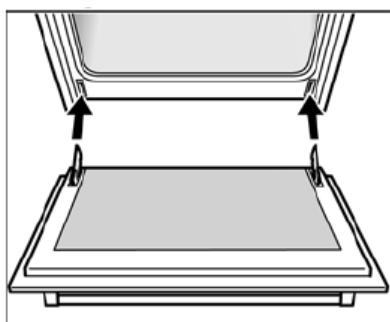
Proceed as follows:

1. Open the appliance door.
  2. Lift up the locking levers on both sides.
  3. Close the appliance door until you feel resistance at an angle of around 15° (in relation to the closed appliance door).
  4. Grip the door on either side with both hands.
  5. Close the appliance door a little further.
  6. Lift the door upwards and at an angle to remove it.
- Do not disassemble the door.

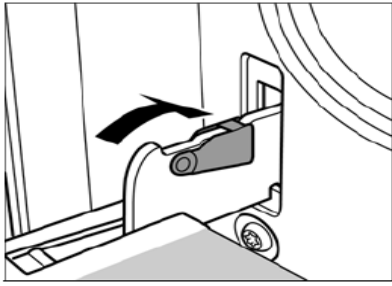


## Fitting the appliance door

1. Hold the appliance door at an angle.
2. Insert both hinges, left and right, into the supports.
3. Position the door so that the hinge grooves engage on both sides.
4. Open the appliance door.
5. Fold in the locking levers on both sides.
6. Close the appliance door.







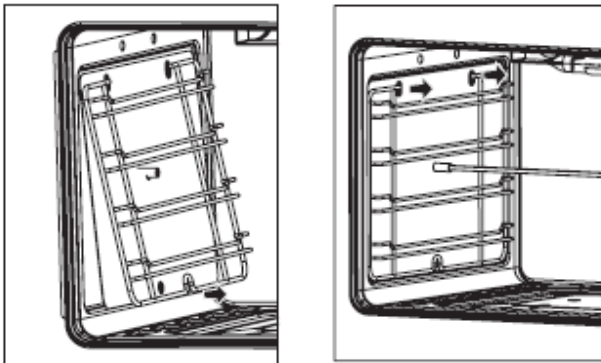
## Removing and inserting the hook-in racks

You can remove the hook-in racks in order to clean them separately. The hook-in racks are all fixed to the walls of the cooking compartment at four points.

### Removing the hook-in racks

To remove the hook-in racks, proceed as follows:

1. Undo the screw on the bottom the hook-in rack. The lower hooks of the hook-in rack are released.
2. Take hold of the top of the hook-in rack and screw on the screw on the bottom the hook-in rack again.

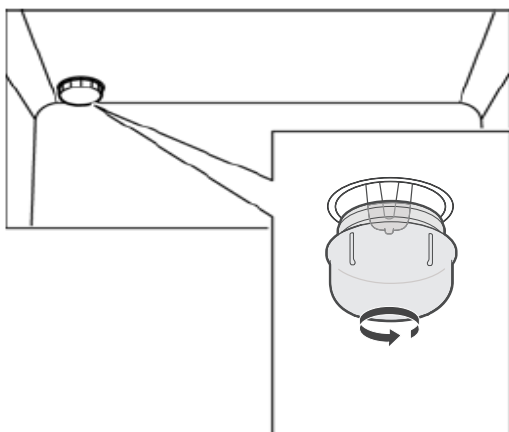


## Replacing the oven light bulb

If the oven light bulb fails, it must be replaced. Replacement heat-resistant bulbs can be obtained from the after-sales service or from specialist retailers. Please specify the SN number of your appliance. Do not use any other type of bulb.

