

50cm  
Free Standing  
Electric Cooker



**CEEJB5401**

All electrical work/repairs must be carried out by a suitable and authorised electrician or service agent.

## *Important Safeguards*

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:

### *For Your Safety*

*Read all instructions carefully, even if you are quite familiar with the appliance.*

- This appliance is not intended for use by persons (including children) with reduced physical, sensory and mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure they do not play with the appliance.
- **WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- Take care not to burn hands on upper elements when removing items from the cooker.
- Do not touch hot surfaces.
- **CAUTION:** The temperature of the door or the outer surface may be high when the appliance is in operation.
- Use only on heat resistant surfaces.
- The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilising means must be installed. Refer to the instructions for installation.

**NOTE:** The adjacent furniture or the housing and all materials used in the installation must be able to withstand a minimum temperature rise of 85°C above ambient during periods of use. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the above guidelines. Installing the appliance in contravention of this temperature limit or the placing of adjacent cabinet materials closer than 4mm to the appliance, will be at the liability of the owner.

**NOTE:** The minimum safety distance between the top of the cooktop and the underside of the rangehood must be 600mm.

- Allow the appliance to cool before cleaning.
- Do not use the appliance for anything other than its intended use. This product is intended for household use only.
- **DO NOT MOVE** appliance when switched on.
- Ensure the power cord does not touch the cooker housing when in use.
- Do not use outdoors.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- This cooking range must be connected to the supply by a supply cord fitted with an appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.
- Do not attempt to repair or disassemble the appliance.
- The appliance should not be covered or operated near or underneath flammable material such as curtains or drapes or other combustible materials when in operation.
- Do not operate in the presence of flammable or explosive materials.

- Do not operate any appliance with a damaged cord or plug.
  - Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.
  - Do not use an extension cord with this appliance.
  - Take care when opening and closing the door of the appliance.
  - Don't move the cooker by pulling by the door and/or handle.
  - Do not attempt to lift or move cooking appliances by pulling on any door or handle as this can cause damage.
  - Don't store flammable materials, aerosols etc., in adjacent cabinets.
  - Don't place flammable or plastic items on or near the hob and never place wet cloths etc., on the hob to dry.
  - Don't store flammable items such as oven gloves, paper and similar items in the storage compartment of the appliance.
  - **Don't use the cooker for:**
    - Hanging towels and dish cloths etc., on the handles
    - Warming plates under the grill
    - Heating the kitchen
    - Drying
  - Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
  - Do not place heavy objects on or lean on the oven door when open as this can cause damage to the hinging.
  - Do not place pans or baking trays on the bottom of oven cavities or line with Aluminium Foil.
  - NEVER INSERT A KNIFE OR ANY OTHER UTENSIL INTO THE COOKER. This may damage the mechanism and cause a safety hazard. Contact with elements could result in electrical shock.
  - **Food Hygiene**  
Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.
- Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.
  - Do not allow the hob to get soiled and prevent liquids from boiling over onto the surface of the hob, Any spillages should be cleaned up as they happen.
  - Do not place pans with a wet bottom on the warmed up heating zones as this can cause irreversible changes to the hob(irremovable stains).
  - Do not switch on the hob until a pan has been placed on it.
  - Do not put pans weighing over 15kg on the opened door of the oven and pans over 25kg on the hob.
  - Do not use harsh cleaning agents or sharp metal objects to clean the doors as they can scratch the surface, which could then result in the glass cracking.
  - Do not use the cooker 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 cooker.
  - The cooker should not be cleaned using steam equipment.
  - Any spillage should be removed from the hob lid before opening. The hob surface should be allowed to cool before closing the lid.
  - Do not attempt to repair, modify, and disassemble the appliance. The use for any other purpose or in any other environment without the express agreement of the manufacture or its agent would invalidate any warranty or liability claim.

- This appliance complies with all current safety legislation, however the manufacture wish's to emphasise that compliance does not remove the fact that the appliance surfaces will become hot during use and retain heat after operation.
- We also advise that great care is taken during use and cleaning operations.
- Remove cardboard lids from food containers and replace with aluminum foil before placing in the appliance. When using aluminum foil, keep it from touching the heating elements.
- This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. The manufacture declines any responsibility for injury or damage to persons or property as a result of improper use or installation of this appliance.
- Dispose of packaging properly keeping plastic bags away from babies and young children.
- Never operate appliance with lid in down position as this will cause discolouration or damage to appliance. I.e. when appliance is in use or cooling down, the lid must remain in the upright position.

