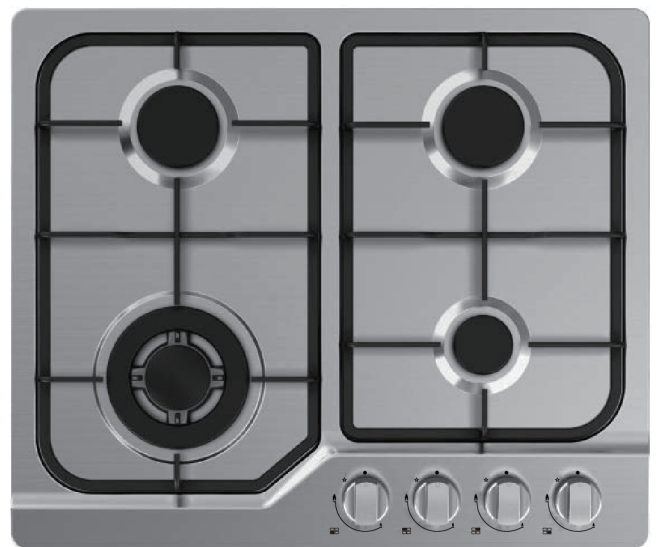


Bellini

INSTALLATION & OPERATION INSTRUCTIONS



**60cm Electric Oven & 60cm
Gas Cooktop**

BP370EG

Bellini

INSTALLATION & OPERATION INSTRUCTIONS



60cm Electric Oven

Model No.

BOM609CX FINELINE: 5103646 Aus Only

BOM609CX-F

INCLUDED IN BUILDERS PACKS: BP370EG & BP470EC

Thank you

Thank you for choosing Bellini Appliances.

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

Australia 1300 373 199

New Zealand 0800 764 912

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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.


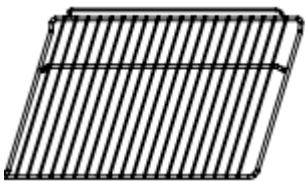


By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.



Product Description



| | | | |
|----|--|--|---|
| K1 | Function Selection Knob | | Select what function you want or +/- time digit |
| K2 | Plus/minus Knob | | Increase/decrease temperature or time digit |
| A | Minute Minder Button | | To enter into minute minder program before cooking start. |
| B | <div style="text-align: center;"> </div> | | |
| | <div style="display: flex; justify-content: space-between;"> <div> <p>1. To tell which function you choose</p> <p>2. To tell current time</p> <p>3. Minute minder indication symbol</p> <p>4. Temperature setting</p> </div> <div> <p>5. Child lock indication symbol</p> <p>6. Timer indication symbol</p> <p>7. Lamp indication symbol</p> </div> </div> | | |
| C | Start Button | | Start/resume cooking. |
| D | Timer Button | | To enter into timer setting. |
| E | Stop/Pause Button | | Press once to pause cooking program, twice to cancel. |
| F | Door Handle | | |
| G | 3 Layers Glass Door | | |

| Accessory Name | Picture | Quantity |
|--------------------------------------|---|----------|
| Baking tray |  | 1 pair |
| Grill rack |  | 2 |
| Screws(ST4x30) and Distant holder |  | 2 pairs |
| Rubber stopper |  | 2 |

Technical Specifications

| product dimensions (h x w x d) mm | net weight | usable capacity | electrical connection | max. power rating |
|---|----------------|--------------------|--------------------------|----------------------|
| 595 x 595 x 575 | Approx. 33.5Kg | 70 litres | 220-240V/50Hz-60Hz | 3.0kW |

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 2 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 bubbling.
- ◆ 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!

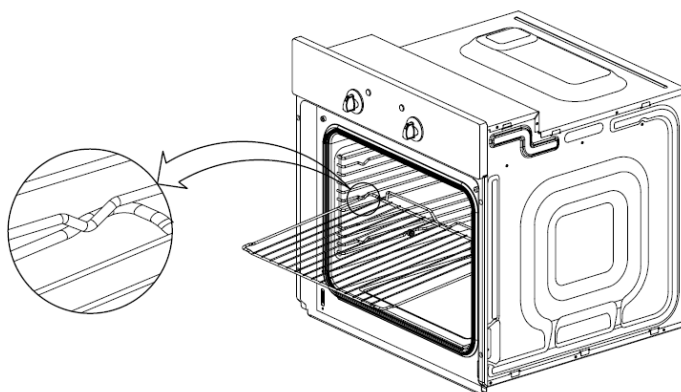
Where the appliance is connected via power supply cable to a power point, the installed power point must remain accessible after appliance installation

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

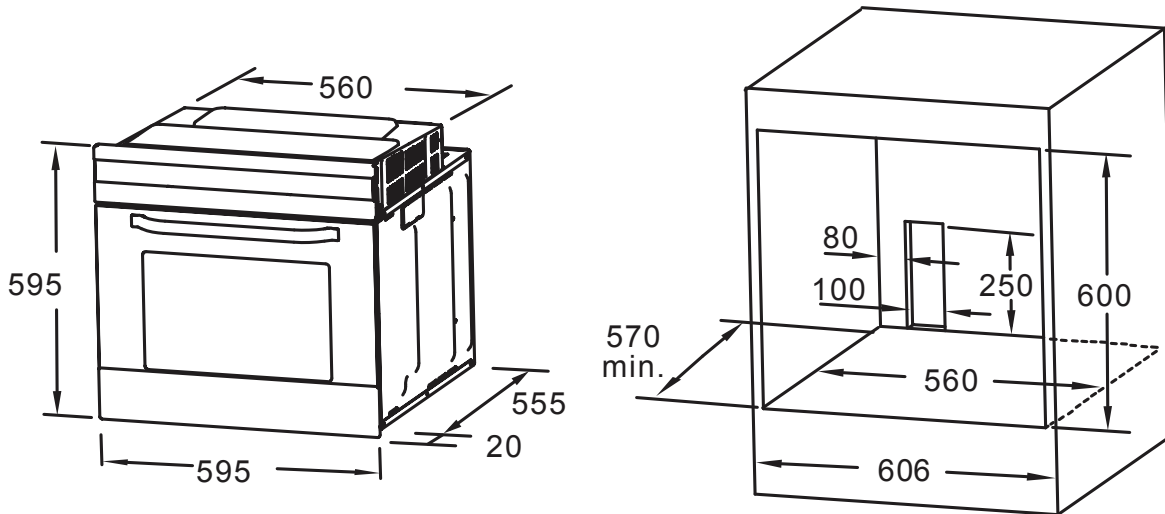


1. Pay attention to high temperature, you may need to wear gloves if it is hot inside.
2. Always slide shelves into the layer with stopper.

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.

