

*Bellissimo*TM
BY TECHNIKA

Italian designed appliances to inspire your kitchen

2015
COLLECTION

Italian designed for your kitchen

When it comes to inspired cooking it's hard to ignore the Italians. From the richest of risottos, to the lightest of pastas, the key ingredient is always passion. You'll find inspiring aromas and flavoursome sauces passed down over generations, in classic dishes prepared with love. From this proud tradition we present Bellissimo, a range of Italian designed kitchen appliances. Our ovens, upright cookers,

cooktops, rangehoods, and dishwashers feature a sleek European finish bringing a designer feel to any kitchen. All Bellissimo kitchen appliances are designed with cutting edge technology making them reliable and easy to use, allowing you to create your own classic dishes in no time. Thanks to Bellissimo your passion for food can now rival that of even the most passionate Italian chef.

Why Bellissimo?



AUSTRALIAN OWNED

Bellissimo is Australian owned, we make decisions and design product for the Australian market. Australian owned means we reinvest in Australia.



RELATIONSHIPS WITH AUSTRALIA'S LARGEST BUILDERS

Bellissimo has strong relationships with many of Australia's top residential builders who specify and use Bellissimo products.



INNOVATION

We are constantly seeking innovative ways to ensure that our products meet the ever changing needs of our customers. Every Bellissimo product is a fusion of state of the art function, quality and contemporary design.



OUR OWN SERVICE TECHNICIANS

Superior after sales service levels are achieved by having a National After Sales Network, Servicing all Metropolitan and regional areas Australia wide.

Many of our After Sales Service Technicians are our own employees, ensuring that should you require after sales customer care your concern will be met in a timely, efficient and professional manner.



OUR NATIONAL CUSTOMER CARE

Our National Customer Care Centre based in Australia ensures all after sales customer queries needs are met to the highest standards and can be contacted toll free on 1800 333 244, by fax (03) 9948 4546 or email service@technika.com.au



COMMERCIAL ACTIVITIES

In December 1999 we expanded our commercial division, concentrating on domestic housing and medium density projects on a national basis. Our growth in this sector now sees us as an industry leader with some of the most recognised building entities in Australia.

DISCLAIMER

Technika's policy is one of continuous improvement and we reserve the right to change specifications without prior notice. Illustrations are for guidance purposes only.

Please contact us directly if precise measurements/details are required.

*Bellissimo*TM

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Bellissimo™

Types of cooking modes



CONVECTION OVEN AND FAN ASSIST

This method of cooking provides heat from the outer top and the lower elements, plus the use of the fan to circulate the heat and ensure a fast and even distribution. Suitable for baking pastries and biscuits on multiple levels when browning is required.



CONVECTION TOP AND LOWER ELEMENT

This method of cooking provides traditional cooking with heat from the top and lower elements. Particularly suitable for slow cooking and cake baking on one shelf only.



DEFROST

The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Remove frozen portions of meat completely from packaging and place over the grill rack to allow proper circulation.



FAN FORCED

This method of cooking uses the circular element located around the fan to distribute heat evenly, resulting in a faster, more efficient operation. Cooking with the fan on allows different kinds of food to be cooked simultaneously on different shelves, preventing the transmission of smells and flavours from one dish to another.



FULL GRILL

This cooking method is normal static grilling, utilising the full top elements which directs heat downwards onto the food. Suitable for grilling medium to large portions of sausages, bacon, steaks and fish.



FULL GRILL AND FAN

This method of grilling uses the full top element in conjunction with the fan, to grill meat without the need to turn. Suitable for steaks such as hamburgers and large fillets.



FULL GRILL FAN FORCED LOWER ELEMENT

This function is used for intense heat which allows for faster cooking.



LIGHT

The separate light function will illuminate the oven cavity. This function is also useful when cleaning the oven interior and will give a low heat suitable for proving dough.



LOWER ELEMENT FAN ASSIST

Ideal for slow gentle cooking such as quiches and pastries.

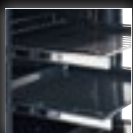


TOP ELEMENT ONLY

This method of cooking uses the outer part of the top element to direct heat downwards onto the food. For gentle cooking, browning or keeping cooked dishes warm.



Oven features and benefits



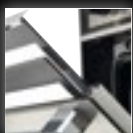
Telescopic shelves

Strong enough to hold even the heaviest cookware, our telescopic shelves effortlessly glide in and out for easy loading and checking of your meal's progress.



Large cooking capacity

Our large capacity ovens allow you to cater for even the biggest of dinner parties. Completely adjustable shelving gives you the flexibility to accommodate all types of cookware with ease.



