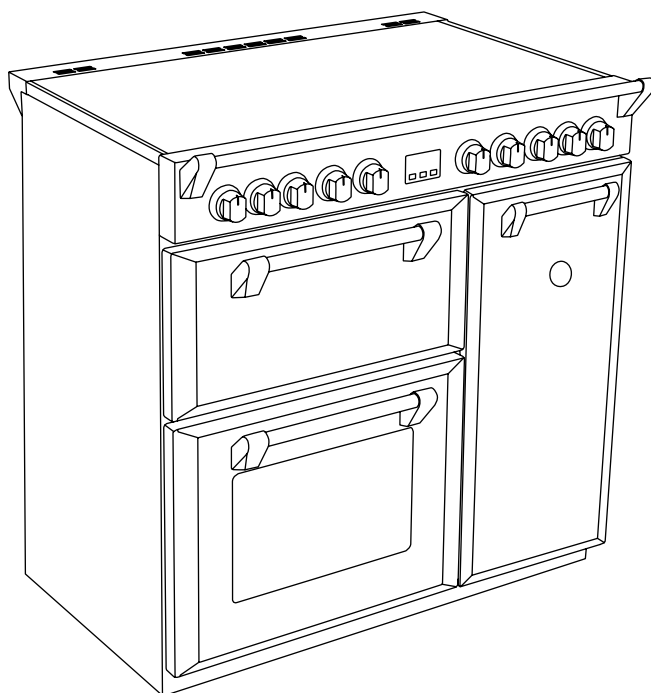




RICHMOND
— DELUXE —

BRDX90IND

90cm Induction Range Cooker



INSTRUCTION MANUAL

belling.com.au | belling.co.nz

PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE USING THE UNIT

Dear Customer,

Congratulations on the purchase of your new product from **Belling**.

We recommend you please take some time to read the instruction manual thoroughly to familiarise yourself with the functionality and operations to ensure optimum performance of your new appliance.

After reading the manual, please store it in a safe and accessible location for future reference.

Installation

The installation of your new appliance must be carried out by a qualified installer / technician in accordance to local regulations. Please ensure all packaging materials are disposed of correctly.

Customer Care

Our Customer Care centre is available should you wish to learn more about your appliance in relation to how to use it to its best potential, or tips on cleaning as well as available accessories.

For further details please contact our Customer Care Team

Australia

Ph: 1300 556 816

customer.care.ha@glendimplex.com.au

New Zealand

Ph: 09 274 8265

nztechserv@glendimplex.co.nz

Thank you.

Regards,

Belling Australia and New Zealand

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Icon	Type	Meaning
	Warning	Serious injury or death risk
	Risk of electric shock	Dangerous voltage risk
	Symbol ISO 7010 W021	Warning; Risk of fire / flammable materials
	Caution	Injury or property damage risk
	Important / Note / Tip	Operating the system correctly

PRODUCT / INSTALLER DETAILS _____

For future reference we suggest that you staple a copy of your purchase receipt here and complete the below so the information is always at hand.

PRODUCT DETAILS

Model number: _____ Serial number: _____
(Located on the product rating label)

Description: _____

PURCHASE DETAILS

Date of purchase: _____

Place of purchase: _____

Store name: _____

Address: _____

Telephone: _____ Invoice / receipt number: _____

INSTALLATION DETAILS

Electrical Details

Date of installation: _____

Company / installers name: _____

Licence number: _____ Telephone number: _____

-  **Carefully read all instructions before using your appliance and keep them in a convenient place for reference when necessary.**

CONDITIONS OF USE: This appliance is intended to be used for domestic use, not commercial use.

SAFETY PRECAUTIONS

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

 **WARNING:** ensure that no downward pressure is applied to the oven door when open. In particular, do not allow a child to climb on to open oven door.

 **WARNING:** accessible parts can become hot during use, especially the oven door. To avoid burns, young children must be kept away.

 **WARNING:** Young children should be supervised to ensure they do not play with this appliance.

 **WARNING:** During use this appliance becomes hot. Care should be taken to avoid touching hot external and internal surfaces when in use. Use oven gloves.

 **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

After using the appliance, make sure that all controls are in 'CLOSED' or 'OFF' position.

Install cooker, shelving and fittings in accordance with this Manual.

The appliance is NOT suitable for installation or use with aftermarket lids or covers.

Ensure all specified vents, openings and airspaces are not blocked. Make sure that air is able to circulate freely around the appliance. Poor ventilation produces a shortage of oxygen.

To ensure your safety all electric appliances should only be installed or serviced by qualified staff. If the supply cord is damaged, it must be replaced by a service agent or similarly qualified person in order to avoid a hazard.

 **WARNING:** DO NOT spray aerosols in the vicinity of this appliance while it is in operation.

 **WARNING:** DO NOT store flammable materials in the appliance or near the appliance.

 **WARNING:** DO NOT store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.

DO NOT modify this appliance.

CUT HAZARD: Take care, panel edges are sharp! Failure to use caution could result in injury or cuts.

The appliance is NOT intended to be operated by means of an external timer or separate remote-control system.

Appliance must be installed according to current laws and regulations by qualified tradesmen / installers.

This appliance is intended to be used in a domestic household environment ONLY!

Commercial use of any kind is NOT covered under the manufacturer's warranty!

WARNINGS & PRECAUTIONS

OTHER IMPORTANT SAFETY INFORMATION

This appliance **MUST NOT** be used as a space heater.

DO NOT obstruct the ventilation slots on front or back of appliance.

DO NOT remove any labels or use abrasive / corrosive cleans on them.

According to the electrical safety regulations the appliance equipment **MUST BE** properly earthed.

WARNING FOR USE OF GRILL, OVEN, AND APPLIANCE HOB

Oven Warnings

DO NOT push down or apply any weight on open oven door.

DO NOT place dishes on open door of oven.

DO NOT line oven with foil or place anything on the bottom of the oven while baking to avoid permanent damage, as trapped heat will crack or craze the enamel floor of the oven cavity liner.

Use of olive oil and other poly-unsaturated oils (vegetable oils) when roasting uncovered food causes deposits inside the oven which are very difficult to remove.

Care should be taken to avoid touching heating elements.

Always use oven gloves to place cookware in the oven or when removing it.

Always grip the oven door handle in the centre.

Hotplate warnings

DO NOT allow pots to boil dry, as damage to hotplate may result.

DO NOT operate burners without a pot, fry pan etc.

DO NOT allow cookware to overhang hob onto adjacent bench tops, this will cause scorching to the bench top surface.



WARNING: NO combustible material or products should be placed on this appliance at any time.



DO NOT place or drop heavy objects on your cooktop.

Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.



WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

Children shall be kept away unless continuously supervised.



WARNING: Failure to follow this advice could result in burns and scalds.

After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the control knobs / touch controls).

Ensure burner caps and crowns are in their correct position to avoid damage to these parts.

Use of a gas cooking appliance produces heat and moisture in the room in which it is installed. Ensure that the room is well ventilated by keeping the air intakes open and in good working order or by installing an extractor hood with discharge pipe.

INSTALLATION WARNINGS



CAUTION: If this cooking range is to be connected to a new or upgraded electrical installation, then it **MUST** be connected to the supply by a supply cord fitted with;
an appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that supplies this cooking range; or
an appropriately rated insulated male connector that is compatible with the insulated female connector fitted to the final sub-circuit in the fixed wiring that supplies this cooking range.

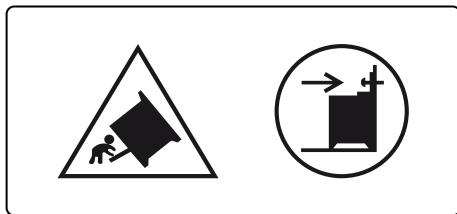
An authorized person **MUST** install this appliance.
(Certificate of Compliance to be retained).

Before using the appliance, ensure that all packing materials are removed from the appliance.

In order to avoid any potential hazard, the Installation Instructions **MUST** be followed.



WARNING: In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt plate **MUST** be installed.