## ***Compulsory Warning***

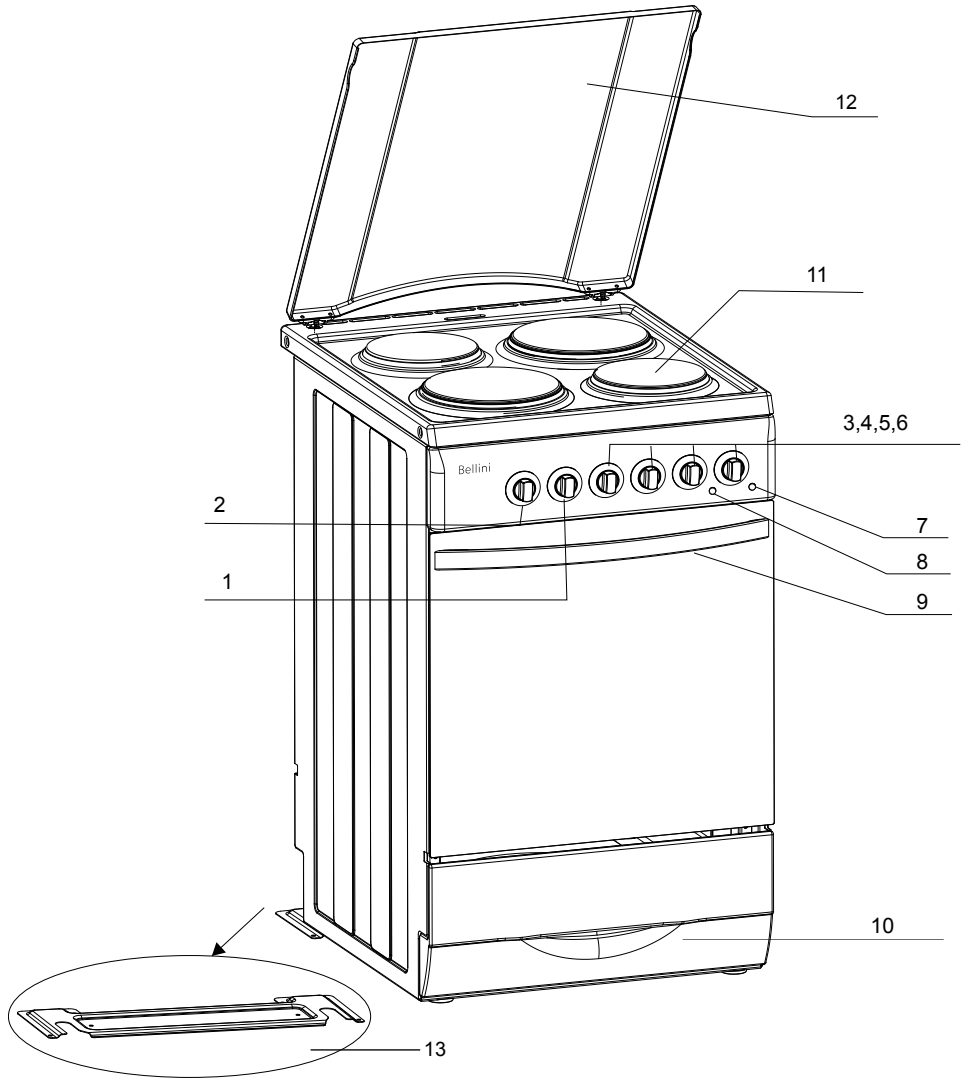
If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

## ***Save These Instructions***

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

# Features of Your Electric Cooker



- 1 Oven temperature control knob
- 2 Oven function selection knob
- 3, 4, 5, 6 Hotplate control knobs
- 7 Oven operation signal light red
- 8 Cooker operation signal orange

- 9 Oven door handle
- 10 Drawer
- 11 Hotplate
- 12 Cover
- 13 Fixture bracket

# Getting to Know Your Electric Cooker

Congratulations on the purchase of your new Bellini appliance.

Before using your new electric cooker, it is most important that you read and follow the instructions in this use and care booklet, even if you feel you are familiar with this type of appliance.

Your attention is drawn particularly to the section dealing with IMPORTANT SAFEGUARDS.

