

Bellini®

OPERATION INSTRUCTIONS



Built-in Electric Oven

Model No. **BDOM69G**

Thank you

Thank you for choosing Bellini Appliances.

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 phone:

Australia 1300 373 199
New Zealand 0800 764 912

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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 oven. Otherwise the guarantee will be null and void.

All Bellini Appliances are for domestic use only.

Never to do:

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.

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. Please run up the new empty product with the conventional cooking function, 250 °C, 90 minutes to clean oil impurities inside the cavity.
- During the first use, it is completely normal that there will be a slight smoke and odors. If it does occur, you merely have wait for the smell to clear before putting food into the oven.
- Please use the product under the open environment.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- 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.
- During use, the appliance becomes very hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Children should be supervised to ensure that they do not play with the appliance.
- 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 have been given supervision or instruction concerning use of the appliance by person responsible for their safety.
- Accessible parts may become hot during use. Young children should be kept away.
- An all-pole disconnection means must be incorporated in the fixed wiring in accordance with the wiring rules.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Only use the temperature probe recommended for this oven.
- A steam cleaner is not to be used.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Appliance must not be installed behind a decorative door in order to avoid overheating.

Safety Instructions

- Do not use the oven unless you are wearing something on your feet. Do not touch the oven with wet or damp hands or feet.
- For oven: Oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door or drawer of oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to plug it off.

FITTING THE OVEN INTO THE KITCHEN UNIT

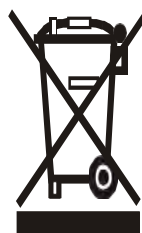
Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation, the measurements and distances adhered to when fixing the oven.

IMPORTANT

If the oven is to work properly, the kitchen housing must be suitable. The panels of the kitchen unit that are next to the oven must be made of a heat resistant material. Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120 °C. Plastics or glues that cannot withstand such temperatures will melt and deform the unit, once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement. All guards must be firmly fixed into place so that it is impossible to remove them without using special tools. Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45 mm.

DECLARATION OF COMPLIANCE

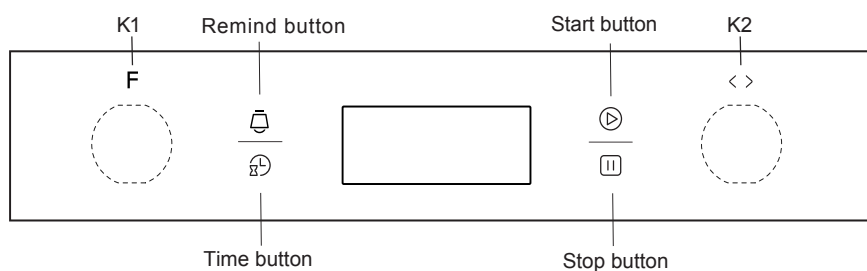
When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.



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



PRODUCT DESCRIPTION



Symbol	Function description
	Oven Lamp: Which enables the user to observe the progress of cooking without opening the door. Oven lamp will light for all cooking functions.
	Defrost: The circulation of air at room temperature enables quicker thawing of frozen food,
	Bottom heater: A concealed element in the bottom of the oven provides heat. It is mainly used for keeping food warm. The temperature can be set within the range of 60-120°C. The default temperature is 60°C.
	Conventional cooking: The top and bottom work together to provide convectional cooking. The temperature can be set within the range of 50-250°C. The default temperature is 220°C.
	Convention with fan: Combination of the fan and both heating element provides more even heat penetration, saving up to 30-40% of energy. Dishes are lightly browned on the outside and still moist on the inside. Note: This function is suitable for grilling or roasting big pieces of meat at a higher temperature. The temperature can be set within the range of 50-250°C. The default temperature is 220°C.
	Radiant grilling: The inner grill element switches on and off to maintain temperature. The temperature can be set within the range of 150-240 C. The default temperature is 210 C.
	Double grilling: The inside radiant element and top element are working. The temperature can be set within the range of 150-240 C. The default temperature is 210 C.
	Double grilling with fan: The inside radiant element and top element are working with fan. The temperature can be set within the range of 150-240 C. The default temperature is 210 C.
	Convection: An element around the convection fan provides an additional source of heat for convection style cooking. In convection mode the fan automatically comes on to improve air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50-240°C. The default temperature is 180°C.

USING THE TOP OVEN - ELECTRIC (if fitted)

When you are cooking keep children away from the vicinity of the oven.

Caution: The top element gets extremely hot when in use, so take extra care to avoid touching it.

The top oven is a conventional oven.

Note: The top oven is not controlled by the programmer (if fitted).

To turn on the top oven

Turn the temperature control knob until the required temperature is selected.

The red thermostat indicator will come on until the selected temperature is reached, and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the top oven control knob to the off position.

Important: Never put items directly on the base of the oven, or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

The cooling fan

When the top oven is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during cooking.

Preheating

The oven must be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, and whisked sponges.

preheat the oven until the indicator light switches off for the first time, this will take up to 15 minutes depending on the temperature selected.

If you are not preheating the oven, the cooking times in the following guide may need to be extended, as they are based on a preheated oven.

Shelf positions

There are 3 shelf positions which are counted from the bottom of the oven up-wards, so shelf position 1 is the lowest.

When cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element.

The oven shelf must be positioned with the up-stand at the rear of the oven and facing up. position baking trays and roast-ing tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

When using the top oven

When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

USING THE TOP OVEN - ELECTRIC (if fitted)

TOP OVEN BAKING GUIDE

Cooking times

These times are based on cooking in a preheated oven.

These cooking times are approximate, because the size and type of cooking dish will influence time as personal preferences.

Shelf positions

As a general guide, when cooking frozen or chilled food, use the highest possible shelf position, while allowing some clearance between the food and the top element. Follow the instructions given on packaging.

Cooking temperatures

The temperature settings and time given in the Baking Guides are based on dishes made with block margarine. If soft tub margarine is used, it may be necessary to reduce the temperature setting. If a recipe gives a different temperature setting to that shown in the guide, the recipe instruction should be followed.

Because the top oven is more compact, it may be necessary to reduce cooking temperatures specified in recipes by up to 20°C.

Use the baking guide as a reference for determining which temperatures to use.

