

Bellini

INSTALLATION & OPERATION INSTRUCTIONS



90cm Freestanding Oven

Model No.

BFOG668X
BFOG668X-F

Thank you

Thank you for choosing Bellini Appliances.

Bellini prides itself on 'affordable living' making sure there is no compromise in your favourite room ... The Kitchen

All Bellini appliances carry a 3 year In Home warranty, be sure to retain your installation and user manual and receipt.

For all warranty and technical queries please contact

1300 373 199

RECORD HERE FOR EASY REFERENCE

Model _____ Colour _____

Serial Number _____ Installation Date _____

Dealer's Name and Address _____

GENERAL INFORMATION

ENVIRONMENTAL WARNING

Waste packaging

Do not throw the packaging of your appliance into the dustbin, but pick out the different materials (for instance foil, paperboard, polystyrene) according to the local rules for rubbish elimination.

This appliance must only be used for the purpose of domestic cooking.

Getting to know your new cooker

Thank you for choosing one of our products. Our cookers are of simple, rational design. They are constructed to the best standards to ensure good service and outstanding safety. Please read this manual carefully; it will provide all the advice needed to allow you to obtain the best results from the very first day.

ATTENTION:

- Before using the appliance, do not forget to remove the plastic protective film from parts of the appliance.

WARNING

Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

WARNING

In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilizing means must be installed.

WARNING

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 a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Young children and infirm persons should not be left unsupervised in the vicinity.

WARNING

Before you use the appliance for the first time, check that the plastic films protecting some parts (fascia panel, parts in stainless steel, etc.) have been removed.

WARNING:

A steam cleaner is not to be used cleaning this appliances.

WARNING

DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT USE THIS APPLIANCE AS A SPACE HEATER

DO NOT MODIFY THIS APPLIANCE.

WHEN YOU CALL FOR SERVICE

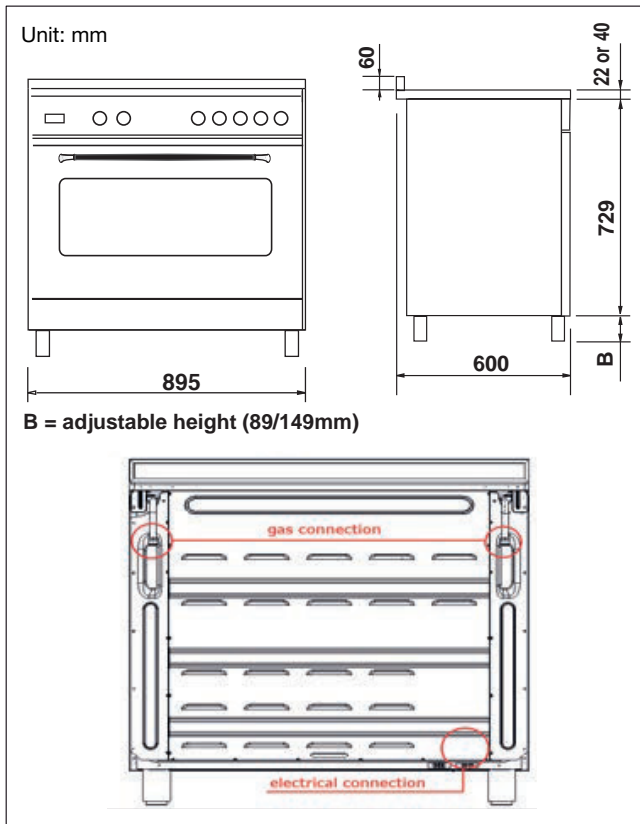
When you call for service or order parts for your unit, be sure to give:

1. MODEL
2. SERIAL NUMBER
3. COLOUR
4. PART NAME and/or description of problem
5. YOUR FULL NAME, ADDRESS, and HOME TELEPHONE NUMBER and BUSINESS TELEPHONE NUMBER IF APPROPRIATE.

Servicing shall be carried out only by authorised personnel.

SECTION FOR THE QUALIFIED TECHNICIAN

OVERALL DIMENSIONS



INSTALLATION

PROVISION FOR VENTILATION

The room where the Cooker is installed should have permanent ventilation as follows:

"Ventilation must be in accordance with AS/NZS 5601 Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits. "Do not install in a bed-sitting room, a bathroom or shower room.

If there is another fuel burning appliance in the same room, a higher level of ventilation will be required, you should consult - "the safety requirements".


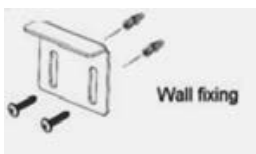
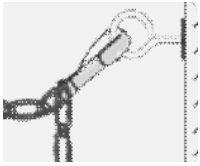




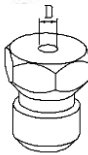
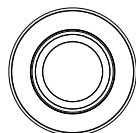

In addition to the above, during prolonged use, opening a window in the same room is recommended. This will avoid the build up of excessive moisture and condensation.


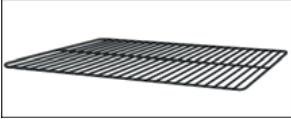

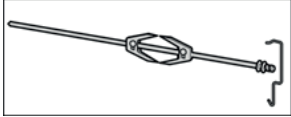
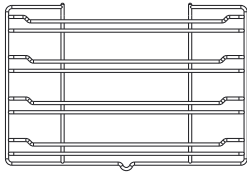
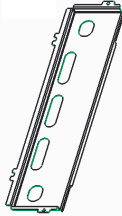

POSITIONING

Important: Fix the chain located next to the gas connection on both sides of the cooker to the wall to prevent the cooker from tilting. Both chains must be securely fixed.

Make sure that the wall surface behind the Cooker is non-combustable (will not catch fire).

Where a painted surface is adjacent, a fire retardant paint surface is recommended. Wallpaper, wood, or fabric should not be used behind or next to the cooker.

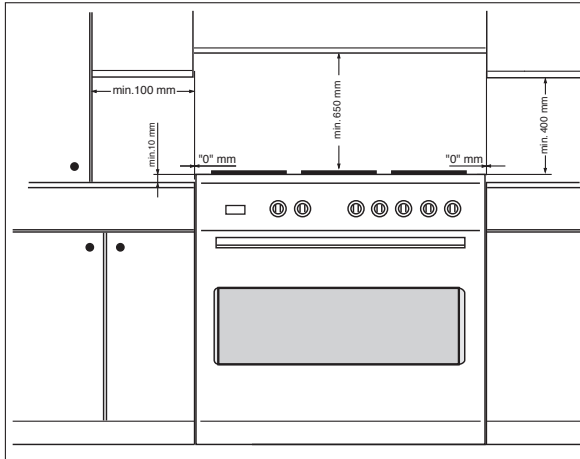
Installation accessories				
Accessory Name	Image (for reference only, physical unit maybe different)	Quantity	Application	
Kitchen range back decorative sheet		1	To install the kitchen range back decorative sheet.	
Screw (M5× 8)		2		
Stability bracket		1	To steady the machine to the wall.	
Part 'R'(PVC plug)		2		
Screw (ST4× 40)		2		
Screw eyes		4	To prevent the machine from falling.	
Part 'R'		2		
Part 'G' (ST5.0×65)		2		
Legs (× 4)		4	To get an eventual alignment in height with the cabinet.	
Washer		1	Provided with pressure regulator.	
Gas-type fitting (G1-2 R1/2 Φ 21.0 mm)		1		
Test point adapter		1	Pressure test point for ULPG.	
Natural gas regulator (Rp 1/2 NG 1.0kPa)		1	Pressure regulator for natural gas.	
Injectors		D=1mm	1	2.75kPa for U-LPG
		D=0.95mm	1	
		D=0.73mm	2	
		D=0.53mm	1	
Burner caps		D=134.4mm	1	1# Outer burner cap
		D=65.7mm	1	1# Inner burner cap
		D=100mm	1	2# Burner cap
		D=75mm	2	3# Burner cap
		D=55mm	1	4# Burner cap
Installation & Operation Instructions		1	User Manual	

Installation accessories			
Accessory Name	Image (for reference only, physical unit maybe different)	Quantity	Application
Wire shelf		1	For grill, dishes, cake pan with items for roasting and grilling.
Baking and roasting shelf		1	For ovenware, cake tins, roasts, grilling and frozen meals.
Univeral pan		1	For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat/ spillage and meat juices.
Rotisserie skewer		1	The average speed of the motor heats the food evenly. At the same time, it can guarantee the nutrition of the food.
Slider bracket		2	These shelf support rails on the right and left sides of the oven can be removed for cleaning oven walls.
Reinforcement bars		2	Fix at the back of the oven before screwing the legs.
Screw(ST4*12-F)		12	To install the reinforcement bars

Clearances to combustible materials

"Any adjoining wall surface (side or rear) situated within 200mm of any hob burner must be a suitable non-combustible material from the edge for a height of 150mm for the entire length of the cooker.

