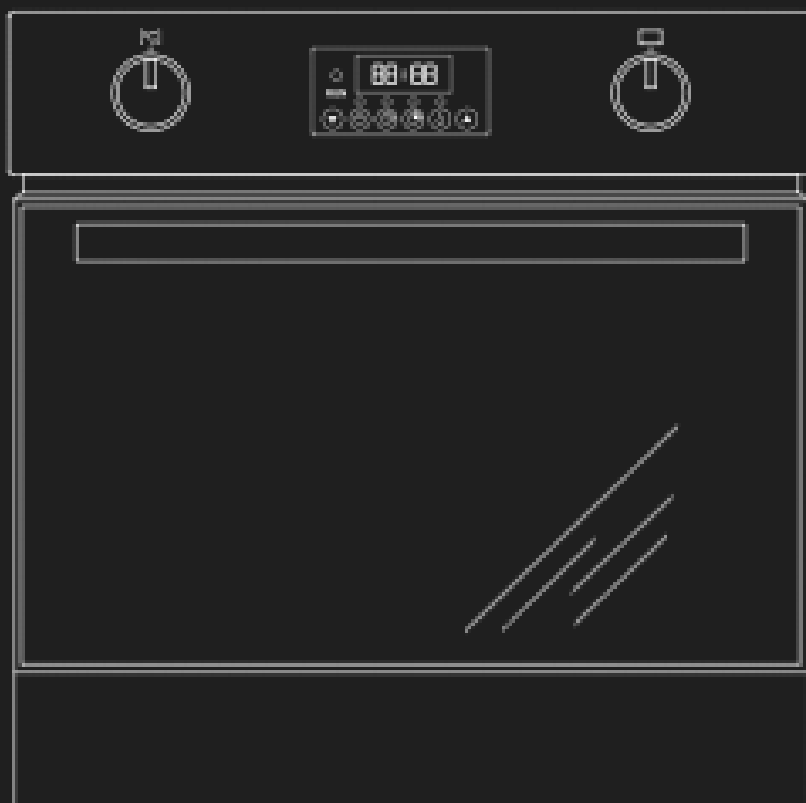


60cm Built In Oven



Installation and User manual

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BO6602X
BO610CX
BO610TCX

This manual explains the proper installation and use of your oven, 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.

General warnings

- ◆ If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ◆ This product has not been designed for any uses other than those specified in this booklet
- ◆ This appliance must not be used as a space heater.
- ◆ In order to avoid fire, the appliance must be kept clean and vents kept unobstructed.
- ◆ Do not spray aerosols within the vicinity of the appliance during operation.
- ◆ Do not store flammable materials in or under the appliance, e.g. aerosols.
- ◆ Do not line the bottom of the oven with foil or cookware.
- ◆ Always use gloves when handling hot items inside the oven.
- ◆ Always turn the grill off immediately after use as fat left behind may catch fire.
- ◆ Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating or boiling over.
- ◆ Do not put pans weighing over 15 Kg on the opened door of the oven and pans over 25 kg on the hob
- ◆ Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- ◆ In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- ◆ The rules and provisions contained in this instruction manual should be strictly observed.
- ◆ Do not allow anybody who is not familiar with the contents of this instruction manual to operate the cooker.

Child safety

- ◆ 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've 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.
- ◆ During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements.
- ◆ Accessible parts will also become hot when in use. To avoid burns and scalds children should be kept away.

Installation, cleaning and servicing

- ◆ The appliance must be installed only by an authorized person in compliance with the instructions provided. Incorrect installation may cause harm to persons, animals or may damage property.
- ◆ Before using the appliance, ensure that all packing materials are removed from the appliance.
- ◆ In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- ◆ Ensure that all specified vents, openings and air spaces are not blocked.
- ◆ The panels adjacent to the oven must be made of heat-resistant material.
- ◆ Cabinets with a veneer exterior must be assembled with glues which can withstand temperature of up to 100°C.
- ◆ Keep combustible materials, such as: curtains, drapes, furniture, pillows, clothing, linens, bedding, paper, etc., at least 3 feet(0.9 meters)from the front sides and rear of the heater. Do not use this unit in areas where gasoline, paint or other flammable

liquids or their associated vapors may be present.

- ◆ To reduce the risk of fire, do not place or install this unit in areas where the ventilation or circulation ducts may become blocked.
- ◆ The unit's power cord must be connected to a properly grounded and protected, 220-240V electrical outlet. Always use ground fault protection where required by the electrical code. To reduce the risk of fire, avoid running the power cord under rugs, carpets, etc. Keep the power cord away from high traffic areas where it may pose a tripping hazard.
- ◆ Avoid the use of an extension cord, which may overheat and cause a fire
- ◆ When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.
- ◆ Do not operate appliance with a damaged electrical supply cable or plug, damage sustained to components/oven, Electrical/Mechanical malfunctions Engage Authorised Service facility to conduct repairs.
- ◆ Only authorized personnel should carry out servicing. (Certificate of Compliance to be retained)
- ◆ Always ensure the appliance is switched OFF at power point / mains power supply before cleaning or disconnect when replacing parts "
- ◆ Do not use steam cleaners, as this may cause moisture build-up.
- ◆ Always clean the appliance immediately after any food spills.
- ◆ **This appliance must be earthed.**
- ◆ To maintain safe operation, it is recommended that the product be inspected every five years by an authorized service person.

Oven

- ◆ During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- ◆ Switch the appliance OFF at power point / mains power supply before removing light lens and remove / replacing light Globe

- ◆ To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- ◆ Do not use the door as a shelf.
- ◆ Do not push down on the open oven door.

Grill

- ◆ Do not cover the grill insert with foil, as fat left there may catch fire.
- ◆ Always keep baking/ grill tray clean as any accumulated fat /grease may catch fire
- ◆ Do not leave the grill on unattended.
- ◆ To avoid fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- ◆ Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- ◆ Accessible parts may become hot when grill is in use. Children should be kept away.