Triple glazed door

Three layers of glass keeps heat in so your food cooks quickly and efficiently. Triple glazing also limits the amount of heat that can escape, so the door remains cool to touch.



Easy to clean

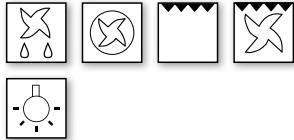
Removable doors, side racks, and easy clean interiors allow food particles to be easily wiped away, whilst sensor touch controls allow the exterior to be wiped clean. Our pyrolytic ovens heat to high temperatures turning food residue into ash, which can then be wiped clean with a damp cloth once the oven has cooled.

* NB - Not all features on this page are on all models. Please refer to the product user manual for the features that apply to your model.

600mm stainless steel built in oven

Model number TB60FDTSS-5

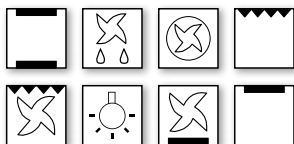
- 62 Litre oven capacity
- 5 Cooking functions
- Manual control knobs
- "A class energy rating" (European standards)
- 3 Button programmable digital clock
- LCD display / clock / timer
- Closed door grilling
- Single oven light
- Easy clean interior
- Removable triple glazed cool touch door
- Removable side racks
- Large viewing window
- Automatic safety cut off
- Cavity cooling system
- Connection: 15amp



600mm stainless steel built in oven

Model number TB86MSS-3

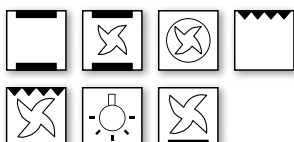
- 62 Litre oven capacity
- 8 Cooking functions
- Manual control knobs
- "A class energy rating" (European standards)
- 6 Button programmable digital clock
- LCD display / clock / timer
- Closed door grilling
- Single oven light
- Easy clean interior
- Removable triple glazed cool touch door
- Removable side racks
- Large viewing window
- Automatic safety cut off
- Cavity cooling system
- Connection: 15amp



750mm stainless steel built in oven

Model number TB70FSS-2

- 80 Litre oven capacity
- 7 Cooking functions
- Manual control knobs
- "A class energy rating" (European standards)
- Closed door grilling
- Single oven light
- Easy clean interior
- Removable triple glazed cool touch door
- Removable side racks
- Large viewing window
- Automatic safety cut off
- Cavity cooling system
- Connection: 15amp



900mm stainless steel built in oven

Model number TB90FSS-5

- 105 Litre oven capacity
- 8 Cooking functions
- Manual control knobs
- "A class energy rating" (European standards)
- 5 Button programmable digital clock
- LCD display / clock / timer
- Closed door grilling
- Twin oven light
- Easy clean interior
- Removable triple glazed cool touch door
- Removable side racks
- Large viewing window
- Automatic safety cut off
- Cavity cooling system
- Rotisserie feature available with top & bottom element function
- Connection: 15amp

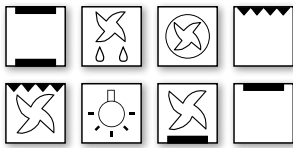


Image representation only.
Products may differ from image shown.
Image courtesy of Coral Homes.



Image representation only.
Products may differ from image shown.
Image courtesy of Metricon Homes.

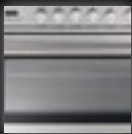


Upright cooker features and benefits



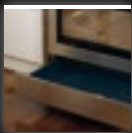
Twin circulating fans

This feature allows a greater volume of air to be distributed around the oven, putting more moisture in your food and providing balanced heat distribution. This ultimately means better cooking results - especially when baking.



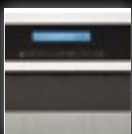
Large viewing window

Easily check the progress of your meal without having to open the door and let hot air escape.



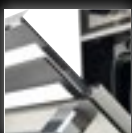
Storage compartment

Store extra cookware in the storage compartment to free up space in other areas of your kitchen.



Easy to clean

Removable doors, side racks, and easy clean interiors allow food particles to be easily wiped away, whilst sensor touch controls allow the exterior to be wiped clean.



Triple glazed door

Three layers of glass keeps heat in so your food cooks quickly and efficiently. Triple glazing also limits the amount of heat that can escape, so the door remains cool to touch. This is a handy safety feature for little fingers.

* NB - Not all features on this page are on all models. Please refer to the product user manual for the features that apply to your model.