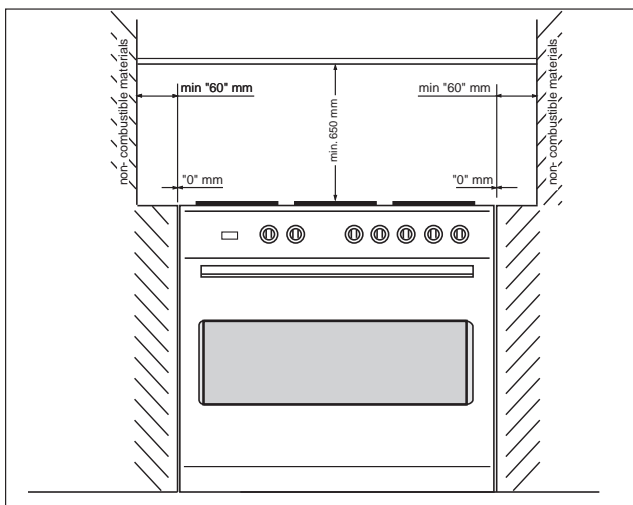
Any combustible construction above the cooker must be at least 650mm above the maintop." Ensure that a power and gas supply are nearby. The Cooker should be located carefully so that the heat produced by it has plenty of space to escape. The diagram below shows an ideal configuration.



No part of any adjoining wall surface can be made of combustible materials. The protection of combustible materials required by Clause 5.12.1.1 of AS/NZS 5601 is the fixing of 5 mm thick ceramic tiles to the surface or attaching fire resistant material to the surface and covering with sheet metal with a minimum thickness of 0.4 mm.

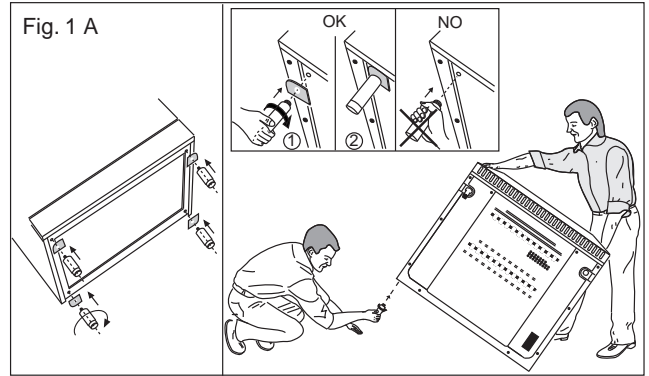
Clearances to non-combustible materials

"If the cooker is being fitted next to cupboards or adjoining wall surfaces, which are within 200mm from the edge of the hob burner and of a suitable non-combustible material as specified in AS/NZS 5601, then ensure that a distance of at least 6cm is left between the edge of the cooker and the non-combustible material. This gap is to allow plenty of space for the heat produced by the cooker to escape on each side of the cooker.



Note:

The cooker is fitted with 4 legs for an eventual alignment in height with the furniture (fig. 1 A).



WARNING:

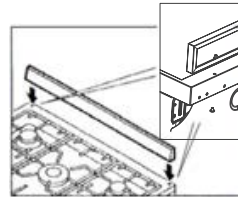
This appliance is not suitable to be installed on a base
IMPORTANT NOTICE: When positioning the oven take extra care on uneven floors. Where possible safely lift the oven into position or slide the oven slowly taking care as not to jam and damage the legs.

Fitting the splash guard

Depending on the model.

Proceed as follows:

- Remove the packaging and the protective film from the splash guard.
- Screw the splash guard onto the rear of the appliance using the 2 screws.



Not permitted use with lids or covers aftermarket.

To fix the cooker to the rear wall (anti-tilting chain/hose restraining chain)

WARNING - For safety reasons and to prevent tipping of the appliance, these stabilizing means must be installed.

The cooker is equipped with 2 chains fixed on each side at the rear of the cooker near the top (see Fig. A). The chains are fitted with "spring clips" which must be clipped to the "screw eyes" provided with the cooker.

Install the "screw eyes" as follows:

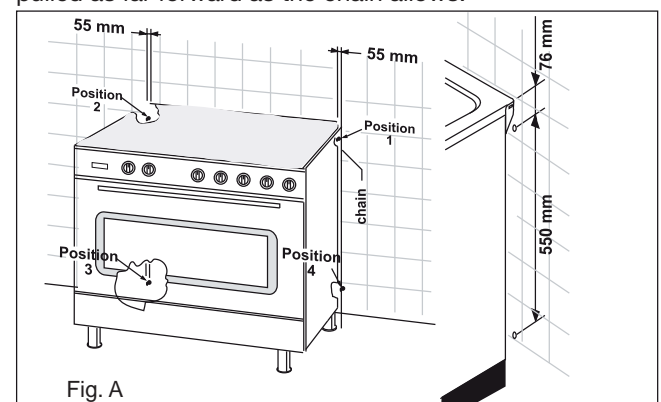
1. Drill four 6mm holes (position 1 - 2 - 3 - 4) in the wall as in Fig. A.
2. Insert part "R" into the holes then screw in the "screw eyes" part "G" see Fig. B.

Note: If the part provided is not suitable for the wall material please use an appropriate device to ensure secure holding of the "screw eyes" to the wall.

3. Bring the cooker near the wall and clip the chains on the "screw eyes" as in Fig. C.

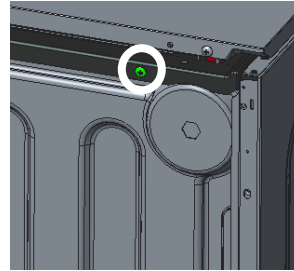
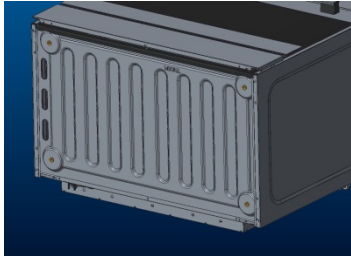
IMPORTANT: If the cooker is moved for any reason (e.g. maintenance) resulting in the cooker being unclipped from the wall, the cooker must be re-clipped to the wall at the completion of the task.

A chain should be fitted by the installer within 50mm of the hose a connection point to prevent strain on the hose when the cooker is pulled forward. The chain should restrict the appliance movement to no more than 80% of the hose length. After the chain is installed, check that there is no strain on the hose or gas connections when the cooker is pulled as far forward as the chain allows.

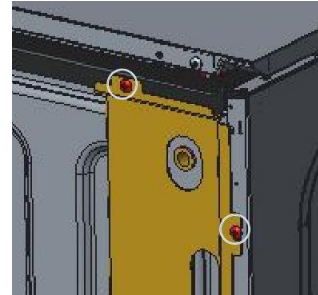
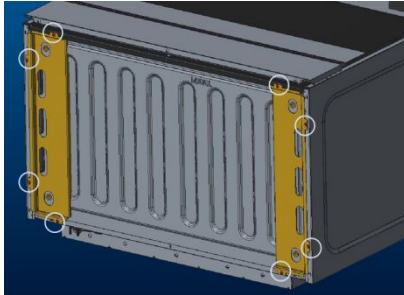
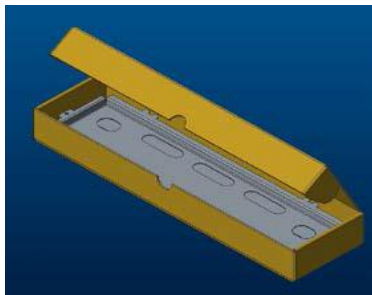


Instruction assembly crossbar reinforced legs

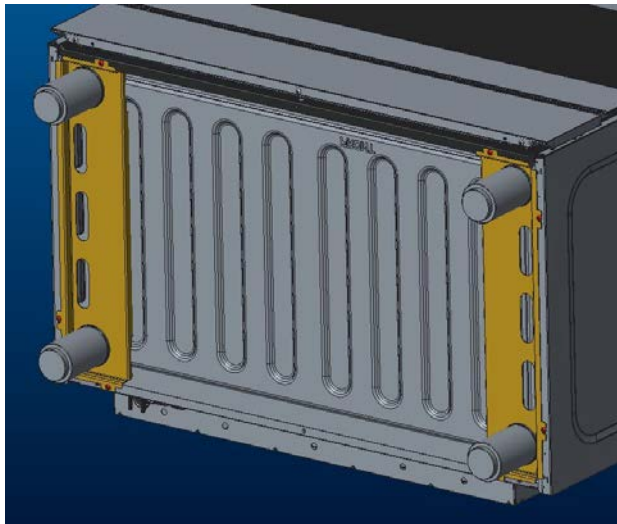
1. Recline the cooker on the back as (This must be done by two operators)
2. Remove two screws from the front frame.