Cut-out dimensions



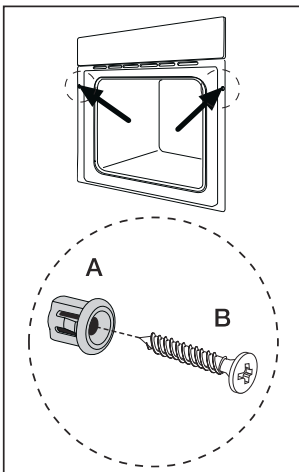
Remark:

1. Only plus deviations are admissible for all dimension.
2. The cabinet is not include the power switch or socket.

NOTE: The number of a accessories included depends on the particular appliance purchased.


Secure the oven to cabinet

- ◆ Fit oven into the cabinet recess.
- ◆ Open the oven door.
- ◆ Secure the oven to the kitchen cabinet with two distance holders "A" which fit the holes in the oven frame and fit the two wood screws "B".





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.
3. To remove the new cooker smell, heat up the oven when it is empty and closed. An hour of top/bottom heating  at 240°C is ideal for this purpose. Ensure that no packaging remnants have been left in the cooking compartment.

Start cooking

1. To select the desired function, in stand by mode, press K1 to pop up the knob and rotate to select desired function. Corresponding icon will be on, and default temperature of each function will also show on LED display. (Refer to below table to understand details of each icon)
2. If you don't want to use default temperature for cooking, press K2 to pop up and knob and rotate to select desired temperature.
3. Press  to start cooking. Default cooking duration 9 hours which will show on LED display as "9:00".
4. If you don't want to use default cooking duration, press K1 to pop up the knob and rotate to select desired cooking duration then press  to use new cooking duration.

Tips:




Cooking temperature or duration can be adjusted even cooking already started. Rotate K1 to adjust cooking duration and K2 to adjust cooking temperature, after adjustment, press  to confirm and start cooking with new settings.

| Function | Description |
|--|---|
| 0 | Switch off function |
| Oven Light  | Enables the user to observe the progress of cooking without opening the door |
| 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. |
| Bottom Element  | A concealed element in the bottom of the oven provides a more concentrative heat to the base of food without browning. It's ideal for slow cooking dishes such as casseroles, stews, pastries and pizzas where a crispy base is desired. The temperature can be set within range 60-120°C. The default temperature is 60°C. |
| Conventional cooking  | The top and bottom work together to provide conventional cooking. The oven needs to be pre-heated to the required temperature, and is ideal for single items, such as large cakes. Best results are achieved by placing food in the center of the oven. The temperature can be set within the range of 50-250°C. The default temperature is 220°C. |
| 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. Note: This function is suitable for grilling or roasting big pieces of meat at a higher temperature. The temperature can be set within the range of 50-250°C. The default temperature is 220°C. |
| Radiant grill  | The inner grill element switches on and off to maintain temperature. Best results can be obtained from using the top shelf for small items and lower shelves for large items. The temperature can be set within the range of 180-240°C. The default temperature is 210°C. |
| Combined Grill (Grill & Top element)  | The inside radiant element and top element are working. The temperature can be set within the range of 180-240°C. The default temperature is 210°C. |
| Combined grill with fan  | The inside radiant element and top element are working with fan. The temperature can be set within the range of 180-240°C. The default temperature is 210°C. |
| Rear heater with fan  | An element around the convection fan provides an additional source of heat for convection style cooking. In this mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50-240°C. The default temperature is 180°C. |








Work With Timer

Timer function enables you to set the oven start cooking at desired time and duration.

◆ O'clock setting – You need to set up current O'clock time before timer or minute minder function.

1. When the first time oven connects to power supplier, LED display shows "0:00", a beep will be sounded and oven enters into standby mode.
2. Press  enter into O'clock setting. Hour segment flash and waiting for adjustment, minute stay on.
3. Rotate K2 knob to adjust hour. Hour segment ranged from 0-23.
4. Press  again to confirm hour setting. Now hour segment stay on but minute start flashing.
5. Rotate K2 knob to adjust minute. Minute segment ranged from 0-59.
6. Press  to final confirm O'clock setting.





◆ Timer – you can set timer to switch oven on and off at a specific time during the day.

1. Press  enter into cooking start time setting. Hour segment flash and waiting for adjustment, minute stay on.
2. Rotate K2 knob to adjust hour. Hour segment ranged from 0-23.
3. Press  again to confirm hour setting. Now hour segment stay on but minute start flashing.
4. Rotate K2 knob to adjust minute. Minute segment ranged from 0-59.
5. Rotate K1 to choose desired function,  will be on LED display to tell in timer setting program.
6. Press  to confirm.
7. Rotate K1 to select desired cooking duration and K2 to adjust cooking temperature.
8. Press  to finish timer setting. System start calculating, LED display returns to O'clock,  icon stays on, oven starts cooking when defined cooking start time reaches and stop cooking when cooking duration end up (A beep will sound and  will be off)

Notes:




If you skip above step 7, then system will start working under default cooking duration (9 hours) and default cooking temperature (according to each function).

◆ To Check or Canceling Settings

1. During program is running, anytime you want to check settings, press  once, LED display will tell defined time and temperature, press  will return to timer program.
2. If press  twice, timer setting will be cancelled.
3. Or press  to check cooking start time. LED display back to O'clock after 3 seconds no operation.

Work With Minute Minder



The oven has a Minute Timer built inside to give a sound alert when time is up, but oven keep heating. This feature can remind you turn over food or add some condiment after a period of time of cooking.

1. In stand by or O'clock mode, press  enter into minute minder setting. Hour segment flash and waiting for adjustment, minute stay on.
2. Rotate K2 knob to adjust hour. Hour segment ranged from 0-9.
3. Press  again to confirm hour setting. Now hour segment stay on but minute start flashing.
4. Rotate K2 knob to adjust minute. Minute segment ranged from 0-59.
5. Press  to final confirm minute minder setting. System start counting down, 10 beeps will sound when time is up.


Notes:

1. Minute minder and timer can't be set together.
2. Minute minder can be set individually even without cooking. However if cooking already starts, you are not able to program this function, it can only be set before cooking start.



Child Lock


Press  and  together and hold for 3 seconds can lock or unlock. When enter into lock status, LED display will show a locker icon, all buttons or knobs can't be used until unlock.

Energy Saving Mode

You can turn off LED display in stand by or minute minder program to save energy, to do that, Press  and hold for 3 seconds. To operate any key or knob can turn on LED display and back to normal mode.

Inquiry





During cooking, you can press  and  together to check temperature of oven cavity center.

During cooking, minute minder progress, you can press  to check O'clock time.