The cooker **MUST NOT** be placed on a base or a plinth.

Where the appliance is installed next to cabinets, the cabinet material **MUST** be capable of withstanding 85°C.

Means for disconnection **MUST** be incorporated in the fixed wiring in accordance with the wiring rules.

Appliances requiring connection to 220-240V and **MUST** be earthed.

The power cord **MUST NOT** be accessible after installation.

Ensure the supply cord is not trapped or damaged during installation.

Alterations to the domestic wiring system **MUST ONLY** be made by a qualified electrician.



WARNING: Failure to follow this advice may result in electrical shock or death.

Failure to install the appliance correctly could invalidate any warranty or liability claims.

Gas models are **NOT APPROVED** for installation in marine craft, caravans or mobile homes.

Make sure that the appliance is supplied with the type of gas indicated on the data label and the gas type label next to the gas connection point.

WARNINGS & PRECAUTIONS

CLEANING & SERVICE WARNINGS

Always ensure the appliance is switched off before cleaning.

DO NOT use corrosive cleaners e.g. caustic soda-based cleaners.

DO NOT use a steam cleaner to clean the appliance.

Always clean the appliance immediately after any food spillage.

Cleaning and user maintenance SHALL NOT be made by children without supervision.

To be serviced only by an authorized person.

 **WARNING:** Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.

DO NOT REPAIR OR REPLACE ANY part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.

DO NOT use scourers or any other harsh abrasive cleaning agents to clean your oven door, as these can scratch the glass which may result in shattering of the glass.

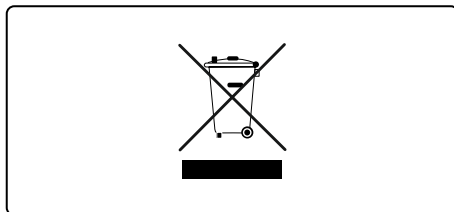
ELECTRICAL SHOCK HAZARD

 **WARNING:** Switch the appliance off at the wall before cleaning or maintenance.

 **WARNING:** If the supply cord is damaged, it MUST be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

 **WARNING:** Failure to follow this advice may result in electrical shock or death.

DISPOSAL OF YOUR OLD MACHINE



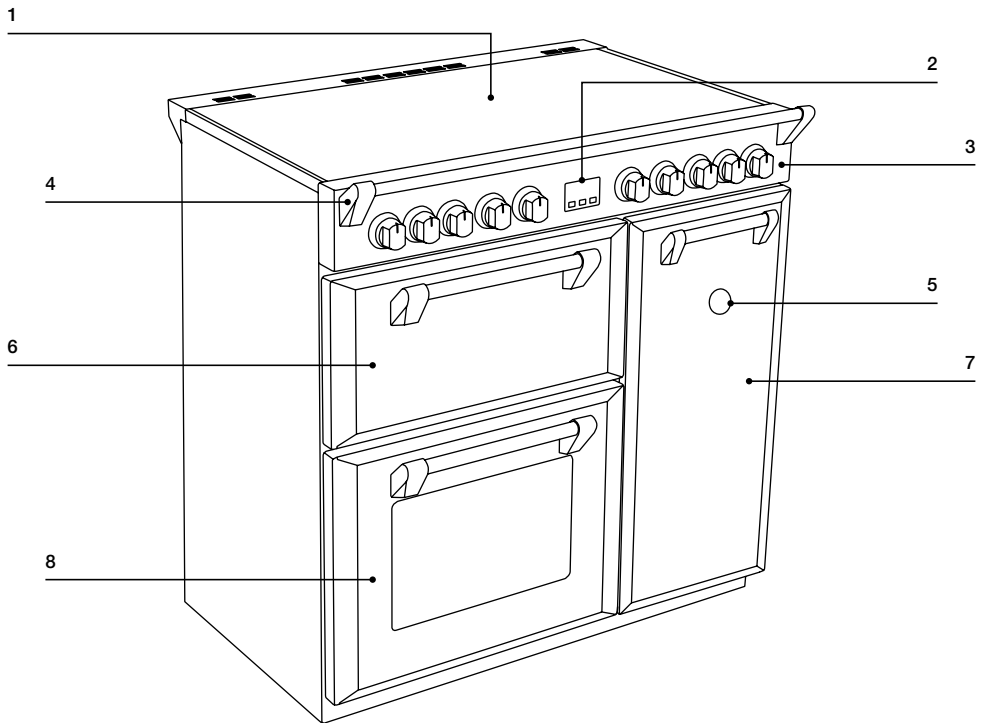
This symbol on the product or on its packaging indicates that this product should not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the retailer who you purchased this product from.

The Manufacturers and Importers / Distributors and Retailers shall not be liable to any legal liability, personal injury and property damage due to incorrect operation or incorrect installation.

RANGE COOKER



1. Induction cooktop

2. True temp digital display

3. Control panel

4. Fascia rail

5. Thermometer

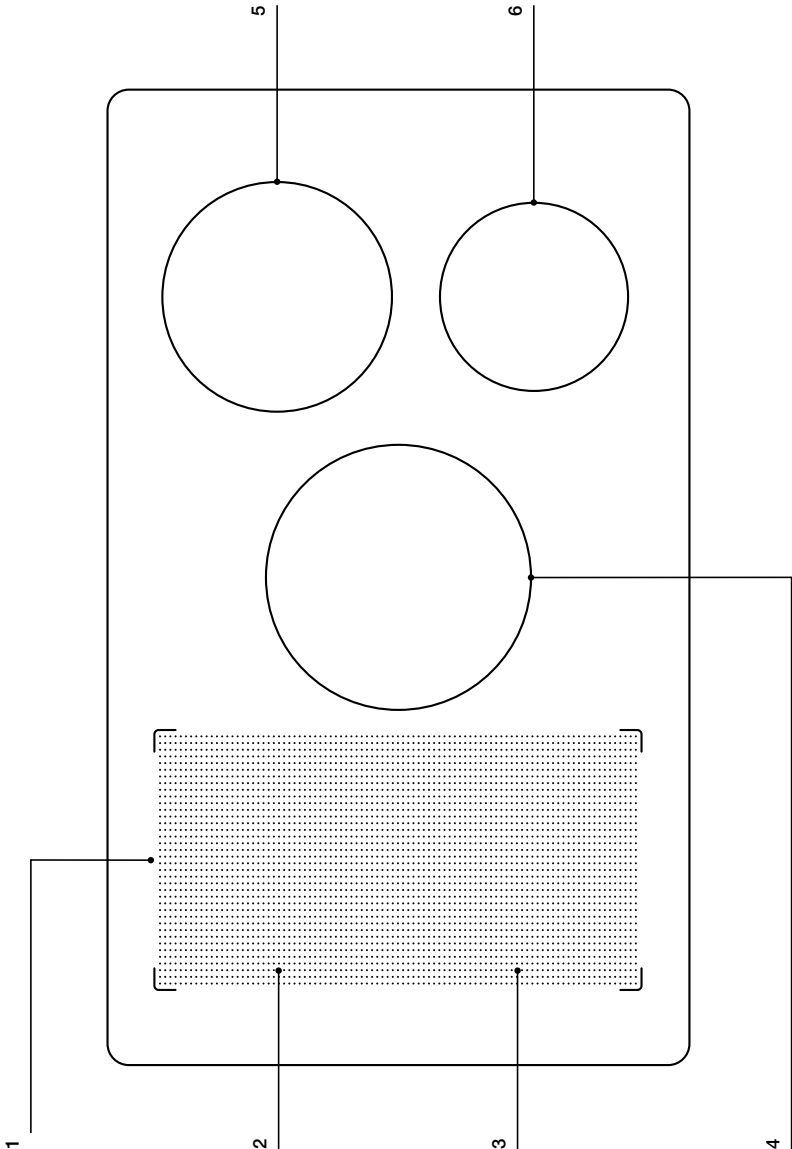
6. Cavity one: grill / conventional oven