3. Take the two reinforcement bars from the box positioned inside the cavity of the oven
4. Place the two reinforcement bars as the image (The two reinforcement bars are ambidextrous)
5. Fix the two reinforcement bars with the screws provided (4 screws each reinforcement bars)

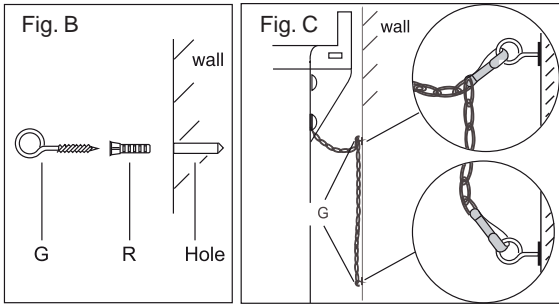


6. Screw the legs into their seats threaded



7. Place the cooker as the image and adjust the legs through the appropriate adjustments (This must be done by two operators)

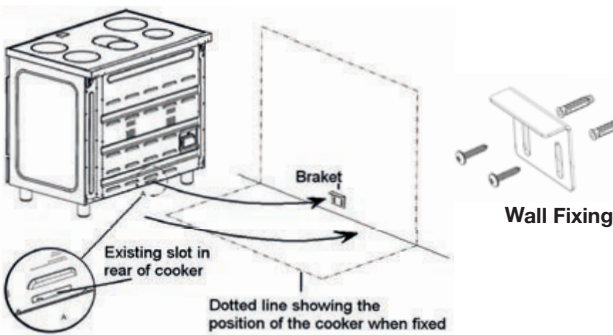




Stability bracket

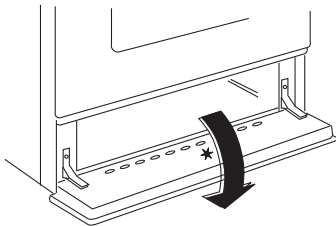
WARNING: In order to prevent accidental tipping of the appliance, for example a child climbing onto the open oven door, the stabilising means must be installed.

Note: If the wall plug provided is not suitable for the wall material please use an appropriate device to ensure secure holding of the "screw" to the wall.



GAS CONNECTION

Gas installation must be made in accordance with AS/NZS 5601 Also refer to rangehood manufacturers recommendation. Check gas pressure, note the correct setting from the data plate sealed inside the front appliance drawer *.



Installing the gas cooker:

- (Flexible connection are NOT supplied with this appliance) - An inlet manifold extension pipe fitting must be fitted to the appliance. Part supplied in the drawer of the appliance.
- Ensure that the pipe fitting is connected using the washer provided and that the bracket is screwed to the appliance as shown in the diagram below.
- Fit the supplied pressure regulator (for Natural gas) using the NG test point adaptor and washer to the inlet manifold. Ensure the arrow is pointing towards the appliance and that pressure testpoint is accessible from the final position.
- Push the cooker back and install the stabilizing chains.
- Connect the appliance inlet manifold to the consumer piping outlet using only fixed piping. This final connection is made when the product is pushed back into position by access under the cooker.

The hose assembly

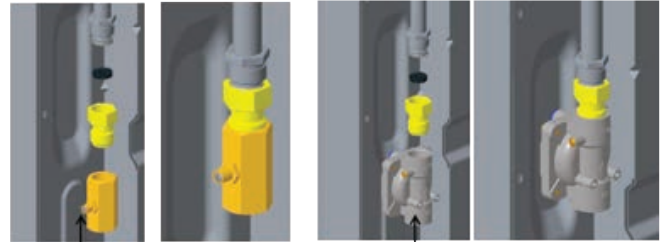
- must comply with AS/NZS 1869 Class B or D,
- be of appropriate internal diameter and be kept as short as possible (less than 1,2 mm)

- It must not be kinked
- It must not be in contact with hot surfaces.

IT IS RECOMMENDED THAT A SERVICE TAP AND UNION BE FITTED ADJACENT TO THE APPLIANCE INLET TO FACILITATE FUTURE SERVICING.

5 burner models: set the burner pressure to 1kPa for Natural Gas and 2.75kPa for U-LPG with the wok burner operating a full rate'. For commissioning of the appliance with the regulator for Natural Gas, the test point pressure should be 1.00kPa with all burners operating on HIGH.

Apply a manometer to the test nipple and reset the regulator if necessary. Do not forget to replace the test nipple screw and to leave the instructions book with the user.



Pressure test point for ULPG

A test point fitting must be installed between the piping and the appliance for the pressure to be checked to ensure it is operating for ULPG at 2.75 kPa. Be aware that the appliance has two gas inlets (L/R). Before performing the leakage test select which side will be the connection point and cap and pressure test the side that will not be used.

Pressure regulator for natural gas

A test point fitting must be installed between the piping and the appliance for the pressure to be checked to ensure it is operating for NATURAL GAS at 1 kPa. Be aware that the appliance has two gas inlets (L/R). Before performing the leakage test select which side will be the connection point and cap and pressure test the side that will not be used.

VERY IMPORTANT FOR THE INSTALLER

Do not attempt to turn or stress threaded elbow of the manifold: you risk damage to this part of the gas appliance which may void the manufacturers warranty. Before Leaving – Check all connections for gas leaks. DO NOT use a naked flame for detecting leaks. Ignite all burners to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the cooker, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

GAS CONVERSION AND ADJUSTMENT

When used with natural gas all burners have been preset at our factory and further adjustment should not be necessary. Conversion kits to other gases are available from the place of purchase. Do not attempt to fit the conversion kit yourself. Conversion to U-LPG gas should only be carried out by an authorized technician.

GAS ADJUSTEMENTS

- change the injectors
 - adjust the minimum flow
- 'When converting from Natural Gas to U-LPG ensure that the NG regulator is removed and replaced with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply and should be adjusted with the wok burner operating at maximum.

REPLACEMENT OF THE INJECTORS

When required to operate on other gas replace the injectors in accordance with information referred to in chart below.

TAB. 1

Gas Type	kPa	Jet mm ø	Burners	Power MJ/h
Natural	1.00	1.20	Semi-quick	7.1
		0.90	Auxiliary	4.0
		1.50	Quick	11.0
		1.63	Triple Crown	12.7
U-LPG	2.75	0.73	Semi-quick	7.1
		0.53	Auxiliary	3.7
		0.95	Quick	11.7
		1.00	Triple Crown	13
Regulator		NG Regulator	LP Test point adaptor	

Adjustments, conversions and gas installations must only be carried out by an authorised person.

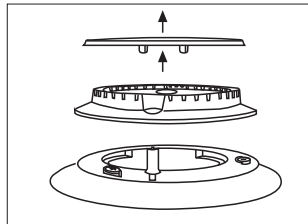
After there placement of the injectors, replace also the label of the type of gas.

SPECIAL NOTE

After installation or any servicing operation, always ensure that the appliance is gas sound and that the components are now operating correctly. Items removed during servicing should be replaced in the reverse order to their removal.

In order to change the work-top injectors, it is necessary to act as follows:

- remove the grids
- remove burners and flame-spreaders.



- change the injector (see Fig. D) and replace it with another one suitable for the new type of gas (see tab. 1)

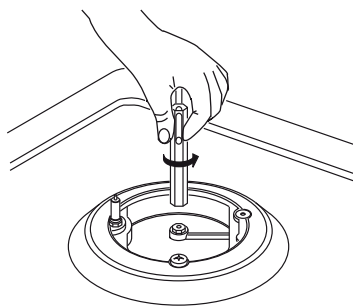


Fig. D

MINIMUM FLOW ADJUSTMENT FOR HOB-TOPTAPS

In order to adjust the minimum flame setting proceed as follows: switch the burner on, and set the knob at the minimum position . Remove the knob from the tap.

The minimum adjusting screw «Z» is on the body of the gas tap (fig. 2).

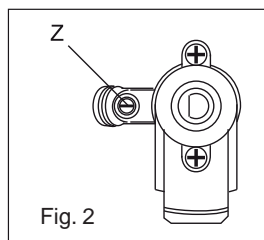


Fig. 2

Unscrew the adjusting screw in order to increase the flow or screw it to decrease the flow.

The correct adjustment is obtained when the flame has a length of about 3 or 4 mm.

For butane/propane gas, the adjusting screw must be screwed in thigt.

Make sure that the flame does not go out turning quickly from the max. flow to the minimum flow .

Refit the knob again.

ELECTRICAL CONNECTION

The appliance must be installed by a suitably qualified person in accordance with these instructions and with the requirements of the Australian Wiring Rules AS/NZS 3000. Fixed wired installations are to be provided with suitable isolation means in accordance with the said rules.

Any plug socket installed for the purpose of connecting the appliance to supply must be readily accessible when the appliance is installed.

Before making the connection, make sure that:

- 1) the safety circuit-breaker and the electrical system are able to withstand the load of the appliance (see nameplate).
- 2) the power supply system has an earth connection in good working order in accordance with the regulations in force;

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

- GREEN & YELLOW..... EARTH
- BLUE NEUTRAL
- BROWN LIVE

Electric power 1,5 mm² core cable (15 amp. Fuse required)

Should conform to local authority requirements.

Also refer to rangehood manufacturers recommendations.

This appliance is supplied with a plug & cord, simply plug into a 3 pin household socket outlet witch is properly earthed.

If he supply cord is damaged, it must be replaced by an authorised service agent.

WARNING: THIS APPLIANCE MUST BE EARTHED.

The flexible mains lead and plug must not be in contact with hot surfaces.

2nd SECTION FOR THE USER

WARNING:

Children should be kept away while the oven or grill is in use since accessible parts become hot.



- WARNING -

During use, the appliance becomes hot.

Care should be taken to avoid touching heating elements inside the oven.

- Do not use oven base panel as a shelf, make use of the oven shelves.
- To avoid splattering and smoke, position collecting tray under the grill with some water in it.

- Always turn pan handles to the side or to the back of the hob. If they are left out into the room they can easily be hit or reached by children, this knocking the pan off the hob.
- Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets.
- Once your cooking is over make sure to close the main gas supply.

WARNING

- * This appliance is not intended for use by young children or infirm persons without supervision.
- * Young children should be supervised to ensure that they do not play with the appliance.

