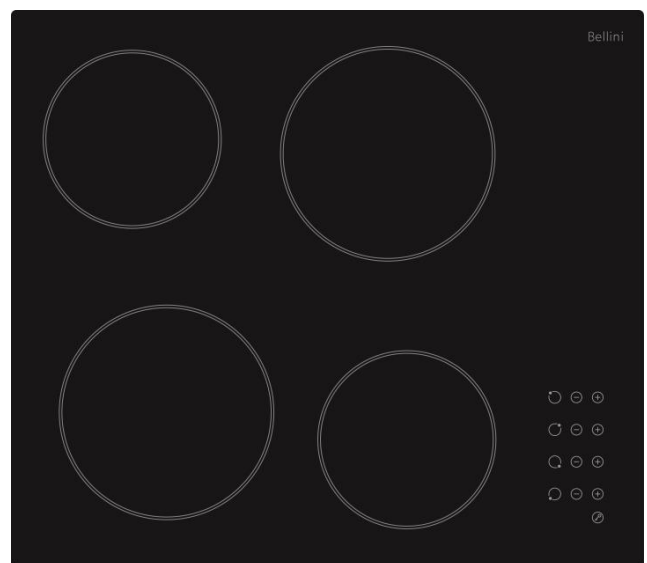


# Bellini

## INSTALLATION & OPERATION INSTRUCTIONS



**60cm Electric Oven & 60cm  
Ceramic Cooktop**

**BP470EC**

# 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**

# Content

Safety instructions-----	2
Product description-----	4
Installation-----	7
Start Using your Oven-----	9
Troubleshooting -----	12
Maintenance and cleaning -----	13
Warranty-----	15

## 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.


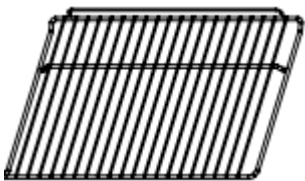


By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.



## 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!

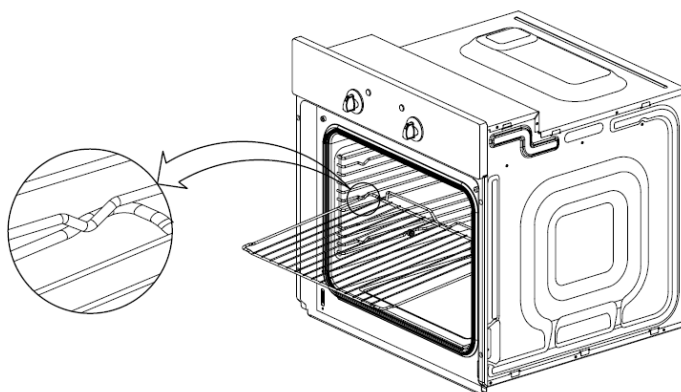
Where the appliance is connected via power supply cable to a power point, the installed power point must remain accessible after appliance installation