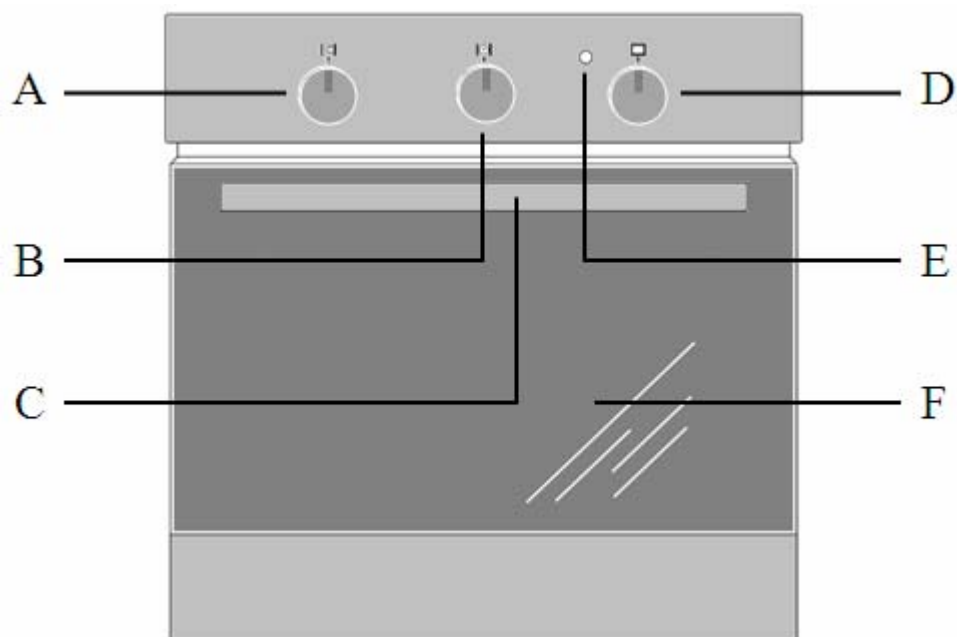
Environmental hints:

- ◆ Use the oven efficiently, by cooking many trays of food at the same time.
- ◆ Cook 2 trays of scones, small cakes or sausage rolls at the same time.
- ◆ Select the correct shelf location for food being cooked.
- ◆ Do not open the oven door more than necessary.
- ◆ After the oven is turned off it retains heat for some time.
Use this heat to finish custards or to dry bread.
- ◆ Use the smaller oven cavity in preference to the main oven cavity.



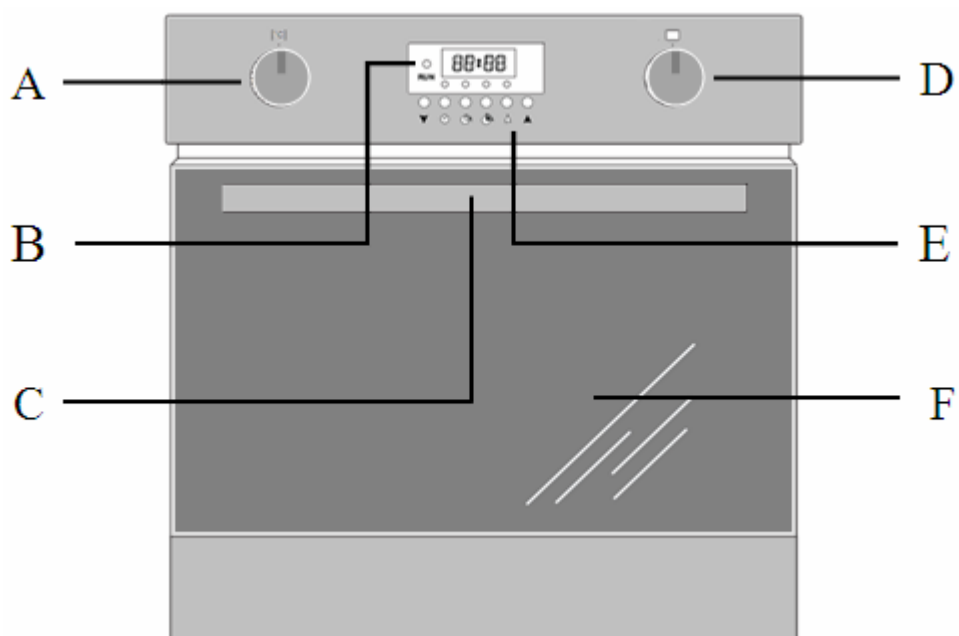
■ This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.

➤ Model BO6602X



- | | |
|-----------------------------|----------------------------|
| A. Temperature Control Knob | D. Function Selection Knob |
| B. Time Control Knob | E. Power Indicator Light |
| C. Oven Door Handle | F. Door Glass |