Item	Temperature (°C)	Shelf Position	Approximate cooking time
Small cakes Victoria sandwich (2 x 180mm / 7") Swiss roll	160 - 170 160	2 1	20 - 25 mins 20 - 25 mins
Semi rich fruit cake (180mm x 7") Scones	200 140	1 1	8 - 12 mins 2¼ - 2¾ hours
Meringues	215 90 - 100	1 1	10 - 15 mins 2 - 3 hours
Shortcrust pastry Puff / flak pastry choux pastry	200 - 210 200 - 210 200 - 210	1 1 1	depends on size & type of cooking dish & also the filling
Biscuits Sponge pudding Milk pudding	160 - 200 150 140	2 1 1	10 - 20 mins 30 - 45 mins 2 - 2½ hours

USING THE MAIN OVEN - ELECTRIC

Accessible parts may be hot when the oven is used. Young children should be kept away.

To switch on the oven

Turn the oven control knob(s) to the required setting.

The red thermostat indicator (if fitted) will come on until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the control knob to the off 0 position.

When using the oven

As part of the cooking process, hot air is expelled through a vent in the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

PREHEATING

Fanned oven

When cooking sensitive items such as soufflé and Yorkshire puddings or, when cooking bread, we recommend that the oven is preheated until the neon switches off for the first time. For any other types of cooking, a preheat may not be required.

Conventional oven

preheating is always required

Manual Operation (fanned only)

The cooling fan

The cooling fan may operate when the main oven is on and may continue to operate for a period after the oven has been switched off.

OVEN FURNITURE

Oven shelves

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

position baking trays and roasting tins on the middle of the shelves.

Baking tray and roasting tins

For best cooked results and even browning, the recommended size baking trays and roasting tins that should be used are as follows;

Baking tray 473mm x 370mm

We recommend that you use good quality cookware. poor quality trays and tins may warp when heated, leading to uneven baking results.

USING THE MAIN OVEN - ELECTRIC

Aluminium foil

Use foil only to cover food or cooking dishes, using foil to cover the shelves or oven base creates a fire hazard.

Cooking with a fanned oven

As this is a high efficiency oven, you may notice the emission of steam from the oven when the door is opened. Please take care when opening the door.

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach:

There are no zones of heat in a fan oven as the convection fan at the back of the oven ensures an even temperature throughout the oven.

This makes it ideal for batch baking - eg; when planning a party as all the items will be cooked within the same length of time.

Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperature may have to be reduced. please refer to the conversion chart.

preheating is generally not necessary as a fan oven warms up quickly.

When batch baking foods that will rise during cooking - eg; bread - always ensure that enough space has been left between the shelves to allow for the rise.

Notes:

When 2 or more shelves are being used, it may be necessary to increase the cooking time slightly.

Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf - eg; 2 victoria sand-wiches or 2 casseroles.

Although you need to keep in mind the points 'To help the air circulate freely' with careful choice of dishes and tins, it is possible to cook a complete meal, and perhaps something else for the freezer, in the oven at the same time.

When roasting meats, you will notice that fat splashing is reduced, which is due in part to the lower oven temperatures, and will help keep cleaning of the oven to a minimum.

Because a fan oven has an even temperature throughout the oven, there is no need to follow the shelf positions given in the baking guide.

USING THE MAIN OVEN - ELECTRIC

There is no need to interchange dishes onto different shelves part way through cooking, as with a conventional oven.

To help the air circulate freely

position the shelves evenly within the oven and maintain a clearance from the oven roof and base.

If more than one cooking dish or bak-ing tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.

Defrosting and cooling in the main oven



To defrost frozen foods, turn the main oven control to the defrost position, place the food in the centre of the oven and close the door.

To cool foods after cooking prior to refrigerating or freezing, turn the main oven control to the defrost position and open the door.

Defrosting times

Small or thin pieces of frozen fish or meat - eg; fish filets, prawns & mince will take approximately 1 - 2 hours.

placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg/3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Be safe

do not defrost stuffed poultry using this method.

do not defrost larger joints of meat and poultry over 2kg/4lb using this method.

Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.

Defrosting meat, poultry, and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. place meat and poultry on a trivet in a meat tin.

MAIN OVEN BAKING GUIDE

Cooking times & temperatures

The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.

Allow enough space between shelves for food that will rise during cooking.

do not place items on the oven base as this will prevent air circulating freely.



USING THE MAIN OVEN - ELECTRIC

Note: This is a high efficiency oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, 'A' efficiency temperatures and gas marks. For optimum results,

conventional temperatures need to be converted to 'A' efficiency temperatures.

For example, an item which would normally cook at a conventional temperature of 180 °C, will now cook at the 'A' efficiency temperature of 160°C.

Conventional temperature (°C)	'A' Efficiency Oven (°C)
100	100
110	110
130	120
140	130
150	140
160	150
180-190	160
200	170
220	180
230	190
250	200

Food Type	Temperature settings (°C)		Time Approx.	Shelf Position
	Conv 	Fanned 		
cakes				
Small cakes Victoria	170	160	15 - 25	3
sandwich Semi rich fruit	180	160	20 - 30	3
cake christmas cake	150	125	2.5Hr S - 3Hr S	2
	150	125	2.5Hr S - 3Hr S	
puddings				2
Bread and butter pud-ding				
Fruit crumble	170	150	45 - 1hr	3
	200	175	40 - 1hr	3
Miscellaneous Yorkshire pudding: large				
small	220	200	40 - 48	4 - 5
Shortcrust pastry	220	200	15 - 20	4 - 5
	200	180	depends on filling	4 - 5

USING THE MAIN OVEN - ELECTRIC

Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fin warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Follow the temperatures suggested in the recipe and then adjust accordingly to the conversion table.
- do not attempt to make christmas cakes larger than the oven can cope with, you should allow at least 25mm (1") space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 160°C - 180°C (fanned) or 180°C - 200°C (conventional) for 20 minutes per 450g (1 lb), plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 450g (1 lb) to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 450g (1 lb) to the cooking time.

To test if the turkey is cooked, push a fin skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

USING THE MAIN OVEN - ELECTRIC

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw over night.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat/poultry.

Notes:











- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- position the oven shelf so that the meat or poultry is in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

Cook in main oven at: 160°C - 180° C (fanned) 180°C - 200°C (conventional)		Approximate Cooking Time (preheated oven)
Beef	rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium Well done	25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

USING THE OVEN/GRILL - MULTI-FUNCTION

Oven & Grill Functions

The chart below details all of the functions which are available. Your oven may not have all of the functions shown here.