900mm stainless steel upright cooker

Model number B9GEFTSS-3

- 105 Litre oven capacity
- 5 Cooking functions
- 5 Gas burners
- Centre located wok burner
- Removable light weight cast enamel trivets
- Wok adaptor
- Splashback
- Single oven fan
- Closed door grilling
- Single oven light
- Easy clean interior
- Removable triple glazed cool touch door
- Removable side racks
- Large viewing window
- Adjustable oven legs
- Automatic safety cut off
- Cavity cooling system
- Available with LPG conversion
- Connection: 15amp

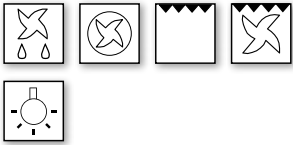


Image representation only.
Products may differ from image shown.
Image courtesy Coral Homes.



Cooktop features and benefits



Removable trivets

Our removable trivets are strong enough to hold and move even the heaviest of cookware.



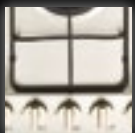
Easy to clean

The stainless steel finish, removable manual control knobs, and removable trivets allow for easy cleaning. For best results wipe away any spills with a damp cloth from the surface once the cooktop has cooled down.



Precision

Large manual control knobs allow precise temperature levels to be reached, whilst the wok provides high heat at even distribution levels, resulting in perfect cooking results.



Front located controls

Having the controls at the front allows more space between each burner, this means that different sized cookware can be used without getting in the way of each other.

600mm stainless steel electric cooktop

Model number TB64ESS-5

- 4 Ego hotplates
- Side located removable knobs
- 6 Temperature settings
- Indicator lights
- One piece cooktop
- Connection: 25amp



600mm stainless steel gas cooktop

Model number TB64GSS-3

- 4 Gas burners
- Removable light weight enamel trivets
- Electronic ignition
- Front control knobs
- Available with LPG conversion
- Connection: 10amp



600mm stainless steel gas cooktop

Model number TB64GWSS-4

- 4 Gas burners
- Front left hand side wok burner
- Removable light weight enamel trivets
- Electronic ignition
- Front control knobs
- Wok adaptor
- Available with LPG conversion
- Connection: 10amp



Bellissimo™

700mm stainless steel gas cooktop

Model number TB75GWSS-3

- 5 Gas burners
- Centre located wok burner
- Removable light weight enamel trivets
- Electronic ignition
- Front control knobs
- Wok adaptor
- Available with LPG conversion
- Connection: 10amp



900mm stainless steel gas cooktop

Model number TB95GWSS-3

- 5 Gas burners
- Centre located wok burner
- Removable light weight enamel trivets
- Electronic ignition
- Front control knobs
- Wok adaptor
- Available with LPG conversion
- Connection: 10amp



*Bellissimo*TM



Rangehood features and benefits



LED lamps

LED lamps provide an efficient source of energy as LED is known for low energy consumption and long life.



Quiet operation

Our rangehoods are quiet whilst in operation, so whether used during the day or at night you'll never be interrupted.



Superior extraction

Our rangehoods have up to 760m³/hr extraction rates allowing for easy removal of odours, perfect for open plan living environments.



Easy to clean

The stainless steel or stainless steel and glass finish on our rangehoods as well as dishwasher safe aluminium filters make cleaning a breeze.



Streamlined design

A concealed canopy on slideout rangehoods allow them to integrate with other kitchen appliances, creating a modern streamlined look.

600mm stainless steel fixed rangehood

Model number PH16600SS-2

- Push button control
- Airflow 300m³/hr
- 3 Speed
- Ducted air operation
- Recirculated air operation
- 2X aluminium filters
- 2X 40 watt lamps
- Connection: 10amp



600mm stainless steel slideout rangehood

Model number SL10160ISS-4

- Switch control
- Airflow 250m³/hr
- 2 Speed
- Ducted air operation
- 2X aluminium filters
- 2X 40 watt lamps
- Connection: 10amp



600mm stainless steel recirculating slideout rangehood

Model number SREC0160SS-2

- Switch control
- Airflow 250m³/hr
- 2 Speed
- Recirculated air operation
- 2X aluminium filters
- 2X 40 watt lamps
- Connection: 10amp



900mm stainless steel and curved glass canopy rangehood

Model number TB10900SS-2

- Push button control
- Airflow 760m³/hr
- 3 Speed
- Ducted air operation
- 1X aluminium filters
- 2X LED lamps
- Grease collector
- Connection: 10amp



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BY TECHNICA



Dishwasher features and benefits



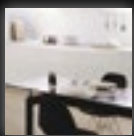
Large capacity

With 12 place settings and a height adjustable upper basket, our dishwashers can easily accommodate large plates or tall wine glasses.