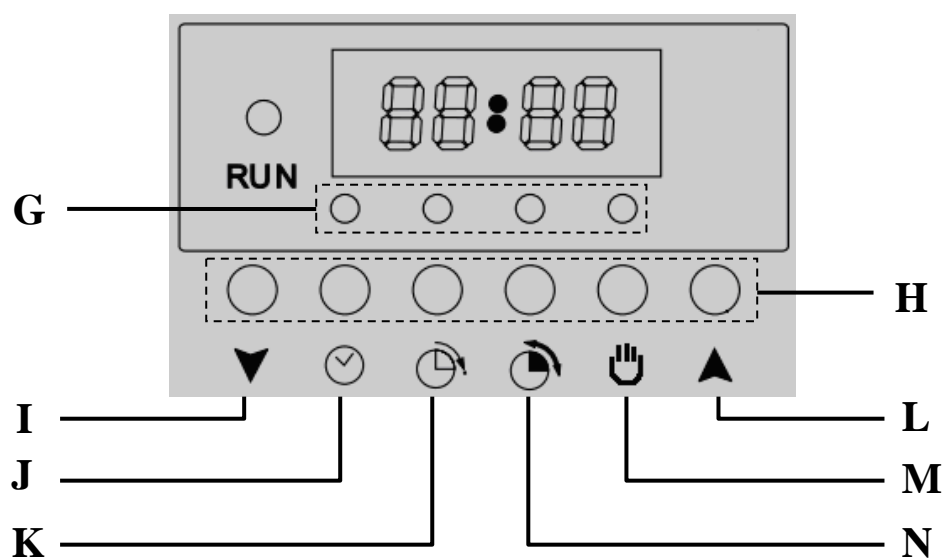
➤ Model BO610CX & BO610TCX



- | | |
|------------------------------------|----------------------------|
| A. Temperature Control Knob | D. Function Selection Knob |
| B. Timer Operation Indicator Light | E. Time Adjust Panel* |
| C. Oven Door Handle | F. Door Glass |

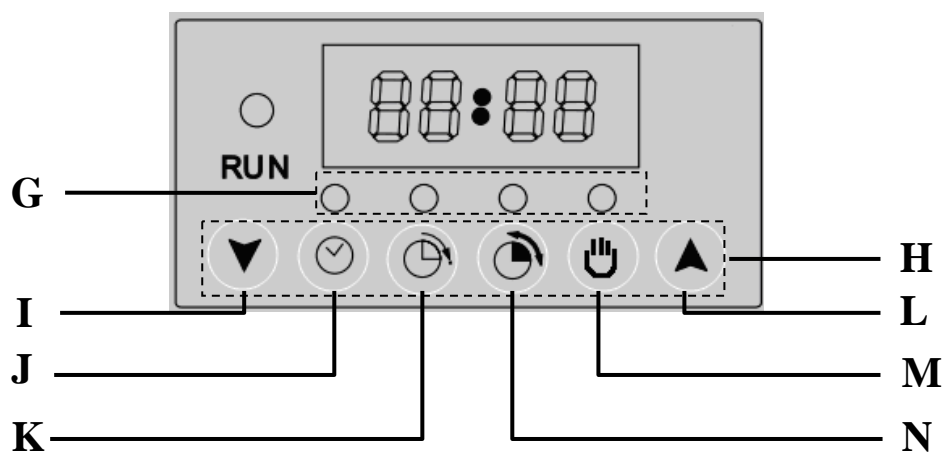
*BO610CX has push button control, BO610TCX has touch control panel, see next page for details

BO610CX Control Panel

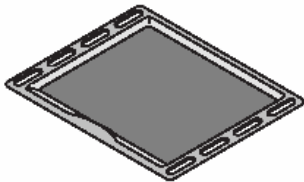
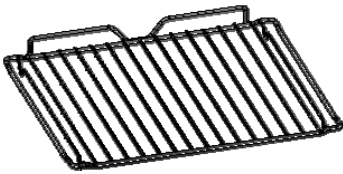

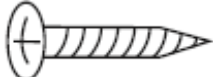


- | | |
|------------------------------|-----------------------------------|
| G. Time Controller Indicator | H. Press buttons |
| I. Timer decreasing | L. Timer increasing |
| J. O'clock | M. Timer Over Ride |
| K. Programming Cooking Time | N. Programming Delay Cooking Time |

BO610TCX Control Panel



- | | |
|------------------------------|-----------------------------------|
| G. Time Controller Indicator | H. Touch Control Keys |
| I. Timer decreasing | L. Timer increasing |
| J. O'clock | M. Timer Over Ride |
| K. Programming Cooking Time | N. Programming Delay Cooking Time |

Accessory Name	Picture	Quantity
Baking tray		1
Grill rack		For BO6602X, QTY=1; For BO610CX/TCX QTY=2
Grill insert		1
Screws(ST4x35)		4

Technical Specifications

model	product dimensions (h x w x d) mm	net weight	usable capacity	electrical connection	max. power rating	max. current rating
BO6602X	595 x 595 x 575	Approx. 38g	56 litres	220-240V/50Hz	2.9kW	13Amp
BO610CX	595 x 595 x 575	Approx. 38g	56 litres	220-240V/50Hz	2.2kW	10Amp
BO610TCX	595 x 595 x 575	Approx. 38g	56 litres	220-240V/50Hz	2.2kW	10Amp

WARNING!

Please follow the points below when installing the appliance

Use an authorized person

- ◆ As stated in the local municipal building codes and other relevant statutory regulations:
- ◆ Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- ◆ Refer to data plate for rating information. The data plate is positioned behind the bottom of the oven door. The circuit diagram is positioned on the top panel of the appliance.
- ◆ A functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.7.1
- ◆ Wiring should be protected against mechanical failure. Refer to AS/NZS 3000 clause 1.5
- ◆ A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- ◆ Disconnect the power plug of the appliance from the power point when conducting maintenance or repairs to the unit

This appliance must be properly earthed.

- ◆ Do not lift the appliance by the door handles.
- ◆ Prepare the cupboard opening to match your appliance measurements. (See diagrams)
- ◆ Slide appliance in to cabinet cavity , ensuring supply cable is not obstructed (Kinked , Jammed or twisted)
- ◆ To prevent tipping or dislodging of the appliance , secure appliance to the cabinet with 4 screws (provided) , through the dedicated holes in the appliance frame
- ◆ Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. Installation into low temperature tolerant cabinetry (e.g. Vinyl coated) may result in deterioration of the low temperature coating by discoloring or bubbling.
- ◆ The cabinet panels to the cooker must be heat resistant. In the case of veneered wood units, glues must be resistant to a temperature of 100 °C

- ◆ If the appliance is to be installed adjacent to vinyl wrapped surfaces, use an installation kit available from the vinyl-wrap supplier.
- ◆ GSM cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- ◆ After installation, test and ensure that the appliance operates correctly before handing it over to the customer.