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

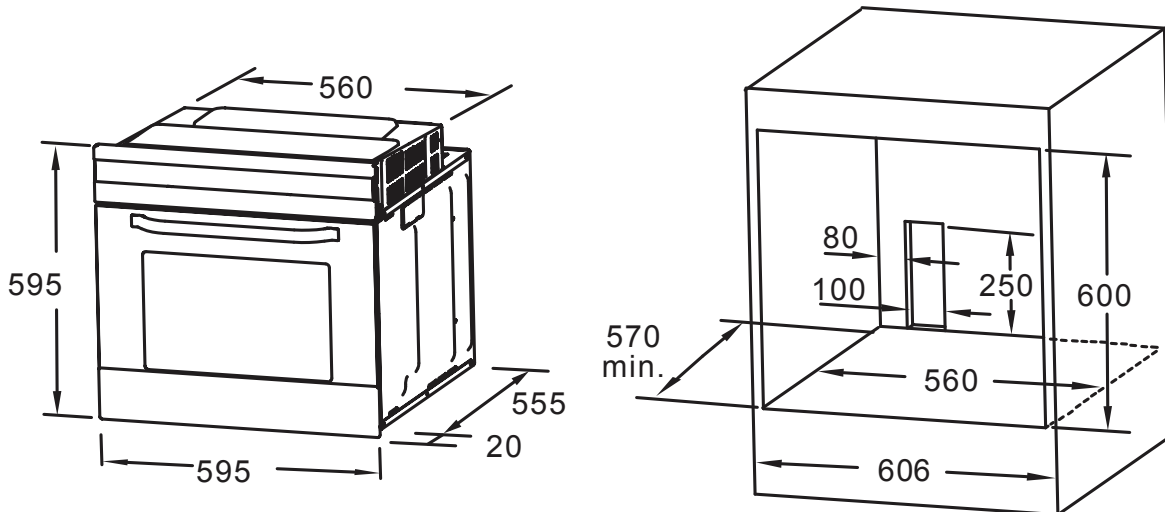


1. Pay attention to high temperature, you may need to wear gloves if it is hot inside.
2. Always slide shelves into the layer with stopper.

### **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**



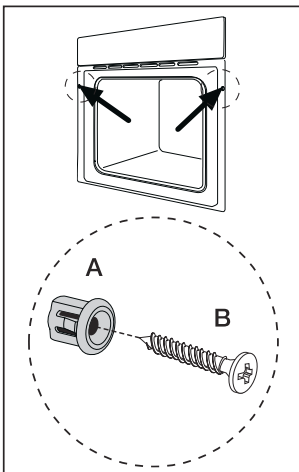
Remark:

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
<b>Oven Light</b> 	Enables the user to observe the progress of cooking without opening the door
<b>Defrost</b> 	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.
<b>Bottom Element</b> 	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.
<b>Conventional cooking</b> 	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.
<b>Convention with fan</b> 	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.
<b>Radiant grill</b> 	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.
<b>Combined Grill (Grill &amp; Top element)</b> 	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.
<b>Combined grill with fan</b> 	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.
<b>Rear heater with fan</b> 	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"> <li>- Use the natural convection position</li> <li>- Use deeper cake tins</li> <li>- Lower the temperature</li> <li>- Put the cake on a lower shelf</li> </ul>
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	<ul style="list-style-type: none"> <li>- Use the natural convection position</li> <li>- Use lower side tins</li> <li>- Lower the temperature</li> <li>- Put the cake on a higher shelf</li> </ul>
The outside is overcooked and the inside is not cooked enough	Temperature is too high	- Lower the temperature and increase the cooking time
The outside is too dry even though it looks cooked	Temperature is too low	- Increase the temperature and reduce the cooking time.
The appliance does not work	Break in power supply	Check the household fuse box, if there is a blown fuse replaces it with a new one.
The oven lighting does not work	Bulb is loose or damaged	Tighten up or replace the blown bulb (see chapter Cleaning and Maintenance)
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.

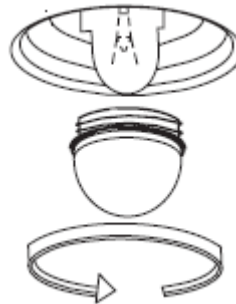


## Replacement of the Oven Light Bulb

### **WARNING!**

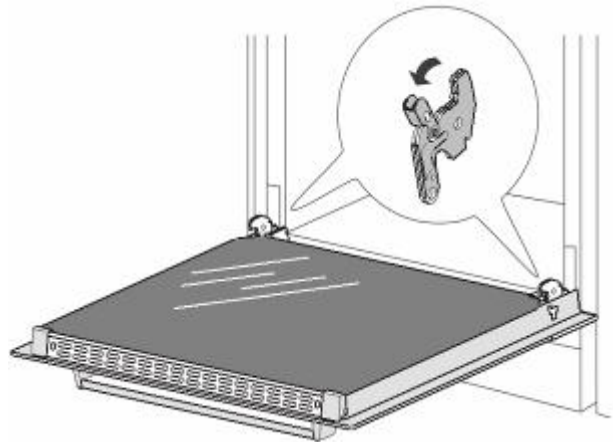
**In order to avoid the possibility of an electric shock ensure that the appliance is disconnected from the power supply before replacing the bulb.**

- ◆ 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.



