

Bellini®

OPERATION INSTRUCTIONS



Built-in Electric Oven

Model No. **BOM613G**



Thank you.

Thank you for choosing Bellini Appliances.

Bellini prides itself on 'affordable living' making sure there is not 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 phone:

1300 373 199



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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.

- The appliance is only intended to be fitted in a kitchen.
- Observe the special installation instructions.
- Check the appliance if there is any damage after unpacking it.
- Do not connect the appliance if it has been damaged.
- Only a licensed professional may connect appliances without plugs.
- Damage caused by incorrect connection is not covered under warranty.
- Only use this appliance indoors.
- The appliance must only be used for the preparation of food and drink.
- The appliance must be supervised during operation.
- This appliance may be used by children over the age of 8 and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.
- Children must not play with, on, or around the appliance.
- Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.
- Keep children below the age of 8 years old at a safe distance from the appliance and power cable.
- Please always slide accessories into the cavity the right way round.
- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch, off the circuit breaker in the fuse box.
- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high pressure cleaners or steam cleaners, which can result in an electric shock
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- The appliance becomes very hot. Never touch the interior surfaces of the appliance or the heating elements. Always allow the appliance to cool down.
- Keep children at a safe distance.
- Accessories and oven ware become very hot. Always use oven gloves to remove accessories or oven ware from the cavity. Alcoholic vapors may catch fire in the hot cooking compartment. Never prepare food containing large.
- When you open the appliance door, hot steam can escape. Steam may not be visible, depending on its temperature. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
- Water in a hot cavity may create hot steam. Never pour water into the hot cavity.
- Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.
- The hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.
- Combustible items stored in the cavity may catch fire. Never store combustible items in the cavity. Never open the appliance door if there is smoke inside.

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

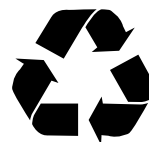
Fit the oven into the space provided in the kitchen unit; it may be fitted underneath a work top or into an upright cupboard. Fix the oven in position by screwing into place, using the two fixing holes in the frame. To locate the fixing holes, open the oven door and look inside. To allow adequate ventilation,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

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.



INSTALLATION

To operate this appliance safe, please be sure that it has been installed to a professional standard respecting the installation instructions.

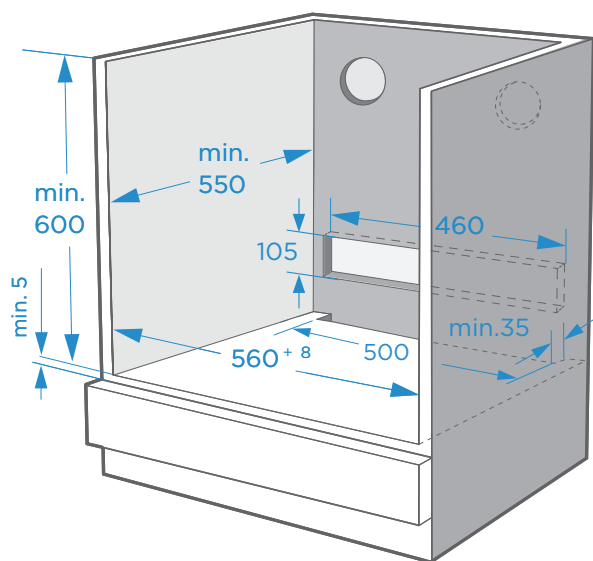
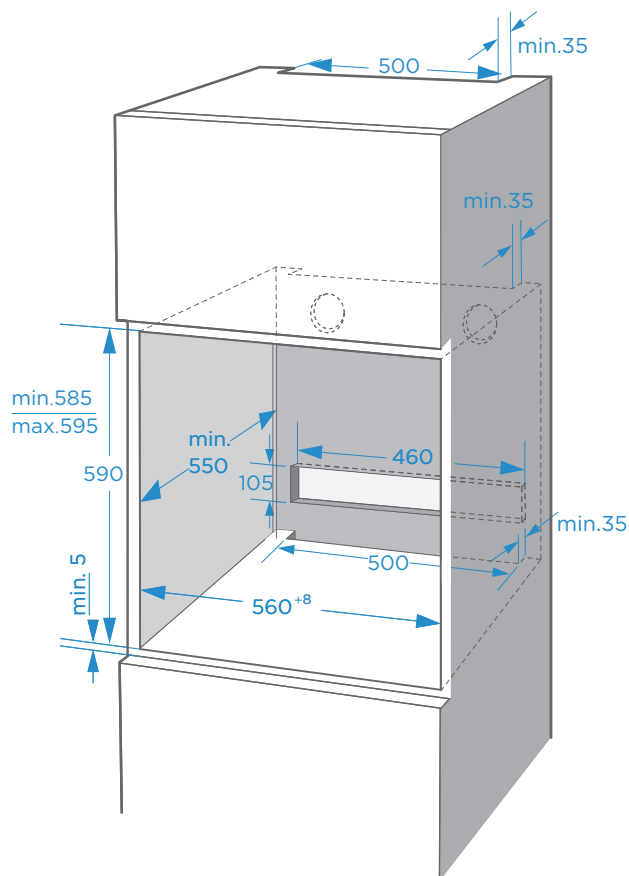
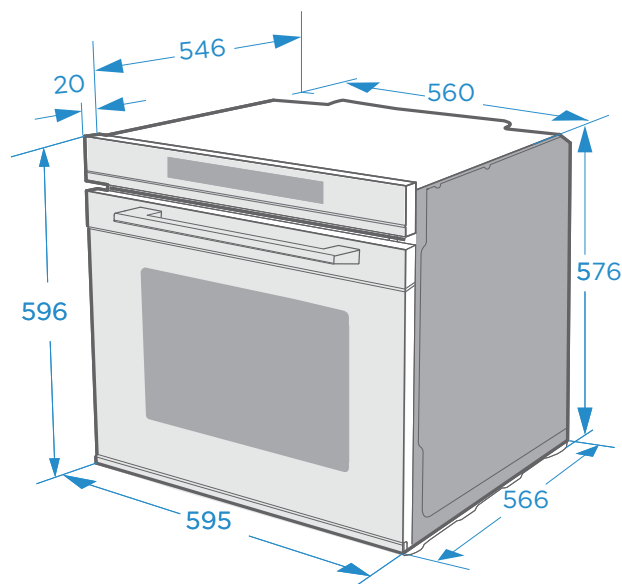
Damages occur because of incorrect installation are not within the warranty.