CAUTION!

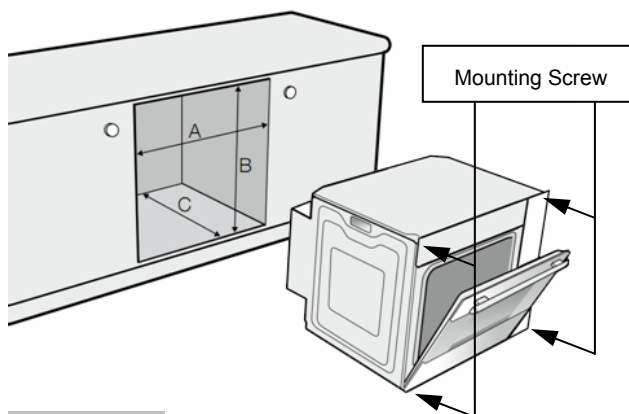
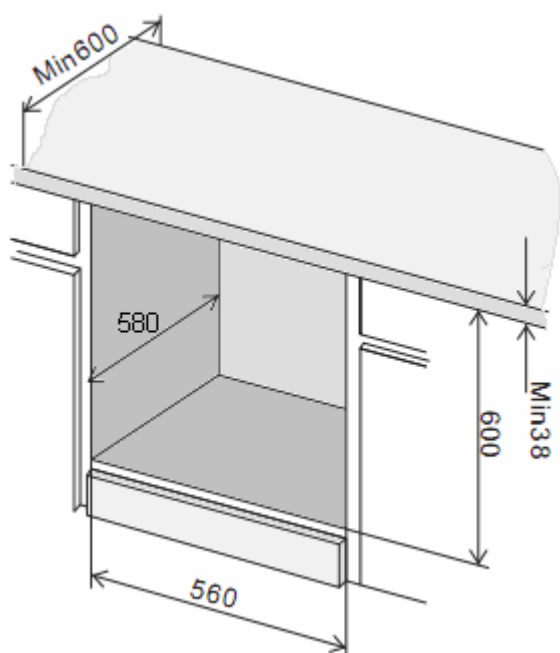
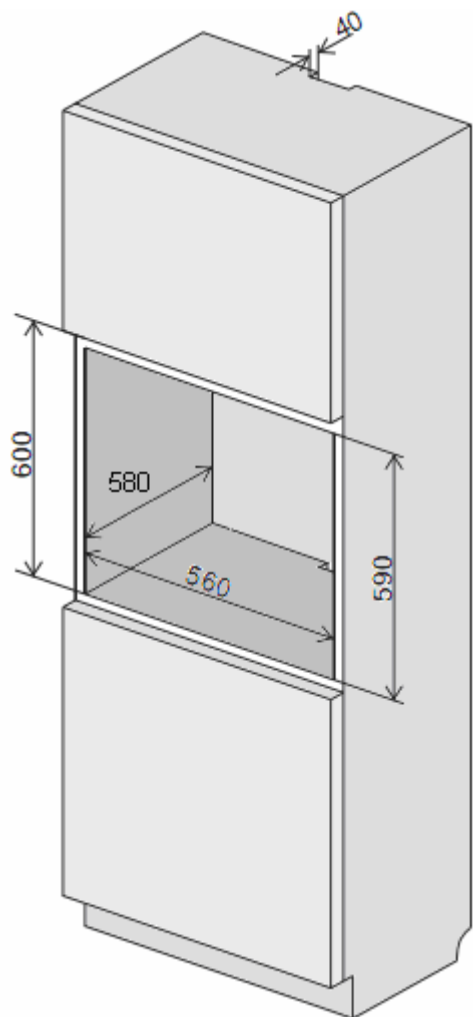
Where appliance is connected via power supply cable to a power point, the installed power point must remain accessible after appliance installation

A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your unit the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.

WARNING!

To avoid any potential hazard, you must follow our instructions when you install your appliance. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

Cut-out dimensions

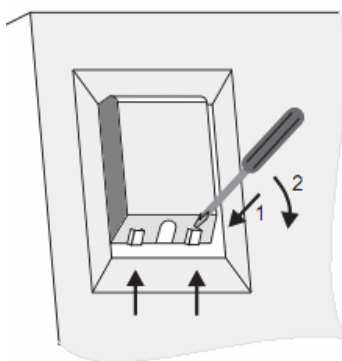


CAUTION!

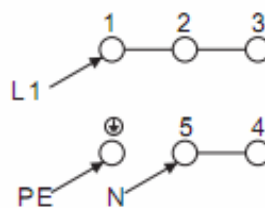
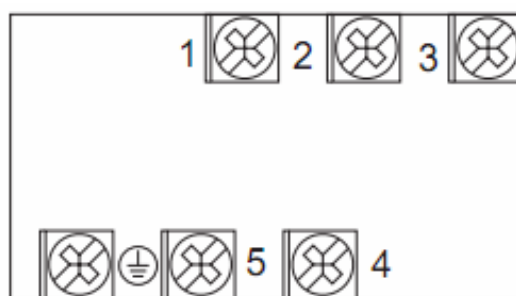
Your appliance must be mounted on a flat surface for the full width and depth of the product

Connect power supply cord

- ◆ Open terminal board cover at rear panel of appliance.



- ◆ Connect wires as below:



- ◆ Close the terminal board cover.


Preparing your oven

1. Please remove all stickers, leaflets and boxes from the door and from the floor of the oven before operation.
2. Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.


Do not close the oven door until the oven is completely dry.