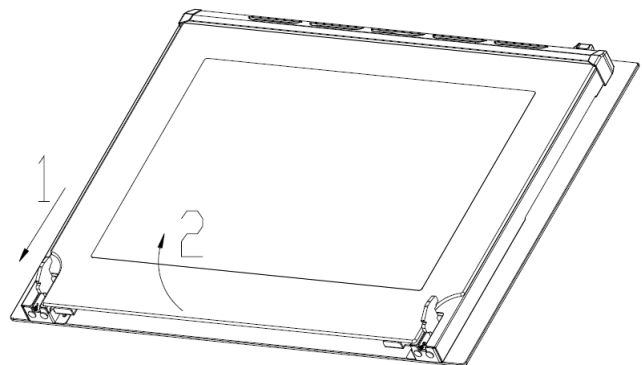
## Door Removal

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](mailto: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:

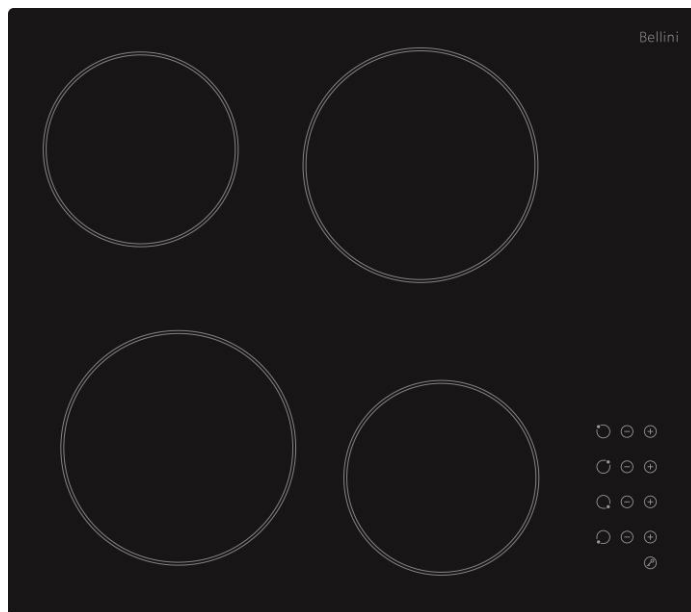
NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this packaging slightly different to that shown.

**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 Built In Ceramic Cooktop**

Model No.

BC604TG

BC604TG-F FINELINE: 5103045 - Aus & NZ

# 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

Safety instructions-----	2
Product description-----	4
Installation-----	5
Start using your appliance-----	8
Maintenance and troubleshooting-----	13
Warranty-----	14

## Safety instructions

This manual explains the proper installation and use of your appliance, 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 hob. Otherwise the guarantee will be null and void. All Bellini Appliances are for domestic use only.

### Warning

#### General safety

- The appliance may only be installed and connected by trained, registered service engineers.
- Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained registered service engineers.
- The technical and identification data for the hob figure on the reference plate fixed to the appliance.
- This reference plate must be consulted before making the electrical connections.
- The electrical connections must be made by specialist aware to the legal and regulatory requirements in each country.
- If the cable is damaged in any way it must be replaced by the manufacturer or after sale service or by authorized technical staff, to avoid hazard.
- Power line connection: The power cord should be connected in compliance with the relevant standard, to a 3×20A omni-polar circuit breaker.
- If the appliance is being connected directly to the mains an Omni-polar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminum) on or near the appliance.
- After being used for a long time, the corresponding heating zone of the ceramic hotplate is still hot. Never touch the ceramic surface to avoid burning.
- Do not heat an empty pan on the appliance.

#### Children's safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The cooking zones will become hot when you cook. Therefore, always keep small children away from the appliance.
- The appliance is not intended for use by young children or infirm persons without supervision.

#### Correct use

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.

- Young children should be supervised to ensure that they do not play with the appliance.
- To avoid small children and pets unintentionally switching the appliance on, we recommend activation of the child safety device.

#### Safety during use

- Remove stickers and film from the glass ceramic.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fats and oils can ignite very quickly. Warning! Fire hazard!
- Switch the cooking zones off after each use.
- Users with implanted pacemakers should keep their upper body at least 30 cm from ceramic cooking zones that are switched on.
- Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get hot.

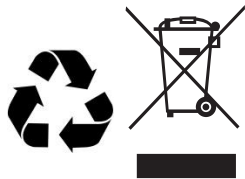


#### Safety when cleaning

- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high pressure cleaning equipment is not permitted.