- WARNING -

In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the stabilizing means must be installed.

- 1 Minute Tour -

Be safe

Please read the rest of the instruction book which contains important information to help you use the appliance safely and efficiently.

Gas and Electricity on

Make sure that the gas supply is turned on and that the appliance is plugged in and switched on. The ignitor needs electricity.

In case there is no electric current, the burner can also be lighted using a match.

It is recommended that pans suitable to the size of the burner should be used as follows:

BURNERS	PANS	
	fl min.	fl max
AUXILIARY	80 mm	160 mm
SEMI-RAPID	120 mm	200 mm
RAPIDE	200 mm	230 mm
TRIPLE CROWN	230 mm	260 mm

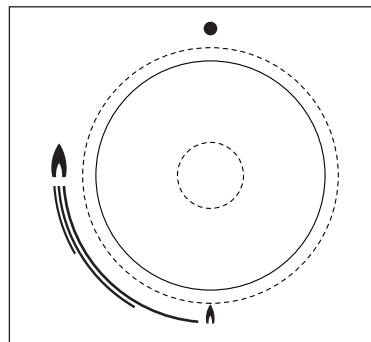
Always use pans with a flat base diameter, which are well balanced and stable in use, a pan which overhangs the hotplate should not be used. Avoid using old, misshapen pans, or pans which are unstable when placed on a flat surface. Do not use "split pans" as they are inherently unstable.

To save gas, always position pans centrally over the burners and adjust the flames so that they do not lick up the sides of the pan and only the base is heated. Always put lids on saucepans and boil only the amount of liquid you use. When the liquid has boiled adjust the setting to maintain a simmer. Do not light the burner until the pan is in position and turn off the burner before removing the pan. In hard water areas, descale kettles regularly. For safety, keep saucepan handles turned to a safe position so they are out of reach of small children and cannot be accidentally knocked.

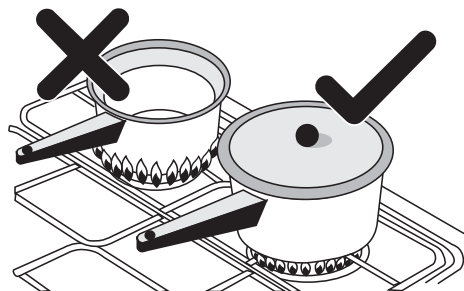
To turn the burner OFF, turn the control knob clockwise to the OFF setting (marked with a dot ●)

Automatic electric ignition

To turn on a burner, press the knob corresponding to the selected burner and turn it anticlockwise to the maximum position. Keeping the knob pressed, the electric automatic ignition of the burner will be started up. In case there is not electric current, the burner can also be lighted using a match.



The small flame indicates the 'low position'. Turn the knob to it after the contents of a pan have boiled.



The smaller burners are for smaller pans and simmering. Make sure flames are under the pans. Using a lid will help the contents boil more quickly.

WARNING

It is not recommended to press push button for ignition if all the burners are not located in the proper positions. The burner heads, burner skirts and pan supports are removable for better cleaning: Always ensure that the burner skirts and heads are replaced correctly so that the burners function safely and correctly.

During the use of the appliance pay attention that water or any liquid does not enter into the appliance through the holes of the burners or around the rods of the valves or the push button electronic lighter.

Water or juice will produce dangerous short-circuits and can seriously damage the working of the Hotplate.

HOW TO USE YOUR ELECTRIC OVEN

- Before cooking in the first time we recommend that the oven should be operated at 200° C for 30 minutes to remove any manufacturing greases and odours.
- Do not place items or pan directly on to the oven bottom.
- Foil should only be used to cover food and not oven shelves or party of the oven. When used improperly will obstruct the air circulation causing problems in cooking and/or harmful accidents.

MULTIFUNCTIONAL OVEN

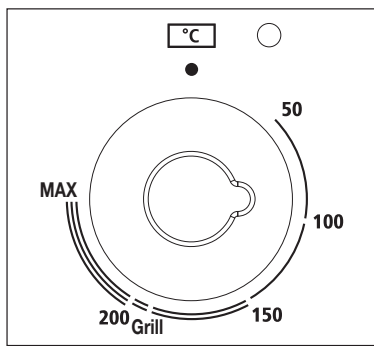
The oven is fitted with:

- a lower heating element;
- an upper heating element;
- a circular heating element surrounding the fan.

N.B.: Always set the temperature on the thermostat knob before selecting any of the functions.

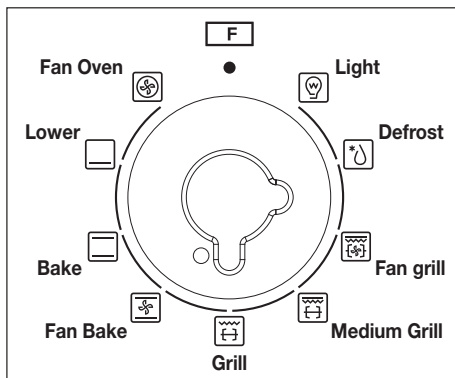
Oven thermostat knob

To obtain an oven temperature between 60°C and MAX°C, turn the knob clockwise.



Oven commutator knob

Depending on the type of oven, it is possible to select one of the following functions turning the commutator knob clockwise.



Note:

All the functions mentioned above switch the oven internal light on. A warning light on the control panel will stay lit until the temperature is reached; after it will light up intermittently. Always use the oven with the oven door closed.

Use of the oven

Note: ovens with separate thermostat and commutator. When the functions Grill and Fan Grill are used, place the thermostat knob between 180 ÷ 200°C as maximum temperature.

ATTENTION:

The temperature shown on the control panel corresponds to the temperature in the oven centre only when the functions selected are Bake or Fan Oven.



Light

When you turn the control knob to this position, the light will be on for all the following operations.



Defrost

The air at ambient temperature is distributed inside the oven for defrosting food very quickly and without proteins adulterations.



Conventional cooking

Top and bottom heating elements are used together. Preheat the oven for about ten minutes.

This method is ideal for all traditional roasting and baking. For sealing red meats, roast beef, leg of lamb game, bread, foil wrapped food (papillotes), flaky pastry. Mid shelf position recommended.



Fan assisted multilevel oven

Cooking of similar or different foods placed on different shelves (up to 2 levels at a time).



Fan cooking

Both top and bottom heating elements are used and the fan circulates the air inside the oven. Recommended for poultry, pastries, fish and vegetables. Heat penetrates the food better and both the cooking and preheating times are reduced. Different foods can be cooked at the same time in one or more positions. This function provides even heat distribution and does not mix the smells. Allow about ten minutes extra when cooking foods at the same time.



Lower element

Using the lower element. Ideal for cooking all pastry based dishes. This allows you to cook dry tart pastry without over cooking the fruit filling. Use this for flans, quiches, tarts, pâté and any cooking that needs more heat and radiation from below.



Grill

Caution: In this function the temperature control knob must be set from 50°C to Grill position. Using the top level element. Five minutes preheating is required to get the element hot. Use the grill when the door is closed.



Fan assisted grilling

Caution: In this function the temperature control knob must be set from 50°C to Grill position. The top heating element is used in conjunction with the fan circulating the air inside the oven. Ideal for cooking thick food stuffs, whole pieces of meat such as roast pork, poultry, etc. Preheating is necessary for red meats but not for white meats. Place the food to be grilled directly on the shelf centrally, at the middle level. Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking.



Rotisserie (in option)



The top heating element is used in conjunction with the rotisserie providing the real flavour of a traditional roast.

GENERAL INSTRUCTION

Warning: remember ovens get hot; some parts naturally become very hot, notably the glass oven door and the protective strip. Keep children away from oven at all times and warn them about the danger.

GUIDE FOR CONVENTIONAL COOKING (Bake)

(Outer ring of upper electric element and lower electric element ON) The following Cooking Guides give the recommended shelf positions (counted from the bottom), thermostat settings and approximate cooking times for a range of baked items, using the conventional oven, using one tray only. Cooking results are a matter of personal preference and may easily be adjusted to suit individual requirements by slight adjustment of the temperature and or cooking time.

Preheating of the oven is recommended for 10-15 minutes or until the oven thermostat indicator light switches off to show the selected temperature has been reached.

When using a baking tray it should be placed centrally on the oven shelf with the short sides of the tray parallel to the sides of the oven. Do not use trays, tins or dishes larger than 380 mm (15") long, 356 mm (14") wide, as cooking results may be impaired.