BO6602X

Turn ON the power to the Appliance

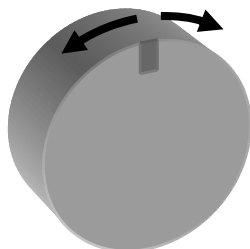
1. Push the Timer Control Knob (B) and knob will pop up
2. Turn Knob to the Timer Over Ride Icon  (Manual Mode)

BO610CX & BO610TCX

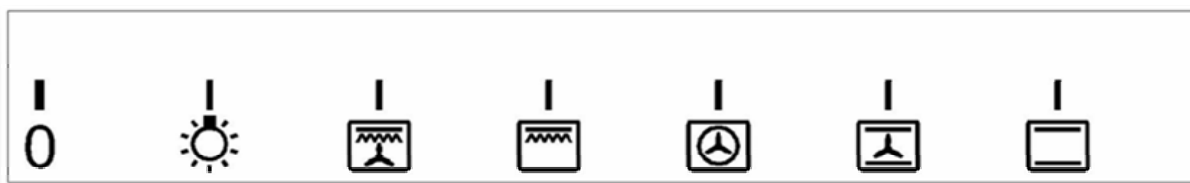
Turn ON the power to the Appliance, press the Timer Over Ride key  (Manual Mode)

Select the functions (All Models)

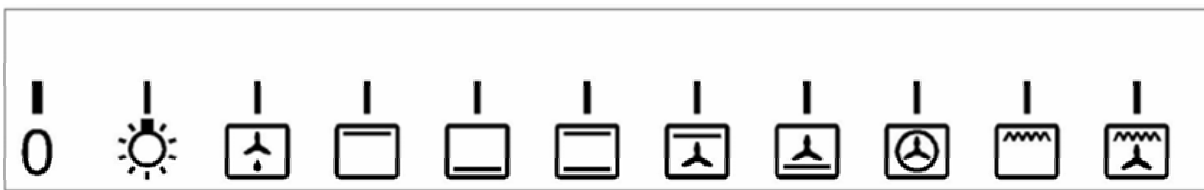
To select the desired function, push the “Function Selection Knob” (D) and the knob will pop up. Turn the knob in any direction to select the desired function.
















➤ Model BO6602X (6 functions)



➤ Model BO610CX & BO610TCX (10 functions)



function	description
0	Switch off function
Separate Oven light 	By setting the knob to this position the lighting inside the oven is switched on, e.g. use when washing the oven chamber.
Fan and combined grill on 	When the knob is turned to this position, the oven activates the combined grill and fan function. In practice, this function allows the grilling process to be speeded up and an improvement in the taste of the dish. You should only use the grill with the oven door shut.
Combined grill (Grill and the top element) 	When the “combined grill” is active, it enables grilling with the grill and with the top heater switched on at the same time. This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.
Rear heater with fan 	This cooking mode allows homogenous distribution of the heat inside the oven, making it possible to cook several items of food at the same time.
Fan, bottom and top elements on 	At this knob position the oven executes the cake function. Conventional oven with a fan.
Bottom and top elements on 	Setting the knob to this position allows the oven to be heated conventionally.
Defrost 	This heats the resistances to a very low temperature, so as to achieve an even and fast thawing of frozen food. The thawing function can be used with any type of frozen food.
Top element on 	When the knob is set to this position, the oven is heated using only the top element, e.g. use for, final baking from above.
Bottom element on 	When the knob is set to this position, the oven is heated using only the bottom element Use for, e.g. final baking from the bottom.
Fan and top element on 	When the knob is turned to this position, the oven activates the top element and fan function.
Fan and bottom element on 	This method of cooking uses the bottom element only while the fan is circulating the heat. For delicate dishes and heating pre-cooked food. It is also suitable for sterilizing preserving jars.
Grill element on 	Setting the knob to this position allows dishes to be grilled on the grate.

Fan and grill element on 	This method uses the grill in conjunction with the fan, to help a fast circulation of heat. Suitable where quick browning is required and "sealing" the juices in, such as with steaks, hamburgers, some vegetables, etc.
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Select the temperature (All Models)

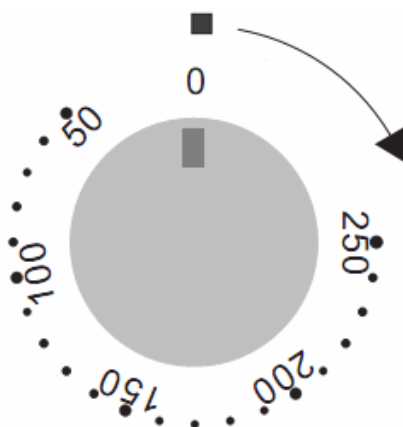
- ◆ To select the desired temperature, push the "Temperature Selection Knob" (A) and the knob will pop up. Turn the knob in a clockwise direction to the desired temperature (50°C ~ 250°C)

BO6602X

- ◆ A thermostat controls the temperature in your appliance, but Power Indicator light remains ON when oven reaches temperature, Power Indicator light will turn OFF only when below a or b happen
 - Function Selection Knob (D) turned to 0
 - Timer has timed out to 0 (When used in Timer Mode)

BO610CX & BO610TCX

- ◆ A thermostat controls the temperature in your appliance, but Timer Operation Indicator Light remains ON when oven reaches temperature, Timer Operation Indicator Light will turn OFF only when below a or b happen
 - Timer Over Ride  is deselected.
 - Timer has timed out to 00.00 (When used in Timer Mode)
- ◆ Once the food is cooked, turn the temperature selector back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.



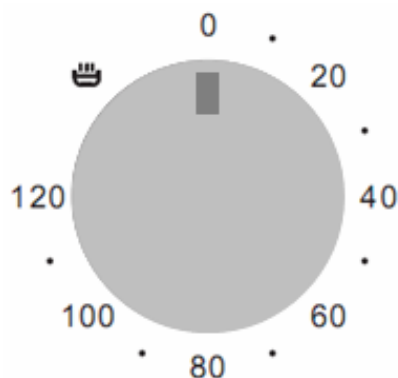
CAUTION!