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"> - Use the natural convection position - Use deeper cake tins - Lower the temperature - Put the cake on a lower shelf |
| The lower part is dark and the upper crust too pale | Excessive heat from the bottom | <ul style="list-style-type: none"> - Use the natural convection position - Use lower side tins - Lower the temperature - Put the cake on a higher shelf |
| 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) |
| Display show Er-1 | Sensor open circuit | Call Service center |
| Display show Er-2 | Sensor short circuit | Call Service center |
| Display show Er-3 | Meat probe short circuit | N/A for this model |
| Display show Er-4 | Oven cavity temperature higher the 320°C. Normally happen restart pyrolytic function when oven cavity still very hot. | Press  , wait until oven cavity temperature cool down then restart. |
| Display show Er-5 | Temperature rise is abnormal in pyrolytic function. | Press  , try to restart oven, if still not fixed, call service center. |
| Display show Er-6 | Door locker is not activated | Press  , Close oven door completely then try pyrolytic function again. |
| Display show "DOOR" | Door opened or not closed well during pyrolytic | Press  , close oven door completely then try pyrolytic function again. |

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

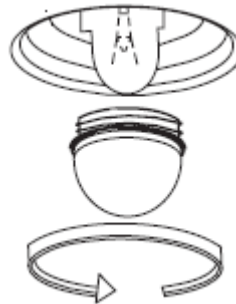
- ◆ Always keep the grill dish and grill insert clean, as any fat deposits may catch fire.

Replacement of the Oven Light Bulb

WARNING!

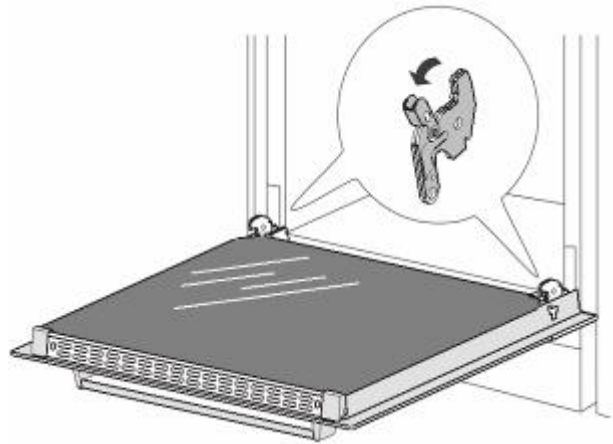
In order to avoid the possibility of an electric shock ensure that the appliance is disconnected from the power supply before replacing the bulb.

- ◆ 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.
- ◆ Unplug 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
 - G9
- ◆ Insert the bulb in, making sure it is properly inserted into the ceramic socket.
- ◆ Screw the lamp cover.



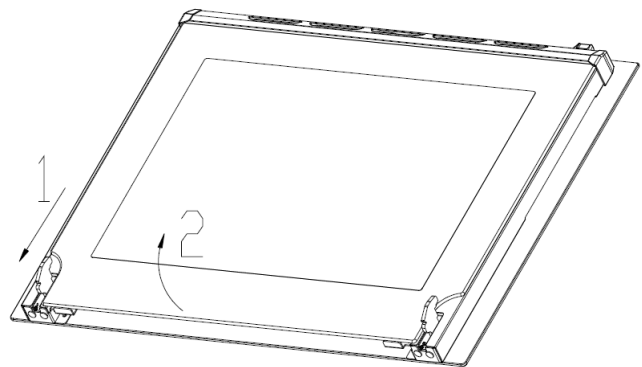
Door Removal

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

Slide glass toward direction 1 and directly lift the glass as direction 2, then slide out glass carefully.



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

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

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

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

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

DO NOT SEND IN THIS WARRANTY

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

RETAIN & FILE WITH YOUR RECEIPT

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

GSM Retail Australia Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation.

Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from:

Co. Name:

Address:

Date of Purchase:

Serial number:

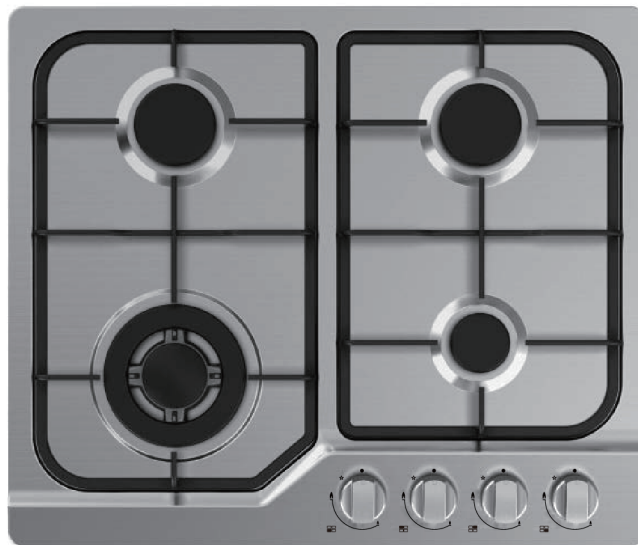
NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this packaging slightly different to that shown.

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



Bellini

INSTALLATION & OPERATION INSTRUCTIONS



60cm 4 Burner Gas Cooktop

Model No.

BGM604

BGM604-F

Only In Builders Pack BP370EG FINELINE: 5103600 Aus Only

Thank you

Thank you for choosing Bellini Appliances.

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

Australia 1300 373 199

New Zealand 0800 764 912



Content

| | |
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| Safety instructions----- | 3 |
| Installation----- | 4 |
| Product description----- | 9 |
| Start using your appliance----- | 11 |
| Maintenance ----- | 13 |
| Warranty----- | 24 |

safety instructions

- Please take the time to read this Instruction Manual before installing or using the appliance.
- This instruction booklet must be kept with the appliance for any future reference.
If the appliance is sold or transferred to another person, ensure the booklet is passed on to the new user.
- The manufacturer declines any liability should these safety measures not be observed.
- The following marks are made to be easily understood so that you can prevent any accident caused by misuse in advance, and use the appliance more conveniently.
- Read the following contents thoroughly and ensure you understand them.

*****All Bellini Appliances are for domestic use only****

| | |
|---|--|
|  Danger/Warning | Neglect of this mark may result in severe personal injury or death. |
|  Caution | Neglect of this mark may result in minor personal injury or property damage. |

■ The following marks are used in the Instruction Manual as follows:



Caution



No Access



No Fire Tool



Must Do

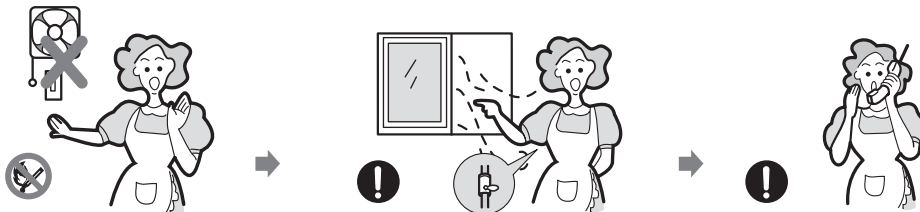


Danger

■ If gas seems to leak, take the actions as follow :

- Do not turn on the light.
- Do not switch on/off any electrical appliance and do not touch any electric plug.
- Do not use a telephone.

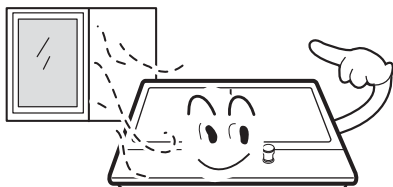
- 1 Stop using the product and close the middle valve.
- 2 Open the window to ventilate.
- 3 Contact our service centre by using a phone outside.