Quiet operation

Our dishwashers are quiet whilst in operation, so whether used during the day or at night, conversations or sleeping children won't be interrupted. This also makes them perfect for open plan living spaces where the kitchen may be located near the living areas.



Safety

Our anti flood system cuts off the water supply if an overflow is detected, so you can be assured that your kitchen will remain protected from flood damage.



Environmentally friendly

With a 4 star WELS water rating our dishwashers are efficient as well as environmentally friendly.

600mm stainless steel freestanding dishwasher

Model number VDW6SS-4

- 4 Star wels water rating
- 2.5 Star energy rating
- 12 Place setting
- 5 Programs
- Water consumption 12 litres per wash
- LED indicator lights
- Knob selector control
- Stainless steel interior
- Foldable bottom plate racks
- Height adjustable upper basket
- Anti-flood protection
- Connection: 10amp



600mm stainless steel freestanding dishwasher

Model number TBD4SS-4

- 4 Star wels water rating
- 2.5 Star energy rating
- 12 Place setting
- 5 Programs
- Half load wash cycle
- Water consumption 12 litres per wash
- LED indicator lights
- Knob selector control
- Stainless steel interior
- Foldable bottom plate racks
- Height adjustable upper basket
- Anti-flood protection
- Connection: 10amp



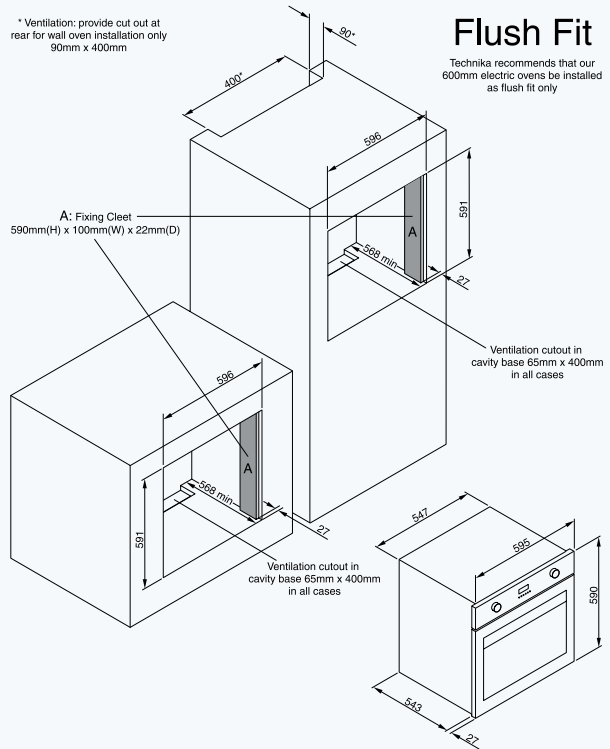
*Bellissimo*TM

INSTALLATION DRAWINGS

OVENS

Model numbers:

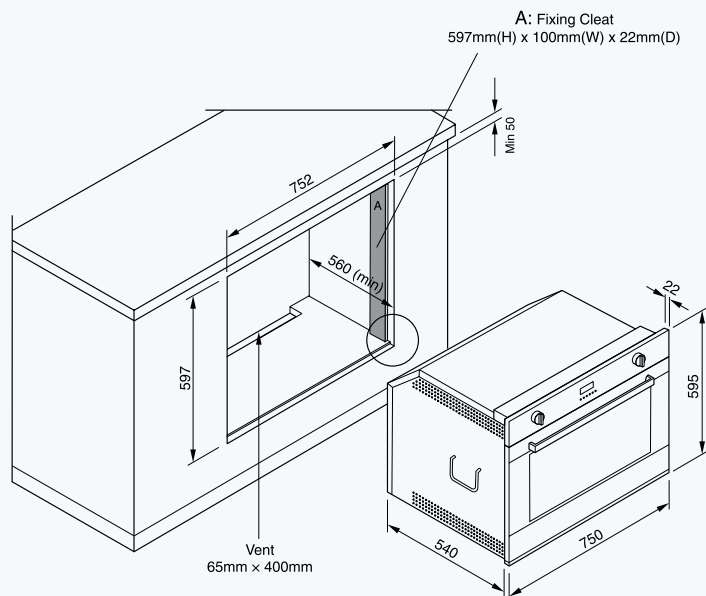
- **TB60FDTSS-5** page 5
- **TB86MSS-3** page 5



Dimensions	Width	Height	Depth
Cut-out (mm)	596	591	600
Product (mm)	595	590	543

Model numbers:

- **TB70FSS2** page 5



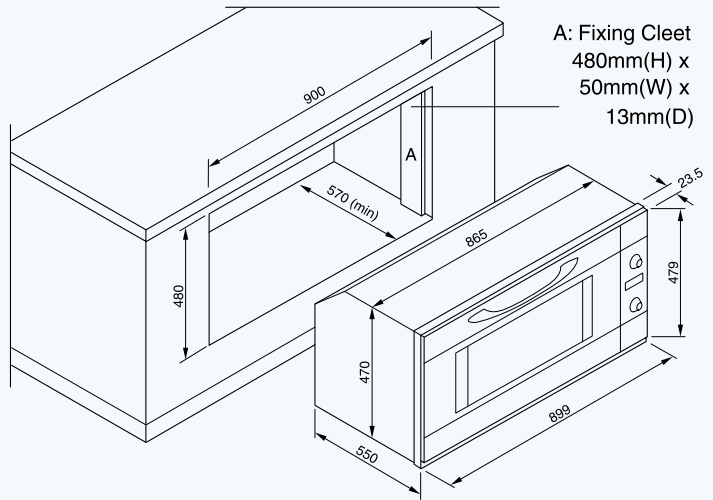
Dimensions	Width	Height	Depth
Cut-out (mm)	752	597	600
Product (mm)	750	595	540

INSTALLATION DRAWINGS

OVENS

Model numbers:

- **TB90FSS-5** page 6

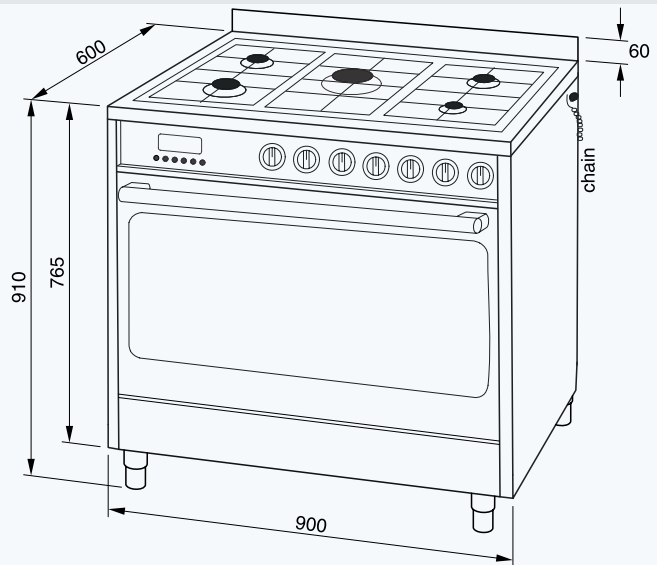


Dimensions	Width	Height	Depth
Cut-out (mm)	900	480	600
Product (mm)	899	479	550

UPRIGHT COOKERS

Model numbers:

- **B9GEFTSS-3** page 9



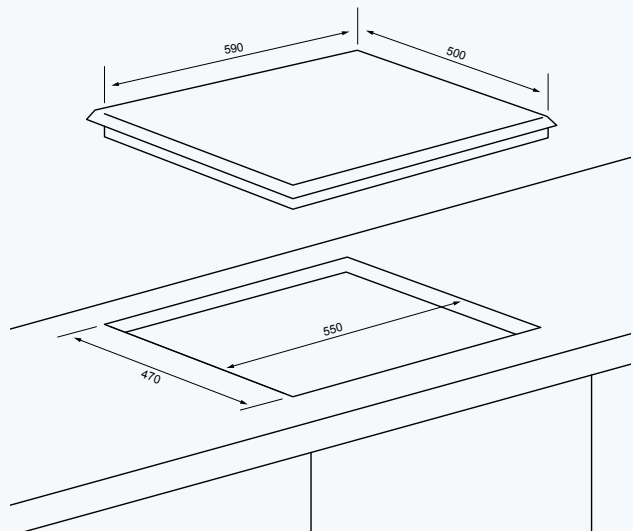
Dimensions	Width	Height	Depth
Cut-out (mm)	902	910*	600
Product (mm)	900	765	600

* This dimension may vary due to adjustable legs

COOKTOPS

Model numbers:

- **TB64ESS-5** page 11



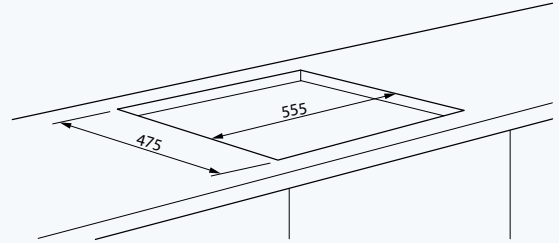
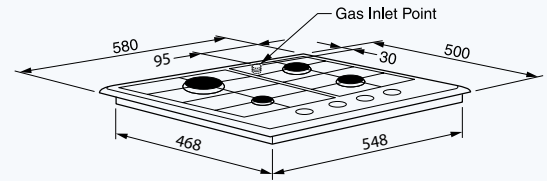
Dimensions	Width	Height	Depth
Cut-out (mm)	550		470
Product (mm)	590	40	500