Find a safe and convenient place to keep this booklet handy for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

## How to Save Energy

Using energy in a responsible way not only saves money but also helps the environment. So let's save energy! And this is how you can do it:

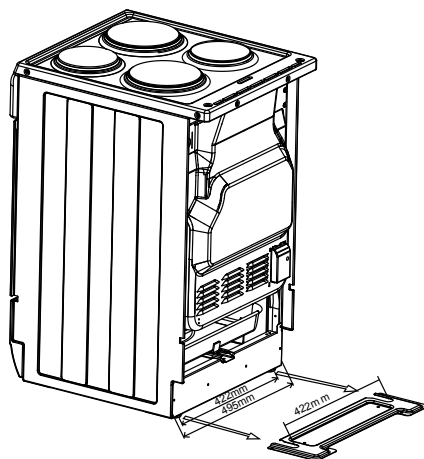
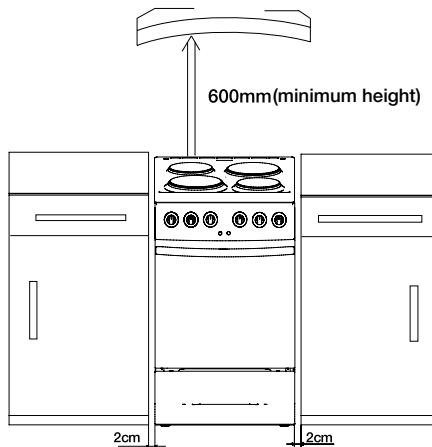
- Use proper pans for cooking. Pans with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible otherwise you will use four times as much energy!
- Do not uncover the pan too often (a watched pot never boils!).
- Do not install the cooker in the direct vicinity of refrigerators/freezers. Otherwise energy consumption increases unnecessarily.

## Installation

### Installing the Electric Cooker

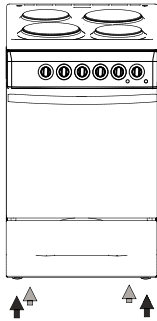
- The kitchen should be dry and airy and have effective ventilation according to the existing technical provisions.
- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed so as to ensure free access to all control elements.

- Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2 cm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. During operation, its back side can warm up to around 50°C above the ambient temperature.



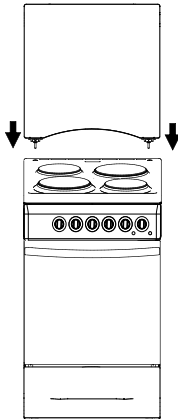
- The cooker should stand on a hard, even floor (do not put it on a base.)
- Installing the fixture bracket firstly by screws provided on the floor, and stand cooker on the slots pre-holed on the bracket to prevent its movement, see the pic as below.

- Before you start using the cooker it should be levelled, which is particularly important for fat distribution in a frying pan. To this, purpose, adjustable feet are, accessible after removal of the, drawer. The adjustment range is +/- 5 mm.



### Installing the Cover

- Remove the cooker cover from the packaging and assemble it to the cooker as shown in the diagram below.



### Electrical Connection

#### Caution!

All electrical work should be carried out by a suitably and authorised electrician.

No alterations or willful changes in the electricity supply should be carried out.

### Fitting Guidelines

The connection diagram is also found above the connection box. Remember that the connection wire should match the connection type and the power rating of the cooker.

<p>Power supply 220-240Va.c.50Hz single phase</p>	<p>Power supply cords (Min. Cross-sectional Area)</p>
<p>L1=Live terminal N=Neutral terminal PE=Earth terminal</p> <p>Warning: The appliance must be earthed.</p>	<p>H05VV-F 3 x4.0mm<sup>2</sup> (not supplied)</p>

The connection cable must be secured in a strain-relief clamp.

#### Caution!

Remember to connect the safety circuit to the connection box terminal marked with ⊕. The electricity supply for the cooker must have an all-pole disconnection switch which enables the power to be cut off in case of emergency. The distance between the working contacts of the safety switch must be at least 3 mm.

The plug or socket connected power cable must be 30A rated current at least.

Before connecting the cooker to the power supply it is important to read the information on the data plate and the connection diagram.

# How To Use Your Electric Cooker

Your electric cooker can offer different modes of operation. It can be used as a hotplate and an oven.