7. Cavity three: tall oven

8. Cavity two: main oven

INDUCTION COOKTOP

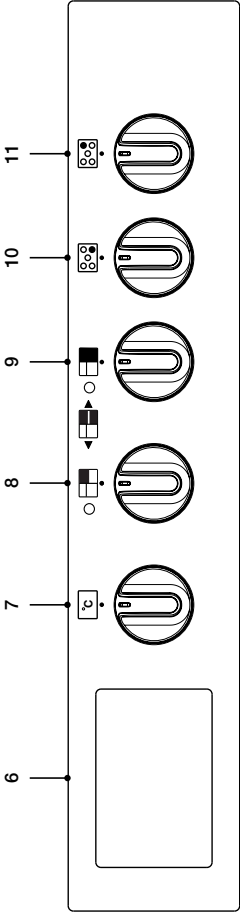
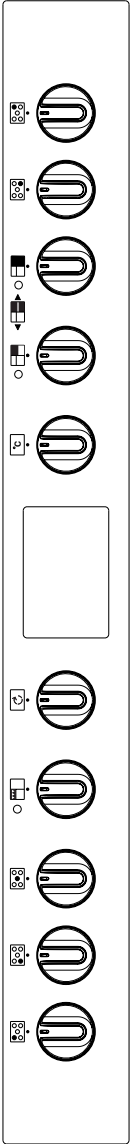
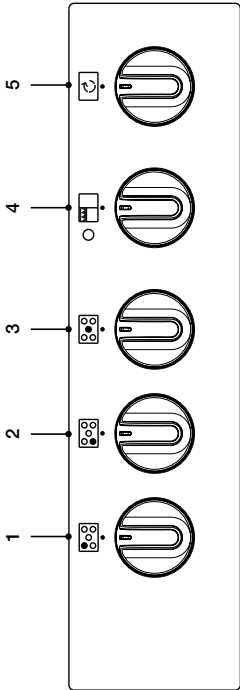
1. Bridgeable induction zone	4. Large zone: 2300W (3700W Boost)
2. Medium zone: 1600W (3000W Boost)	5. Medium zone: 1400W (3000W Boost)
3. Medium zone: 1600W (3000W Boost)	6. Small zone: 1150W (2200 Boost)



CONTROL PANEL

1. Left rear zone control dial	5. Main oven: function control dial	9. Tall oven: control dial
2. Left front zone control dial	6. Digital interface / programmable oven timer	10. Right front zone control dial
3. Centre zone control dial	7. Main oven: temperature control dial	11. Right rear zone control dial
4. Grill / conventional oven: control dial	8. Tall oven: upper oven control dial*	

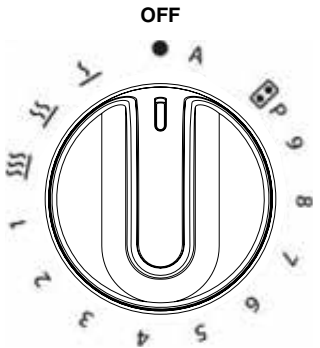
*Operate only when heating of the top cavity is required. Oven splitter must be inserted.



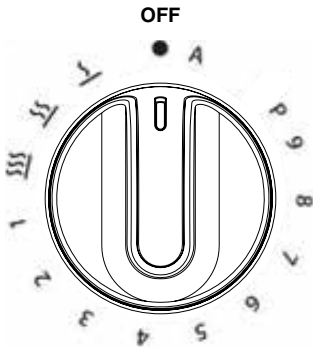
PRODUCT OVERVIEW

INDUCTION COOKTOP CONTROLS

Bridging Zone (x2):
Heat Control

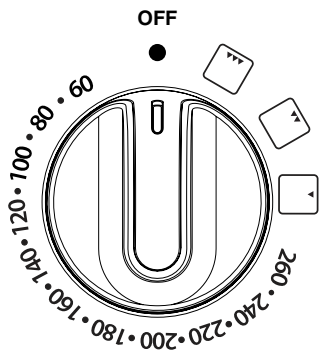


Individual Zones (x3):
Heat Control

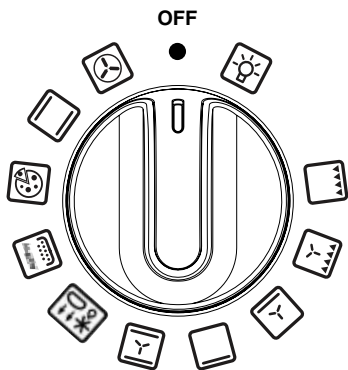


OVEN CONTROLS

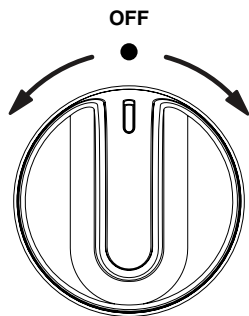
Grill / Conventional Oven:
Control Dial



Main Oven:
Function Control Dial



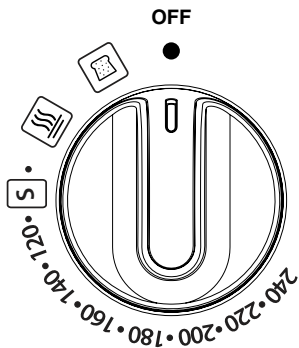
Main Oven:
Temperature Control Dial



PRODUCT OVERVIEW

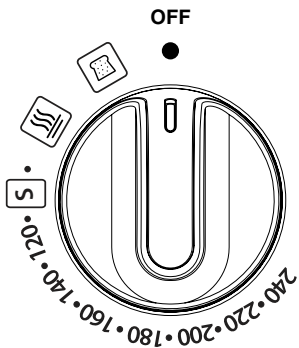
OVEN CONTROLS

Tall Oven:
Full / Lower Cavity Control Dial*



*When a different tempertaure in the lower oven is required. Cavity splitter must be inserted.

Tall Oven: Upper Cavity Control
Dial (with Splitter)**



**Operate when heating of the top cavity is required. Oven splitter must be inserted.

OVEN CONTROL FUNCTIONS

Main Oven Functions	
	Fan Forced
	Steam Assist*
	Conventional
	Pizza
	Air Fry
	Defrost / Dough Proving
	Fan Assist
	Top Heat
	Base Heat with Fan
	Fan Grill
	Dual Grill
	Light

Grill / Conventional Oven Functions	
	High Grill
	Medium Grill
	Low Grill
	Conventional

Tall Oven Functions	
	Fan Forced
	Slow Cook
	Keep Warm
	Dough Proving
	Light

*Select Fan Forced function and add 150ml water to the base of the main oven.

USING THE INDUCTION COOKTOP

ABOUT THE INDUCTION COOKTOP (ROTARY CONTROLS)

The induction hob provides the most energy efficient hob technology available.

The induction system provides superior heat up and cool down times for pans - you get fast, precise, repeatable power control.

As induction only heats up the pan, there is no lost heat from the cooking process, which in turn, limits the heat generated in the kitchen.

AUTO POWER TUNING

Induction hobs have a unique power tuning system that automatically tunes the power to the size of the pan base this ensures energy isn't wasted.

BASIC ZONE FUNCTION

Activating a cook zone

Rotate the control knob to the desired power level to turn on an individual cooking zone.
Turning off individual cooking zones

Rotate the control knob to zero to turn off an individual cooking zone.

Adjusting of power levels

Rotate the control knob anticlockwise to increase the power of a zone. Rotate the control knob back clockwise to decrease the power of a zone.

OTHER USEFUL FUNCTIONS

Idle mode

In idle mode all displays are dark, except if there is residual heat present.

Rotate one of the control knobs to leave idle mode. If a buzzer is available, a sound is played.

The display disappears after 15 seconds when the control knobs are all rotated to zero. If a buzzer is available, a sound is played.

Automatic Heat-up (Boil & Simmer)

The automatic boil and simmer function allows a pan to come to the boil and then turn down to an ongoing simmer rate without you having to adjust the control knob again. This function can be used on all of the five cooking zones. Do not fill the pan more than about two thirds full of water - allow space for the volume to increase when heated. Select the control knob for the relevant cooking zone.