#### How to avoid damage to the appliance

- The glass ceramic can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminum or with damaged bottoms can scratch the glass ceramic if pushed across the surface.
- Objects that melt and things that boil over can burn onto the glass ceramic and should be removed straightaway.
- Do not use the cooking zones with empty cookware or without cookware.
- To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
- The ventilation gap of 5mm between the worktop and front of the unit underneath it must not be covered.



**DISPOSAL: Do not  
Dispose this product as  
unsorted municipal  
waste. Collection of  
such waste separately  
for special treatment is  
necessary.**

By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

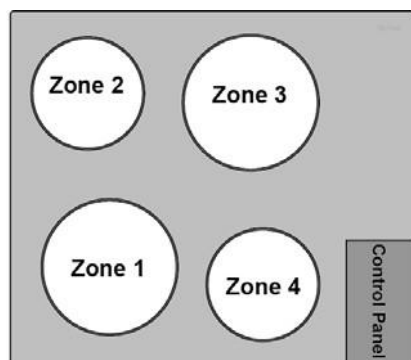
The symbol indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

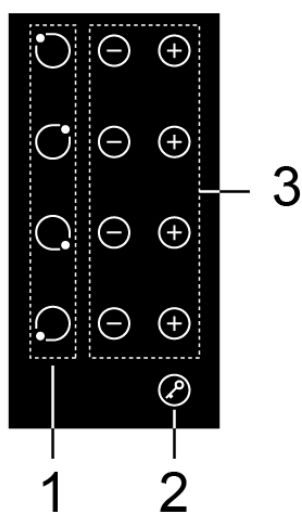
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.





## Product description



1. max. 1800 W zone
2. max. 1200 W zone
3. max. 1800 W zone
4. max. 1200 W zone



1. Zone choosing key
2. Child lock
3. Power level control

Accessory Name	Picture ( for reference only, physical unit maybe different)	Quantity
User Manual		1
Fixing Bracket		4
Screw M 4x10		4

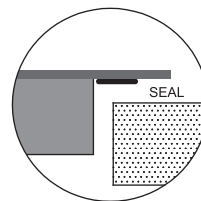
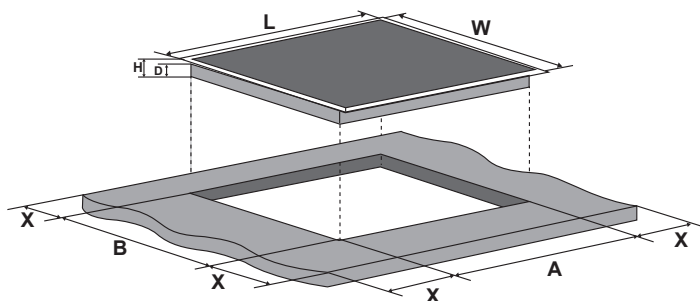
## Technical Specifications

Product Dimensions (h x w x d) mm	Approx. Net Weight	Electrical Connection	Rated Input Power	Power Level
55x590x520	8.2Kg	220-240V~ 380-415V~ 50Hz or 60Hz	5500-6600W	9

## Installation

### • Selection of installation equipment

- Cut out the work surface according to the sizes shown in the drawing.
- For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.
- Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

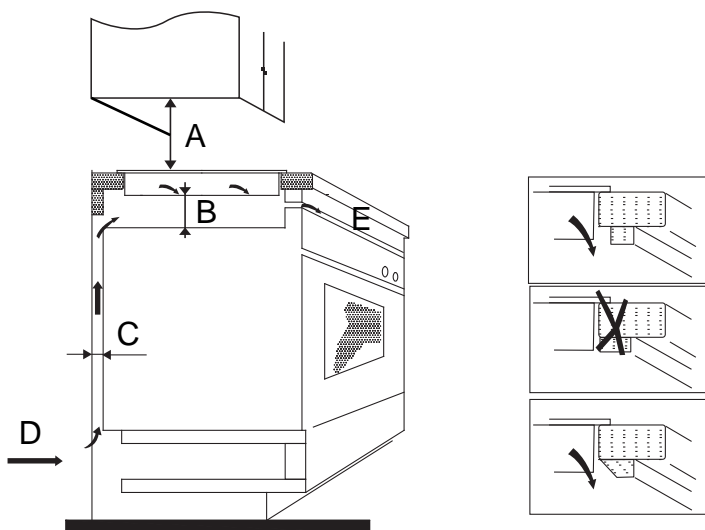


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	55	51	560+4 +1	490 +4 +1	50 mini