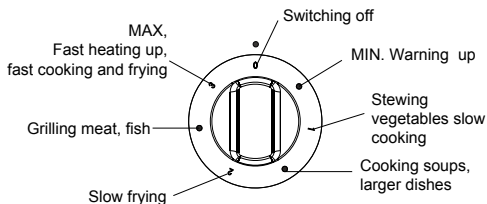
## Before First Use

- Remove packaging, empty the drawer, clean the interior of the oven and the hob.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min.), remove any stains and wipe carefully; the heating plates of the hob should be heated for around 4 min. without a pan.
- When you heat the oven for the first time, it is normal to give off smoke and a peculiar smell. This will disappear in about 30 minutes.

## Use Of The Hotplate

The level of heat can be adjusted gradually by turning the appropriate knob to the right or left.

Switching on the plate results in an orange signal light on the control panel turning on.

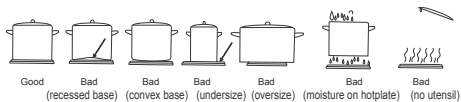


An appropriately selected pan saves energy.

A pan should have a thick, flat base with a diameter equal to the plate diameter, as in that case heat is transferred most efficiently.

## Use

- Do not use pots and pans that are unsteady and likely to rock or overbalance.
- Do not operate the cooktop for an extended time without utensil on the hotplate.



## Caution!

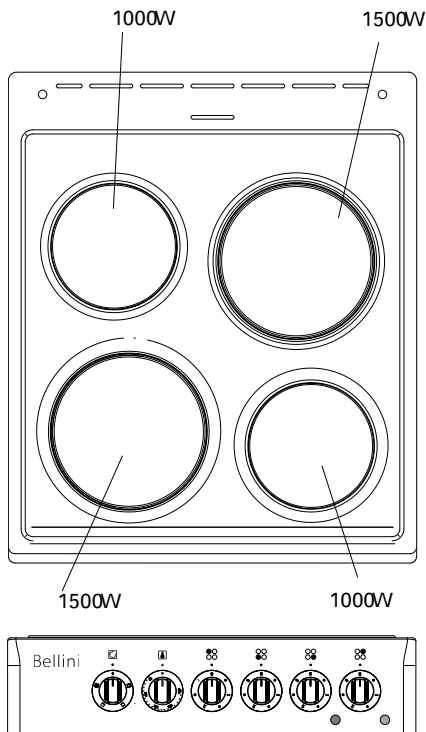
Large pots **MUST NOT** be placed over two or more hotplates as damage will more than likely occur.

Do not leave pans unattended on a hotplate.

Ensure the hotplates are clean. A soiled hotplate does not transfer all the heat.

Protect the hotplate against corrosion.

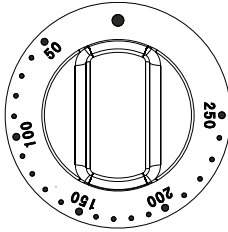
Switch off the hotplate before a pan is removed.



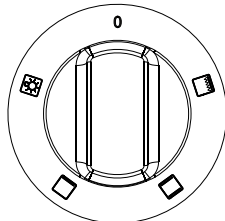


## Use of the Oven

The oven is controlled by the function knob and the temperature selection knob.



**Temperature Selection Knob**



**The Function Knob**

### Caution!

When selecting any heating function (switching a heater on etc.) the oven will only be switched on after the temperature has been set by the temperature regulator knob.

### Possible Settings of the Oven Function Knob



#### Separate Oven Lighting

By setting the knob to this position the lighting inside the oven is switched on, e.g. use when cleaning the oven chamber.

### Caution!

At this oven function knob position. The oven is not being warmed up.



#### Bottom and Top Heaters on

Setting the knob to this position allows the oven to be heated conventionally.



#### Combined Grill (Grill and the top heat)

When the “combined grill” is active it enables grilling with the grill and with the top heater switched on at the same time.

This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.



#### Bottom Heat

At this oven function knob position, the oven activates the bottom heater.

### Use of the Grill

In order to switch on the grill you need to:

- Set the oven knob to the position marked grill.
- Heat the oven for approx. 5 minutes (with the oven door shut).
- Insert a tray with a dish onto the appropriate cooking level. If you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).
- Close the oven door.

### Warning!

When using function grill it is recommended that the oven door is closed.

When the grill is in use accessible parts can become hot.

It is best to keep children away from the oven.