- ◆ The desired cooking function must be selected before the oven will operate.




Select the timer

➤ **Model BO6602X**

- ◆ To select this function, push the “Time Control Knob” (B) and the knob will pop up. To set the timer, turn the knob clockwise, away from the Timer Over Ride position until it stops and then turn it back anticlockwise to the required time.
- ◆ The timer can be used independently of an oven cooking function for a time period of up to 120 minutes.
- ◆ The time period that has been set will expire when the control knob reaches zero, a brief audible signal will sound.





➤ **Model BO610CX & BO610TCX**




- ◆ Before select this function, make sure the Timer Over Ride  is deselected.
- ◆ Press  two times then use ▲ or ▼ to set hour, press  again then use ▲ or ▼ to set minute if need.
- ◆ Waiting for about five seconds, then the appliance will set the time auto.

Programming your cooking

Select a cooking mode before programming.

- ◆ Press  two times then use ▲ or ▼ to set hour, press  again then use ▲ or ▼ to set minute if need.
- ◆ Waiting for about five seconds, then the appliance will set the time auto.
- ◆ When the selected time has elapsed, the oven will stop cooking.

Programming delayed cooking

- ◆ Use the programming cooking step 1 and 2 to set your cooking time.
- ◆ Press  two times then use ▲ or ▼ to set o'clock, press  again then use ▲ or ▼ to set minute need.
- ◆ Waiting for about five seconds, the appliance will set the time auto.
- ◆ When the selected time has elapsed the oven will start and stop programming auto.
For example: it is 10:00 am. A time of 1 hour is programming, and 15 minutes delayed cooking is programming. The programming will start automatically at 10:15 am, and automatically stop at 11:15 am.
- ◆ Press  to cancel the previous programming, oven will work on existing function and temperature settings.

CAUTION!

- ◆ New appliances can have a smell during first use. It is recommended to ‘run in’ the oven before you cook for the first time. Operate the oven, empty, at a temperature of 180°C for approximately 2-4 hours. Please ensure the room is well ventilated during this process.

Baking

- ◆ Recommend to use the baking trays which were provided with your oven;
- ◆ It is also possible to bake in cake tins and trays bought elsewhere which should be put on the drying rack; for baking it is better to use black trays which conduct heat better and shorten the baking time;
- ◆ Shapes and trays with bright or shiny surfaces are not recommended when using the conventional heating method(top and bottom elements) , use of such tins can result in undercooking the base cakes;
- ◆ Before the cake is taken out of the oven, check if it is ready using a wooden stick(if the cake is ready the stick should come out dry and clean after being inserted into the cake) ;
- ◆ After switching off the oven it is advisable to leave the cake inside for about 5 min;
- ◆ The baking parameters given in tables are approximate and can be corrected based on your own experience and cooking preferences;
- ◆ If information given in recipe books is significantly different from the values included in this instruction manual, please apply the instructions from the manual.

Guide

➤ Baking in cake tins

CAKE TYPE	BOTTOM+TOP ELEMENTS		ULTRA-FAN		BAKING TIME [min]
	LEVEL	TEMPERATURE [°C]	LEVEL	TEMPERATURE [°C]	
Sponge cake/marble cake	2	170-180	2	150-170	60-80
Victoria sponge	2	160-180	2	150-170	68-80
Base for a layer cake	2-3	170-180	2-3	160-170	20-30
Sponge layer cake	2	170-180	N/A	N/A	30-40
Fruit cake (crispy base)	N/A	N/A	2-3	160-180	60-70
Cheesecake(shortcrust base)	N/A	N/A	2	140-150	60-90
Teacake	2	160-180	2	150-170	40-60
Bread (e.g.: wholegrain bread)	2	210-220	2	180-200	50-60

➤ Baking on the trays prays provided with the cooker

CAKE TYPE	BOTTOM+TOP ELEMENTS		ULTRA-FAN		BAKING TIME [min]
	LEVEL	TEMPERATURE [°C]	LEVEL	TEMPERATURE [°C]	
Fruit cake(crispy base)	3	170-180	2	160-170	35-60
Fruit cake (with yeast)	N/A	N/A	2	160-170	30-50
Crumble cake	3	160-170	2	150-170	30-40
Sponge roll	2	180-200	N/A	N/A	10-15
Pizza (thin base)	3	200-240	N/A	N/A	10-15
Pizza (thick base)	2	190-210	N/A	N/A	30-50

➤ Baking smaller items

CAKE TYPE	BOTTOM+TOP ELEMENTS		ULTRA-FAN		BAKING TIME [min]
	LEVEL	TEMPERATURE [°C]	LEVEL	TEMPERATURE [°C]	
Buns	3	160-170	2	150-160	10-30
Puff pastry	3	180-190	2	170-190	18-25
Meringues	3	90-110			80-90
Choux buns	N/A	N/A	2	170-190	35-45

➤ Baking in cake tins

CAKE TYPE	BOTTOM+TOP ELEMENTS	
	TEMPERATURE [°C]	BAKING TIME [min]
Meringues	80	60
Victoria sponge	150	65
Teacake	150	60
Layer cake	150	25

➤ Baking on the trays provided with the cooker

CAKE TYPE	BOTTOM+TOP ELEMENTS	
	TEMPERATURE [°C]	BAKING TIME [min]
Yeast	150	40
Crumble	150	30
Fruit	150	40
Sponge	150	30

CAUTION!

When using the cake function of the oven it is necessary to initially heat up the oven chamber, using the third level from the bottom is recommended for baking.