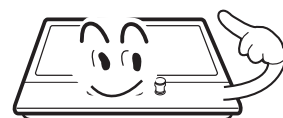
* The fuel gas contains mercaptan, so that you can smell the gas leak (smell of rotten garlic or egg) even where only 1/1000 of the gas is in the air.

Warning

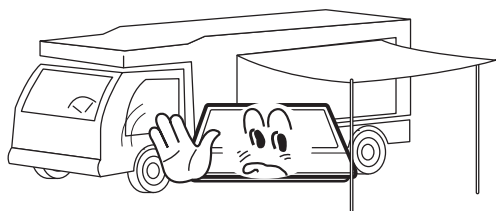
- This appliance shall be installed in accordance with regulations in force and only used in a well ventilated space.



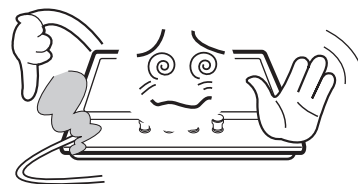
- Prior to installation, ensure that the gas and electrical supply complies with the type stated on the rating plate.



- Where this appliance is installed in marine craft or in caravans, it should not be used as a space heater.



- The gas pipe and electrical cable must be installed in such a way that they do not touch any parts or the appliance.

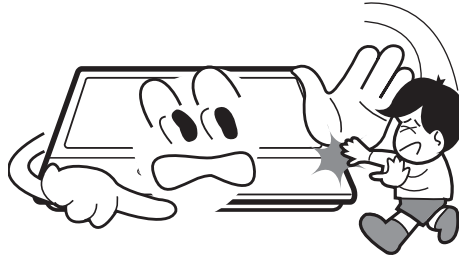


Caution

- This appliance should be installed by a qualified technician or installer.
- The adjustment conditions for this appliance are stated on the label or data plate.
- Remove all packaging before using the appliance.
- After unpacking the appliance, make sure the product is not damaged and that the connection cord is in perfect condition. Otherwise, contact the dealer before installing the appliance.
- The adjacent cabinetry and all materials used in the installation must be able to withstand a minimum temperature of 95°C above the ambient temperature of the room it is located in, whilst in use.
- In the event of burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a range hood above the gas cook top.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Warning

- Do not allow children to play near or with the appliance.
The appliance gets hot when it is in use.
Children should be kept away until it has cooled.

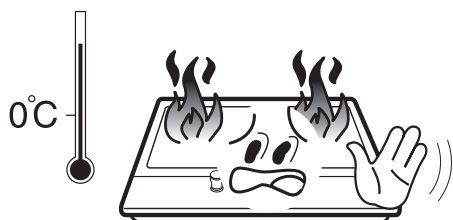


Caution

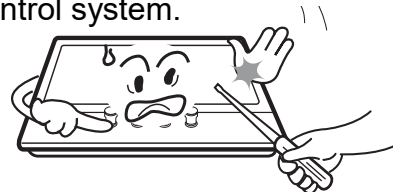
- This appliance is designed to be operated by adults.
- Children can also injure themselves by pulling pans or pots off the appliance.
- This appliance is not intended for use by children or other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely.

Warning

- Only use the appliance for preparing food.



- Do not modify this appliance. Burner panel is not designed to operate from an external timer or separate remote control system.



- The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated : keep natural ventilation holes open or install range hood.



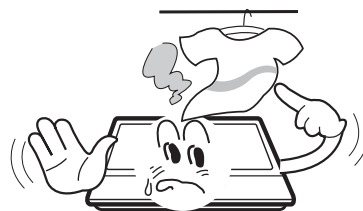
- Do not use this appliance if it comes in contact with water. Do not operate this appliance with wet hands.



- The heating and cooking surfaces of the appliance become hot when they are in use, take all due precautions.



- Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.



- Never leave the appliance unattended when cooking.



- Unstable or misshapen pans should not be used on the appliance as they can cause an accident by tipping or spillage.



during use

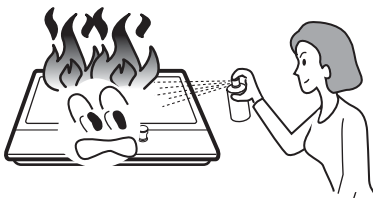
- Do not use or store flammable materials in the storage drawer near this appliance.



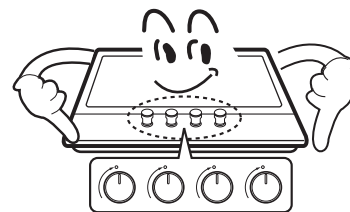
- Perishable food, plastic items and aerosols may be affected by heat and should not be stored above or below the appliance.



- Do not spray aerosols in the vicinity of this appliance while it is in operation.



- Ensure the control knobs are in the '●' position when not in use.



Caution

- This appliance is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or increasing the level of mechanical ventilation where present.
- Use heat-resistant pot holders or gloves when handling hot pots and pans.
- Do not let pot holders come near open flames when lifting cookware.
- Take care not to let pot holders or gloves get damp or wet, as this causes heat to transfer through the material quicker with the risk of burning yourself.
- Only ever use the burners after placing pots and pans on them. Do not heat up any empty pots or pans.
- Never use plastic or aluminium foil dishes on the appliance.
- When using other electrical appliances, ensure the cable does not come into contact with the appliance surfaces of the cooking appliance.
- If you have any mechanical parts eg. an artificial heart in your body, consult a doctor before using the appliance.
- Do not use a tea towel or similar materials in place of a pot holder. Such cloths can catch fire on a hot burner.
- When using glass cookware, make sure it is designed for top plate cooking. If the surface is made of glass-cracked, switch off the appliance to avoid defeat electrocution.
- To minimise the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or center of the top plate without extending over adjacent burners.
- Always turn burner controls off before removing cookware.
- Carefully watch foods being fried at a high flame setting.
- Always heat fat slowly and watch as it heats.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is completely cool.

cleaning and service

Warning

- Never use abrasive or caustic cleaning agents.



- This appliance should only be repaired or serviced by an authorised Service technician and only genuine approved spare parts should be used.