INSTALLATION DRAWINGS

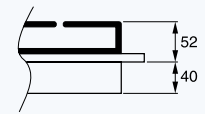
COOKTOPS

Model numbers:

- **TB64GSS-3** page 11

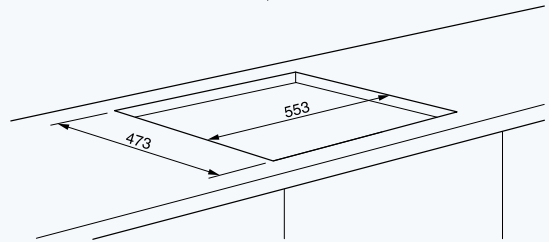
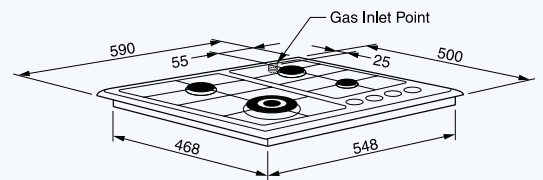


Dimensions	Width	Height	Depth
Cut-out (mm)	555		475
Product (mm)	580	40	500

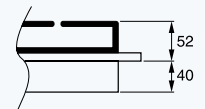


Model numbers:

- **TB64GWSS-4** page 11

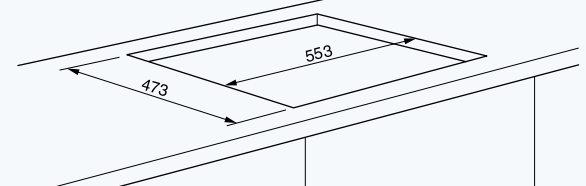
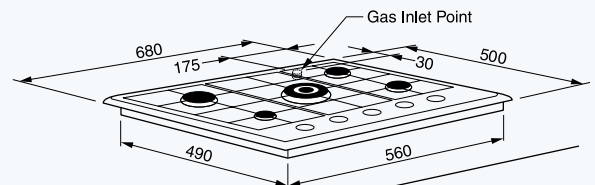


Dimensions	Width	Height	Depth
Cut-out (mm)	553		473
Product (mm)	590	40	500

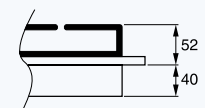


Model numbers:

- **TB75GWSS-3** page 12



Dimensions	Width	Height	Depth
Cut-out (mm)	553		473
Product (mm)	680	40	500

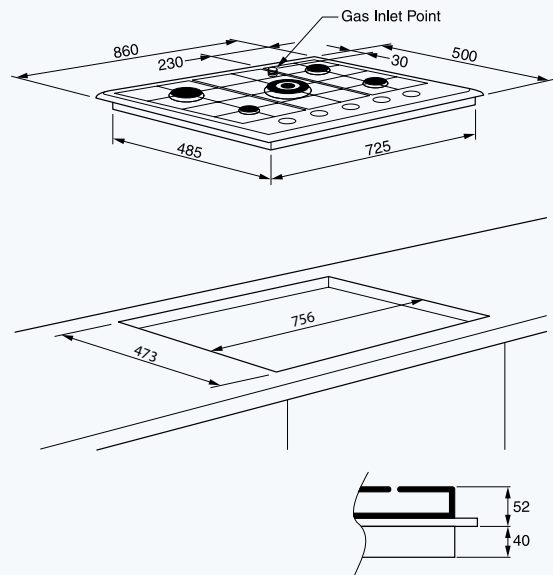


INSTALLATION DRAWINGS

COOKTOPS

Model numbers:

- **TB95GWSS-3** page 12

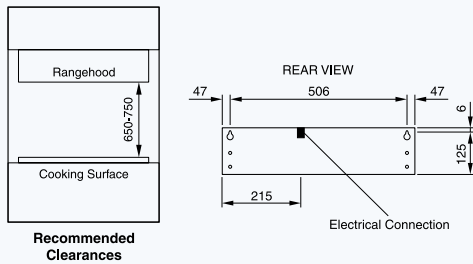


Dimensions	Width	Height	Depth
Cut-out (mm)	756		473
Product (mm)	860	40	500

RANGEHOODS

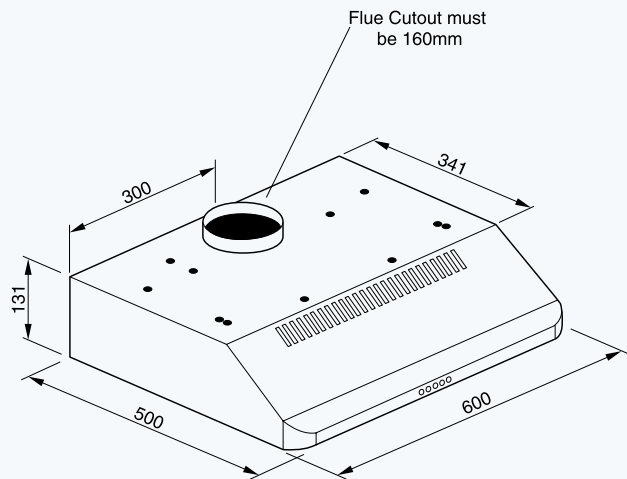
Model numbers:

- **PH16600SS-2** page 14



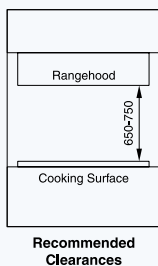
Recommended Clearances

Dimensions	Width	Height	Depth
Cut-out (mm)	600	131	341
Product (mm)	600	131	500



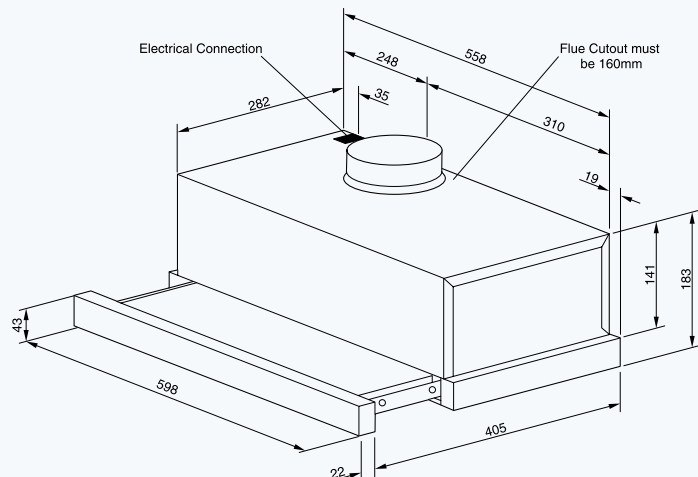
Model numbers:

- **SL10160ISS-4** page 14



Recommended Clearances

Dimensions	Width	Height	Depth
Cut-out (mm)	600	185	304
Product (mm)	598	183	304

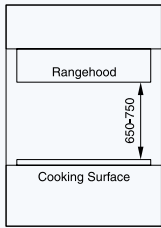


INSTALLATION DRAWINGS

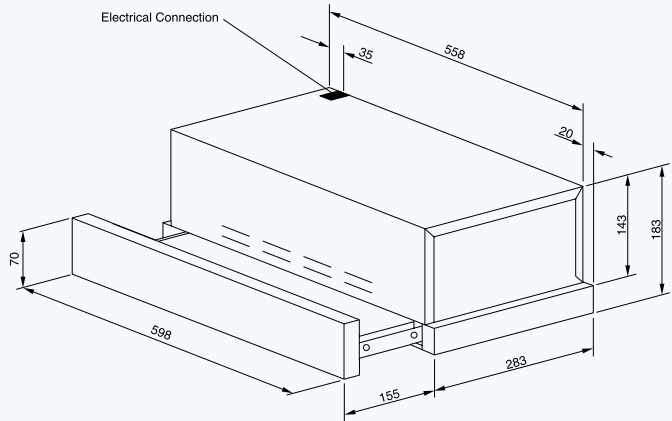
RANGEHOODS

Model numbers:

- **SREC0160SS-2** page 14



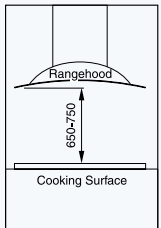
Recommended Clearances



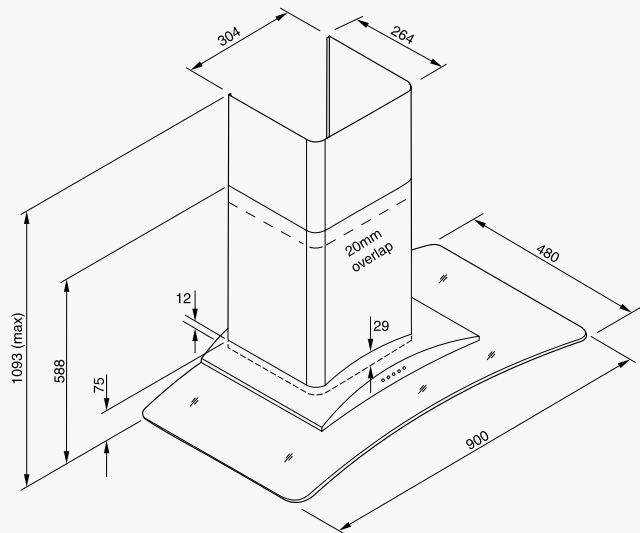
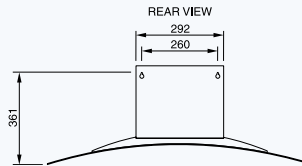
Dimensions	Width	Height	Depth
Cut-out (mm)	600	183	305
Product (mm)	598	183	305

Model numbers:

- **TB10900SS-2** page 14



Recommended Clearances

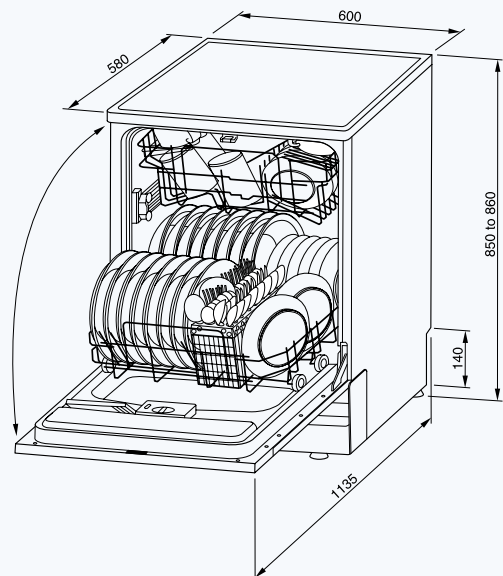


Dimensions	Width	Height	Depth
Cut-out (mm)	901	NA	480
Product (mm)	900	NA	480

DISHWASHERS

Model numbers:

- **VDW6SS-4** page 16
- **TBD4SS-4** page 16



Dimensions	Width	Height	Depth
Cut-out (mm)	602	860*	600
Product (mm)	600	850*	580

* This dimension may vary due to adjustable legs

WARRANTY

Bellissimo constantly seeks ways to improve the specifications and design of its products. Whilst every effort is made to produce up to date literature, this brochure should not be regarded as an infallible guide. Actual product only should be used to derive cut-out sizes.

INSTALLATION WARNING

Incorrect installation of any product will void all warranty.

NOTE

All dimensions on these pages are in millimetres and the illustrations are intended as a guide only. Complete instructions are enclosed with the appliance or can be obtained by contacting the customer care centre on toll free 1800 333 244 or by email: service@technika.com.au

All rangehoods are supplied with a complete mounting kit, easy to follow instructions, and can be plugged into a standard power point. All rangehoods must be installed in accordance with local building regulations. Bellissimo recommends that rangehoods be installed between 650mm and 750mm above the highest point of the cooking surface. The rangehood must not be any lower than 600mm from the highest point of the cooking surface as per the Australian Gas Association Standards.

PRODUCT SUPPORT AND SERVICE

Bellissimo has an extensive national service network. Please contact our national customer care centre toll free on 1800 333 244 or by emailing service@technika.com.au for any enquiries.

CAUTION

All ovens have been tested and approved to the relevant Australian Standards where it is built in or close to a cabinet. The cabinet material must be capable of withstanding 75 degrees. Bellissimo will not accept responsibility for incorrect installation into low temperature tolerant cabinets. Upright cookers have zero tolerance clearance installation in conjunction with A.G.A regulations. Please contact Bellissimo's national customer care line for installation details toll free on 1800 333 244 or by emailing service@technika.com.au

WARRANTY

All cooking appliances carry a two year parts and labour warranty, excluding consumables i.e. globes. All dishwashers carry a 1 year parts and labour warranty, excluding consumables. All rangehoods carry a 1 year parts and labour warranty, excluding consumables.

Gas regulators are provided with all gas appliances as part of an Australian Gas Association requirement and carry a 12 month warranty only.

All appliances that incorporate electronic components (i.e. programmable clocks and electronic switching) should be fitted with a surge protection device to guard against damage which can be caused by power fluctuations or surges. This warranty does not cover damage caused by such events.

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BY TECHNICA

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