Turn the knob anti-clockwise, to the left, as far as it will go, to the 'A' position, and hold it in that position for about 2 seconds. Then, within the next 10 seconds, turn the knob back to the on-going simmer rate power level, such as level 1 or 2. The digital display shows (automatic heatup) alternating with the number for the on-going simmer rate. The electronics will bring the cooking zone up to power level 9 for several minutes while the pan comes to the boil, and then will automatically reduce the power level to the ongoing simmer rate. If you ever needed to cancel the automatic boil and simmer function, simply turn the control knob anti-clockwise to the off position, and then turn the control knob back clockwise to the power level you require.



NOTE: The heat up time automatic function is not available in level 0, level 9, melting function, warming function and the power boost.

Melting Function (Pre-set Function 1)

The melting function heats the bottom of the pan to 45°C (approx. 42°C in the pan). This is useful for melting chocolate directly in the pan and is useful for very gentle warming of sauces.

Select the control knob for the relevant cooking zone and turn it clockwise to the '  ' symbol.  appears on the display.

 **NOTE:** The melting function can be used for 2 hours continuously.

Warming Function (Pre-set Function 2)

The warming function heats the base of the pan to approx. 70°C (approx. 65°C in the pan). This is useful for keeping foods warm prior to serving and for gentle simmering.

Rotate the control knob for the relevant cooking zone and turn it clockwise to the '  ' symbol.  appears on the display.

 **NOTE:** The warming function can be used for 2 hours continuously.

Rapid Simmer Function (Pre-set Function 3)

The rapid simmer function heats the pan to approx. 94°C. This is useful for rapidly simmering at a lower level than power level 1.

Select the control knob for the relevant cooking zone, and turn it clockwise to the '  ' symbol.  appears on the display.

Power Boost

The power boost is a function that temporarily boosts the power to a cooking zone.

Rotate the control knob to the right overwind position. The display shows the 'P' symbol.

 **NOTE:** After 10 minutes the power boost is automatically switched off.

Dual Zone Status

The dual zone status is a function that transmits the detected pan size to the display of the cooking zone.

Bridging Function (Flex Zone)

The bridging function allows the two left-hand-side zones to operate as one larger zone when required, to accommodate larger pans, griddle pans and oval fish kettles, etc. Please note that the pans used must still have a magnetic base. When using the bridging function, the front-left zone acts as the primary zone, and the back-left zone acts as the secondary zone, so the power setting for both zones will be controlled by the front-left zone control knob.

Rotate both the front-left zone and back-left zone control knobs together, clockwise to the right, as far as they will go, to the bridge position and hold them for approximately two seconds to activate the bridging function. Release the back-left zone knob, and it will settle on the power level 9 position. Rotate the front-left zone knob back anti-clockwise to the required power level. The two zones will now operate as one larger zone, with the power level controlled by the front-left zone knob. The display for the back-left zone will show the bridging symbol and the display for the front-left zone will show the selected power level. When you have finished using the bridging function, please turn both the front-left zone and the back-left zone knobs anti-clockwise back to the off position. The two left-hand zones can then be operated as two separate zones once again.

USING THE INDUCTION COOKTOP

Pan Detection

When a zone has been activated but no pan has been placed on the cook zone, the zone will recognise that there is no pan in position. It also means the hob only uses power when a suitable pan is placed on the zone. This reduces energy used during the cooking process.

-  **NOTE:** When you take your pan off the zone the hob automatically reduces the power, and only switches back on when you replace the pan.
-  **NOTE:** If the symbol does not disappear when a pan is placed on the zone it indicates that the pan is not suitable for induction cooking.
-  **NOTE:** After 10 minutes the cooking zone turns off. To reactivate the cooking zone, rotate the control knob to zero.

Child Lock

This feature is to help prevent accidental switching on of the hob, especially by young children.

Rotate the two most left control knobs to the left overwind position and hold for 2 seconds to activate the child lock.

Rotate the two most left control knobs to the left overwind position and hold for 2 seconds to deactivate the child lock.

Residual Heat Indicators

If the cook zone is switched off and the glass surface is above 60°C, 'H' will be displayed in the cook zone display until the glass surface drops below approximately 55°C.

This feature not only warns you against hot surfaces but also indicates that there is residual heat which can be used as a temporary warm zone.

-  **NOTE:** The cook zone itself does not heat up, but the ceramic glass does get hot because of the hot pan conducting heat back onto the hob glass.

Auto Stand By

A cooking zone that has exceeded the maximum operating time switches off automatically.

To reactivate the cooking zone, rotate the control knob to zero.

Power Management

The power management system manages the power to all the cooking zones. The latest set cooking zone is prioritised. If there is no power, the set power level of a cooking zone will not be displayed. The display changes when rotating the control knob to the actual power level.

Overheating Status of Cooking Zone

The overheating status of the cooking zone decreases the temperature of a cooking zone automatically when the induction hob overheats.

Rotate the control knob of the cooking zone to the power level indicated on the display before increasing the power level.

Warming Zone

The induction hob can be equipped with a conventional low power heating elements that can be used as a warming zone.

The warming zone can only be on and off.

USING THE TIMER

The timer has up to 7 timers.

6 timers to be assigned to the cooking zones and one independent timer call an egg-timer.

The displays show the remaining time until the alarm is activated.

All timers work as count down timers.

The operation range is between 1 minute to 2 hours 59 minutes. For times less than 59 minutes, the display is exact to the second.

Before activating a timer the control has to be switched on. Switching the control off deactivates cooking zone related timers. The egg timer stays active after switching the control off.

A symbol next to the zone will be lit when a timer is set to that zone.

Activating Cooking Zone Timers

To activate the timer, press both the plus (+) and minus (-) keys together.

A timer can be activated for each active cook zone. After selecting the timer the cooking zone related luminous symbol is fully lit and the timer display shows 0.00. For the following 10 seconds it is now possible to assign a timer value to the active cooking zone. After 10 seconds without input, the timer function is deactivated and the display is switched off again. Using the timer selection key again (as long as no value was set) the next active cooking zone can be selected.

Setting a Timer Value

By pressing the timer keys, a timer value can be set. If the timer-pluskey is pressed first the display starts with 1 minute and can be increased in 1 minute steps. If the timer-minus-key is pressed first the timer starts with 15 minutes and can be decreased in 1 minute steps.

Pressing the key permanently speeds up the timer adjustment. The speed will also increase while the key is held (the time between two time steps reduces).

If a timer has expired the timer alarm is activated and the assigned cooking zone is immediately switched off.

The cooking zone display shows 0 or H.



NOTE: If no user input stops the alarm signal it will be on for maximum 2 minutes.



NOTE: The alarm can be deactivated by switching off the control using the main switch or by pressing the two timer keys or it will be deactivated automatically after 2 minutes.

Pressing plus and minus simultaneously for 2 seconds also resets the timer value to 0.00.

MINUTE MINDER

The minute minder buzzes when the time set has expired. It does not switch off any zone.

To Operate the Minute Minder

1. Turn on the hob, using the on/off key.
2. Select the timer by pressing the + and - keys together (do not activate any cook zone).
3. Set the right hand digit up to 90 minutes (Single Minute Units) and wait a couple of seconds.
4. The display will now indicate for you to set the left hand digit, up to 90 minutes (10 Minute Units).
5. The timer is now set and begins counting down (No zone indicator light should be set).
6. You can now use the hob as normal.

When the Time is Up

1. The corresponding indicator in the timer display will flash, the timer will beep.
2. Touch any control to stop the beeping.



WARNING: Never leave the hob unattended when in use, even when you have set the timer to turn off the cook zone.

Additional Timer Information

To modify or cancel a timer setting follow steps 1) to 5) above.

To set the timer for additional zones follow steps 1) to 5) above.

If multiple zones have been set for timed operation, the timer display will always display the time for the cook zone with the shortest time remaining.

To check the timer setting for a different cook zone, press the plus and minus keys together until the clock symbol illuminates next to the chosen cook zone. The remaining time will briefly appear in the timer display.