Caution

- Before attempting to clean the appliance, it should be disconnected from the mains and cooled.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

environmental information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

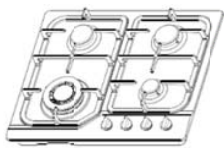


Correct Disposal of This Product (Waste Electrical & Electronic Equipment)



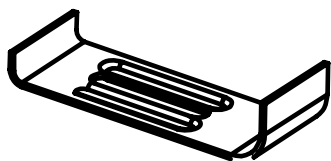
- This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.
- Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.
- Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

description of the appliance

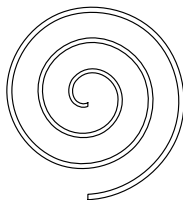
| | |
|------------------|--|
| |  |
| Model | BGM604/BGM604-F |
| Pan Support | Cast Iron |
| Wok pan Support | N/A |
| Top Plate | Stainless Steel |
| Dimension(W*D*H) | 590*500*95 |
| Ignition device | Continuous Ignition Type |
| Gas Connection | G1/2 thread |
| Electric supply | 220-240Vac,50Hz-60Hz,2W |
| Burner Feature | WOK, Semi-rapid (2), Auxiliary (1) |
| ΣQn | 30.4 MJ/h |

description of the appliance

Accessories



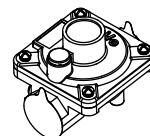
Bracket(4)



Self Adhesive Strip(4)



Screw(4)



NG Regulator(1)



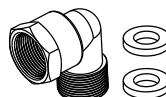
Injector(4)



Test Point Adaptor(1)



Cast iron trivet



Gas-pipe bend (1)

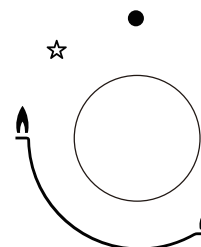


Bellini Instruction Manual(1)

how to use the appliance

The following symbols show on the control panel, next to each control knob:

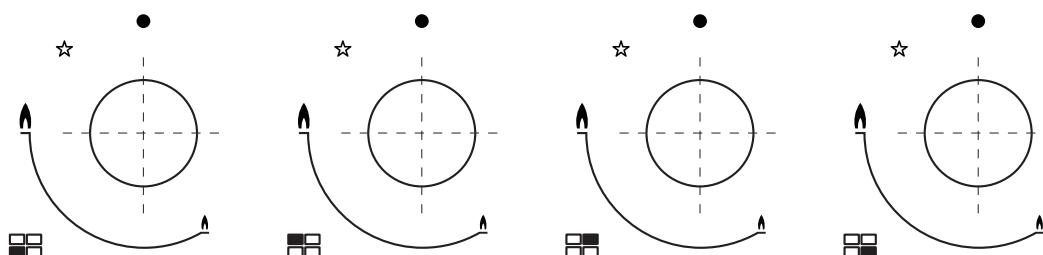
- Black circle: gas off
- 🔥 Large flame: maximum setting
- 🔥 Small flame: minimum setting



- The minimum setting is at the end of the anti-clockwise rotation of the control knob.
- All operation positions must be selected between the maximum and minimum position.
- The symbol on the control panel, next to the control knob will indicate which burner it operates.

Automatic ignition with flame failure safety device

The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.



how to use the appliance

Automatic ignition with flame failure safety device

To ignite a burner:

- o Press in the control knob of the burner that you wish to light and turn it anti-clockwise to the maximum position.
- o If you keep the control knob depressed, the automatic ignition for the burner will operate.
- o You should hold down the control knob for 15 seconds after the flame on the burner has lit. If after 15s the burner has not lit, stop operating the device or wait at least 1 min before attempting a further ignition of the burner.
- o After this 15-second interval, to regulate the flame you should continue turning the control knob anti-clockwise until the flame is at a suitable level. The operating position **MUST** be at a position between the maximum and minimum position.
- o To switch the burner off, turn the control knob fully clockwise to the gas off position.
- o In the event of a power failure the electronic ignition will not function , but you can light the gas burners in this instance with a match or separate gas ignition device.

safety and energy saving advice

- The diameter of the bottom of the pan should correspond to that of the burner.

| BURNERS | PANS | |
|------------|-------|-------|
| | min. | max. |
| WOK | 200mm | 240mm |
| Semi-Rapid | 160mm | 180mm |
| Auxiliary | 120mm | 160mm |



■ **Do not use cookware that overlaps the edge of the burner.**

| NO | | YES | |
|----|---|---|--|
| | Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware. | Always use cookware that is suitable for each burner, to avoid wasting gas and discolouring the cookware. | |
| | Avoid cooking without a lid or with the lid half off - as this wastes energy | Place a lid on the cookware. | |
| | Do not use a pan with a convex or concave bottom. | Only use pots, saucepans and frying pans with a thick, flat bottom. | |
| | Do not place cookware on one side of a burner, as it could tip over. | Always place the cookware right over the burners, not to one side. | |
| | Do not use cookware with a large diameter on the burners near the controls, which when placed on the middle of the burner may touch the controls or be so close to them that they increase the temperature in this area and may cause damage. | | |
| | Never place cookware directly on top of the burner. | Place the cookware on top of the trivet. | |
| | Do not place anything, eg. flame tamer, between pan and pan support as serious damage to the appliance may result. | | |
| | Do not use excessive weight and do not hit the cooktop with heavy objects. | Handle cookware carefully when they are on the burner. | |



■ **It is not recommended to use roasting pans, frying pans or grill stones heated simultaneously on several burners because the resulting heat build-up may damage the appliance.**

■ **Do not touch the top plate and trivet whilst in use for a certain period after use.**











■ **As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.**

cleaning and maintenance



- Cleaning operations must only be carried out when the appliance is completely cool.
- The appliance should be disconnected from your mains supply before commencing any cleaning process.
- Clean the appliance regularly, preferably after each use.
- Abrasive cleaners or sharp objects will damage the appliance surface; you should clean it using water and a little washing up liquid.

| Usable | Unusable |
|---|--|
|  Soft cloth  Neutral Detergent |  Nylon Brush  Metal Brush  Edible Oil  Acidic/Alkali Detergent  Abrasive  Thinner/Benzene |

Pan support, Control knobs

- Take off the Pan support.
- Clean these and the control knobs with a damp cloth, washing up liquid and warm water. For stubborn soiling, soak beforehand.
- Dry everything with a clean soft cloth.

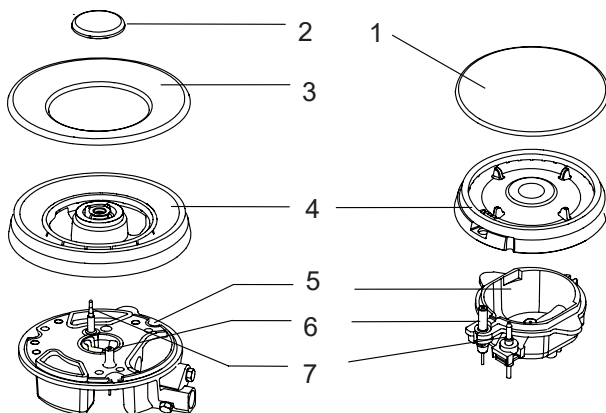
Top plate

- Regularly wipe over the top plate using a soft cloth well wrung-out in warm water to which a little washing up liquid has been added.
- Dry the top plate thoroughly after cleaning.
- Thoroughly remove salty foods or liquids from the hob as soon as possible to avoid the risk of corrosion.
- Stainless steel parts of the appliance may become discoloured over time. This is normal because of the high temperatures. Each time the appliance is used these parts should be cleaned with a product that is suitable for stainless steel.