While doing the installation , please wear protective gloves to prevent yourself from getting cut by sharp edges .

Check the appliance if there is any damage before installation and do not connect the appliance if there is. Before turning on the appliance, please clean up all the packaging materials and adhesive film from the appliance. The dimensions attached are in mm.

It is necessary to have the plug accessible or incorporate a switch in the fixed wiring, in order to disconnect the appliance from the supply after installation when necessary.

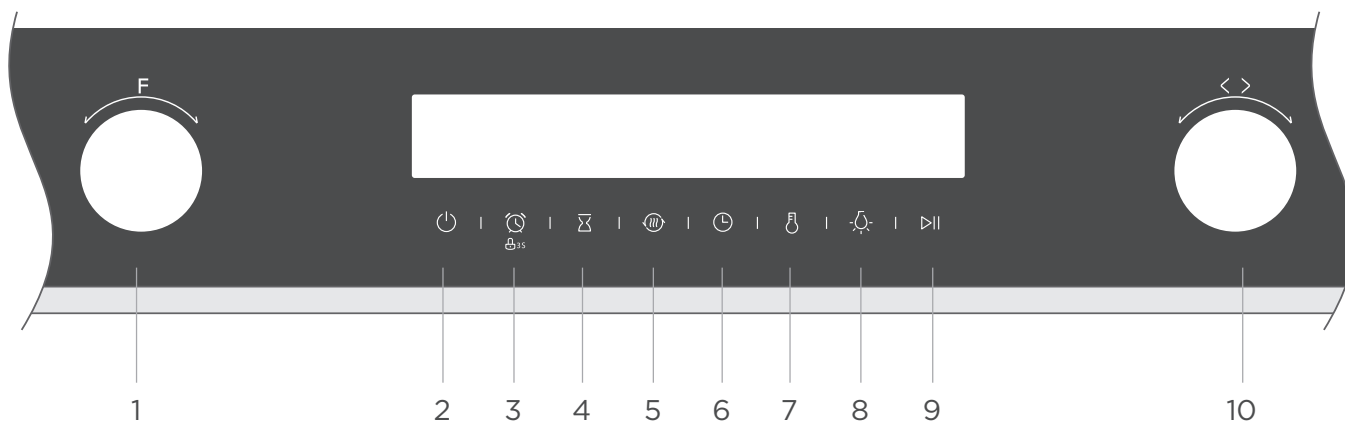
Warning: The appliance must not be installed behind a decorative door in order to avoid overheating.



Technical Specifications

product dimensions (h x w x d) mm	net weight	gross capacity	electrical connection	max. power rating
595 x 596 x 566	Approx. 33.5Kg	80litres	220-240V~/50Hz-60Hz	2.9kW

OPERATING THE APPLIANCE



1. Oven - Function	Turn this knob to change heating mode.
 2. ON / OFF	Switch on and off oven.
 3. Timer / Child-Proof Lock	Use timer function/use child-proof lock with 3s press
 4. End time	Set an end time to the cooking duration.
 5. Quick preheat	Use this to have a quick preheat.
 6. Duration & Clock Setting	Set a duration time then select function & set clock in standby mode.
 7. Temperature Setting	Press to set temperature.
 8. Lamp ON / OFF	Switch on and off the lamp.
 9. Start / Pause	Start and pause the cooking process.
 10. Adjust	Change the adjustment values shown in the display.

In working state, orange light is on; in standby state, white light is on.

BEFORE USING THE APPLIANCE

First time using the appliance

Before using the appliance to prepare food for the first time, you must clean the cavity and accessories.

1. Remove all stickers, surface protection foils and transport protection parts.
2. Remove all accessories and the side-racks from the cavity.
3. Clean the accessories and the side-racks thoroughly using soapy water and a dish cloth or soft brush.
4. Ensure that the cavity does not contain any leftover packaging, such as polystyrene pellets or wooden piece which may cause risk of fire.
5. Wipe the smooth surfaces in the cavity and the door with a soft, wet cloth.
6. To remove the new-appliance smell, heat up the appliance when empty and with the oven door closed.
7. Keep the kitchen highly ventilated while the appliance is heating up first time. Keep children and pets out of the kitchen during this time. Close the door to the adjacent rooms.
8. Adjust the settings indicated. You can find out how to set the heating type and the temperature in the next section.
→"Using Your Appliance" on page 12

Settings

Heating Mode	
Temperature	250°C
Time	1h

After the appliance has cooled down:

1. Clean the smooth surfaces and the door with soapy water and a dish cloth. Dry all
2. surfaces.
3. Install the side-racks.