DIGITAL DISPLAY

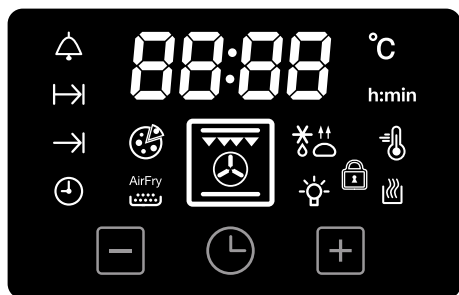
Cooking Zones with Digital Display



Symbols / Functions	Description
 Digital Display	Shows the current power level or active feature per cook zone.
 Child Lock	The child lock has been activated
 Automatic Heat-up	Automatic boil and simmer function has been activated. The 'A' alternates with the power level of the on-going simmer rate.
 Melting Function	The melting chocolate function has been activated.
 Warming Function	The keep warm / gentle simmer function has been activated.
 Rapid Simmer Function	The rapid simmer function has been activated.
 Power Boost	Temporarily boost the power to a cook zone by a massive 60%. The power boost function has been activated.

USING THE INDUCTION COOKTOP

Symbols / Functions		Description
	Overwind Symbol (Lightning Flash Flashing)	The control knob has been turned as far as possible clockwise or anti-clockwise, and has been held in the 'P' or 'A' position for longer than approx. 30 seconds. Release the control knob and the overwind symbol will disappear within a few seconds.
	Bridging Function	Creates a bridged cooking zone of two separate left-hand cooking zones. The bridging function has been activated.
	Pan Detection (no pan or unsuitable pan)	Lets you know if the correct pans are being used and helps to save energy. When a pan is lifted off the zone, the power is automatically cut. There is no pan on the zone, or the pan is not suitable (it does not have a flat or magnetic base or its diameter is not large enough).
	Overheat Pan Detection	Helps prevent cookware from overheating, providing an additional level of safety not available on other types of hobs.
	Residual Heat Indicator	Warns you against hot surfaces but also indicates that the residual heat which can be used as a temporary warm zone. The surface of the hotplate glass is still hot after cooking. The 'H' will show while the glass surface temperature is above approx. 60°C, and will go out when the glass surface temperature falls below approx. 55°C



IMPORTANT! If the clock / programmer is locked, it must be unlocked before the appliance can be used. To lock / unlock the clock / programmer press and hold the '+' key for 5 seconds.

NOTE: Please be aware that only the main oven is controlled by the programmer.

Function Description	
	Alarm
	Cooking time
	End of cooking time
	Time key
	Pizza function
	Air Fry function
	Light
	Oven function
	Defrost / dough proving
	Temperature unit (celsius)
	Units of time (hours:minutes)
	Rapid pre-heat
	Auto cooking
	Time display
	Child lock

USING THE TOUCH CONTROLS

When a function is selected and the time or volume is set, the chosen function will automatically start seven seconds after setting.

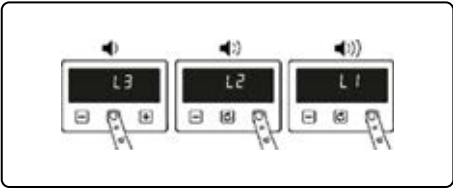
Touch Controls	
	Menu / select a function
	Minus / decrease
	Plus / increase

MANUAL MODE

If the programmer is not in semi-automatic or full- automatic mode you can use oven functions manually. The manual icon is also on the display.

SETTING THE VOLUME

Press the menu button until “LX” (X=1,2 or 3) flashes on the display. Use the plus or minus buttons to select a volume level.



SETTING THE TIME OF DAY

 **NOTE:** The time can only be set when the main oven control knob is in the ‘●’ position or on the light setting.

1. Double touch the clock icon ‘⌚’, then use the plus ‘+’ and minus ‘-’ buttons to adjust.
2. The clock uses a 24-hour system, that is, 00:00-23:59 (h:min).
3. The time setting will be automatically saved after 5 seconds of no buttons being touched.

 **NOTE:** The oven functions will not work until the clock time is set.

SETTING TIMERS



NOTE: Timers and alarms can only be set when the main oven control knob is switched to a function mode.

Minute Minder

1. Touch the clock icon once and use the plus or minus buttons to set a timer.
2. When the alarm time is reached the alarm icon will flash and the alarm will sound. Touch any key to silence the alarm. The alarm will stop automatically after 5 minutes.
3. If you want to adjust the timer you have set, you can go to the alarm settings again and press the plus or minus keys to adjust it.
4. If you want to cancel the alarm, you can go to the alarm settings again and set the timer.

Setting the Cooking Duration

1. Touch the clock icon twice to activate the cooking time setting.
2. Adjust the time display using the plus / minus icons to set the required time for cooking.
3. If you want to adjust the cooking time that you have set, you can go to the cooking time setting again and press the plus and minus keys to adjust.
4. To cancel the cooking time, you can go to the cooking time settings again and set the cooking time to 00:00 (h:min).

Setting the Cooking End Time

1. Touch the clock icon three times to set a specific end cooking time.
2. Adjust the time display using the plus / minus icons to show the desired end time for cooking.
3. When the end cooking time is reached, the oven will automatically turn off, the end cooking time icon will go off, and the alarm will sound automatically stopping after 5 minutes. To stop the alarm press any key.
4. If you don't set an end time of cooking, the oven will only run automatically for 5 hours.

For all the above settings, wait for 5 seconds to automatically save the settings.

When one setting is adjusted and switched to another, the original settings are saved. For example, if the alarm is set and you touch the time button to switch to the clock setting, the alarm setting will still be saved.

ACTIVATING / DEACTIVATING THE CHILD LOCK

1. Press and hold the plus / increase button (right hand button) for 3-5 seconds. The child lock symbol will appear.
2. Once the child lock is active, the buttons will be inactive. A beep signal will be activated if the buttons are pressed.
3. To deactivate the child lock, press and hold the plus/increase (right hand button) for 3-5 seconds. The child lock symbol will disappear and the appliance can continue to be used.



NOTE: In case of main power loss for a short time (about 15 minutes) the timer will maintain key lock status.

BEFORE YOU START GRILLING

Before you use the grill, make sure you have placed the grill shelf in the position you need as once the grill is on you may injure yourself if you try to move the shelf.

⚠ WARNING: Do not close the door while the grill is in use.

Turn the top oven control knob to the required grill setting.

Turn the grill control knob (if fitted) to the heat setting you require.

To switch off, return the control knob(s) to the 'off' position.

The cooling fan will come on during use, and may continue to run for some time afterwards.

To adjust your results, you can turn the grid over, or remove it altogether.

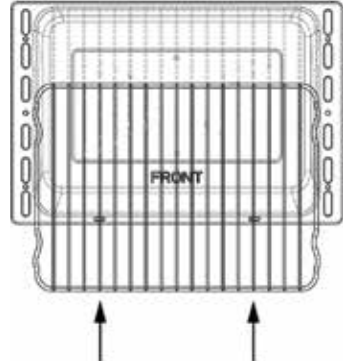
The dual grill uses all of the top element and is ideal for grilling large quantities of food.

The single grill uses part of the element only, and is better suited to grill smaller amounts of food.

👤 NOTE: The cooling fan may run for around 1 hour after use. This is normal to ensure the exterior parts of the cooker fully cool down and because the oven cavity is very well-insulated to prevent heat escaping during the cooking process. Please do not switch the cooker off at the wall before the cooling fan has stopped completely.

GRILL PAN AND TRIVET

👤 NOTE: This appliance comes with a grill pan and trivet



⚠ WARNING: The door must be open when the grill is used for conventional grilling.

👤 IMPORTANT! The grill door must be fully open when the grill is used.

👤 TIP: For grilling small quantities of food, the centre (economy) grill can be used with the grill trivet inverted. For large quantities of food, the full grill can be used.

SHELF AND TRIVET ADJUSTMENTS

Speed of grilling can be adjusted by changing the shelf position or the turning the trivet.

High: For thin foods and toasting

Low: For thicker meat pieces.

👤 TIP: For best grilling results use shelf position 2 and a 6 minute pre-heat.