BURNERS

- Remove the burner lids and Flame Spreaders by pulling them upwards and away from the top plate.
- Soak them in hot water and a little detergent or washing up liquid
- After cleaning and washing them, wipe and dry them carefully. Make sure that the flame holes are clean and completely dry.
- Wipe the fixed parts of the burner cup with a damp cloth and dry afterwards.
- Gently wipe the ignition device and flame supervision device with a well wrung-out cloth and wipe dry with a clean cloth.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.

■ Re-assemble the Auxiliary, Semi-Rapid, Wok and burners as follows :



1. Place the flame spreader (4) on to the burner cup (5) so that the ignition device and the flame supervision device extend through their respective holes in the flame spreader.
The flame spreader must click into place correctly.
2. Position the burner lid (1 , 2 , 3) onto the flame spreader (4) so that the retaining pins fit into their respective recesses.

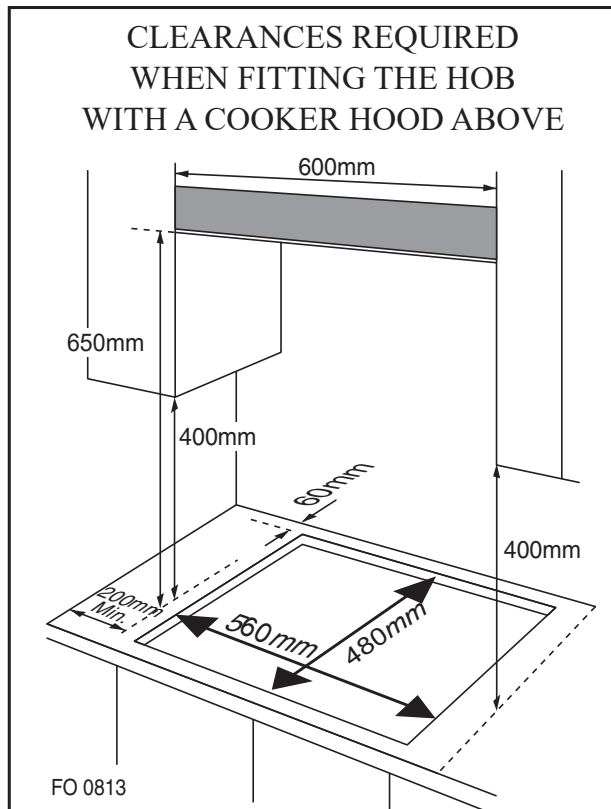


Replace parts in the correct order after cleaning.

- Do not mix up the top and bottom.
- The locating pins must fit exactly into the notches.

Warnings

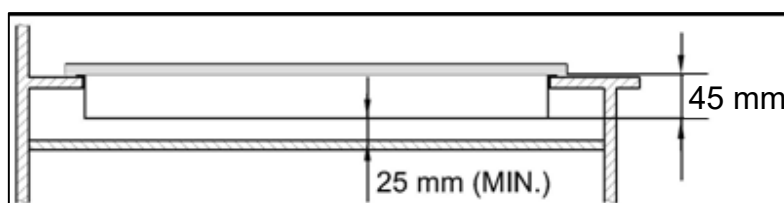
- Do not modify this appliance.
- This appliance must be installed by an authorised technician or installer.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are stated on the label (or data plate).
- This appliance is not connected to a combustion products evacuation device. It should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.
- Before installing, turn off the gas and electricity supply to the appliance.
- All appliances containing any electrical components must be earthed.
- Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which may become hot.
- Gas pipe or connector shouldn't be bent or blocked by any other appliances.
- Check the dimensions of the appliance as well as the dimensions of the gap to be cut in the kitchen unit.
- The panels located above the work surface, directly next to the appliance, must be made of non-flammable material. Both the stratified surfacing and the glue used to secure it should be heat resistant, to prevent deterioration.
- Turn on appliance tap and light each burner.
Check for a clear blue flame without yellow tipping.
If burners show any abnormalities check the following :
 - Burner lid on correctly
 - Flame spreader positioned correctly
 - Burner vertically aligned with injector nipple
- A full operational test and a test for possible leakages must be carried out by the fitter after installation.
- The flexible hose shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit and does not pass through any space susceptible of becoming congested.
- Grease traps produced at the factory to meet the requirement of all life hobs.



BGM604/ BGM604-F

■ **This appliance is to be built into a kitchen unit or 600mm worktop, providing the following minimum distances are allowed ;**

- The edges of the hob must be a minimum distance of 60 mm from a side or rear wall.
- 650 mm between the highest point of the hob surface (including the burners) and the underside of any horizontal surface directly above it.
- 400 mm between the hob surfaces, providing that the underside of the horizontal surface is in line with the outer edge of the hob. If the underside of the horizontal surface is lower than 400 mm, then it must be **at least** 50 mm away from the outer edges of the hob.
- 50 mm clearance around the appliance and between the hob surface and any combustible materials.
- You must have a gap of at least 25 mm and at most 74 mm between the underneath of the appliance and any surface that is below it.

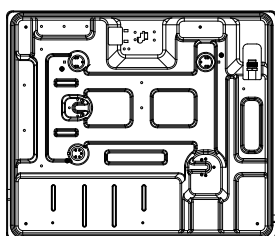
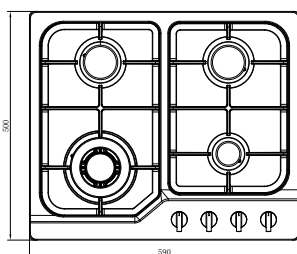


- An oven must have forced ventilation to install a hob above it.
- Check the dimensions of the oven in the installation manual.
- The cut out size must obey the indication.

installing the appliance

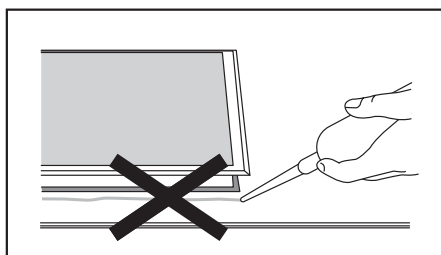
1. Remove the pan supports, the burner lid and flame spreader and carefully turn the appliance upside down and place it on a cushioned mat.
Take care that the Ignition devices and flame supervision devices are not damaged in this operation.
2. Apply the Self Adhesive strip provided around the edge of the appliance.
3. Do not leave a gap in the Self Adhesive strip or overlap the thickness.

Bottom view



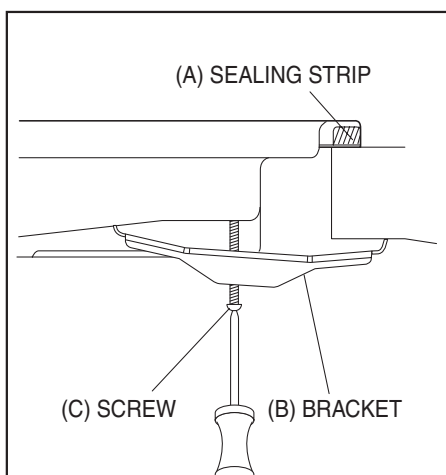
BGM604/ BGM604-F

The thickness of the Self Adhesive strip is 1.5 mm.
The width of the Self Adhesive strip is 10 mm.