Setting the time

Before the oven can be used, the time should be set.

1. After the oven has been electrically connected, touch the clock symbol can set time  then you of day in hours by turning right knob.
2. Touch clock symbol  again then you can set time in minutes by right knob.
3. Touch clock symbol  to finish the setting

NOTE: The clock has a 24 hour display.

TYPES OF HEATING

Your appliance has various operating modes which make your appliance easier to use. To enable you to find the correct type of heating for your dish, we have explained the differences and scopes of application here.

Types of Heating	Temperature	Use
 Conventional	30 ~ 250 °C	For traditional baking and roasting on one level. Especially suitable for cakes with moist toppings.
 Convection	50 ~ 250 °C	For baking and roasting on one or more levels. Heat comes from the ring heater surrounding the fan evenly.
 ECO	140 ~ 240 °C	For energy-saved cooking.
 Conventional + Fan	50 ~ 250 °C	For baking and roasting on one or more levels. The fan distributes the heat from the heating elements evenly around the cavity.
 Radiant Heat	150 ~ 250 °C	For grilling small amounts of food and for browning food. Please put the food in the center part under the grill heating element.
 Double Grill + Fan	50 ~ 250 °C	For grilling flat items and for browning food. The fan distributes the heat evenly around the cavity.
 Double Grill	150 ~ 250 °C	For grilling flat items and for browning food.
 Pizza	50 ~ 250 °C	For pizza and dishes which need a lot of heat from underneath. The bottom heater and ring heater will work.
 Bottom Heat	30 ~ 220 °C	For add extra browning to the bases of pizzas, pies, and pastries. Heating come from the bottom heater.
 Defrost	—	For gently defrosting frozen food.
 Fermentation	30 ~ 45 °C	For making yeast dough and sourdough to prove and culturing yogurt.

Notes

Defrosting, fermentation and "ECO" functions cannot be preheated quickly .

TYPES OF HEATING

Notes

1. To defrost big portions of food, it is possible to remove the side-racks and place the container on the cavity floor
2. To warming tableware, it is beneficial to remove the side-racks and the heating modes “Hot Air Grilling” and “Fan Heating” with temperature setting of 50°C are useful. “Hot Air Grilling” should be used, if more than half of the cavity floor is covered by the tableware.
3. Due to an optimum evenness of heat distribution inside the cavity during “Fan Heat-ing”, the fan will work at certain times of the heating process, to guaranty the best possible performance.

Caution

1. If you open the appliance door during an on-going operation, the operation will not be paused. Please be especially careful with the risk of burns.
2. Do not cover the ventilation slots. Otherwise, the appliance may overheat. To make the appliance cools down more quickly after the operation, the cooling fan may continue to run for a period afterwards.

Cooling Fan

The cooling fan switches on and off as required. The hot air escapes above the door.

USING YOUR APPLIANCE

Cooking with oven

1. After the oven has been electrically connected, turn the oven-function knob to select functions, turn the adjust knob the set cooking temperature.
2. Touch Start / Pause symbol  oven begin to work, if not, oven will back to clock after 10 minutes.
3. During the cooking process, you can touch  to cancel it.

NOTE: After temperature setting, you can touch clock symbol  to set the cooking duration time, you can set it by turning adjust knob.

Quick preheat

You can use quick preheat to shorten the preheat time. Then you select a function, touch the quick preheat symbol , the mark of quick preheat in the screen will light up. If this function can't quick preheat, then there will be a "beep", defrosting, fermentation and "ECO" functions cannot be preheated quickly.

Set end time

1. Complete clock setting;
2. Touch the  icon, set the hour bit through the right knob, press , set the minute bit through the right knob, and touch the  icon to complete the confirmation;
3. Turn the left knob to select the function; set the time and temperature through the right knob;

Notes

1. For example, when end time is 10 o'clock, and cooking duration time is 1 hour, oven will heat up at 9 o'clock, and finish at 10 o'clock.
2. Probe, thaw and fermentation functions cannot enter the appointment function .

Change during cooking

During the period of appliance operating, you can change the heating type setting and temperature setting by

oven-function or adjust knob. After the change, if there no other action after 6 seconds the oven will heat as what you changed.

If you want change cooking duration time in the cooking process, please touch  and change it by adjust knob.

After the change, if there no other action after 6 seconds, the oven will heat as what you changed. During the cooking process with a finish time setting, you can't do any change.

When you want cancel the cooking process, please touch .

Note

1. Changing modes/temperature/rest cooking time may have some negative influences for the result of cooking, we warmly recommend you not to do so unless you are well experienced on cooking.

USING YOUR APPLIANCE

Caution!

After the appliance switched off, it becomes very hot especially inside the cavity. Never touch the interior surfaces of the appliance or the heating elements. Use oven gloves to remove accessories or ovenware from the cavity, and allow the appliance to cool down. Keep children at a safe distance at the same time to avoid the injury of burns.

Timer

You can use timer function by touch . When the time arrived, oven will give “beep” for remind.

At the first touch of , set timer by hours, then touch  again, set timer by minutes. Touch  again, then the setting is finished.

You can set the timer before and during cooking process, but when you are selecting function and temperature, it's not available.

Childproof lock

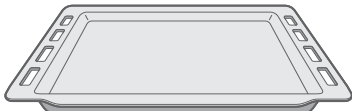
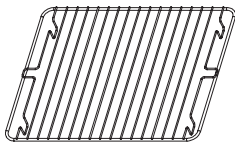
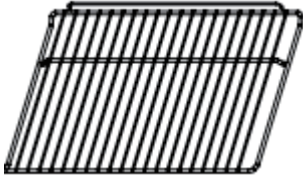
Your appliance has a childproof lock so that children cannot switch it on accidentally or change any settings.