Roasting meat

- ◆ Cook meat weighing over 1 kg in the oven, but smaller pieces should be cooked on the gas burners.
- ◆ Use heatproof ovenware for roasting .with handles that are also resistant to high temperatures;
- ◆ When roasting on the drying rack or the grate we recommend that you place a baking tray with a small amount of water on the lowest level of the oven;
- ◆ It is advisable to turn the meat over at least once during the roasting time and during roasting you should also baste the meat with its juices or with hot salty water-do not pour cold water over the meat.

Guide

➤ Beef

TYPE OF MEAT	BOTTOM+TOP ELEMENTS		ULTRA-FAN		TIME [min/1 cm]
	LEVEL	TEMPERATURE [°C]	LEVEL	TEMPERATURE [°C]	
rare	3	250	/	/	12-15
Juicy("medium")	3	250	/	/	15-25
"well done"	3	210-230	/	/	25-30
Roast joint	2	200-220	2	160-180	120-140

➤ Pork

TYPE OF MEAT	BOTTOM+TOP ELEMENTS		ULTRA-FAN		TIME [min]
	LEVEL	TEMPERATURE [°C]	LEVEL	TEMPERATURE [°C]	
Roast joint	2	200-210	2	160-180	90-140
Ham	2	200-210	2	160-180	60-90
Fillet	3	210-230	/	/	25-30

➤ Poultry

TYPE OF MEAT	BOTTOM+TOP ELEMENTS		ULTRA-FAN		TIME [min]
	LEVEL	TEMPERATURE [°C]	LEVEL	TEMPERATURE [°C]	
Chicken	2	220-250	2	170-180	50-80
Goose (approx. 2kg)	2	190-200	2	160-180	150-180

➤ **Others**

TYPE OF MEAT	BOTTOM+TOP ELEMENTS		ULTRA-FAN		TIME [min]
	LEVEL	TEMPERATURE [°C]	LEVEL	TEMPERATURE [°C]	
Veal	2	200-210	2	160-170	90-120
Lamb	2	200-220	2	160-180	100-120
Venison	2	200-220	2	175-180	100-120
Fish	2	210-220	2	175-180	40-55

➤ **Grill +rotisseries***

Oven functions: grill element + top element (Combined grill)

TYPE OF MEAT	TEMPERATURE [°C]	TIME [min]
Chicken (approx. 1.5 kg)	250	90-100
Chicken (approx. 1.5 kg)	250	110-130
Shish kebab (approx. 1.0 kg)	250	60-70

*Optional

➤ **Grill**

Oven functions: grill element

TYPE OF DISH	LEVEL (From the Bottom)	TEMPERATURE [°C]	TIME [min]	
			SIDE 1	SIDE 2
Pork chop	4	250	8-10	6-8
Pork schnitzel	3	250	10-12	6-8
Shish kebab	4	250	7-8	6-7
Sausages	4	250	8-10	8-10
Roastbeef (steal approx. 1kg)	3	250	12-15	10-12
Veal cutlet	4	250	8-10	6-8
Veal steak	4	250	6-8	5-6
Mutton chop	4	250	8-10	6-8
Lamb chop	4	250	10-12	8-10
Chicken half (per 500 g)	3	250	25-30	20-25
Fish fillet	4	250	6-7	5-6
Trout (per approx. 200-250g)	3	250	5-8	5-7
Bread (toast)	4	250	2-3	2-3

➤ **Fan with grill**

Oven functions: combined grill + fan / grill + fan

TYPE OF MEAT	LEVEL (From the Bottom)	WEIGHT [kg]	TEMPERATURE [°C]	TIME [min]
Roast pork	2	1.0	170-190	80-100
	2	1.5	170-190	100-120
	2	2.0	170-190	120-140
Leg of lamb	2	2.0	170-190	90-110
Roast beef	2	1.0	180-200	30-40
Chicken	2	1.0	180-200	50-60
Duck	1-2	2.0	170-190	85-90
Goose	2	3.0	140-160	110-130
Turkey	2	2.0	180-200	110-130
	1-2	3.0	160-180	150-180

CAUTION!

- ◆ The figures given in tables are approximate and can be adapted based on your own experience and cooking preferences.
- ◆ During grilling you should turn the meat over periodically as well as basting it with its juices or with hot salty water.
- ◆ In the middle of the cooking time, the meat must be turned over.
- ◆ It is advisable to cook meat in heatproof ovenware.

Troubleshooting

In the event of an emergency, you should:

- ◆ Switch OFF all controls of the cooker
- ◆ Disconnect the mains plug
- ◆ Call the service centre
- ◆ Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

faults	causes	remedies
The upper crust is dark and the lower part too pale	Not enough heat from the bottom	<ul style="list-style-type: none"> - Use the natural convection position - Use deeper cake tins - Lower the temperature - Put the cake on a lower shelf
The lower part is dark and the upper crust too pale	Excessive heat from the bottom	<ul style="list-style-type: none"> - Use the natural convection position - Use lower side tins - Lower the temperature - Put the cake on a higher shelf
The outside is too cooked and the inside not cooked enough	Too high temperature	<ul style="list-style-type: none"> - Lower the temperature and increase the cooking time
The outside is too dry even though of the right color	Too low temperature	<ul style="list-style-type: none"> - Increase the temperature and reduce the cooking time.
The appliance does not work	Break in power supply	Check the household fuse box, if there is a blown fuse replaces it with a new one.
The oven lighting does not work	Bulb is loose or damaged	tighten up or replace the blown bulb (see chapter Cleaning and Maintenance)

*New appliances can have a smell during first use. It is recommended to 'run in' the oven before you cook for the first time. Operate the oven, empty, at a temperature of 180°C for approximately 2-4 hours. Please ensure the room is well ventilated during this process.

WARNING!