Under any circumstances, make sure the ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooker hob is in good work state. As shown below



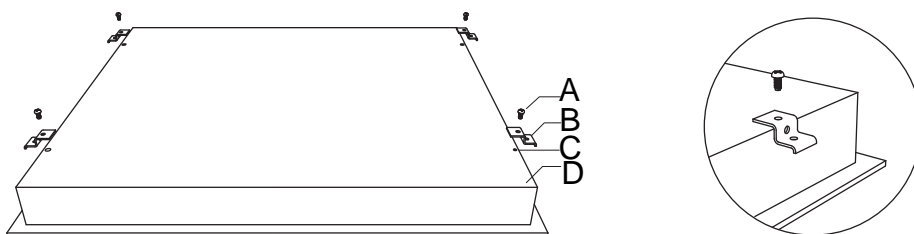
Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm

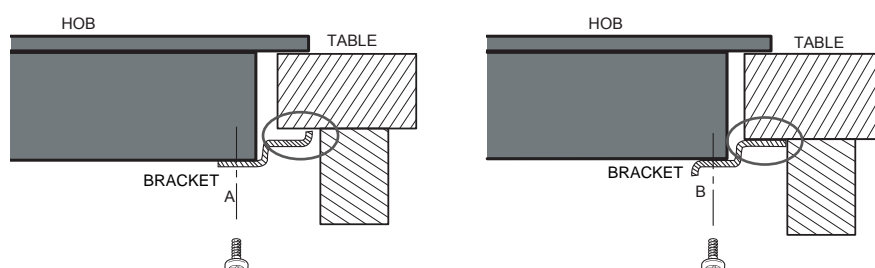
## • Before locating the fixing brackets

- The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.
- Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.



A	B	C	D
screw	bracket	Screw hole	base

Adjust the bracket position to suit for different work surface's thickness.



## Cautions

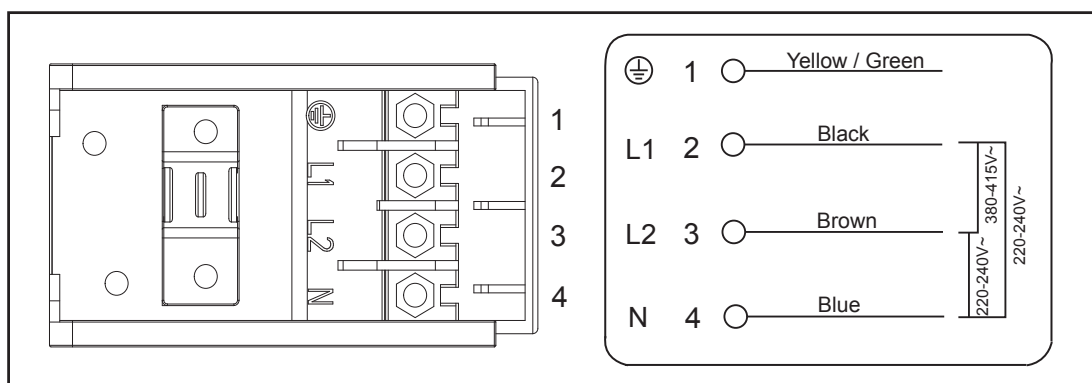
1. The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The ceramic cooker hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The ceramic cooker hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.