When you give a long press for 3 seconds, childproof lock is activated. A long press for 3 seconds again the oven is unlocked.

You can activate and deactivate childproof lock when the oven is work or not. Give  a long press for 3 seconds, you can switch on and off the childproof lock. When the childproof is on, there will be a  in the status bar.

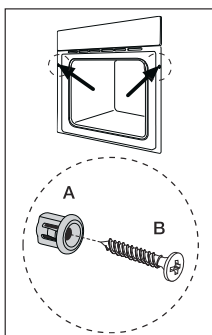
Accessories included

Your appliance is equipped with the following accessories:

Accessory Name	Picture	Quantity
Baking tray		1
Grill rack		1
Grill rack		2
Screws(ST4x30) and Distant holder		2

Secure the oven to cabinet

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

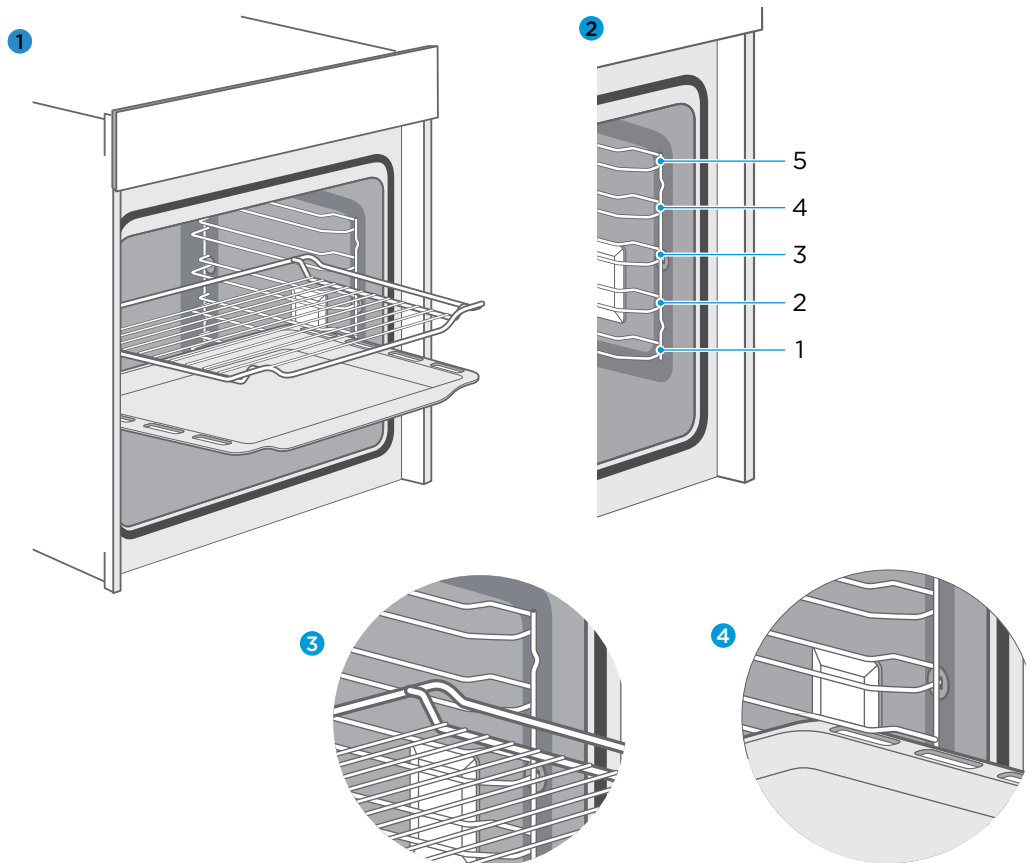


Inserting accessories

The cavity has five shelf positions. The shelf positions are counted from the bottom up. The accessories can be pulled out approximately halfway without tipping.

Notes

1. Ensure that you always insert the accessories into the cavity the right way round.
2. Always insert the accessories fully into the cavity so that they do not touch the appliance door.



Tilt protection

Accessories can be approximately pulled halfway out until they lock in place. The locking function prevents accessories from tilting with the gravity of food and accessories themselves while they get pulled out. Accessories should be inserted into cavity correctly for the tilt protection. When inserting the wire rack, ensure the wire rack is onto the right facing direction like the picture ① ③

When inserting the backing tray, ensure the backing tray is onto the right facing direction like the picture ① ④.

ENERGY EFFICIENT USE

1. Remove all accessories, which are not necessary during the cooking & baking process. Do not open the door during the cooking & baking process.
2. If you open the door during cooking & baking, switch the mode to “Lamp”.
(Without change the temperature setting)
Decrease the temperature setting in not fan assisted modes to 50°C at 5min to 10min before end of cooking & baking time. So you can use the cavity heat to complete the process.
3. Use “Fan Heating”, whenever possible. You can reduce the temperature by 20°C to 30°C. You can cook and bake using “Fan Heating” on more than one level at the same time.
4. If it is not possible to cook and bake different dishes at the same time, you can heat one after the other to use the preheat status of the oven.
5. Do not preheat the empty oven, if it is not required.
6. If necessary put the food into the oven immediately after reaching the temperature indicated by switching off the indicator light the first time.
7. Do not use reflective foil, like aluminum foil to cover the cavity floor.
8. Use the timer and or a temperature probe whenever possible.
9. Use dark matt finish and light weighted baking molds and containers. Try not to use heavy accessories with shiny surfaces, like stainless steel or aluminum.