Food	Thermostat setting °C	Shelf Position (Counted from Bottom)	Cooking Time
Small cakes (12 on tray)	195	3	20 - 30 mins.
Victoria sandwich (2x7"/180mm)	190	3	25 - 35 mins.
Swiss roll or whisked sponge	200	3	20 - 25 mins.
Fruit cake (8"/205mm)	155	2	2 - 3 hours.
Scones	260	3	10 - 20 mins.
Meringues	95	2	2 - 3 hours.
Shortcrust Pastry	210	3	25 - 45 mins. depending
Puff or Flaky Pastry	220	2	20 - 35 mins. upon
Choux Pastry	220	3	25 - 35 mins. dish
Biscuits	200/220	3	15 - 25 mins. depending upon type
Bread	250	2	30 - 40 mins.
Milk pudding	165	2	1 H - 2 hours.
Pizza	270	3	25 mins.
Lasagne	170	3	75 mins.
Oven noodles	160	3	75 mins.
BEEF on bone & crusty (rare) (medium) (well done)	270 rare	3	12 mins. per 1/b (500 g) plus 12 mins.
	220 °C	3	15 mins. per 1/b (500 g) plus 15 mins.
	220 °C	3	20 mins. per 1/b (500 g) plus 20 mins.
	180 °C	3	25 mins. per 1/b (500 g) plus 15 mins.
LAMB on bone	220 °C	3	20 mins. per 1/b (500 g) plus 20 mins.
	170 °C	3	27 mins. per 1/b (500 g) plus 27 mins.
Boned and rolled	220 °C	3	25 mins. per 1/b (500 g) plus 25 mins.
	170 °C	3	35 mins. per 1/b (500 g) plus 20 mins.
PORK on bone	220 °C	3	25 mins. per 1/b (500 g) plus 25 mins.
Boned and roller	180 °C	3	30-35 mins. per 1/b (500 g) plus 35 mins.
VEAL on bone	220 °C	3	25 mins. per 1/b (500 g) plus 25 mins.
Boned and roller	220 °C	3	30 mins. per 1/b (500 g) plus 30 mins.
CHICKEN	220 °C	3	20 mins. per 1/b (500 g) plus 20 mins.
	170 °C	3	25 mins. per 1/b (500 g) plus 25 mins.
TURKEY	220 °C	3	20 mins. per 1/b (500 g)
	170 °C	3	25 mins. per 1/b (500 g)
DUCK	220 °C	3	20 mins. per 1/b (500 g)
	170 °C	3	25 mins. per 1/b (500 g)
GOOSE	220 °C	3	20 mins. per 1/b (500 g) plus 20

PLATE WARMING

Ovenproof plates and dishes may be warmed in the oven on a low temperature setting. Remember do not place items directly into the oven base.

Warning: do not use foil to cover the oven shelves, or any part of the oven interior including the oven base. Foil should only be used to cover food and cooking dishes. Always place items which may boil over (e.g. fruit pies) on a baking tray to prevent spillage burning onto the oven base. Foil used improperly is frequent cause of oven problems and painful accidents. Avoid letting grease deposit collect around the upper heating element: it will cause smoking and may start a fire.

Remember do not place pan or items directly onto the oven base. Never leave unit unattended at high heat settings. Boil over causes smoking and greasy spill over that may start a fire. If a grease fire should occur in a pan put out the flame by placing a lid on the pan. Do not throw water on a grease fire.

GUIDE FOR FORCED CONVECTION COOKING

(Back rolled electric element with fan)

The accessories provided with the oven can be slotted in at 5 positions: the following guide concerns cooking times and thermostat settings using N. 2 shelves on the same time (in position N. 2 and N. 4). Cooked results are a matter of personal preference and may easily be adjusted to suit individual requirements by slight adjustment of the temperature and/or cooking time, or when using more or less shelves in the same time. Preheating of the oven is recommended for 10-15 minutes or until the oven thermostat indicator light switches off to show the selected temperature has been reached.

When using a baking tray it should be placed centrally on the oven shelf with the short sides of the tray parallel to the sides of the oven. Do not use trays, tins or dishes larger than 380mm (15") long, 356 mm (14") wide, as cooking results may be impaired.

Food	Thermostat setting °C	Cooking Time
Small cakes (12 on tray)	175	15-25 mins.
Victoria sandwich (2x7"/180mm)	170	20-30 mins.
Swiss roll or whisked sponge	180	15-20 mins.
Fruit cake (8"/205mm)	135	1 H - 2 H hours.
Scones	210	8-15 mins.
Meringues	80	1 H - 2 H hours.
Shortcrust Pastry	190	20-40 mins. depending
Puff or Flaky Pastry	200	15-30 mins. upon
Choux Pastry	200	20-30 mins. dish
Biscuits	170/180	10-20 mins. depending upon type
Bread	200/220	25-35 mins.
Milk pudding	150	1 H - 2 hours.
Pizza	250	20 mins.
Lasagne	165	60 mins.
Oven noodles	150	60 mins.
BEEF on bone	230 rare & crusty	9 mins. per 1/b (500 g) plus 9 mins.
BEEF on bone	190 °C (rare)	15 mins. per 1/b (500 g) plus 8 mins.
	190 °C (medium)	20 mins. per 1/b (500 g) plus 10 mins.
	160 °C (well done)	25 mins. per 1/b (500 g) plus 8 mins.
Boned and rolled	190 °C (rare)	20 mins. per 1/b (500 g) plus 10 mins.
	190 °C (medium)	25 mins. per 1/b (500 g) plus 15 mins.
	160 °C (well done)	30 mins. per 1/b (500 g) plus 8 mins.
LAMB on bone	190 °C	20 mins. per 1/b (500 g) plus 10 mins.
	155 °C	27 mins. per 1/b (500 g) plus 14 mins.
Boned and rolled	190 °C	25 mins. per 1/b (500 g) plus 14 mins.
	155 °C	25 mins. per 1/b (500 g) plus 14 mins.
PORK on bone	200 °C	25 mins. per 1/b (500 g) plus 14 mins.
Boned and roller	160 °C	30-35 mins. per 1/b (500 g) plus 18 mins.
VEAL on bone	200 °C	25 mins. per 1/b (500 g) plus 14 mins.
Boned and roller	200 °C	30 mins. per 1/b (500 g) plus 14 mins.
CHICKEN	200 °C	20 mins. per 1/b (500 g) plus 10 mins.
	155 °C	25 mins. per 1/b (500 g) plus 13 mins.
TURKEY	200 °C	18 mins. per 1/b (500 g) plus 14 mins.
	155 °C	23 mins. per 1/b (500 g)
DUCK	200 °C	18 mins. per 1/b (500 g)
	155 °C	23 mins. per 1/b (500 g)
GOOSE	180 °C	18 mins. per 1/b (500 g) plus 20 mins.

USING THE GRILL

The grill is situated in the top of the oven compartment. The grill pan should be located on the top oven shelf position. Always grill with the door closed.

Warning:

Do not place fatty foods too close to the grill and never leave the grill unattended. If fatty foods are grilled, or roasting has been cooked in the oven at a high temperature the grill element may smoke. This is not dangerous and the smoke is caused by the fat burning off when the grill element is hot. Leave the grill element on until the smoking has stopped then use as normal. If a grease fire should occur in a pan put out the flame by placing a lid on the pan. Do not throw water on a grease fire.

INSTRUCTION FOR USE OF CONTROL DEVICES (Depending on model)

CLOCK/PROGRAMMER

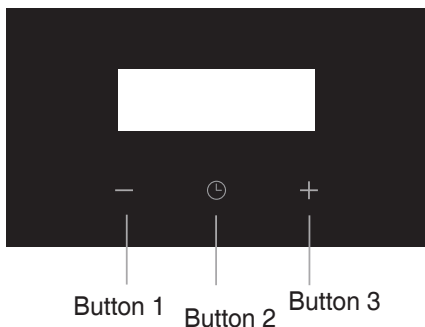
After power on, '12:00' and the clock icon will flash on the screen, press any button to quit.

Button 1: minus(-)

Button 2: *clock → alarm setting → duration

setting → clock setting → *clock (*: default)

Button 3: plus(+)



1 Set alarm

1) Press button 2, alarm icon flashing means alarm function chosen. "0:00" will display.

Press button 1 and 3 to set alarm time. Time adjust range is "1:00~99:00". 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 7 minutes, buzzing will stop.

2 Duration setting

1) Press button 2, choose 'duration' function, duration icon will flash, "0:00" will display.

Press button 1 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 quickadjust.

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

starts for twice every 5 seconds. Press any button to stop buzzing, and press button 2 to show the time of day.

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

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

3 Clock function

1) Press button 2 to choose time function. Time icon will flash, press button 1 or 3 to 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, the alarm will not be changed, and duration will reset.

4 Buzzer function

1) Initial power-on, press button 2, select the buzzer sound type setting function, and display L1 or L2 or L3.

2) Press buttons 1 and 3 to select the volume.

3) Wait for 7 seconds to complete the confirmation and return to the clock state.

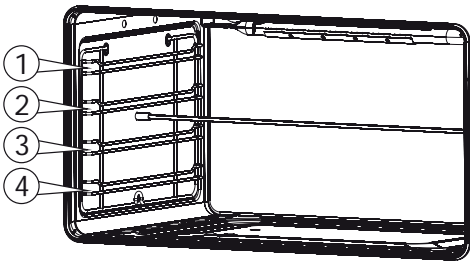
5 Other notification

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


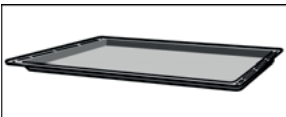
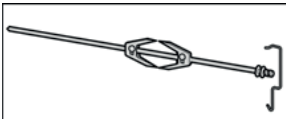
2) After setting alarm, duration, Button 2 can be pressed to check and change alarm time, duration time and day time.

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 duration alarm.

Accessories



The accessories can be inserted in the oven in 4 different shelf positions. You can pull the accessories two-thirds of the way out without them tipping. This allows meals to be removed easily. You can buy accessories from the after-sales service or from specialist retailers.