Proceed as follows:

1. Switch off the relevant circuit breaker.
2. Open the appliance door.
3. Lay a tea towel in the cooking compartment if it is cold to prevent damage.
4. Unscrew the glass cover from the bulb inside the cooking compartment by turning it anti-clockwise.
5. Replace the bulb with one of the same type.  
Voltage: 230 V Power: 25 W Thread: G9  
Temperature resistance: 300°C

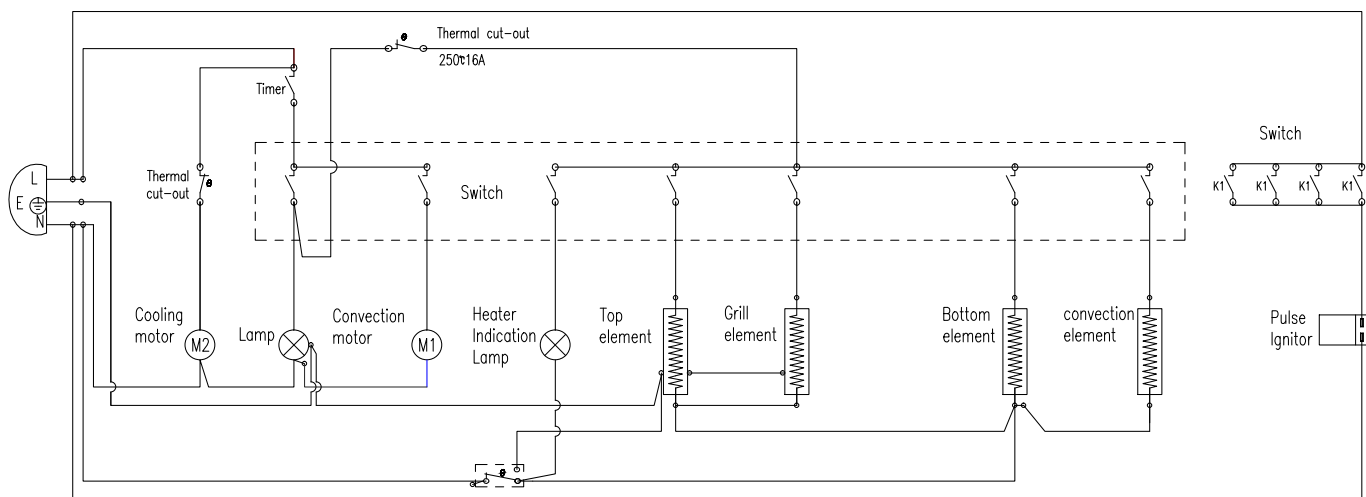


**CAUTION:**

Glass lids may shatter when heated.  
Turn off all the burners before shutting the lid.



6. Screw on the glass cover again.
7. Remove the tea towel and switch the circuit breaker back on.  
Press the function button the oven lighting until it locks into place in order to check whether the oven lighting is working properly.



## Aftersales service

Our after-sales service is there for you if your appliance needs to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to give you the details of an after-sales service point near you.

## Technical data

PRODUCT	+50CM UPRIGHT GAS C/TOP	
MODEL NO.	BFG509W	
VOLTAGE/FREQUENCY	220-240V,50Hz-60Hz	
ELECTRIC POWER	2.6kW	
TYPES OF GAS	Natural Gas	
GAS PRESSURE	1.0 kPa	
TOTAL HEAT INPUT	29.2MJ/h 772l/h ( hotplate burners )	
INJECTOR SIZE	A:1.2mm 7.1MJ/h	B: 1.2mm 7.1MJ/h
	C: 1.5mm 11.0MJ/h	D: 0.9mm 4.0MJ/h

**<Destination country warning >**

These instructions are only valid if the country symbol appears on the appliance.

If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country

Container table (use flat-bottom saucepans)

Burner	Φ min Saucepan(mm)	Φ Max Saucepan(mm)
A	120	200
B	120	200
C	200	230
D	80	160

## Problem solver

Any of the following are considered to be abnormal operation and may require servicing:

Yellow tipping of the hob burner flame.

Sooting up of cooking utensils.

Burners not igniting properly.

Burners failing to remain alight.

Burners extinguished by oven door.

Gas valves, which are difficult to turn.

Your Installer should be contacted if you have any problems with the installation.

Before you call a service engineer please check if the problem is something you could fix yourself. The cause of the problem is often a simple one.

## 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 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**