Symbol	Function / Feature	Recommended Uses
	Grill, small area	For grilling small amounts of steaks, sausages, toast and pieces of fish. The centre part of the grill heating element becomes hot.
	Grill, large area	For grilling steaks, sausages, toast and pieces of fish. The whole area below the grill heating element becomes hot.
	Fanned Grill	The fan allows heat to circulate around the food. Ideal for thinner foods such as bacon, fish and gammon steaks. Foods do not require turning. Use with the oven door closed.
	Conventional Grill	This function is ideal for traditional roasting. The meat is placed in the middle of the oven, roast potatoes towards the top.
	Bake only	The base heat can be used to provide additional brown-ing for pizzas, pies and quiche. Use this function towards the end of cooking.
	Fanned oven	The even temperature in the oven makes this function suitable for batch baking, or batch cooking foods.
	Intensive Bake	Suitable for food with a high moisture content, such as quiche, bread and cheese cake. It also eliminates the need for baking pastry blind.
	Defrosting and cooling	To defrost foods, such as cream cakes/gateaux, use with the oven door closed. For cooling dishes prior to refrigeration, leave the door open.
	Oven Temperature control	Use to select the oven temperature.
	Lights only	Use when the oven is switched off and cold to aid cleaning the oven.

USING THE OVEN/GRILL - MULTI-FUNCTION

GRILLING IN THE MAIN OVEN

The main oven grill & fanned grill are fixed settings using the inner element only. Make sure that the programmer is set to manual before grilling. When using either grill function, invert the grill pan trivet and preheat for 5 minutes.

Grill, small area



The door must be closed when the grill is used for grill, small area.

- (i) Turn the selector control knob to the conventional grill setting.
- (ii) Turn the oven temperature control knob to the full on setting.

Fanned grill



The door must be closed when the fanned grill is used.

When opening the door, take care to avoid skin contact with any steam which may escape from the cooking.

- (i) Turn the selector control knob to the fan grill setting. 
- (ii) Turn the oven temperature control knob to the desired temperature setting.

When the fanned grill is selected, only the inner element will come on.


Caution: Accessible parts may be hot when the ovens are used, young children should be kept away.

Grill, large area



The door must be closed when the large area grilling is used.

When opening the door, take care to avoid skin contact with any steam which may escape from the cooking.

- (i) Turn the selector control knob to the grill, large area setting. 
- (ii) Turn the oven temperature control knob to the desired temperature setting.

When the large area grilling is selected, only the inner element will come on.

The main oven is a multi-function oven, and may be used as a conventional oven or a fanned oven. It may also be used as a grill, or with one of the other oven functions.

Manual operation

The programmer must be set to manual operation before the main oven or grill functions can be used.

To turn on the main oven

Step 1 - Select the function

Turn the selector control knob in either direction, until the function you require appears in the window.

Step 2 - Set the main oven control If you have selected an oven cooking function, then simply turn the main oven temperature control knob to the required temperature - this brings on the neon indicator light, which will stay on until the oven reaches the required temperature. To switch off the main oven, return the control knob to the off position.

Automatic operation

See 'programmer / clock' section.

USING THE OVEN/GRILL - MULTI-FUNCTION

Using the main oven

Caution: Accessible parts may be hot when the appliance is in use - keep children away from the vicinity of the oven.

Never put items directly on the base of the oven or cover the oven base with foil, as this can cause the base element to overheat.

Manual operation

Set the programmer to manual operation. See 'programmer / clock' section. Turn the selector control knob to the symbol for the desired oven function. Turn the main oven temperature control knob to the desired temperature. The red thermostat indicator neon will come on and off until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off the main oven, return the main oven control knob to the off position.

Automatic operation

See 'programmer / clock' section.

Preheating

Always use the fan oven setting for preheating to save time and electricity. After the oven has been preheated on the fan oven setting, turn the selector control knob to the oven setting you require. The oven must be preheated when cooking frozen or chilled food, and we recommend preheating for yeast mixtures, batters, soufflé and whisked sponges, otherwise preheating is not necessary as a fan oven warms up quickly. Preheat the oven until the indicator neon switches off for the first time; this will take between 5 - 15 minutes, depending on the temperature selected.

To help the air circulate freely

- position the shelves evenly within the oven and maintain a clearance from the oven roof and base.
- If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.
- Allow enough space between shelves for food that will rise during cooking.
- do not place items on the oven base as this will prevent air from circulating freely.

Main oven functions

Conventional oven



(i) Turn the selector control knob to the conventional oven symbol.

(ii) Turn the main oven control knob to the required temperature.

The temperature you select corresponds to the temperature in the middle of the oven. The top heat comes from the outer element of the grill, and the base heat is under the oven base.

Base heat only



(i) Turn the selector control knob to the base heat symbol.

(ii) Turn the main oven control knob to the required temperature.

USING THE OVEN/GRILL - MULTI-FUNCTION

Fan oven



(i) Turn the selector control knob to the fan oven symbol.

(ii) Turn the main oven control knob to the required temperature.

The fan oven comes on when the oven is switched on and circulates the air around the oven to give a fairly even temperature throughout the oven.

Intensive bake



(i) Turn the selector control to the intensive bake symbol.

(ii) Turn the main oven control to the required temperature.

Defrosting and cooling



(i) Turn the selector control knob to defrost



(ii) Turn the oven control to the light symbol.

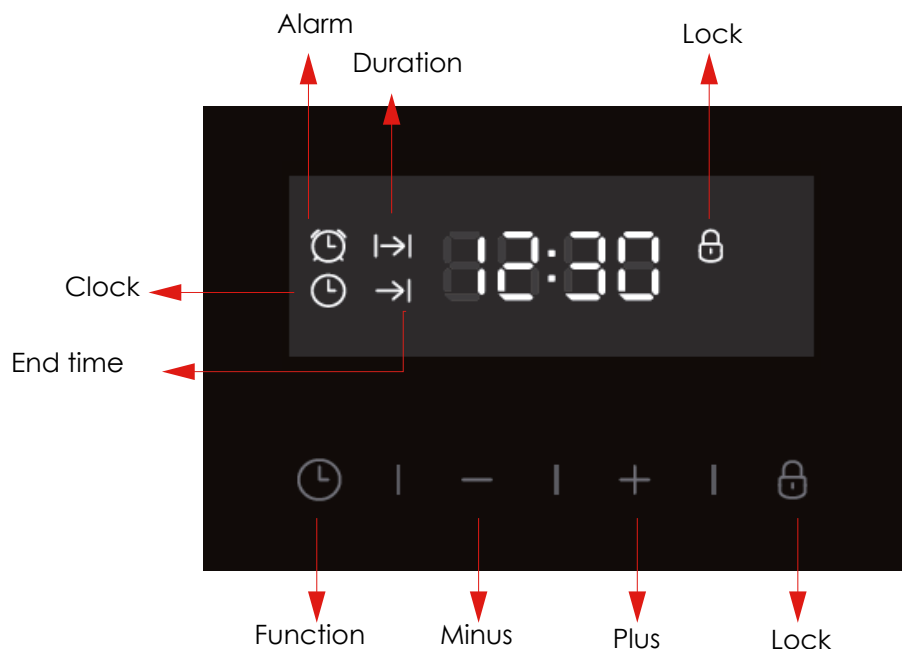
To defrost frozen foods, place food in the centre of the oven and close the door.