Accessory	Description
	Baking and roasting shelf For ovenware, cake tins, roasts, grilling and frozen meals.
	Enamelled baking tray For moist cakes, pastries, frozen meals and large roasts. Can also be inserted underneath the wire rack or rotary spit and used as a drip tray to collect fat.
	Rotary spit For roasts and large pieces of poultry. Use only in combination with the enamelled baking tray.

USE OF THE ELECTRIC GRILL

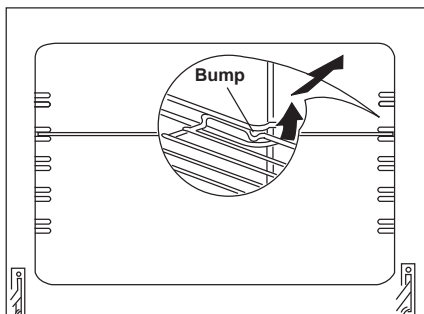
USING THE GRILL

Turn the oven knob to the right and place it on the grill position. The grill pan should be located on the top oven shelf position. Always preheat the grill on full for 3-5 minutes before inserting the food.

The user can change the shelves, depending on his personal wishes and on the different food.

To remove the shelves from the oven, pull them forward you, tilt front end upward and pull them out.

To replace it in the opposite manner as before.



Install shelves by locating them in the horizontal guide rails on the oven walls. The raised portion of the shelf is to be facing the rear wall of the oven.

Using the rotary spit

The rotary spit can be used to cook joints such as rolled joints and poultry with excellent results. The meat is roasted thoroughly and evenly.

Use the rotary spit in conjunction with the grill.

Preparing joints

Place the joint as centrally as possible on the rotary spit and secure it at both ends with the retaining clips.

You can also truss the joint with string. With poultry, bind the ends of the wings underneath the back and the thighs against the body. This will prevent them from becoming too dark. Pierce the skin on the underside of the wings to allow the fat to escape.

Inserting the rotary spit

Insert the rotary spit as follows:

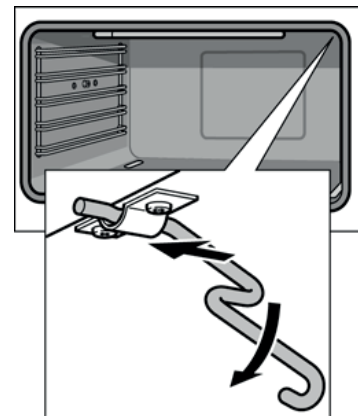
1. Hook the spit holder into the bracket on the ceiling of the cooking compartment. If you require to preheat the oven, hook in the holder before preheating.

⚠ Risk of burns

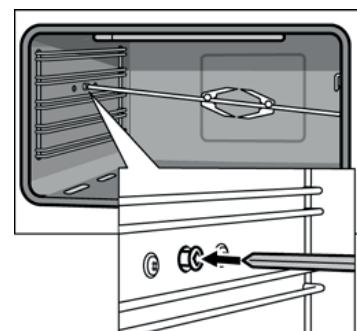
Never touch the hot surfaces of the cooking compartment or the heating elements.

Children must be kept at a safe distance from the appliance at all times.

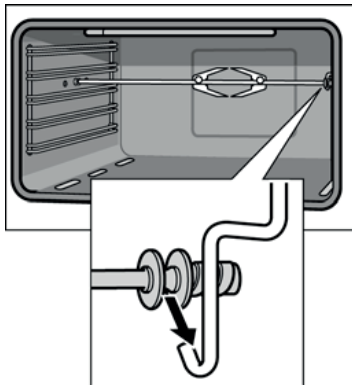
Open the appliance door carefully. Hot steam may escape.



2. If the oven has been preheated, only attach the rotary spit if you are using an oven cloth or wearing (thermal) oven gloves. To attach the spit, slide one end into the recessed adapter in the left-hand side panel of the cooking compartment.



3. Hook the other end into the holder.
4. Pour a little bit of water into the baking tray and slide this into shelf position 1 to collect the run-off fat.



Removing the rotary spit

⚠ Risk of burns.

Never touch the hot surfaces of the cooking compartment or the heating elements.

Children must be kept at a safe distance from the appliance at all times.

Open the appliance door carefully. Hot steam may escape.

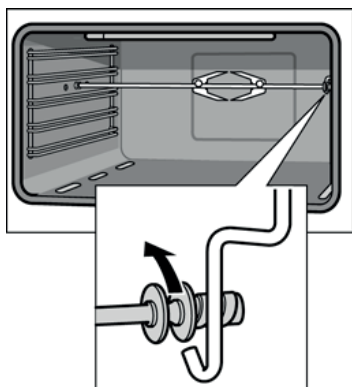
⚠ Risk of burns.

Never touch the rotary spit or other accessories directly when they are hot.

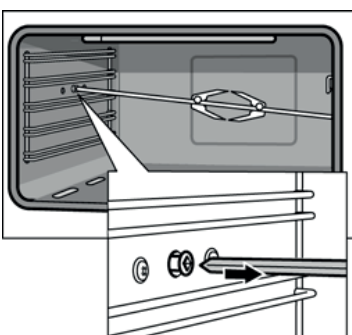
Always wear oven gloves or heat-resistant gloves when handling hot accessories.

Remove the rotary spit as follows:

1. Carefully open the appliance door. Carefully remove the rotary spit from the holder.



2. Carefully withdraw the rotary spit from the recessed adapter in the side panel and remove it from the oven.
3. Take out the baking tray.



CLEANING

Before cleaning the appliance, close the gas stopcock and unplug appliance or disconnect power at the main circuit breaker of the electrical system.

Do not clean the appliance surfaces when still hot.

Always clean off spillage as quickly as possible to prevent burning on which will make removal more difficult. Wash with a clean cloth soaked in hot soapy water, rinse and dry with a soft cloth.

DO NOT USE ABRASIVES. CAUSTIC PASTES OR SPRAYS. COARSE CLEANING PADS OR POWDERS. DO NOT USE EXCESSIVE WATER WHEN CLEANING YOUR OVEN IN ORDER TO AVOID WATER PRESSING THROUGH CLEFTS INTO THE BACK OF CONTROLS PANEL OR OF THE UNIT.

NOTE: A steam cleaner is not to be used for cleaning this appliance.

Pan supports and burners

The burner heads can be removed for cleaning.

NB Do not drop hot burner caps in cold water.

Because of the rapid cooling they might get damaged.

Lift off and soak for about 10 minutes in hot water with a little detergent. After having cleaned and washed them, dry them carefully.

Make sure that no burner holes are clogged.

Clean the burners once a week or more frequently if necessary.

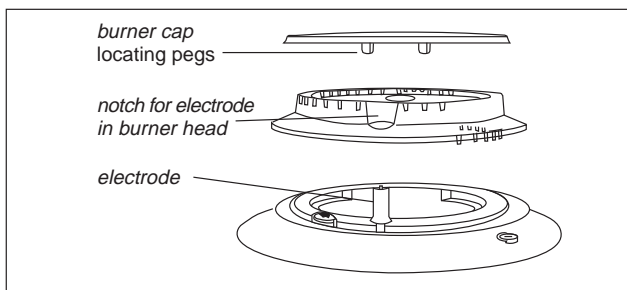
Make sure you have reassembled the burners correctly.

Pan supports can be washed by hand or in a dishwasher.

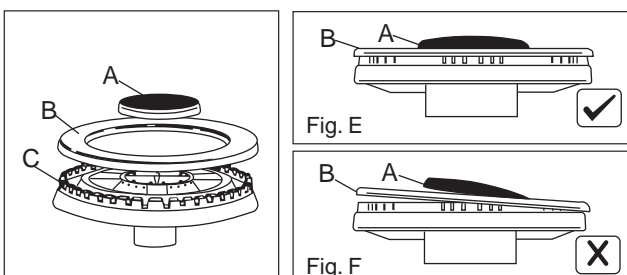
Remember to remove rubber feet (if fitted) prior to washing.

Refit them afterwards.

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.



For a triple crown burner, make sure head "C" and covers "A" and "B" are properly placed on their seats as figure E and not off-centered as in figure F



Daily

Regular wiping down directly after use prevents dirt from burning on. Clean the appliance with water and a detergent or all purpose cleaner.

Avoid using too much water to prevent it entering the burner or ventilation openings.

You can remove the hook-in racks in order to clean them separately.

The hook-in racks are all fixed to the walls of the cooking compartment at four points.

To remove the hook-in racks, proceed as follows: (Fig. G)

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

To reinsert the hook-in racks, proceed as follows: (Fig. H)

1. Insert the upper hooks into the drill holes in the side panel.
2. Pull the hook-in rack slightly downwards and insert the lower hooks into the drill holes.

Removing the hook-in racks

Inserting the hook-in rack

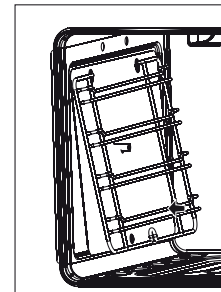
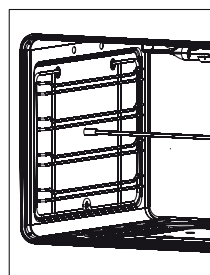
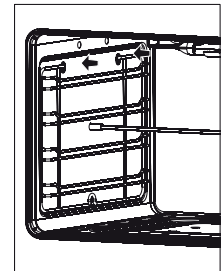
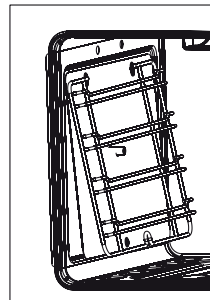


Fig. G

Fig. H

Oven accessories (shelves, trays etc) should be washed in mild detergent solution and should not be treated with abrasives. The oven interior panels should be cleaned with mild detergent solution, mild cream cleaners or a moist soap pad.