## Connecting the hob to the mains power supply

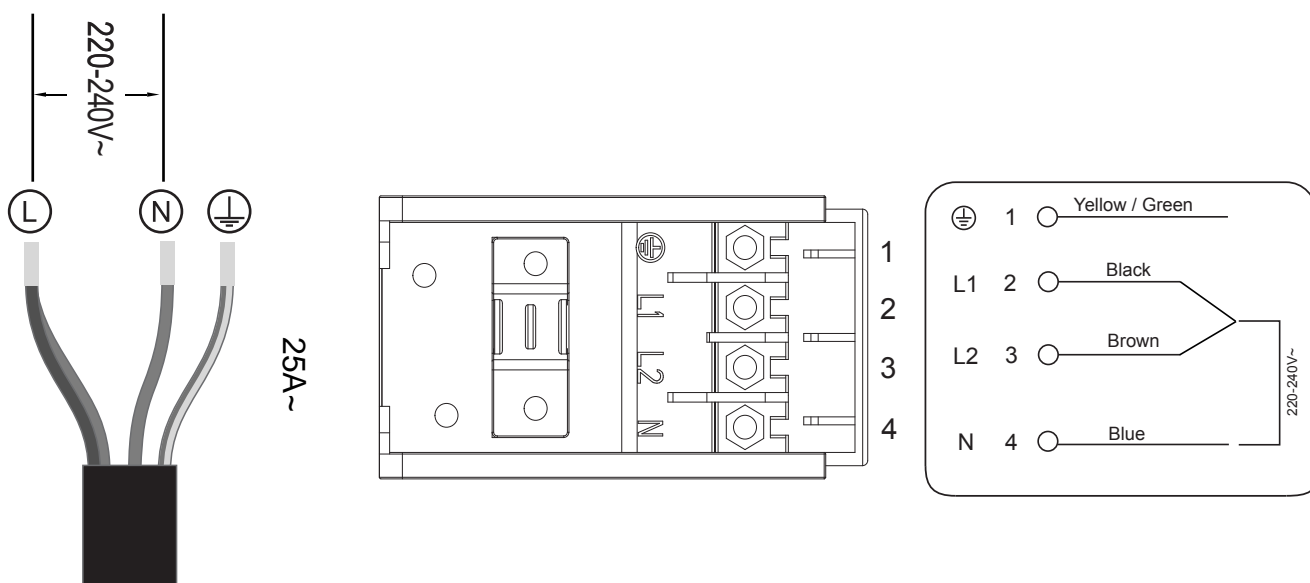
The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. the method of connection is shown below.

### 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.

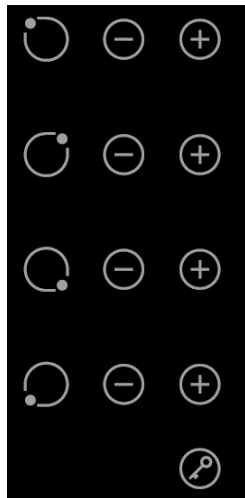


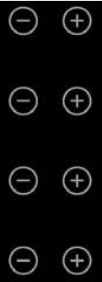




**!** If the total number of heating unit of the appliance you choose is not less than 4, the appliance can be connected directly to the mains by single-phase electric connection, as shown below.



1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.

## Start using your appliance



Description	Explanation
 <p>Control to Increase/decrease power</p>	<p>Power setting of the zones, from 1 to 9, for example, this display shows power selected at level 5</p> 
 <p>Child lock</p>	<p>Touch it to lock keys(display shows “Lo”) and press and hold for a while to unlock. When it is activated, none of the other buttons can be activated except for On/Off.</p>
 <p>Zone ON/OFF</p>	<p>Turn on/off the corresponding zone. You will see “-” displays above power setting when turn on the appliance then you can use +/- to adjust its power level.</p>
 <p>Residual heat indicator</p>	<p>An H lights up on the power display to indicate that a particular zone is very hot and should not be touched. It may remain on up to approximately 30 minutes. Depending on the power setting selected.</p>

### **Start cooking**

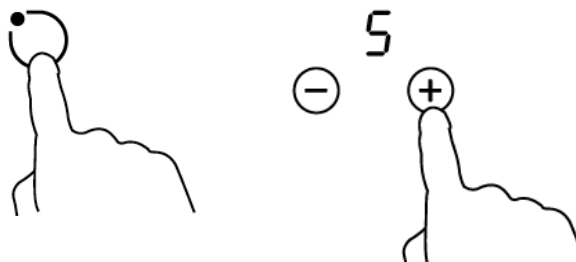
1. Power on the unit

After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the ceramic hob has entered the state of standby mode.

2. Place a suitable pan on the cooking zone that you wish to use.

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

3. Select a zone by touching the ON/OFF and then +/- to adjust power.

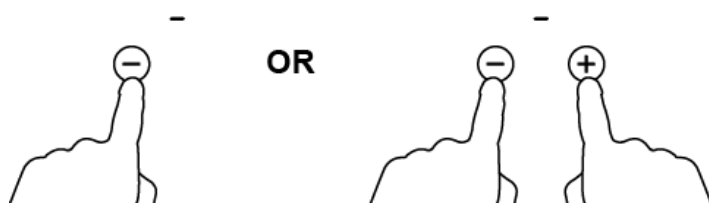


If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.