ENVIRONMENT

The packaging is made for protect your new appliance against damages during transport. The materials used are selected carefully and should be recycled. Recycling reduces the use of raw materials and waste. Electrical and electronic appliances often contain valu-able materials. Please do not dispose of it with your household waste.



HEALTH

Acrylamide occurs mainly by heating up starchy food (i.e. potato, French fries, bread) to very high temperatures over long times.

Tips

1. Use short cooking times.
2. Cook food to a golden yellow surface color, do not burn it to dark brown colors. Bigger portions have
3. less acrylamide.
4. Use "Fan Heating" mode if possible.
5. French fries: Use more than 450g per tray, place them evenly spread and turn them time by time. Use the product information if available to get the best cooking result.

MAINTENANCE YOUR APPLIANCE

Cleaning Agent

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. We will explain here how you should correctly care for and clean your appliance. To ensure that the different surfaces are not damaged by using the wrong cleaning agent, observe the information in the table. Depending on the appliance model, not all of the areas listed may be on/in your appliance.

Caution!

Risk of surface damage

Do not use:

1. Harsh or abrasive cleaning agents.
2. Cleaning agents with a high alcohol content.
3. Hard scouring pads or cleaning sponges.
4. High-pressure cleaners or steam cleaners.
5. Special cleaners for cleaning the appliance while it is hot.

Wash new sponge cloths thoroughly before use.

Tip

Highly recommended cleaning and care products can be purchased through the after-sales service.

Observe the respective manufacturer's instructions.

Area Appliance exterior	Cleaning
Appliance exterior Stainless steel front	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such flecks Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.
Plastic	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Painted surfaces	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth.
Control panel	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use glass cleaner or a glass scraper.
Door panels	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. Do not use a glass scraper or a stainless steel scouring pad.

Area Appliance exterior	Cleaning
Door handle	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If descaler comes into contact with the door handle, wipe it off immediately. Otherwise, any stains will not be able to be removed.
Enamel surfaces and self-cleaning surfaces	Observe the instructions for the surfaces of the cooking compartment that follow the table.
Glass cover for the interior lighting	Hot soapy water: Clean with a dish cloth and then dry with a soft cloth. If the cooking compartment is heavily soiled, use oven cleaner.
Door seal Do not remove	Hot soapy water: Clean with a dish cloth. Do not scour.
Stainless steel door cover	Stainless steel cleaner: Observe the manufacturer's instructions. Do not use stainless steel care products. Remove the door cover for cleaning.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush. If there are heavy deposits of dirt, use a stainless steel scouring pad.
Rails	Hot soapy water: Soak and clean with a dish cloth or brush.
Pull-out system	Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out. It is best to clean them when they are pushed in. Do not clean in the dishwasher.
Meat thermometer	Hot soapy water: Clean with a dish cloth or a brush. Do not clean in the dishwasher.

Notes

1. Slight differences in color on the front of the appliance are caused by the use of different materials, such as glass, plastic and metal.
2. Shadows on the door panels, which look like streaks, are caused by reflections made by the interior lighting.

3. Enamel is baked on at very high temperatures. This can cause some slight color variation. This is normal and does not affect operation. The edges of thin trays cannot be completely enameled. As a result, these edges can be rough. This does not impair the anti-corrosion protection.
4. Always keep the appliance clean and remove dirt immediately so that stubborn deposits of dirt do not build up.

Tips

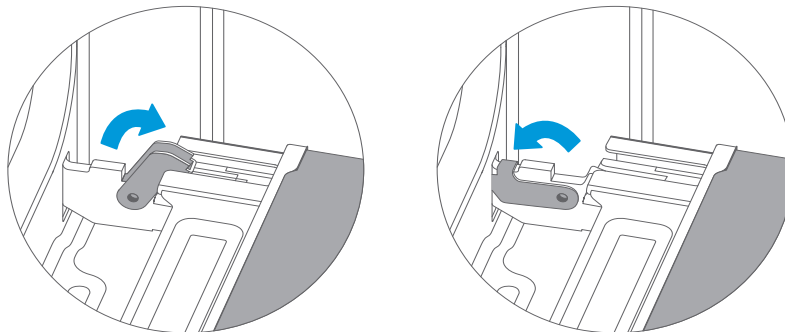
1. Clean the cooking compartment after each use. This will ensure that dirt cannot be baked on.
2. Always remove flecks of lime scale, grease, starch and albumin (e.g. egg white) immediately.
3. Remove flecks of food with sugar content immediately, if possible, when the fleck is still warm.
4. Use suitable ovenware for roasting, e.g. a roasting dish.

APPLIANCE DOOR

With good care and cleaning, your appliance will retain its appearance and remain fully functional for a long time to come. This will tell you how to remove the appliance door and clean it.

For cleaning purposes and to remove the door panels, you can detach the appliance door. The appliance door hinges each have a locking lever.

When the locking levers are closed, the appliance door is secured in place. It cannot be detached. When the locking levers are open in order to detach the appliance door, the hinges are locked. They cannot snap shut.