To cool foods after cooking prior to refrigeration or freezing, place food in the centre of the oven with the door open.

Be safe

- do not defrost stuffed poultry using this method.
 - do not defrost larger joints of meat or poultry over 2kg / 4lb using this method.
- Never place uncooked food which is to be defrosted next to cooked food which is to be cooled, as this can lead to cross contamination.
- please refer to the cooking Guide for more information on using the defrost function.

USING THE CLOCK/PROGRAMMER-ELEC



After power on, '0:00' and the clock icon will flash on the screen, press any button to quit.

Button 1: *clock → alarm setting → duration setting → end time setting → clock setting → *clock (* : default)

Button 2: minus(-)

Button 3: plus

Button 4: Lock

1、Set alarm

1) Press button 1, alarm icon flashing means alarm function chosen. "0:00" will display. Press button 2 and 3 to set alarm time. Time adjust range is "0:01~23:59". Press once to plus or minus 1, and hold for 3 seconds for quick-adjust. Waiting for 5 seconds to confirm setting, the alarm icon will be display, alarm time will be shown and alarm starts. After the count down, "0:00" will display, buzzing starts 4 times every 5 seconds. Press any button to stop.

2) If there's no operation for 2 minutes, buzzing will stop.

2、Duration setting

1) Press button 1, choose 'duration' function, duration icon will flash, "0:00" will display. Press button 2 and 3 to set duration time, adjusting range is "0:01~23:59". Press once to plus or minus 1, hold for 3 seconds for quick-adjust. The flashing will last for 5 seconds, so the settings must be done within this time frame or the time of day will show again. After setting, the duration icon will display, counting down starts. When counting down stops, power will turn off, 'Duration' icon will flash, "0:00" will display, buzzing will start for twice every 5 seconds. Press any button to stop buzzing, and press button 1 to show the time of day.

2) During the cooking duration, press button 1 can check and change the cooking time.

USING THE CLOCK/PROGRAMMER-ELEC

3) After counting down stopping, if there's no operation for 2 minutes, buzzing will stop.

4) If set duration time before end time, end time can only be added, not decreased. (The max time added can be after 23h 59m. When end time is longer than duration time+ current time, end time can be decreased by pressing button 2. It will be decreased until end time equals to duration time+ current time+ 1 minute). If end time is longer than duration time+ current time, power will be off, end time icon will display. When end time equals to duration time+ current time, power will be on again, end time icon will turn off.

3. time function

1) Press button 1 to choose time function. Time icon will flash, press button 2 or 3 to set time. The range is 24hrs. Press once to plus or minus 1, hold for 3 seconds for quick-adjust. No operation for 5 seconds, the time of day will show, time icon will turn off.

2) If time setting is changed after setting alarm, duration and end time, the alarm will not be changed, and duration and end time will reset.

4. lock function.

Press lock button for 3 seconds any time, the lock function will active, and lock icon will display. Press lock button for 3 seconds again, it will be unlock. The icon turns off.

During the lock condition, press button will cause buzzing, meanwhile the lock icon will flash for 3 seconds.

5. Other notification

1) If setting alarm, duration time and end time, alarm time will display, and alarm, duration, end time icons will display.

2) After setting alarm, duration, and end time, Button 1 can be pressed to check and change alarm time, duration time, end time and day time.

3) If duration time is later than alarm time, there will be only buzzing for alarm. If duration is earlier than alarm time, there will be only buzzing for alarm.

CLEANING

General

- It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.
- If your product is fitted with stainless steel clad strips. You may notice a small white residue on the outer edges, this can be removed with a non abrasive wipe.

Painted & Plastic parts

- only use a clean cloth wrung out in hot soapy water.
- do not use abrasive cleaners, wire or nylon cleaning pads on these parts.

Stainless steel & Aluminium surfaces

- only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the customer care centre.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands

- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.
- Baby oil can be used to restore stainless steel finishes - but only use a few drops. don't use cooking oils as they can contain salts, which will damage the metal.
- do not use steam cleaners.

Enamel surfaces & parts

- clean with warm, soapy water and a clean cloth.
- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them. More stubborn marks can be removed using a soap filled pad.
- rinse well and dry with a soft clean towel or cloth.
- do not use steam cleaners.

Glass parts

WARNING:- do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

- only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.

Rinse away any excess cleaner and dry with a soft cloth.

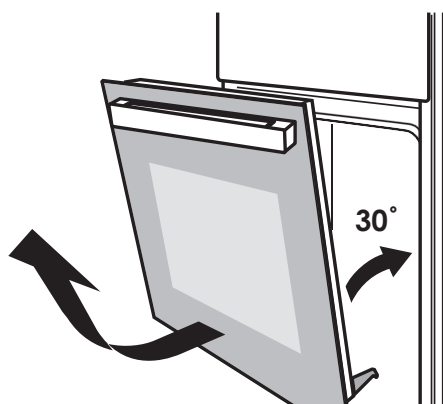
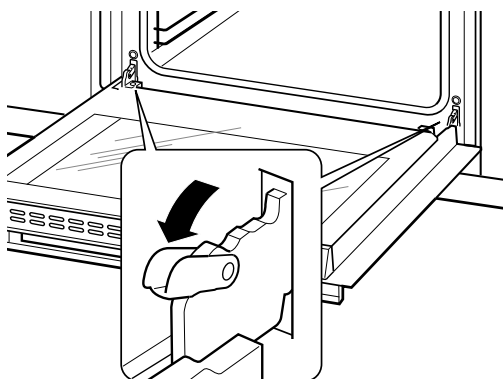
Chrome plated parts