USING THE GRILL

ALUMINIUM FOIL

⚠ WARNING: Never cover the grill pan or grill trivet with aluminium foil, or allow fat to build up in the grill pan, as this creates a fire hazard.

TYPES OF GRILL

Dual grill: Has two grill elements which can be used together, or as a single grill.

For best results: Pre-heat the single grill for 5 minutes and the dual grill for 3 minutes.

THE COOLING FAN

During use the fan may cycle on and off, this is normal.

When the grill is switched on, the cooling fan comes on to keep the fascia and control knobs cool during grilling. The fan may continue to operate for a period after the grill has been switched off.

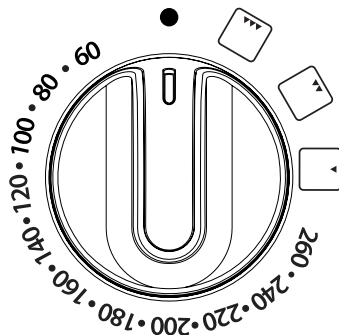
🖐 NOTE: The cooling fan may run for around 1 hour after use. This is normal to ensure the exterior parts of the cooker fully cool down and because the oven cavity is very well-insulated to prevent heat escaping during the cooking process. Please do not switch the cooker off at the wall before the cooling fan has stopped completely.



USING THE GRILL



CAUTION: Accessible parts may be hot when the grill is used-young children should be kept away.



1. Open the grill door. Turn the control knob to the required setting. For best cooking results, we recommend that you preheat the dual grill for 3 minutes and the single grill for 5 minutes.
2. Push the grill pan towards the back of the shelf to position it under the grill.
3. To switch off return the control knob to the off position.

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

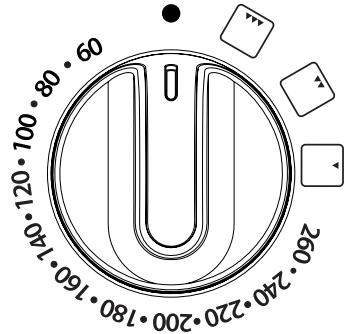
CAUTION: The top element gets extremely hot when in use, so take extra care to avoid touching it.

NOTE: The top oven is a conventional oven and is not controlled by the programmer.

NOTE: During use the fan may cycle on and off, this is normal



TO TURN ON THE TOP OVEN



1. Turn the temperature control knob until the required temperature is selected. The white thermostat indicator will come on until the selected temperature is reached, and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.
2. To switch off, return the top oven control knob to the off position.

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

When the top oven is switched on, the cooling fan comes on to keep the fascia and control knobs cool during grilling. The fan may continue to operate for a period after the top oven has been switched off.

USING THE TOP OVEN

PREHEATING

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

-  **NOTE:** The oven must be preheated when cooking frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés, and whisked sponges.
-  **NOTE:** If you are not preheating the oven, the cooking times in the following guide may need to be extended, as they are based on a preheated oven.
-  **NOTE:** Put the oven shelves in the position required before preheating the oven.
-  **NOTE:** Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

WHEN USING THE TOP OVEN

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

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

MAIN OVEN FUNCTIONS: RECOMMENDED USES

Functions	Descriptions
 Fan forced	The even temperature in the oven makes this function suitable for batch baking or batch cooking foods.
 Conventional	This function is ideal for traditional roasting. The meat is placed in the middle of the oven, roast potatoes towards the top.
 Pizza	This function is ideal for cooking pizza. The fanned oven operates with the addition of the base element to make the pizza base crispy.
 Air Fry	The rapidly distributed air makes it suitable for oil-free frying.
 Defrost / Dough Proving	Defrost foods with the oven door closed, or cool dishes prior to refrigeration leave the oven door open. Using with the door closed also makes it suitable for proving bread prior to baking.
 Fan Assist	Suitable for food with a high moisture content, such as quiche, bread and cheesecake. It also eliminates the need for blind baking pastry.
 Top Heat	This function is ideal for browning off the top of food following conventional or fan cooking, as it is not as fierce as the grill.
 Base Heat with Fan	Use to cook open pies (such as mince pies) the base element ensure that the base is cooked while the fan allows the air to circulate around the filling - without being too intensive.
 Fan Grill	The fan allows the heat to circulate around the food, ideal for thinner foods such as bacon, fish and steaks.
 Dual Grill	This function cooks food from the top, as the whole grill is working you can cook larger quantities of food.
 Light	Turns on only the oven light, the light remains on when the oven is operating.

USING THE MAIN OVEN



SETTING A HEATING OPERATION



NOTE: Please be aware that only the main oven is controlled by the programmer.

To start a heating operation, a heating function and a heating temperature must be selected.

Setting a Heating Function

1. Rotate the function control dial to select the desired heating function.

To Modify or Cancel the Heating Function

1. Rotate the function control dial to select another heating function.
2. Rotate the function control dial to '●' to cancel the heating function.

Setting a Heating Temperature

1. Rotate the temperature control dial to select the desired heating temperature. The selected temperature shows in the display.

To Modify or Cancel the Heating Temperature

1. Rotate the temperature control dial to select another heating temperature.
2. Rotate the temperature control dial to '●' to cancel the heating temperature.

PREHEATING

The oven starts preheating when a heating function and heating temperature have been set.

The temperature symbol '°C' blinks to indicate preheating.

The temperature symbol '°C' permanently lights up and an acoustic signal sounds to indicate the oven has reached the set temperature.

Rapid Preheat Function

The fast preheat function automatically activates after a heating operation has been selected that supports the fast preheat function.

The fast preheat reduces the time the oven needs to reach the selected heating temperature.

The display shows the rapid preheat '🔥' symbol.

The fast preheat function automatically deactivates after the selected heating temperature is reached.

COOKING WITH A FANNED OVEN



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

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



TIP: Foods are cooked at a lower temperature than a conventional oven, so conventional recipe temperatures may have to be reduced. Please refer to the conversion chart below.



TIP: Preheating is generally not necessary as a fan oven warms up quickly.



TIP: There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - e.g. milk puddings.



TIP: When batch baking foods that will rise during cooking- e.g. bread, always ensure that enough space has been left between the shelves to allow for the rise.

There are no zones of heat in a fan oven as the convention fan at the back of the oven ensures an even temperature throughout the oven. This makes it ideal for batch baking - e.g. when planning a party as all the items will be cooked within the same length of time.



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



NOTE: Because the 2 oven shelves are wider than in many ovens, it is possible to cook 2 items per shelf.



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



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

DEFROSTING AND COOLING IN THE MAIN OVEN

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

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

DEFROSTING TIMES



NOTE: Small or thin pieces of frozen fish or meate. e.g. fish fillets, prawns or mince will take approximately 1-2 hours.



NOTE: Placing food in a single layer will reduce the thawing time.



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



NOTE: A 1.5kg / 3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.



CAUTION: BE SAFE! Do not defrost stuffed poultry using this method. Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.

USING THE MAIN OVEN

USING THE AIR FRY FUNCTION

Simply choose the Air Fry setting on the main oven, then place your chips, vegetables or chicken on the specially designed air fryer tray.

The tray allows more air to circulate speeding up cooking time, reducing the need for any extra oils making cooking healthier.

Air Fry is great for cooking chips, meat and to prepare meals that you would normally grill.

There's a few things which don't Air Fry well including cakes, pastries and breads as they can become dry or tough. Foods in a wet batter also can not be cooked by Air Frying.

1. Select the AirFry function on the main oven and set the temperature to 220°C.
2. Position the metal Air Fry tray on the 3rd (centre) shelf position from the bottom. Food should be evenly spaced on the Air Fry tray in a single layer to allow for even cooking.
3. Place a baking tray on the shelf position below the Air Fry tray to catch any crumbs or drips.

 **WARNING:** For recipes with 30 minutes or longer cooking time a 5-10 minute pre-heat time is recommended. Frozen or dense foods may require additional cook time.

 **NOTE:** If you're using a non-air fryer recipe, make sure you shorten the cooking time as food will cook faster than a conventional oven.