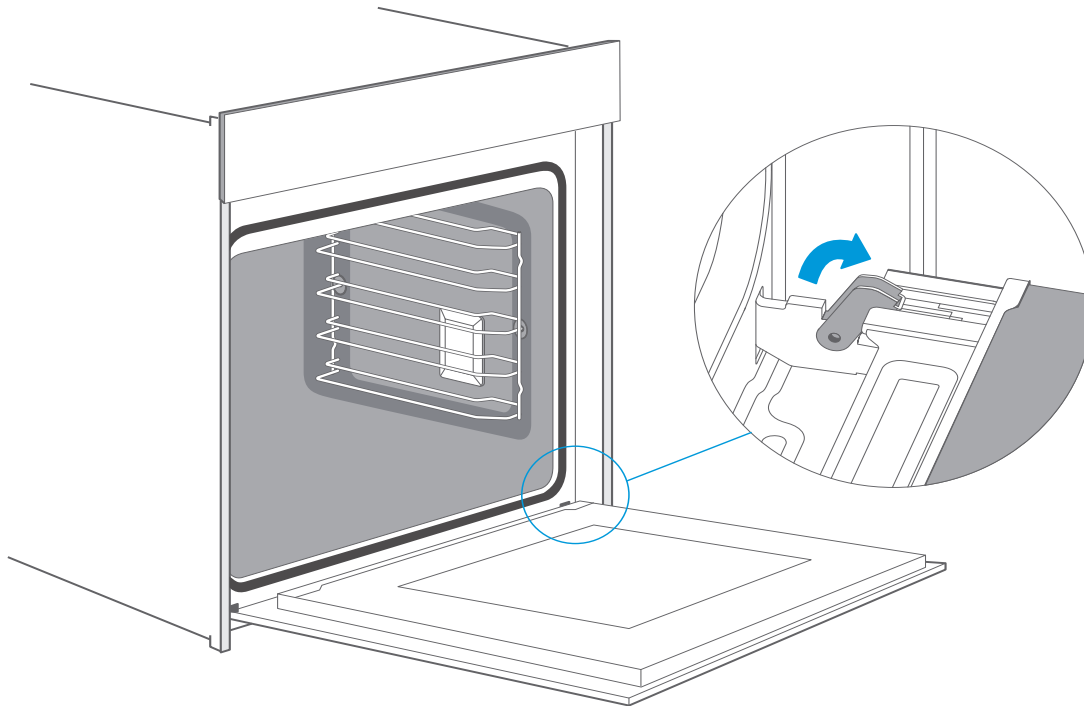


Warning – Risk of injury!

1. If the hinges are not locked, they can snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the appliance door, fully open. The
2. hinges on the appliance door move when opening and closing the door, and you may be trapped. Keep your hands away from the hinges.

Removing the appliance door

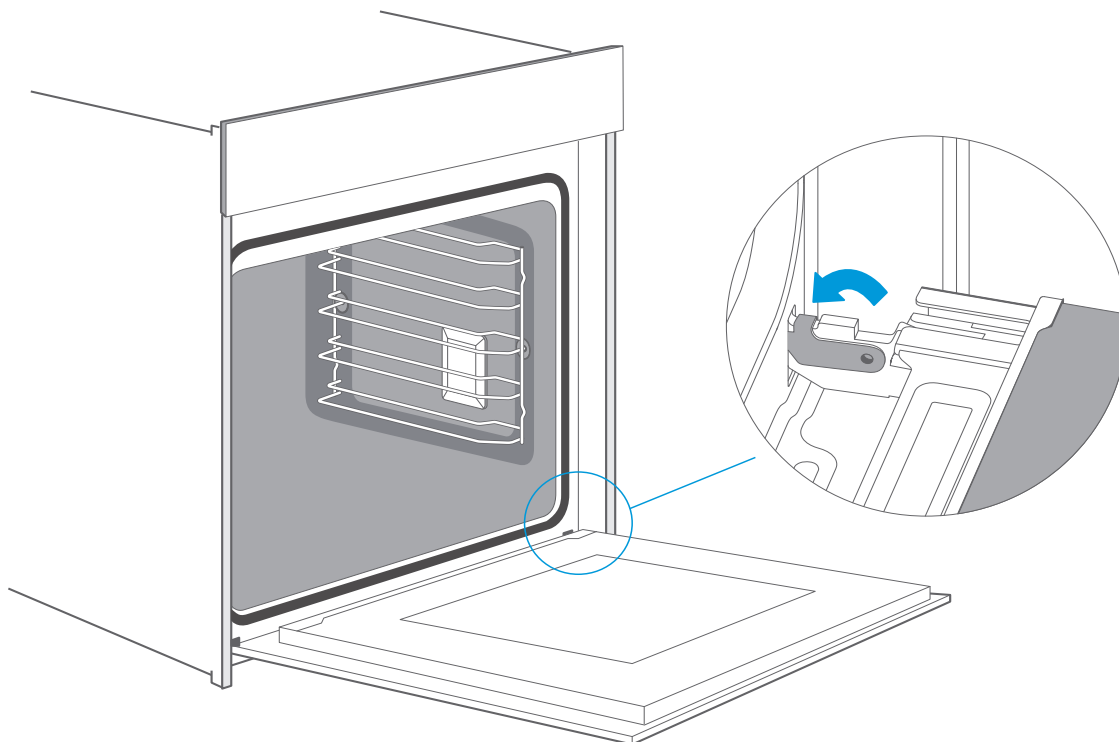
1. Open the appliance door fully.
2. Fold open the two locking levers on the left and right.
3. Close the appliance door as far as the limit stop.
4. With both hands, grip the door on the left- and right-hand side, and pull it out upwards.



Fitting the appliance door

Reattach the appliance door in the opposite sequence to removal.