Do not use a silicon sealant to seal the appliance against the bench top.

This will make it difficult to remove the appliance from the aperture in future, particularly if it needs to be serviced.



1. Place the bracket(B) over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob(H).
Slightly tighten a screw(C) through the bracket(B) so that the bracket is attached to the hob, but so that you can still adjust the position.
2. Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
3. On the underneath of the hob, adjust the brackets into a position that is suitable for your worktop.
Then fully tighten the screws(C) to secure the hob into position.

gas connection



- This appliance must be installed and connected in accordance with installation regulations in force in the country in which the appliance is to be used.
- This appliance is supplied to run on natural gas only and cannot be used on any other type of gas without modification. Conversion for use on LPG and other gases must only be undertaken by a qualified person.






Turn off power for safety and appliance protection.
Close middle valve to prevent gas leakage.
Keep away from inflammable materials around appliance.
Before work, put on gloves.



CAUTION

Cool off the appliance for a while right after using appliance for your safety because you can get burners by high temperature from the appliances.

Most of the tools that you might need are shown below. Some are optional.

| Item | How to use | Pictures |
|----------------|--|---|
| Screw driver | Use for assembly and disassembly of all screws |  |
| Tubing Wrench | Use for assembly and disassembly of tubing to the burner cup |  |
| 7mm Vox Driver | Use for assembly and disassembly of injector nozzles. |  |

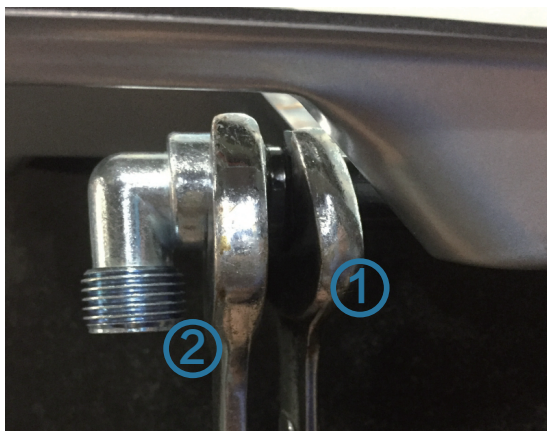
Replacement of gas-type fitting

Tool: Open-end wrench

Steps for operation:

A: Disassemble with a wrench the gas-type fittings from main gas tube.

When you disassemble/assemble gas connection, use 2 spanners. One for fixing gas connection elbow, the other for tightening gas hose.



B: Look tightly a replaceable gas-type fitting onto the main gas tube.

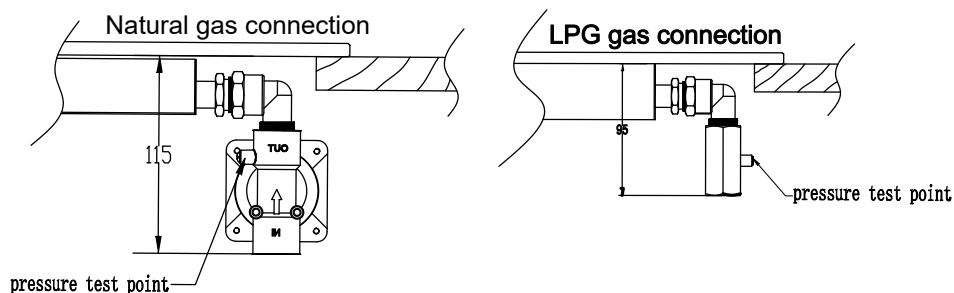
Statutory requirements

This installation must conform with the following:

- Manufacturer's Installation instructions
- Local Gas Fitting Regulations
- Municipal Building Codes
- Refer to AS/NZS 5601.1 for Gas Installations
- S.A.A. Wiring Code
- Local Electrical Regulations
- Any other statutory regulations

Preparing to install

Refer to AS/NZS 5601.1 for piping size details. These built-in cooktops are intended to be inserted in a benchtop cutout. Only an officially authorised technician should connect the appliance. Before you begin, turn off the gas and electricity supply.



- **A full operational test and a test for possible leakages must be carried out by the fitter after installation.**
- **Access to the whole length of the connection hose must be possible and the gas hose must be replaced before its use before the end of service life (indicated on the hose).**
- **Before Leaving- Check all connections for gas leaks with soap and water.**
- **DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and all together. Adhere the duplicate data plate to an accessible location near the hotplate. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.**
- **Flexible Hose:** If installing with a hose assembly, it must comply with AS/NZS 1869, 10mm ID, Class B or D, no more than 1.2m long and installed in accordance with AS/NZS 5601.1.
- Ensure that the hose does not contact the hot surfaces of the hotplate, oven, dishwasher or any other appliance that may be installed underneath or next to the hotplate. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length with the cooktop in the installed position. Unions compatible with the hose fittings must be used and all connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed.
- **WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue outlet of an underbench oven.

Gas Connection

Install in accordance with relevant gas standards and/or codes of practice applicable.

Connect the elbow fitting to the appliance gas manifold connection, and check that seals between the elbow and manifold connection are in place and in good condition.

- For Natural gas: connect the natural gas appliance regulator (pictured opposite) with integral test point using approved gas thread tape or compound to the elbow fitting.
- For Universal LPG: connect the brass test point adaptor (pictured opposite) using approved gas thread tape or compound to the elbow fitting.

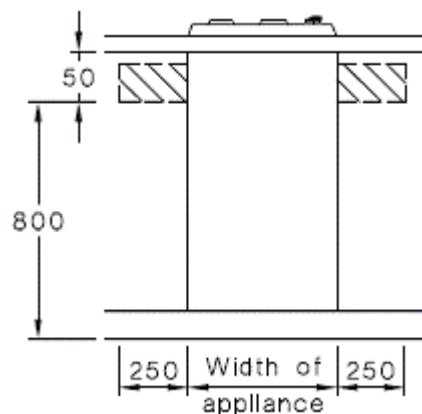
Ensure the supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the hotplate in the installed position.



Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven.

This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows:

Hotplates at a point 800 mm to 850 mm above the floor and in the region outside the width of the appliance to a distance of 250 mm.



After connecting to gas, check for leaks using soapy solution, never a naked flame.