 **IMPORTANT!** Air Frying in a large oven cavity allows for more food to be Air Fried at one time, longer cooking times are to be expected. Please adjust cooking times accordingly.

 **NOTE:** It may be necessary to lightly spray the airfry tray with oil to avoid food sticking to it.

 **IMPORTANT!** Greasy foods may cause smoke during the Air Fry cycle, maintaining a clean oven and using a baking tray below to catch debris is recommended.

USING THE STEAM ASSIST FUNCTION

1. Open the main oven door.
2. Add 150ml of water to the well on the base of the cavity while oven is cold.
3. Turn the function knob to Fan Forced mode.
4. Adjust the temperature using the Temperature Control knob until the desired figure is shown on screen. Oven will switch on after 3 seconds.
5. Pre heat for 10mins and then place food into oven and cook as per recipe instructions.

 **CAUTION:** Do not refill the cavity well with water during cooking or while the oven is hot.

6. Once food is cooked, turn the oven off by returning the function control knob to 0.
7. Once the oven is cool, wipe away any excess water from the cavity well.



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

WHEN USING THE OVEN

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

PREHEATING

Fanned Oven

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

TO SWITCH THE TALL OVEN ON

1. Turn the oven control knob(s) to the required setting.
2. The white thermostat neon will come on until the selected temperature is reached and then go off; it will turn on and off periodically as the thermostat operates to maintain the selected temperature.
3. To switch off, return the control knob to the off position.

USING THE TALL OVEN

COOKING WITH A FANNED OVEN



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

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

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

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



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



NOTE: Preheating is generally not necessary as a fan oven warms up quickly.



NOTE: There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish at the same time as mild foods - eg; milk puddings.



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



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



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



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



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

KEEP WARM SETTING (70°C)

This setting temperature is set to allow the user to keep food warm without over cooking. This setting can also thaw frozen foods, or warm plates.

 **NOTE:** Do not use this as a cooking function.

DEFROSTING AND COOLING

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

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

Defrosting Times

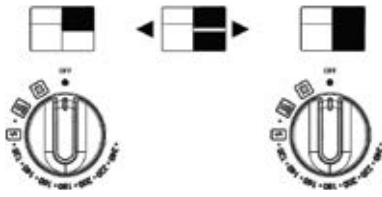
-  **TIP:** Small or thin pieces of frozen fish or meat - eg; fish filets, prawns & mince will take approximately 1 - 2 hours.
-  **TIP:** Placing the food in a single layer will reduce the thawing time.
-  **TIP:** A medium sized casserole or stew will take approximately 3 - 4 hours.
-  **TIP:** A 1.5kg / 3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

Be Safe

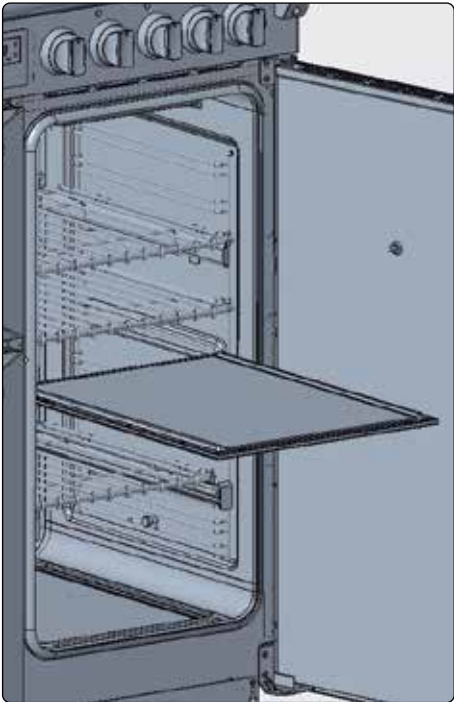
-  **NOTE:** Do not defrost stuffed poultry using this method.
-  **NOTE:** Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.
-  **NOTE:** Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.
-  **NOTE:** Defrosting meat, poultry, and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. Place meat and poultry on a trivet in a meat tin.

USING THE PROFLEX™ SPLITTER

With the PROFLEX™ splitter you can convert the tall oven into two separate fan ovens which can be controlled independently to maximise your cooking options.

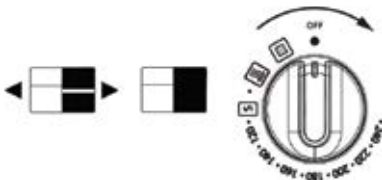


HOW TO POSITION THE SPLITTER



TO ACTIVATE THE TALL OVEN (WITHOUT SPLITTER)

To use the tall oven without the splitter, turn the right hand control knob to the desired function or temperature.

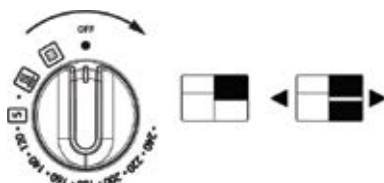




TO ACTIVATE THE SPLITTER FUNCTION

Upper Oven (with Splitter)

To use the upper oven separately, firstly insert the splitter then turn the left hand control knob to select the function or the temperature. This will activate the top half of the oven.

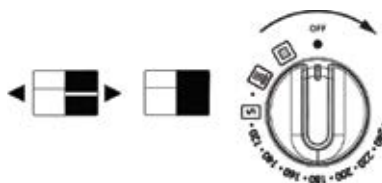


 **IMPORTANT!** Please do not use the splitter as a shelf and only position into the dedicated guides in the tall cavity.

 **NOTE:** We do not recommend using the top oven only for cooking frozen foods and foods with high moisture as this can result in excess condensation. When cooking foods with a high moisture content, use either the full or both ovens.

Lower Oven (with Splitter)

With the upper cavity activated, now turn the right hand control knob to select the function or the temperature for the bottom cavity. It must be set to lower temperature than what is set for the top cavity.



 **NOTE:** The bottom cavity cannot be used separately.

 **WARNING:** Please be aware that the splitter will get very hot.

USING THE PROFLEX™ SPLITTER

USING THE UPPER AND LOWER OVENS

When using the upper and lower ovens at different temperatures, use the upper oven at the higher temperature and the lower oven at the lower temperature. The table below shows the minimum temperature that can be achieved in the lower oven when the upper oven is in use. For example when the upper oven is 200°C, the minimum temperature that can be used in the lower oven is 120°C.

Upper Oven Temperature (°C)	Lower Oven Minimum Temperature (°C)
100 (Slow Cook Function)	70 (Keep Warm Function)
120	80
140	90
160	100 (Slow Cook Function)
180	110
200	120
220	130

GRILL

Food Type		Time Approx. (mins)
Bacon		8 - 15
Sausages		12 - 15
Chops	Lamb	10 - 15
	Pork	15 - 25
Toast	2 rounds	1 - 2 (per side)
	4 rounds	1 - 2 (per side)
Bread Products	Buns	1 - 2 (per side)
	Tea cakes	1 - 2 (per side)
Cheese on Toast	2 rounds	4 - 5
	4 rounds	4 - 5
Fish	Fillets	10 - 15
Chicken	Fillets	20 - 30
Beef Steaks	Rare	7 - 10
	Medium	10 - 15
	Well done	15 - 20
Gammon Steaks		12 - 15



NOTE: As with any cooking guide, all times are approximate and can be adjusted to suit personal taste.

BAKING GUIDE



TOP OVEN

Cooking Temperatures

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

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

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

Cooking times

NOTE: These times are based on cooking in a preheated oven.

NOTE: These cooking times are approximate, due to the size and type of cooking dish and personal preferences.