1. When attaching the appliance door, ensure that both hinges are placed right onto the installing holes of the front panel of the cavity.
Ensure that the hinges are inserted into the correct position. You must be able to insert them easily and without resistance. If you can feel any resistance, check that the hinges are inserted into the holes right.
2. Open the appliance door fully. While opening the appliance door, you can make another check if the hinges are onto the right position. If you make the fitting wrong, you will not be able to make the appliance door fully opened.
Fold both locking levers closed again.
3. Close the cooking compartment door. By the same time, we warmly recommend you to check one more time, if the door is onto the right position and if the ventilation slots are not half-sealed.

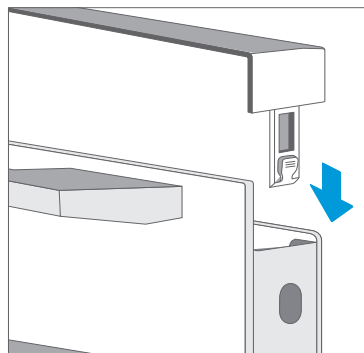
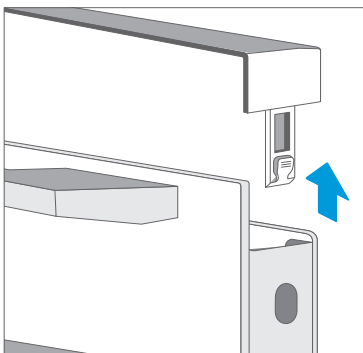
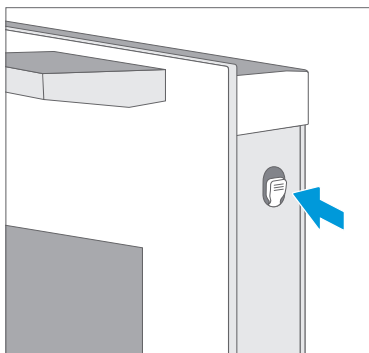


Removing the door cover

The plastic inlay in the door cover may become discolored. To carry out thorough cleaning, you can remove the cover.

Remove the appliance door like instructed above.

1. Press on the right and left side of the cover.
2. Remove the cover.
3. After removing the door cover, the rest parts of the appliance door can be easily taken off so that you can go on with the cleaning. When the cleaning of the appliance door has finished, put the cover back in place and press on it until it clicks audibly into place.
4. Fitting the appliance door and close it.



Caution!

While the appliance door is well installed, the door cover can also be taken off, by this time.

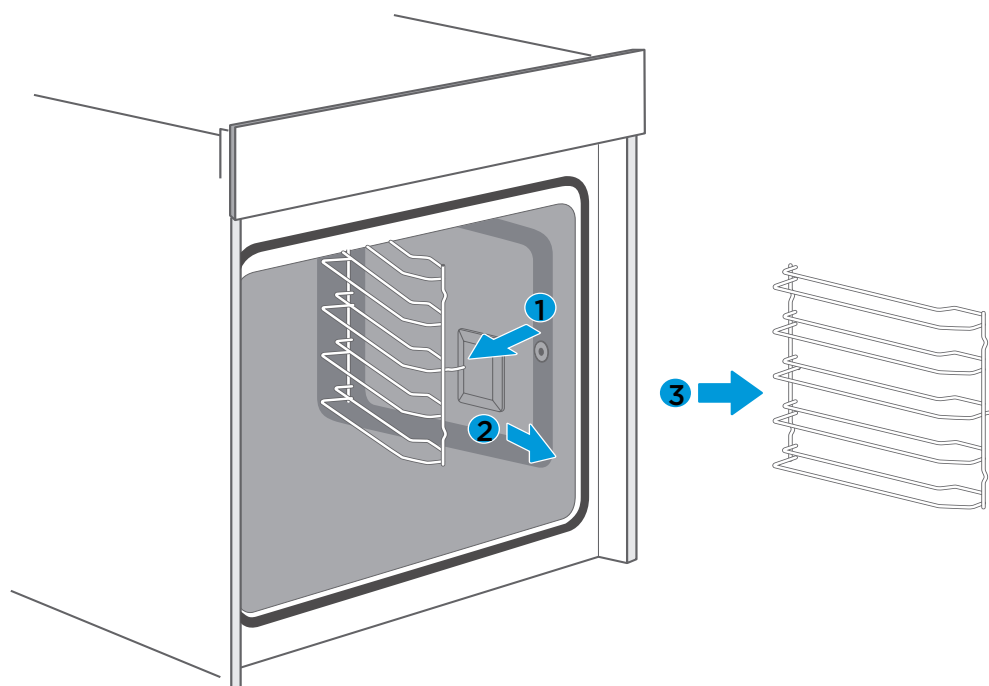
1. Removing the door cover means to set the inner glass of the appliance door free, the glass can be easily moved and cause damage or injury.
2. As removing the door cover and inner glass means to reduce the overall weight of the appliance door. The hinges can be easier to be moved when closing the door and you may be trapped. Keep your hands away from the hinges.

Because of the 2 points above, we strongly recommend you not to remove the door cover unless the appliance door removed. Damage caused by incorrect operation is not covered under warranty.

Rails

When you want have a good cleaning for the rails and cavity, you can remove the shelves and clean it. In this way your appliance will retain its appearance and remain fully functional for a long time to come.

1. Pull the front part of the side rails horizontally to the opposite direction until the feature ❶ gets out ; Later on you can remove the shelves out like the picture.
2. Put the side rail back into the cavity, first insert the rear part of the side rail into the hole of the cavity correctly, and then insert the front part of ❶ into the hole into.