Inlet connection region for flexible hose

gas specification

| Model No. | Gas type & pressure | Electrical power | Heat input and orifice size marked(mm) | | | | Total Heat input |
|-----------------|-----------------------------|------------------------|--|--------------|------------|-----------|------------------|
| | | | Work burner | Rapid burner | Semi-rapid | Auxiliary | |
| BGM604/BGM604-F | | 220-240V~ 50Hz-60Hz | 13.5 MJ/h | / | 6.3 MJ/h | 4.3MJ/h | 30.4 MJ/h |
| | Universal LP Gas 2.75kPa | | 1.00 | / | 0.68 | 0.58 | NA |
| | Natural Gas 1.0kPa | | 1.72 | / | 1.15 | 0.93 | |

electrical connection

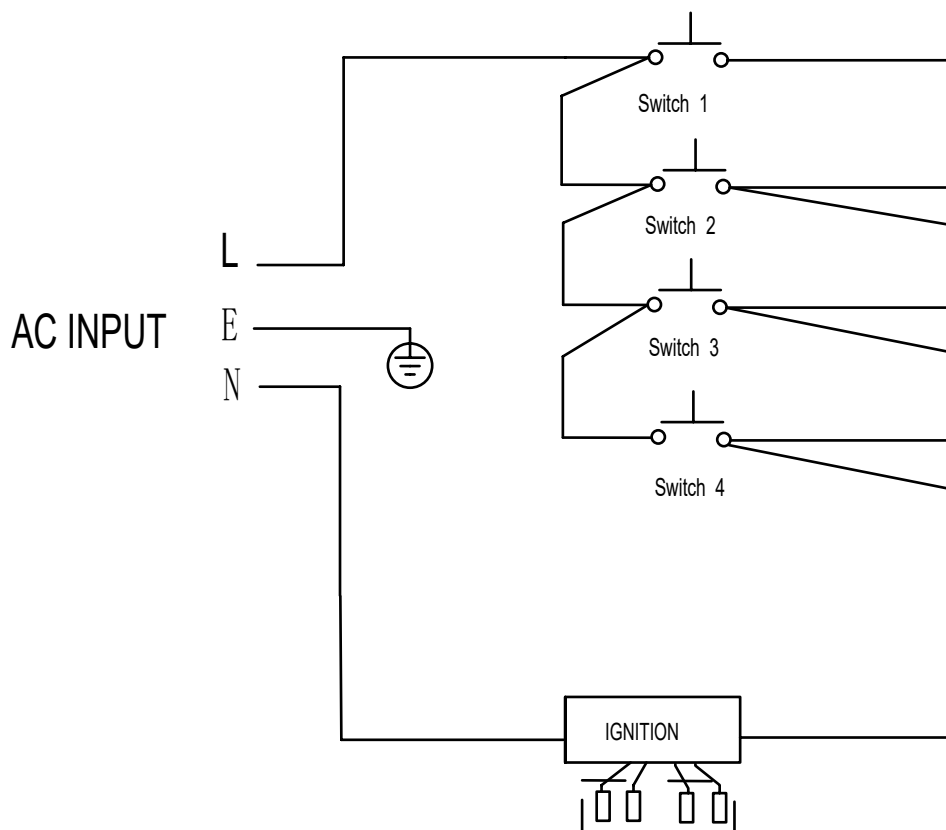
- This appliance must be earthed.
- This appliance is designed to be connected to a 220-240V, 50Hz-60Hz AC electricity supply.
- The wires in the mains lead are coloured in accordance with the following code ;
 - Green/yellow = Earth
 - Blue = Neutral
 - Brown = Live



- The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter E or by the earth symbol.



■ WIRING DIAGRAM



When the power cord is damaged it must be replaced by the manufacturer to produce, customer service agent or similarly qualified personnel.

gas adjustment



- Take precautions on the operations and adjustments to be carried out when converting from one gas to another.
- All work must be carried out by a qualified technician.
- Before you begin, turn off the gas and electricity supply to the appliance.

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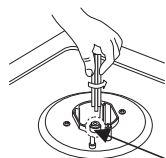
Change the injector of the burners.



Remove the pan support, Burner lid and Flame spreader.



Unscrew the injector using a 7 mm box spanner and replace it with the stipulated injector for new gas supply.

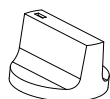


Carefully reassemble the all components.

After injectors are replaced, it is advisable to strongly tighten the injector in place.

Injector

Adjustment of minimum level of the flame

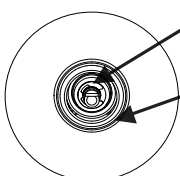


Control handle



Tap

Sealing ring



Tap

by-pass screw

- ① Turn the taps down to minimum
- ② Remove the knob from the tap and place a small bladed screwdriver in the centre of the tap shaft.
- ③ The correct adjustment is obtained when the flame has a length of about 3 - 4 mm.
 - For LPG gas, the adjusting screw must be tightly screwed in.
 - Refit the control knob.
 - Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.
- ④ Repeat this process for each one of the gas taps.
- ⑤ Attach the ULPG sticker to the cooker, near the gas supply inlet. Cover the natural label that is factory fitted/



- Do not dismantle the tap shaft : in the event of a malfunction, change the whole tap.
- Before placing the burners back on the top place, make sure that the injector is not blocked.
- A full operational test and a test for possible leakages must be carried out after gas conversion. (such as soap water or gas detector)
- After completing conversion, a qualified technician or installer has to mark "V" on the right gas category to match with the setting in rating plate. Remove the previous setting "V" mark.

trouble shooting

- Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others.
- However, some minor problems can be resolved as follows :

| Problem | Probable cause | Solution |
|---------------------------------------|--|---|
| Not ignited | No Spark. | Check the electricity supply. |
| | The burner lid is badly assembled. | Assemble the lid correctly. |
| | The gas supply is closed. | Open the gas supply completely. |
| Badly ignited | The gas supply is not completely open. | Open the gas supply completely. |
| | The burner lid is badly assembled. | Assemble the lid correctly. |
| | The ignition plug is contaminated with alien substance. | Wipe alien substance with a dry cloth . |
| | The burners are wet. | Dry the burners lids carefully. |
| | The holes in the flame spreader are clogged. | Clean the flame spreader. |
| Noise made when combusted and ignited | The burner lid is badly assembled. | Assemble the burner lid correctly. |
| Flame goes out when in use. | The flame supervision device is contaminated with alien substance. | Clean the flame supervision device. |
| | Product being cooked has boiled over and extinguished the flame. | Turn off burner knob. Wait one minute and reignite zone. |
| | A strong draught may have blown the flame out . | Please turn off zone and check cooking area for draught such as open windows. Wait one minute and reignite zone |
| Yellow Flame | The holes in the flame spreader are clogged. | Clean the flame spreader. |
| | Different gas is used. | Check the gas used. |
| Unstable Flame | The burner lid is badly assembled. | Assemble the burner lid correctly. |
| Gas Smell | Gas leakage | Stop using the product and close the middle valve. Open the window to ventilate. Contact our service centre by using a phone outside. |



■ If problem is not solved, please contact our service centre details.

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

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

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

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

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

DO NOT SEND IN THIS WARRANTY

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

RETAIN & FILE WITH YOUR RECEIPT

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

GSM Retail Australia Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation.

Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from:

Co. Name:

Address:

Date of Purchase:

Serial number:

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

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