Install shelves by locating them in the horizontal guide rails on the oven walls.

The raised portion of the shelf is to be facing the rear wall of the oven.

IMPORTANT

Do not use excessive water when cleaning the oven and avoid water passing through the fan grill or ducts in the oven back. Avoid letting grease deposit collect around the upper heating element: it will cause smoking and may start a fire.

Cleaning the interior glass of the oven

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

After cleaning, refit the glass by proceeding in reverse order.

Note:

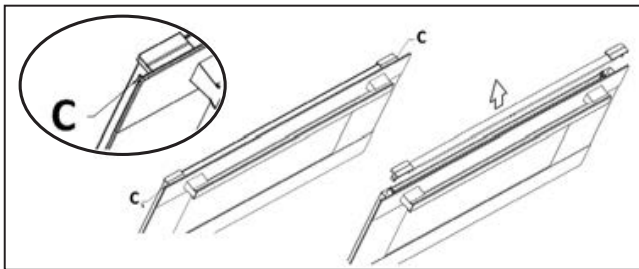
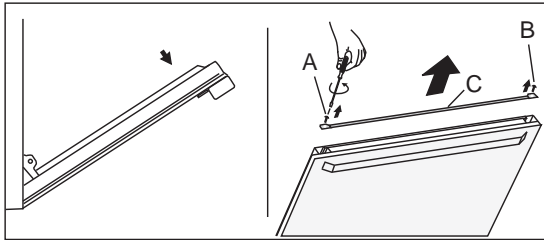
In some models, the glass is screenprinted. In this case, when refitting the glass make sure the screenprinted part is legible when the oven door is opened.

The interior glass of the oven

The interior glass of the oven door can be removed:

- 1 open the oven door completely.
- 2 flip the hinge hooks "A" outwards (see fig. 5B).
- 3 shut the oven door slowly until it reaches hooks "A", making sure these are locked into slots "B" of the oven door, as shown in fig. 5C.
- 4 with the door in a semi-open position, remove the screws A and B and the profile C as shown in fig. 4.
- 5 use both hands to remove the glass as shown in figures 4.
- 6 after cleaning, refit the glass by proceeding in reverse order.

Fig. 4



The inner glass of the oven with fixing snap (only for the models where is provided)

The inner glass of the oven door can be removed:

- 1 open the oven door completely.
- 2 flip the hinge hooks "A" outwards (see fig. 5B).
- 3 shut the oven door slowly until it reaches hooks "A", making sure that hinges are locked into slots "B" of the oven door, as shown in fig. 5C.
- 4 with the door in a semi-open position, press the two buttons C on the upper profile, and extract the profile as shown in fig. 4.
- 5 use both hands to remove the glass as shown in figures 4.
- 6 after cleaning, refit the glass by proceeding in reverse order.

Removal of oven door

In-depth cleaning of the oven becomes more convenient if the door is removed following the instructions below:

- 1 open the oven door completely.
- 2 flip the hinge hooks "A" outwards (see fig. 5B).
- 3 shut the oven door slowly until it reaches hooks "A", making sure these are locked into slots "B" of the oven door, as shown in fig. 5C. Remove the glass Fig. 5A (only for models where present).
- 4 Using both hands, push the oven door lightly inwards, to enable the door hinges "C" to come away from the slots "D" (see fig. 5D) and pull the door towards you until it is released from the oven.

After cleaning it, reposition it correctly following the abovesteps in the reverse order and flipping hooks "A" inwards before you shut the oven door (fig. 5E).

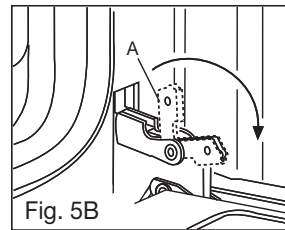


Fig. 5B

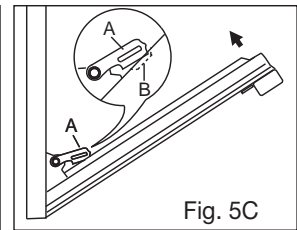


Fig. 5C

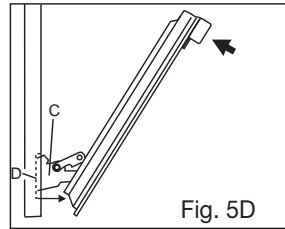


Fig. 5D

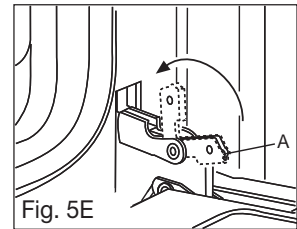


Fig. 5E

CAUTION:

Do not use rough or abrasive materials or sharp metal scrapers to clean the glass doors of the oven since they may scratch the surface and cause the glass to break.

WARNINGS

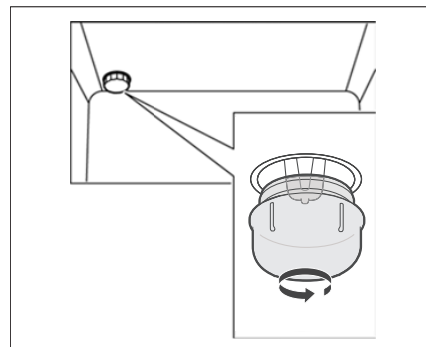
Before performing any repair or operation, switch the appliance off and close the gas tap.

The manufacturer declines all responsibility for any damage to persons, animals or things caused by failure to observe the rules indicated above. In case it is necessary to repair or replace the inside components, act as follows:

WARNINGS

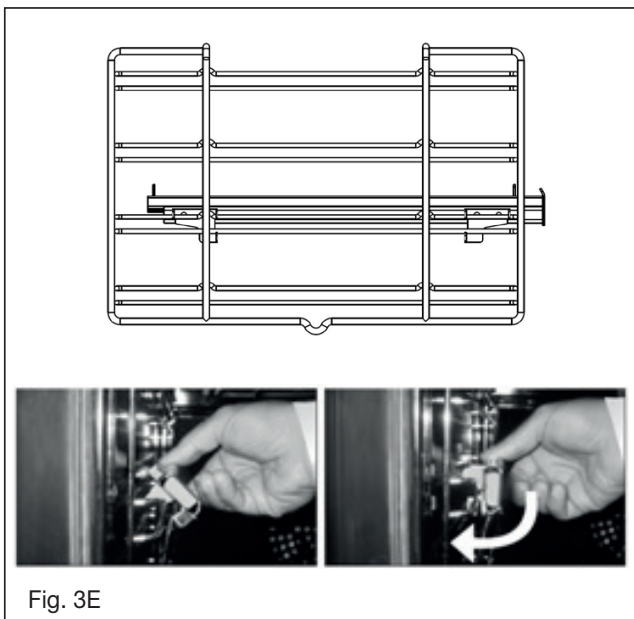
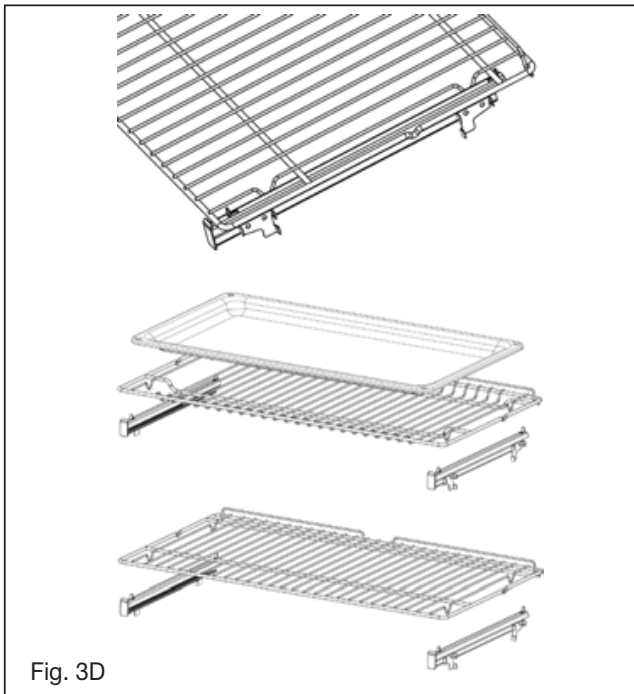
Isolate the cooker from the electricity supply before attempting to replace the oven lamp.

The oven lamp used is of a special type withstanding high temperatures. To replace it, act as follows: disassemble the protecting glass (A) and replace the burnt lamp with one of the same type. Reassemble the protecting glass.