Change the power cord

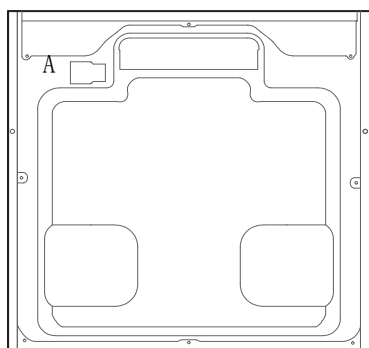
Position A show the terminal box position on the back of the back outer case and it's closed.

Steps: a. cut off the power, use small flat screwdriver to open two snap 1, 2.

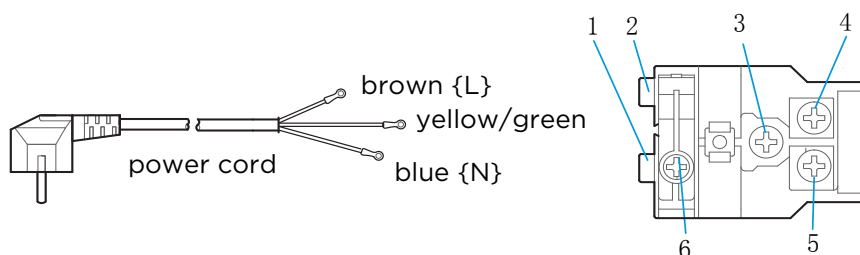
b. use Phillips screw driver to take off screws 3, 4, 5 and 6.

c. change the new power cord, fix the yellow/green wire on 3, brown wire on 4, blue wire on 5.

d. twist screw 6 closed the terminal box cover finish the changing.



back outer case



terminal box

CURE YOUR APPLIANCE WHEN NEEDED

If a fault occurs, before calling the after-sales service, please ensure that is not because of incorrect operations and refer to the fault table, attempt to correct the fault yourself. You can often easily rectify technical faults on the appliance yourself.

If a dish does not turn out exactly as you wanted, you can find many tips and instructions for preparation at the end of the operating manual.

Fault	Possible Cause	Notes/remedy
The appliance does not work.	Faulty fuse.	Check the circuit breaker in the fuse box.
	Power cut	Check whether the kitchen light or other kitchen appliances are working.
Knobs have fallen out of the support in the control panel.	Knobs have been accidentally disengaged.	Knobs can be removed. Simply place knobs back in their support in the control panel and push them in so that they engage and can be turned as usual.

Knobs can no longer be turned easily.	There is dirt under knobs	Knobs can be removed. To disengage knobs, simply remove them from the support. Alternatively, press on the outer edge of knobs so that they tip and can be picked up easily. Carefully clean the knobs using a cloth and soapy water. Dry with a soft cloth. Do not use any sharp or abrasive materials. Do not soak or clean in the dishwasher. Do not remove knobs too often so that the support remains stable.
Fan does not work all the time in the mode: "Fan Heating"		This is a normal operation due to the best possible heat distribution and best possible performance of the oven.
After a cooking process a noise can be heard and a air flow in the near of the control panel can be observed.		The cooling fan is still working, to prevent high moisture conditions in the cavity and cool down the oven for your convenience. The cooling fan will switch off automatically.
The food is not sufficient cooked in the time given by the recipe .		A temperature different from the recipe is used. Double check the temperatures. The ingredient quantities are different to the recipe. Double check the recipe.
Uneven browning		The temperature setting is too high, or the shelf level could be optimized. Double check the recipe and settings. The surface finish and or color and or material of the baking ware were not the best choice for the select-ed oven function. When use radiant heat, such as "Top & Bottom Heating" mode, use matt finished, dark colored and light weighted oven ware.
The lamp doesn't turn on		The lamp needs to be replaced.

Warning-Risk of electric shock!

Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Maximum operating time

The maximum operating time of this appliance is 9 hours, to prevent that you forget shot off the power.

Replacing the lamp on the corner of the cavity

If the cavity lamp fails, it must be replaced. Heat-resistant, 25 watt, 230 V halogen lamps are available from the after-sales service or specialist retailers.

When handling the halogen lamp, use a dry cloth. This will increase the service life of the lamp.

WARNING

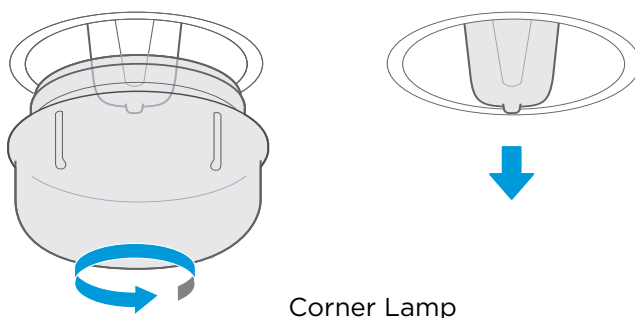
Risk of electric shock!

When replacing the lamp, the lamp socket contacts are live. Before replacing the lamp, unplug the appliance from the mains or switch other circuit breaker in the fuse box.

Risk of burns!

The appliance becomes very hot. Never touch the interior surfaces of the appliance or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.

1. Place a towel in the cold cavity to prevent damage.
2. Turn the glass cover anti-clockwise to remove it (Corner lamp); Pull the lateral grid out and then pry the glass cover off slightly by a tool with a flat head (Lateral lamp) Pull out
3. the lamp – do not turn it.
4. Assemble the glass cover back in.
5. Remove the towel and switch on the circuit breaker to see if lamp switches on. For the
6. lateral lamp , if it works well after the replacement , please remember to put the lateral grid back.



Corner Lamp

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.**