- ◆ **Before cleaning your oven, or performing maintenance, disconnect it from the power supply.**
- ◆ **Do not use steam cleaners.**
- ◆ **Do not line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.**
- ◆ **To protect against the risk of electrical shock, do not immerse the unit, cord or plug in water or other liquid or sprinkle water to clean the appliance!**
- ◆ **Do not clean the appliance when it is still hot! The inside and external surface of the oven should preferably be cleaned by damp cloth when it is cooled down.**
- ◆ **Wash all accessories in hot sudsy water or in a dishwasher, wipe dry with a paper or cloth towel.**
- ◆ **If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.**

Stainless steel

- ◆ All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.
- ◆ Care must be taken when wiping exposed stainless steel edges, they can be sharp!
- ◆ The front frame around the oven can be cleaned with stainless steel cleaners if it becomes soiled or discoloured.
- ◆ The stainless steel should only be cleaned with warm water and a mild detergent.
- ◆ DO NOT use abrasive cleaners or harsh solvents.
- ◆ Make sure you follow the polish or brushing lines in the steel.

Glass

- ◆ Glass surfaces on doors and control panels are best cleaned immediately after soiling.
- ◆ A damp cloth may help remove baked on food deposits.
- ◆ Oven cleaners can be used to remove stubborn marks and stains.
- ◆ The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking.
- ◆ However, it must be remembered that it is GLASS, it may break. Treat it accordingly!
- ◆ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering of the glass.

Oven

- ◆ Always keep your appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.
- ◆ Always keep the oven dish, bake trays and grill dish inserts clean, as any fat deposits may catch fire.
- ◆ Always wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove.

Grill

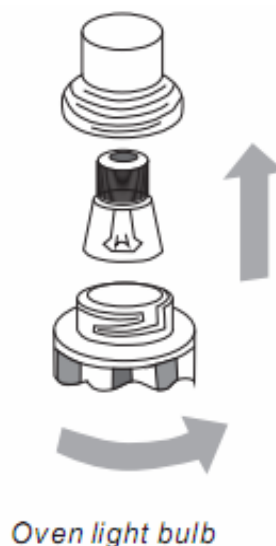
- ◆ Always keep the grill dish and grill insert clean, as any fat deposits may catch fire.

Replacement of the oven light bulb

WARNING!

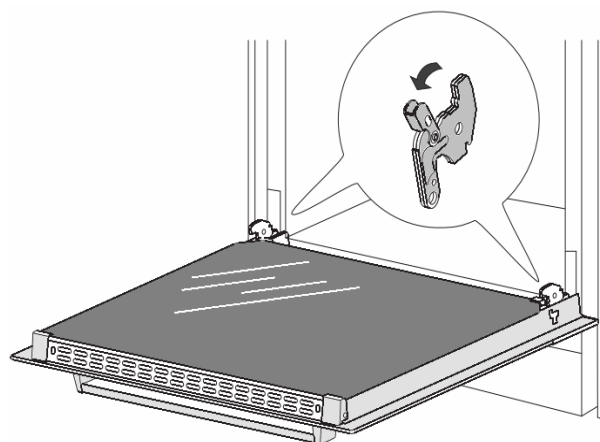
In order to avoid the possibility of an electric shock ensure that the appliance is disconnected from the power supply before replacing the bulb.

- ◆ Set all control knobs to the position "●"/"0" and disconnect the mains plug,
- ◆ Unscrew and wash the lamp cover and then wipe it dry.
- ◆ Unscrew the light bulb from the socket, replace the bulb with a new one-a high temperature bulb (300°C) with the following parameters:
 - voltage 230 V
 - power 25 W
 - thread E14.
- ◆ Screw the bulb in, making sure it is properly inserted into the ceramic socket.
- ◆ Screw in the lamp cover.



Door removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door. To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.

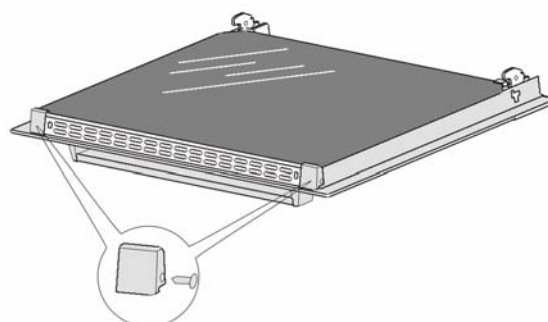


Removal of the internal glass panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door.

Next take out the glass from the second blocking mechanism and remove.

After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



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

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

This product is warranted for a period of 2 years from the date of purchase for all parts defective in workmanship or materials. Should an instance occur where the product is deemed faulty, the product will need to be returned to the retailer where it was purchased to be replaced free of charge or a refund issued. In order to obtain an exchange or a refund, proof of purchase must be presented to the retailer.

WARRANTY CONDITIONS

1. This warranty is only valid for appliances installed and used according to the manufacturer's instructions.
2. This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorized by the Company.
3. If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the appliance for service nor the service agent's traveling costs to and from your home.
4. If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received

You may not make claim under this warrantee unless the defect claimed is due to faulty or defective parts or workmanship. GSM Sales is not liable in the following situations (which are not exhaustive): 1. accident, 2. misuse or abuse including failure to maintain, 3. normal wear and tear, 4. power surges, electrical storm damage or incorrect power supply, 5. incorrect or incomplete installation, 6. incorrect operation and use, 7. any modification to appliance without consent, 8. the appliance is serviced by anyone other than a GSM Sales authorized service agent.

by the Company or its service agent.

5. This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or connected to incorrect power supply.
6. The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.
7. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
8. Not designed or warranted for industrial or commercial use (Commercial use applies to shops, offices, schools, factories & workshops etc.).

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. You must be able to present it at the place of purchase to obtain a replacement or a refund.

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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.

**For warranty service connect 1300373199
to connect you to the nearest authorized
service center**

Purchased from: _____

Co. Name: _____

Address: _____

Date of Purchase: _____

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