- Use a moist soap filled pad, or place in a dishwasher

CLEANING

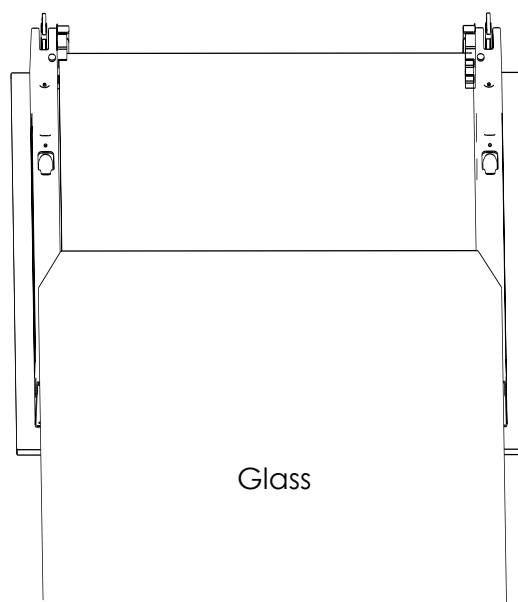
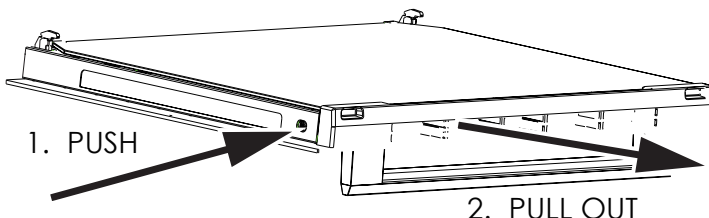
REMOVING OVEN PARTS FOR CLEANING

- To remove the door, open the door to the maximum angle. Then pull the buckle at the door hinge backward.
- Close the door to an angle approximately 30°. Hold the door with one hand on each side. Lift up and slowly pull the door out from the oven.



The inner door glass panel can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.

- Always make sure that the glass is pushed fully into the Stop position.
- To remove the glass panel, open the door wide, push the clips on the left and right sides of door bracket. Then remove the plastic top cover. Hold the glass and slide it out along the door bracket.



CLEANING

- **Warning:** Do not operate the appliance without the glass panel correctly fitted.
- For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury. Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

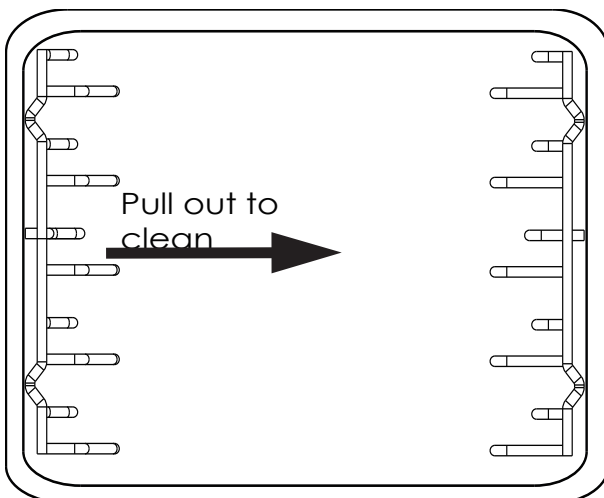
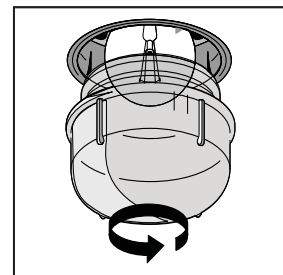
BULB REPLACEMENT For replacement, process as follows:

1. Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
2. Unscrew the glass lamp cover by turning it counter-clockwise (note, it may be stiff) and replace the bulb with a new one of the same type.
3. Screw the glass lamp cover back in place.

NOTE: Only use 25-40W/220V-240V , T300°C halogen lamps.

Shelf Runners

- Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.



INSTALLATION

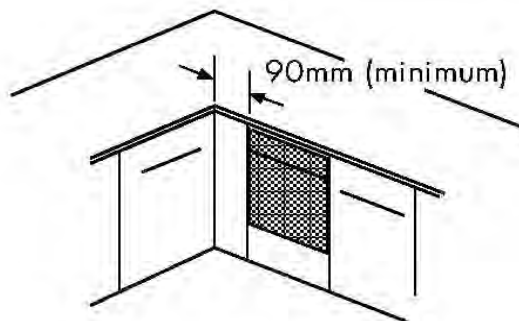
do not lift the appliance by the door handle.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

please note that the weight of this appliance is approximately 45kg

(unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

Leave the fixing screws in the base tray packaging until you are ready to install it. If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90 mm between the appliance and the cabinets, to prevent overheating of the cabinets.



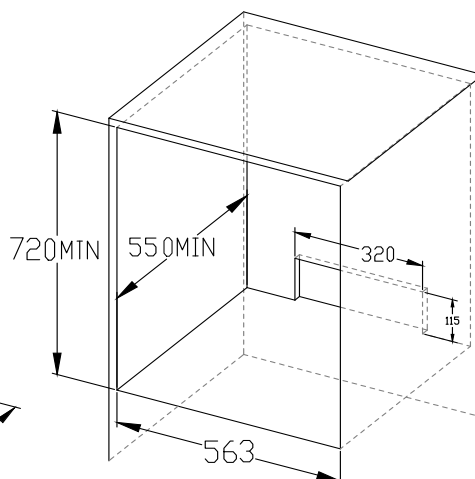
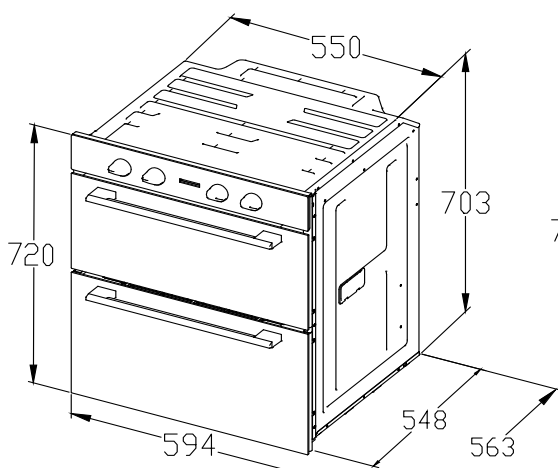
Housing dimensions