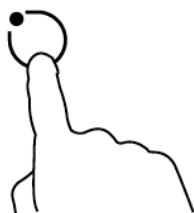
You can modify the heat setting at any time during cooking.

### **When you have finished cooking**

- 1a. Turn the cooking zone off by scrolling down to “-” or touch + and - together.

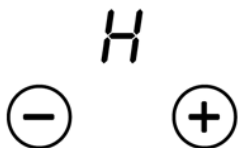


- 1b. Turn the each of cooking zone off by touching the corresponding "Zone ON/OFF" key.



2. Beware of hot surfaces

H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to pre-heat further pans, use the hotplate that is still hot.



## Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except for the ON/OFF keys are disabled.

### To lock

Touch the child lock key. The indicator next to the key will light up



### To unlock

1. Make sure the ceramic hob is turned on.
2. Touch and hold the child lock key for a while.
3. You can now start using your ceramic hob.



When the hob is in the lock mode, all the controls are disabled except for the ON/OFF, you can always turn the ceramic hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation

## Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the ceramic hob. When an excessive temperature is monitored, the ceramic hob will stop operation automatically.

## Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter “H” appears to warn you to keep away from it.

## Auto Shutdown

Another safety feature of the hob is auto shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

### **Cooking tips:**

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"><li>• delicate warming for small amounts of food</li><li>• melting chocolate, butter, and foods that burn quickly</li><li>• gentle simmering</li><li>• slow warming</li></ul>
3 - 4	<ul style="list-style-type: none"><li>• reheating</li><li>• rapid simmering</li><li>• cooking rice</li></ul>
5 - 6	<ul style="list-style-type: none"><li>• pancakes</li></ul>
7 - 8	<ul style="list-style-type: none"><li>• sautéing</li><li>• cooking pasta</li></ul>
9	<ul style="list-style-type: none"><li>• stir-frying</li><li>• searing</li><li>• bringing soup to the boil</li><li>• boiling water</li></ul>

When food comes to the boil, reduce the temperature setting.

- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

### **Simmering, cooking rice**

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

### **Searing steak**

To cook juicy flavor some steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

### **For stir-frying**

1. Choose an ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first. Put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

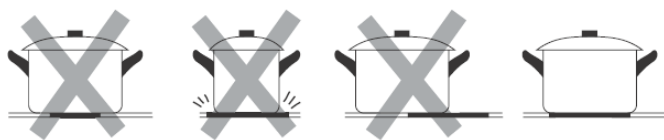


## Choosing the right Cookware

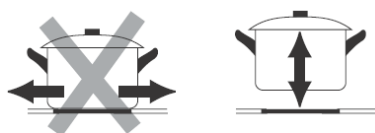
Do not use cookware with jagged edges or a curved base.



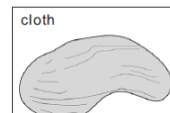
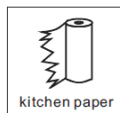
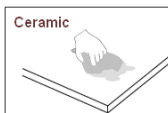
Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



## Maintenance & Troubleshooting



### Caution:

Before maintenance or cleaning is carried out, the cooktop should be disconnected from the main power supply. Ensure that the cooktop is switched off at the wall socket and the plug removed.

- Spills and splashes will not harden and stick to the glass, as it hardly heats up.
- Both Vitro-ceramic and zone rings should however be cleaned of any spills or splashes as quickly as possible.
- Slight stains can be removed with kitchen paper or cloth. Do not use steam clearer.
- More resistant stains will need specific product for vitro-ceramic glass. Follow each product's instructions.
- To avoid the chance of permanent damage from stains and spills, it is recommended you clean any residue off the glass by using a cleaner that is specially formulated for cleaning & polishing ceramic glass cooktops.
- Switch off the appliance from the electrical supply, wait for the glass to completely cool down and use a cleaner that is non-scratch and formulated to remove stains & spills; avoid using general household cleaners that may scratch or damage your cooktop.

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>● When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li> <li>● Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</li> <li>● Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
Boil overs, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktop, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 of 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>□ Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</li> <li>□ Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>
Spillovers on the touch controls	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<p>The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.</p>

## 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](mailto: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**