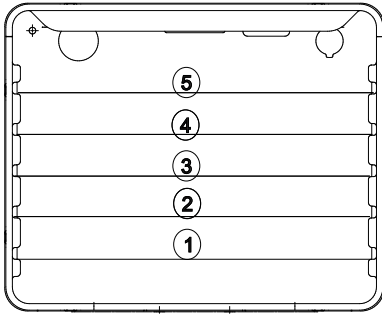
## Oven Guide Levels

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 5 guiding levels.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!

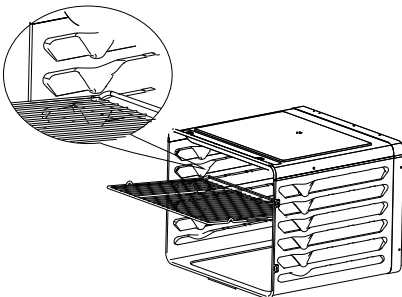
**NOTE: Always pre-heat the oven at the recommended settings shown on the tables that follow.**



**NOTE: Never leave the cooker unattended while in use.**

## Fitting Oven Shelves

1. Ensure shelf orientation is correct (refer picture below)



2. Slide into oven at an angle until raised back of shelf is past the stop on side runners.
3. Lower front of shelf and push in until stop is reached.
4. To remove oven shelves, withdraw to the stop and raise the front of shelf to clear the stop.

# Cleaning and Maintaining Your Oven

By ensuring proper cleaning and maintenance of your cooker you can have a significant influence on the continuing fault-free operation of your appliance.

Allow to cool before cleaning.

- The oven accessories should be cleaned after every use to avoid buildup of food, debris and grease from baking.
- If a major spillage occurs inside the oven, wipe clean as soon as possible with a damp cloth.
- DO NOT use spray-on or other cleaners as they may cause electrical damage. DO NOT use sharp utensils to clean the oven door glass as scratching may weaken it and cause shattering.
- Remove heavy splatters after use with a nylon or polyester mesh pad, sponge or cloth dampened with warm water. Blot dry with paper towel or a soft, dry cloth.
- Do not use cleaning agents, steam cleaner, chlorine – based acids or metal scouring pads on this appliance.

## Oven

- The oven should be cleaned every time after use.
- Cool the oven completely before cleaning.
- Never clean the appliance with pressurised hot steam cleaner!
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.

## Steam Cleaning

- Pour 250ml of water into an enamelled heatproof bowl or baking tray in the oven on the first shelf level from the bottom.
- Close the oven door.
- Set the temperature knob to 50 °C, and the function knob to the bottom heater position.
- Heat the oven chamber for approximately 30 minutes.
- Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.
- After cleaning the oven chamber wipe it dry.

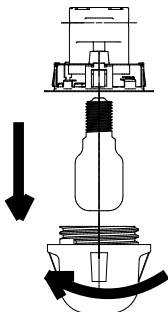
### Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

## Replacement of the Oven Light Bulb

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

- Set all control knobs to the position "0".
- Unscrew and wash the lamp cover and then wipe it dry.
- Unscrew the light bulb from the socket, replace the bulb with a new one – a high temperature bulb(300°C) with the following parameters:
  - Voltage 220-240V
  - Power 25 W
  - Thread E 14



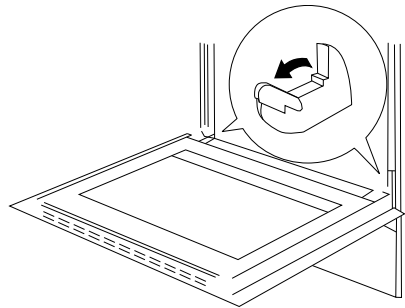
Oven light bulb

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

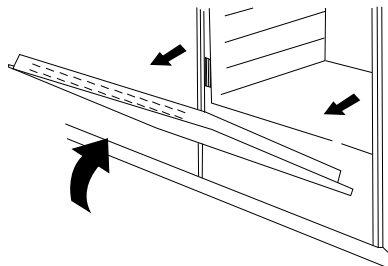
## Door Removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door.

To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back onto the cooker, do the reverse. 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.



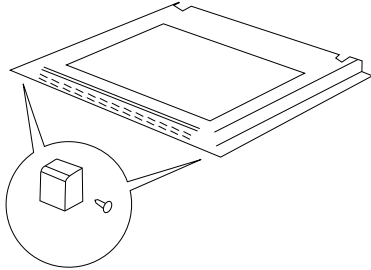
Tilting the hinge safety catches



Door removal

## Removal of the Internal Glass Panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



## Regular Inspections

Besides keeping the cooker clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the warranty has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
- Fix any operational faults.

## Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorised fitter.

## Operation In Case of Emergency

In the event of an emergency, you should:

- Switch off all working units of the oven.
- 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.

Problem	Reason	Action
1. The appliance does not work.	Break in power supply.	Check the household fuse box; if there is a blown fuse replace it with a new one
2. The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see Cleaning and Maintenance)

# Oven Cooking Guide for Recipes

The following is intended as a guide and experience may show some variations in cooking times necessary to meet individual requirements.

Meat/Poultry/Fish	Temp (°C)	Cooking Minutes Per Kilogram
Beef - Rare - Medium - Well Done	200	35-40 45-50 55-60
Lamb - Medium - Well Done	200	40 60
Veal	180	60
Pork	200	60
Chicken	180	45-50
Duck	180-200	60-70
Turkey	180	40-45 (<10kg) 35-40 (>10kg)
Fish	180	20

Type of pastry	Oven Shelf Position*	Temp(°C)	Baking time (in min.)
Raisin cake	2	160-170	55-70
Ring cake	2	160-170	60-70
Fruit cake	2	190-200	50-70
Sponge cake	2	180-190	30-40
Fruit flan	3	167-170	23-35
Cream puffs	2	180-190	40-60
Apple pie	2	190-210	40-60
Pizza	2	220-240	30-45
Bread	2	200-220	50-60
Biscuits	3	180-190	20-30
Danish pastry	3	190-210	20-35
Frozen Apple Pie	2	190-210	50-70
Frozen Pizza	2	210-230	20-30
Frozen Chips	2	210-230	20-35

## *Technical Information*

Dimensions (height/width/depth) cm	85/50/60
Oven	
Temperature regulator / function mode switch	1
Guide levels (telescopic guides in 3levels-only certain models)	5
Top/bottom heater(kW)	0,85/1,15
Grill heater(kW)	1.1
Oven illumination(W)	25
Function modes	
Top/bottom heater(kW)	2.0
Bottom heater(kW)	1.15
Separate oven lighting(W)	25
Top/grill(kW)	1.95
Max. temperature	250°C
Nominal voltage of heaters	220-240V a.c.
Total connected power(kW)	7
Oven total(kW)	2
Hotplate total(kW)	5
Weight(kg)	43

# Warranty

The benefits conferred by this warranty are in addition to all implied warranties, other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

The original purchaser of this Bellini product is provided with the following warranty, subject to the following conditions.

This product is warranted for a period of 2 years from the date of purchase for all parts defective in workmanship or materials.

## PRIVACY

You acknowledge that in the event that you make a warranty claim, it will be necessary for GSM Sales Pty Ltd and its Authorised Service Centres to exchange information in relation to you to enable GSM Sales Pty Ltd to meet its obligations under this warranty.

## WARRANTY CONDITIONS

1. This warranty is only valid for appliances used according to the manufacturer's instructions.
2. This appliance must not be modified or changed in any way.
3. Connection must be to the voltage requirements as specified in the ratings label located on the product.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of the appliance.
5. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
6. Not designed or warranted for industrial or commercial use. (Commercial use applies to shops, offices, schools, factories & workshops, etc.)
7. This warranty applies only for mainland Australia and Tasmania.

8. This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
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 appliance for service nor the service agent's travelling costs to and from your home.
10. If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received by the Company or its service agent.
11. This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
12. The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.
13. This warranty applies only to the original buyer.
14. Access must be granted within normal working hours and our Company or service agents must have easy access to the appliance. Charges will be the responsibility of the purchaser where the service technician cannot obtain easy access to remove the appliance for inspection prior to repair.

**DO NOT SEND IN THIS WARRANTY**

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

**RETAIN & FILE WITH YOUR RECEIPT**

GSM Sales Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation. Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

**PLEASE NOTE:**

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

Proof of purchase date must be presented to the service technician prior to warranty service.

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: \_\_\_\_\_

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

**For warranty service contact 1300 373 199 to connect you to your nearest Authorised Service Centre.**

Model No. CEEJB5401  
April 2009

**G | S | M**  
Gerard Sourcing & Manufacturing

**GSM Sales Pty Ltd**

**[www.belliniappliances.com.au](http://www.belliniappliances.com.au)**

GSM Sales Pty Ltd has a policy of continual improvement throughout the product range. As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM Sales Pty Ltd



N1028