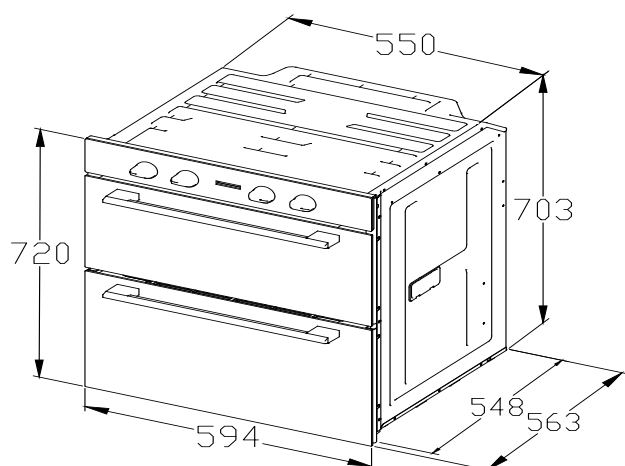
The appliance is designed to fit into a standard 600mm wide housing unit with minimum internal dimensions as shown. 590mm is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.

1. Fix the two brackets to each side of the cabinet with screws provided. Please setting leading edge of the brackets 50mm from the front edge of the furniture. Please setting face A of the brackets

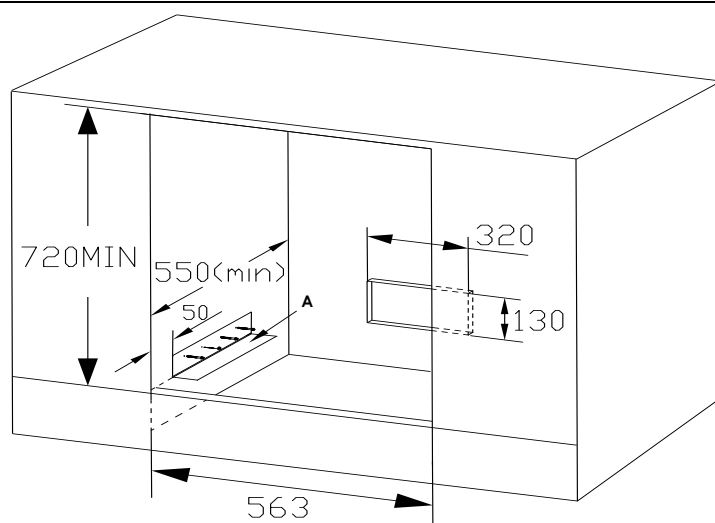
720mm from top of the furniture as illustrated by below picture.

2. Lift and slide the oven onto position on the brackets face A.

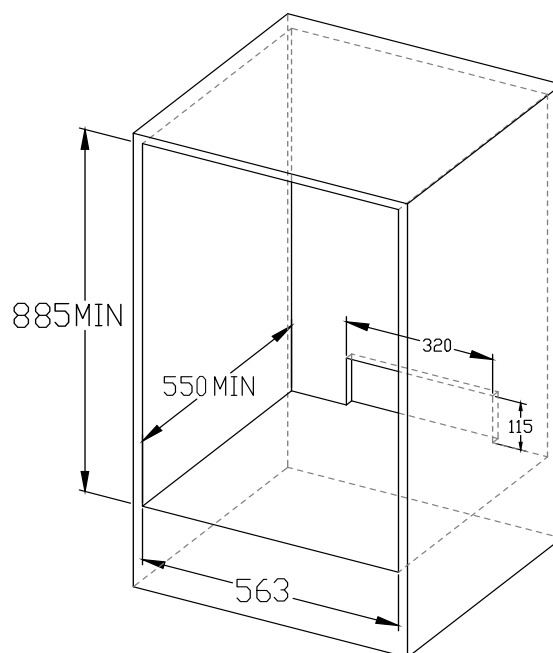
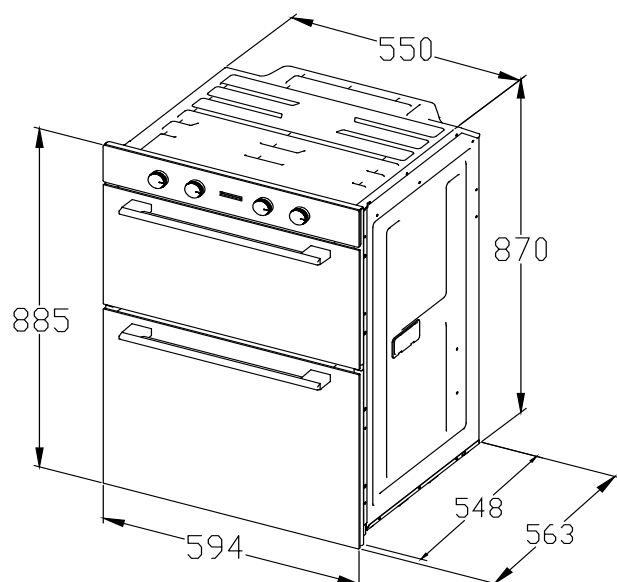




Installation with bracket

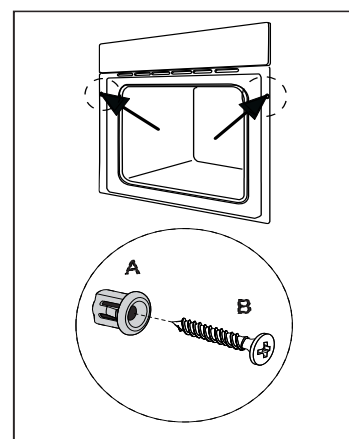


(if fitted)

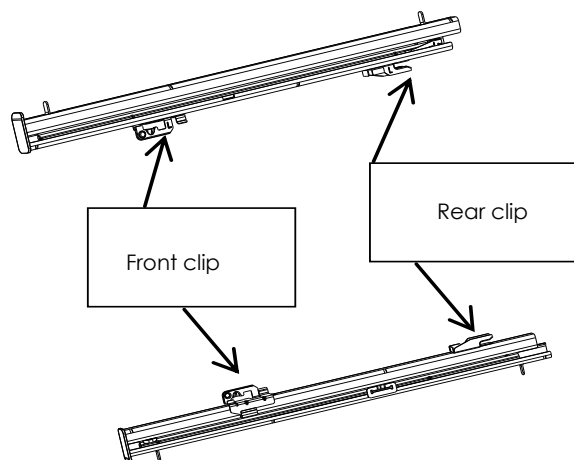


SECURING THE OVEN TO THE CABINET

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

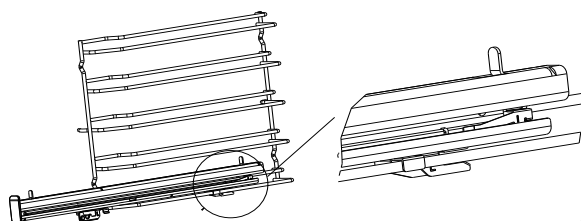


Fix the telescopic runners (if fitted)



Left is shown, mark L; Right is mirrored, mark R.