OPTIONAL: ONLY FOR THE MODELS EQUIPPED WITH TELESCOPIC RAILS

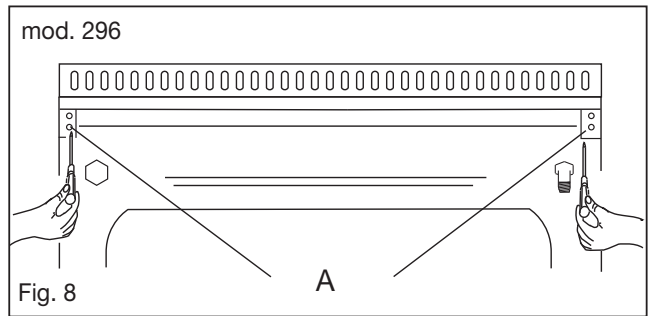
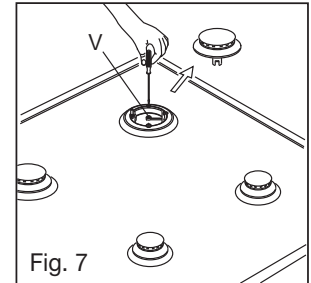
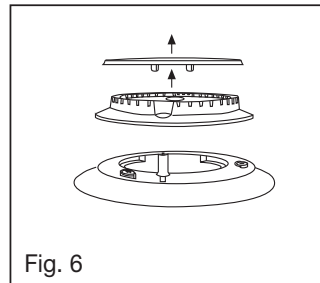
The oven is equipped with telescopic rails to position the pan and wire grid (Fig. 3d). You can change the position, depending on your personal taste and needs of different foods (Fig. 3e).



Disassembly of the worktop must only be done by a qualified service technician.

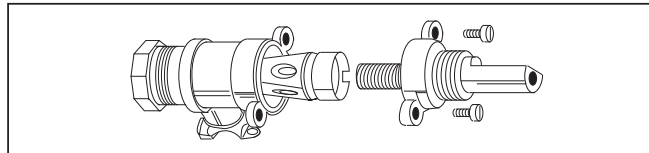
DISASSEMBLE OF WORK-TOP

In case it is necessary to repair or replace the inside components, act as follows: Remove the grids, remove burners and flame-spreaders (see fig. 6), unscrew the visible screws "V" placed on the work-top (see fig. 7). Disassemble the work-top by unscrewing the rear screws "A" (see fig. 8 according to the models). In this way it is possible to lift the work-top and to reach the inside components.



GREASING OF TAPS

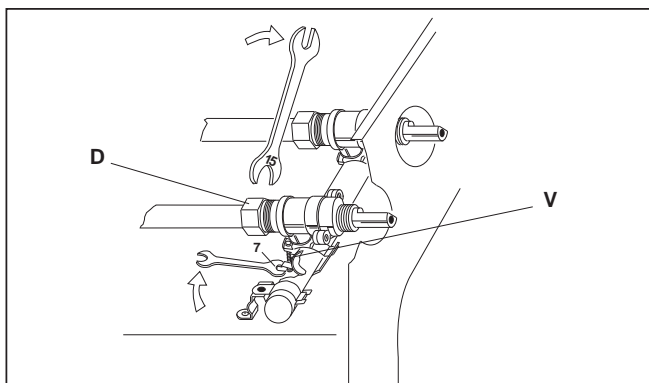
If a tap becomes hard to be turned, grease it using a specific grease withstanding high temperatures. Act as follows: open the work-top and disassemble also the control panel as described on the previous paragraph. Unscrew the two fixing screws from the burner body (see picture) and remove the cone.



TAPS REPLACEMENT

Act as follows: open the work-top and disassemble also the control panel as described on the previous paragraph. Unscrew screw nut D of the gas tube supplying the burner. Unscrew screw V fixing the tap to the bridge and remove it (see picture).

Note: Every time the tap is replaced, it is necessary to replace the seal gasket too check the connection seal by means of soapy water.



Clean the cone and its slot by means of a cloth soaked with solvent. Slightly grease the cone with the relevant grease, put it in its slot, and turn it some times. Remove the cone again, remove the excess grease making sure the gas entries are not obstructed by grease residue. Assemble everything carefully in the opposite direction check the connection seal by means of soapy water.

SOME SAFETY POINT

Do not use the appliance as a space heater.

If you smell gas

Open a window. Do not use any electrical switches. Immediately extinguish naked flames. Isolate appliance from gas mains supplies via the isolation stopcock. Contact local gas authority or emergency services as appropriate. In the event of food fire. Isolate appliance from electric / gas mains supplies if safe to do so. Try to extinguish flames with the appropriate equipment (fire blanket or extinguishing foam). Do not use water on cooking fat / oil fires.

If in difficulty call emergency services.

- Do not store or use flammable products or aerosol containers near the hotplate or burners.
- Never flambe, under an extractor - even if the ventilator is switched off.
The high flames can cause fire.

For your safety and that of your children

- Do not store items that are attractive to children above or near the appliance.
- Keep children well away from the appliance: do not forget that some parts of the appliance or of the pans become very hot and dangerous during use, and will take time to cool down.
- When cooking, do not use clothes that could catch fire and cause serious injury.
- Some "Wok" cooking pots are unstable. Check with the manufacturer before purchasing.
- Avoid using unstable and misshapen pans which may tilt easily and pans with a very small base diameter, e.g. milk pans, single egg poachers. The minimum pan diameter recommended is 125mm (5"). Smaller pans will be unstable.
Very large pans may cause walls or knobs to overheat. Using pans which are too big may deform the control knobs or discolour the walls. This is not covered by the guarantee.
- Carefully place all pans centrally over the burners.
- Always position pan handles safely away from the front of the hotplate and out of danger, particularly from small children.
- Never leave a chip pan unattended.
- Pans and kettles with down turned base rims should not be used.
- Simmering aids such as asbestos or mesh mats are NOT recommended. They will reduce burner performance and could damage the pan supports.
- Commercially available foil spillage aids are unnecessary on this hotplate.

PROBLEM SOLVER

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

- Yellow tipping of the hob burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by oven door.
- Gas valves, which are difficult to turn.

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

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

THINGS TO TRY BEFORE CALLING FOR AN ENGINEER

Burner does not burn well

Is the burner dirty or damp? Try cleaning and/or drying the burner. Appliance not suitable for your gas type? Check the identification plate on the hotplate base.

Burner does not ignite

Do the burners spark when you press the ignition button? If not is the power on? See 'Checking the power supply' section further on. If the power supply is OK then there is probably something wrong with the ignition system.
Are the electrode or burner slots blocked by debris?
Is the burner dirty or damp? Try cleaning and/or drying the burner. Is the burner trim correctly located?
Are the burner caps correctly located?
Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Pan supports

Aluminium pans may cause a metallic marking on the pan supports which does not affect the durability of the enamel and may be cleaned off with a metal cleaner such as 'Brasso'.

Checking the power supply

First check the socket by trying out another piece of electrical equipment in it.

If that works, renew the fuse in the hotplate plug. Use a 10 amp fuse. If the fuse 'blows' again there is a fault on the hotplate. Do not use a fuse with a higher rating. Do not carry out other electrical work. Unplug the hotplate and tell your installer.

Power Failure

In the event of a failure in the electrical supply the hotplate burners may be lit using a match.

Ventilation

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device, (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present. For more detail see the Installation Instructions.

OVEN DOES NOT WORK AT ALL

First, when the oven is equipped with timer, check appliance is not programmed to turn on later. If it is, turn to manual setting (i.e. hand symbol). If the button or scale on the timer remains in the automatic position after use, the power supply to the oven will be interrupted. Also, check your appliance is switched on at the mains. Next check for an unexpected power strike by switching on adjacent lights etc. Finally, check fuses and plug wiring. If all these prove satisfactory, call engineer.

LIGHT BULB DOESN'T COME ON

Check bulb for looseness or burned out bulb.

Note: bulb replacement is not covered by your guarantee.

SMOKE COMING FROM OVEN

If oven is still relatively new, this problem is invariably due to protective oil on elements. Otherwise, the answer may be oil or fat which has become deposited on the elements during cooking. In either event, continued use should burn away the residues. On future occasions, try to shield food with foil or keep it further away from element, particularly when grilling.

CLOCK/TIMER DOES NOT WORK

Check to be sure range cord is plugged into outlet completely. Check for a blown fuse or tripped circuit breaker. Check for power outage. Check step by step operating Instructions on previous pages.

If, after checking through this section, you cannot resolve your problem please call the number on the warranty page in this manual for service and spare parts.

When ordering please quote the appliance name, the colour variant and serial number.

This information can be found on the data plate sealed inside the front appliance drawer.

Maintenance schedule:

To ensure the appliance continues to operate at peak performance, we recommend a routine service call every 2 years for the life of the appliance.

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

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

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

**IN ORDER TO MAKE A CLAIM UNDER THIS WARRANTY THE CONSUMER
MUST CALL 1300 373 199 (AUSTRALIA) OR 0508 123 108
(NEW ZEALAND) TO CONNECT TO THE NEAREST AUTHORISED CENTRE**

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

DO NOT SEND IN THIS WARRANTY

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

RETAIN & FILE WITH YOUR RECEIPT

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

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

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

Purchased from:

Co. Name:

Address:

Date of Purchase:

Serial number:

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

**FOR WARRANTY SERVICE CALL 1300 373 199 (AUSTRALIA)
OR 0508 123 108 (NEW ZEALAND) TO CONNECT YOU TO THE NEAREST
AUTHORISED SERVICE CENTRE**