Step 1



Put the Rear clip at any position on the outer wire.

Step 2



Tilt inward to push the telescopic runner , the rear clip is stuck into the horizontal wire of the outer wire ,while the front clip is put into the outer and inner wire.

Step 3

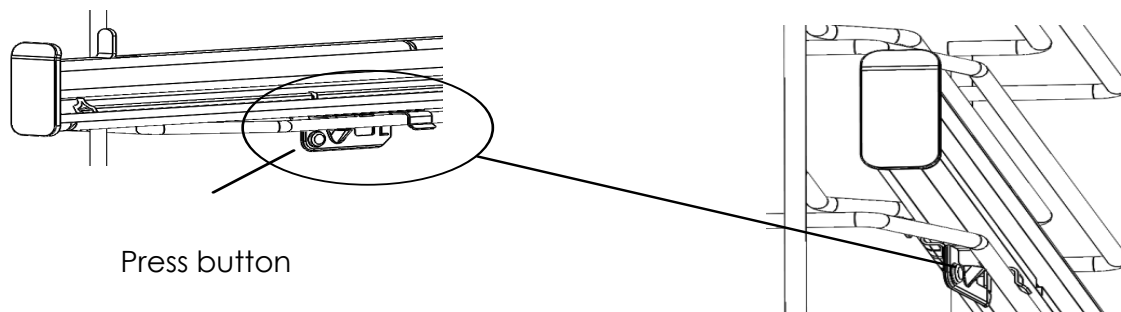
Press down



Press down on the end of the telescopic runner , and let the front clip hook be hung on the inner wire , while the boss is stuck into the outer wire. The telescopic is installed.

Remove the telescopic runners (if fitted)

Step 1



Press the front clip button to remove the boss off the outer wire.

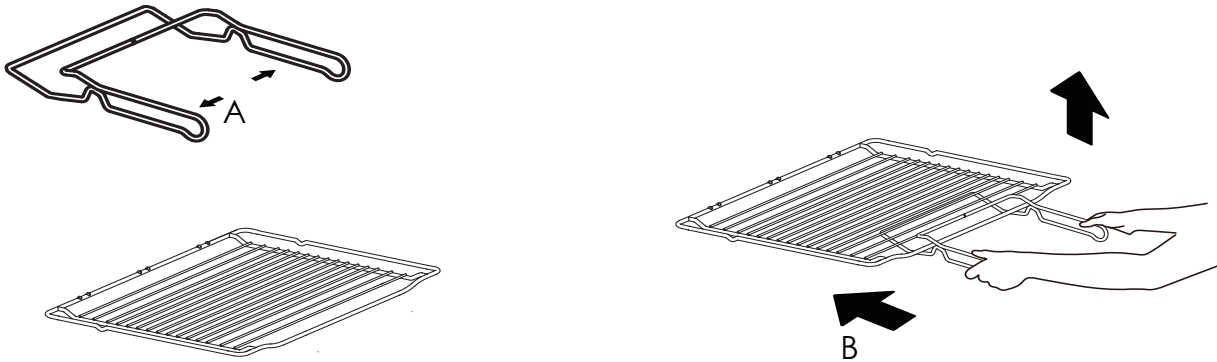
Step 2



One hand finger is pressed the button of the front clip , another hand holds the telescopic runner front end to lift up first , then pull it back . It's easy to remove .

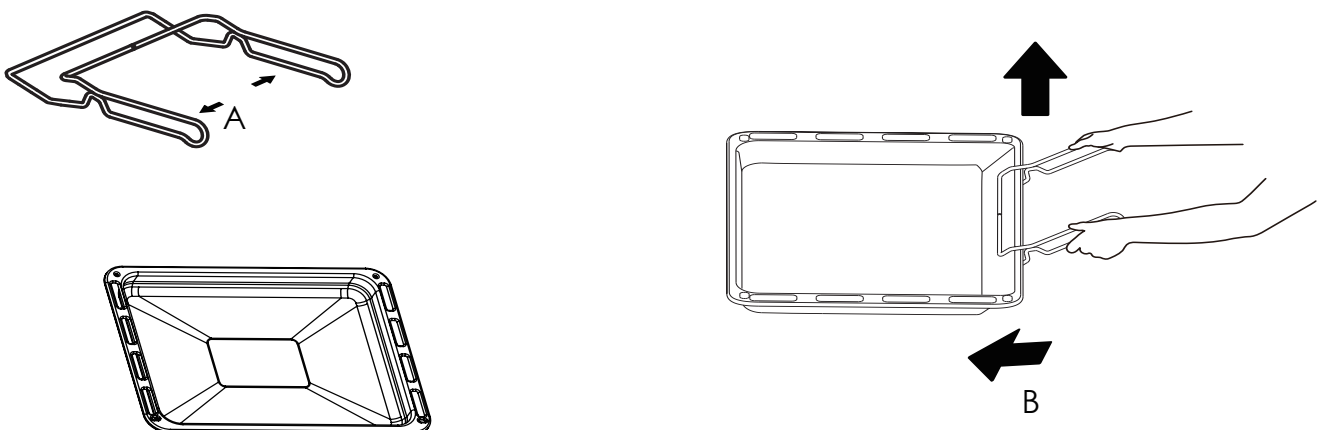
How to use grid & tray handle (if fitted)

Grid



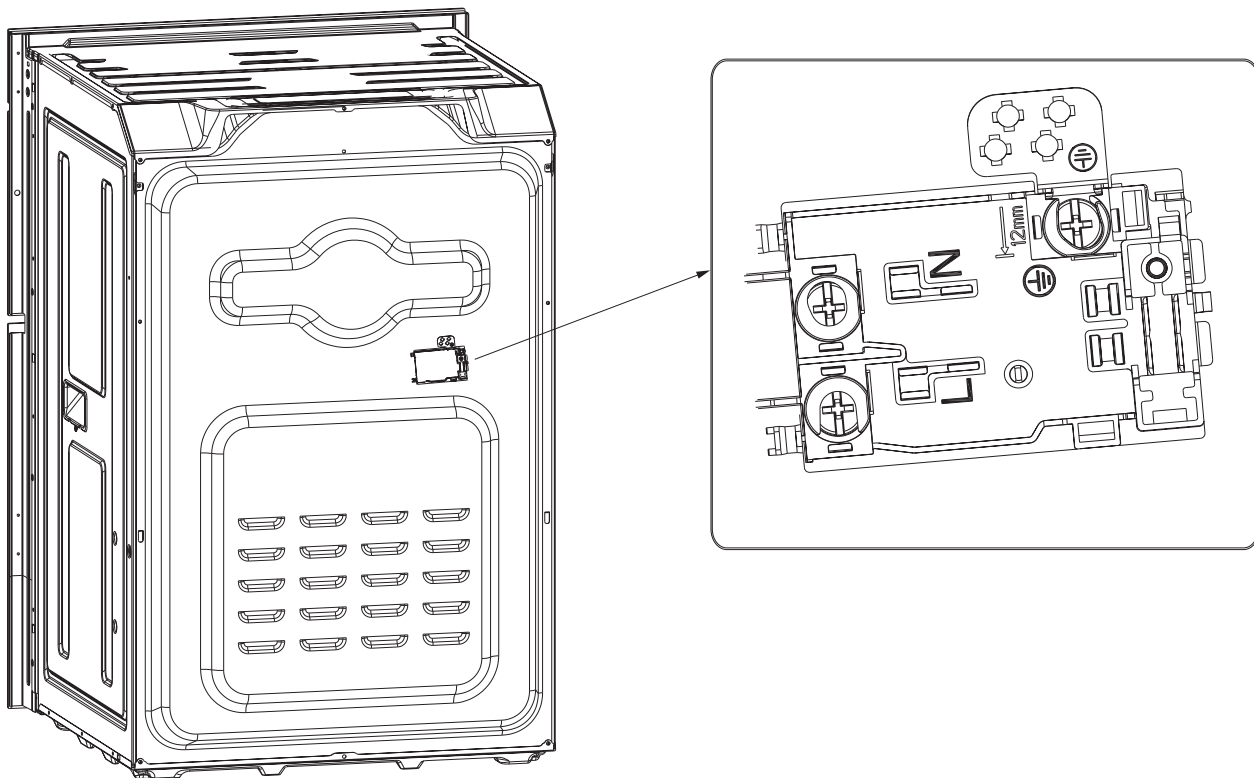
Please use both hands to hold the holding parts(A).
Then move it along the direction B until it reaches the
position like the picture showing. Finally, lift the racks up to move.

Bake tray



Please use both hands to hold the holding parts(A).
Then move it along the direction B until it reaches the
position like the picture showing. Finally, lift the racks up to move.

CONNECTION OF THE OVEN



This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste.

Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. 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.



WARRANTY

- 1.1 In this warranty:
- 1.1.1 Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010;
 - 1.1.2 Company means GSM Retail Australia Pty Ltd ABN 53 007 682 475 of 142-144 Fullarton Road, Rose Park SA 5067. Telephone 1300 373 199. Email admin@gsmretailgroup.com;
 - 1.1.3 Consumer means a "consumer" as that term is defined in Section 3 of the Australian Consumer Law as the original purchaser of a Bellini product;
 - 1.1.4 Consumer Guarantees means the guarantees under the Australian Consumer Law;
 - 1.1.5 You means the Consumer.
- 1.2 Nothing in this warranty affects any person's rights under the Australian Consumer Law. The benefits to any Consumer under this warranty are in addition to the rights and remedies available under any Consumer Guarantees.
- 1.3 Subject to the other clauses of this warranty, the Company warrants to the Consumer that the Bellini product will be free of manufacturing defects and will perform to the Company's specifications.
- 1.4 The benefit of this warranty extends only to the Consumer as original purchaser of a Bellini product which is installed in a domestic household area.
*The in Home warranty does not apply to Commercial and or industrial usage. *Please See 1.7.7 for additional information
- 1.5 This warranty commences on the date of purchase of the Bellini product by the Consumer and continues for the benefit only of the Consumer until the expiry of three (3) year (Warranty Period).
- 1.6 If within the Warranty Period a manufacturing defect is discovered in the Bellini product or it fails to perform to the Company's specifications as a result of some defect in materials, components or workmanship (Defect) then the Company will, at its option, repair the Bellini product or supply a replacement Bellini product free of charge. A replacement Bellini product may differ from the original product purchased by the Consumer.
- 1.7 This warranty will not apply to any Bellini product:
- 1.7.1 Installed by any person other than a qualified tradesperson; or
 - 1.7.2 Subjected to misuse, neglect, negligence or accidental damage; or
 - 1.7.3 Operated in any way contrary to any operating or maintenance instructions; or
 - 1.7.4 Improperly handled, installed or maintained; or
 - 1.7.5 Altered or modified prior to or after installation; or
 - 1.7.6 Damaged directly or indirectly by power surges, electrical storm damage or connection to incorrect power supply
 - 1.7.7 Industrial and or Commercial usage is inclusive of staff areas in office/ shop environments, hotel/ motel or other similar accommodation or rental type properties including Bed and Breakfast establishments.

The Australian consumer law requires the following statement with this product

*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 +64800764912 (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 +64800764912 (NEW ZEALAND) TO CONNECT YOU TO THE
NEAREST AUTHORISED SERVICE CENTRE**

**WE ENCOURAGE YOU TO REGISTER YOUR PURCHASE ON OUR
WEBSITE, WWW.BELLINIAPPLIANCES.COM.AU TO RECEIVE
PRODUCT SUPPORT, UPDATES & NEWS.**

**G | S | M**

Gerard Sourcing & Manufacturing

GSM RETAIL AUSTRALIA PTY LTD

The GSM Retail Australia Pty Ltd Group Companies 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 the GSM Retail Australia Pty Ltd. Group Companies