Item	Temperature (°C)	Shelf Position	Time Approx. (mins)
Small Cakes	160 - 180	1	15 - 20
Victoria Sandwich (2x 180mm / 7")	160	1	20 - 25
Swiss Roll	200	1	8 - 12
Semi Rich Fruit Cake (180mm / 7")	140	1	2.25 - 2.75 hours
Scones	215	1	10 - 15
Meringues	90 - 100	1	2 - 3 hours
Shortcrust Pastry	200 - 210	1	Depends on size and type of cooking dish and also the filling
Puff / Flaky Pastry	200 - 210	1	
Choux Pastry	200 - 210	1	
Biscuits	160 - 200	2	10 - 20
Sponge Pudding	150	1	30 - 45
Milk Pudding	140	1	2 - 2.5 hours



MAIN OVEN

Cooking Times and Temperatures

-  **NOTE:** The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub margarine is used it may be necessary to reduce the temperature setting.
-  **NOTE:** Allow enough space between shelves for food that will rise during cooking.
-  **NOTE:** Do not place items on the oven base as this will prevent air circulating freely.
-  **NOTE:** This is a fanned oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, fanned oven temperatures and gas marks. For optimum results, conventional temperatures need to be converted to fanned oven temperatures.

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

Conventional Temperature (°C)	Fanned Oven (°C)	Gas Mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180 - 190	160	4 - 5
200	170	6
220	180	7
230	190	8
250	200	9

BAKING GUIDE

Food Type		Temp. Setting (°C)			Shelf Position	Time Approx. (mins)
						
Cakes	Small cakes	190	175		2 & 4	15 - 25
	Victoria sandwich	180	160		3	20 - 30
	Semi rich fruit cake	150	125		2	2.5 - 3 hours
	Christmas cake	150	125		2	2.5 - 3 hours
Puddings	Bread and butter	170	150		3	45 - 1 hour
	Fruit crumble	200	175		3	40 - 1 hour
Miscellaneous	Yorkshire pudding: large	220	200	200	4 - 5	40 - 45
	Yorkshire pudding: small	220	200	200	4 - 5	15 - 20
	Short crust pastry	200	180	180	4 - 5	Dependant on filling



FAN FORCED OVEN

Cooking Times and Temperatures

-  **NOTE:** This is a high efficiency oven, you may notice an emission of steam when the door is opened.
-  **NOTE:** When cooking chilled or frozen foods, use the recommended cooking times and temperature on the packaging. Always make sure the food is piping hot throughout before serving.
-  **NOTE:** There are no zones of heat, and no flavour transfer when using a fanned oven - allowing you to cook a greater variety of foods together.
-  **NOTE:** If you are cooking on more than one shelf, you may need to slightly increase the cooking time.

Conventional Temperature (°C)	Fanned Oven (°C)	Gas Mark
100	100	1/4
110	110	1/4
130	120	1/2
140	130	1
150	140	2
160	150	3
180 - 190	160	4 - 5
200	170	6
220	180	7
230	190	8
250	200	9

BAKING GUIDE



NOTE: Always make sure that there is enough space between dishes, to allow food to rise, and to air to circulate.



NOTE: This is a fanned oven, therefore some adjustment will have to be made to conventional cooking temperatures. The table below shows conventional cooking temperatures, fanned oven temperatures and gas marks. For optimum results, conventional temperatures need to be converted to fanned oven temperatures.

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

Food Type		Temp. Setting (°C)	Shelf Position	Time Approx. (mins)
				
Cakes	Small cakes	160	2 - 4	15 - 25
	Victoria sandwich	160	3	20 - 30
	Semi rich fruit cake	125	2	2.5 - 3 hours
	Christmas cake	125	2	2.5 - 3 hours
Puddings	Bread and butter	150	3	45 - 1 hour
	Fruit crumble	175	3	40 - 1 hour
Miscellaneous	Yorkshire pudding: large	200	4 - 5	40 - 48
	Yorkshire pudding: small	200	4 - 5	15 - 20
	Short crust pastry	180	4 - 5	Dependant on filling

GENERAL BAKING GUIDE

Traditional Fruit Cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes. It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

-  **NOTE:** Follow the temperatures suggested in the recipe and then adjust accordingly to the conversion table.
-  **NOTE:** Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1") space between the oven walls and the tin.

-  **NOTE:** Always follow the temperatures recommended in the recipe.
-  **NOTE:** To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
-  **NOTE:** We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
-  **NOTE:** Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
-  **NOTE:** Always use the correct size and shape of tin for recipe quantities

ROASTING GUIDE

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

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

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

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

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

Cook in Main Oven at: 160 - 180°C (fanned) / 180 - 200°C (conventional)		Approx. Cooking Time (Preheated Oven)
Beef	Rare	20 minutes per 450g (1lb), plus 20 minutes
	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Lamb	Medium	25 minutes per 450g (1lb), plus 25 minutes
	Well done	30 minutes per 450g (1lb), plus 30 minutes
Pork		35 minutes per 450g (1lb), plus 35 minutes
Poultry		20 minutes per 450g (1lb), plus 20 minutes

ROAST TURKEY

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

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

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



NOTE: Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.



NOTE: Turkey should be roasted at gas mark 5 for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.



NOTE: The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.



NOTE: If the turkey is stuffed, add 5 minutes per 1lb to the cooking time.



NOTE: If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.



NOTE: For all other Roasting guides refer to main oven section and see table.

USING OTHER ACCESSORIES

OVEN FURNITURE

Extra shelves may be ordered from your local supplier.

Baking trays and roasting tins

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

Baking tray 350 mm x 250 mm: This size of baking tray will hold up to 12 small cakes.

Roasting tin 370 mm x 320 mm: Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf-position between shelves, to allow for circulation of heat.

STEAM AND INFUSE ACCESSORIES

The Steam & Infuse vertical cooking system is designed to deliver an evenly cooked, healthier, flavourful result every time. Simply fill the flavour pot with stock/ herbs or any other ingredients and place your poultry/ meat over the top.



Supporting poultry or other meat vertically exposes all sides to the oven's heat, promoting a more even cook and allowing the fat to drip out, while flavour is infused from the inside.



Also included are a set of skewers which are ideal for making kebabs and can be suspended over the specially designed rack.



IMPORTANT! The skewers are not to be used in tall 90cm ovens and should always be orientated across the oven so not to come into contact with the oven fan blades.

CLEANING YOUR APPLIANCE

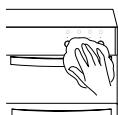
Cleaning DO's



Use warm,
soapy water



Wipe the appliance
with a damp cloth /
clean the cloth regularly



Dry with a
soft dry cloth

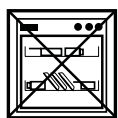
Cleaning DONT's



Don't use
undiluted bleaches
or Chloride products



Don't use wire wool,
abrasive cleaners, nylon
pads or steam cleaners



Do not wash the
cast iron griddle
or pan supports
in the dishwasher



NOTE: Always switch off your appliance and allow it to cool down before you clean any part of it.



NOTE: Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.



TIP: Some foods can mark or damage the metal or paint work e.g: Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.



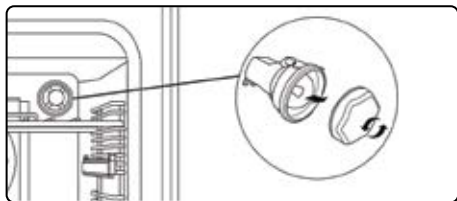
CAUTION: It is important to clean your appliance regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.



CAUTION: In addition to the above, do not use metal scrapers to clean the oven door glass.

APPLIANCE MAINTENANCE

CHANGING THE LIGHT BULB



1. Remove the oven shelves.
2. Unscrew the lens cover by turning anticlockwise.
3. Remove the bulb and replace.
4. Replace the lens cover and put the oven shelves back.

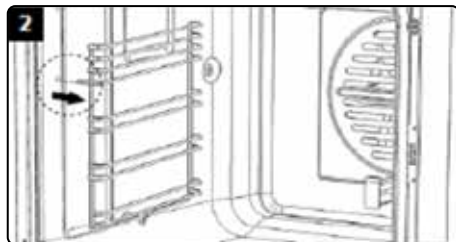
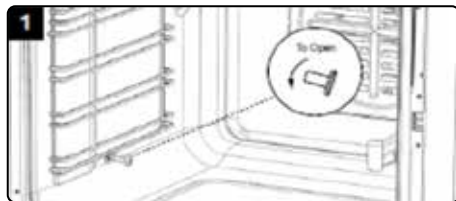


WARNING: Switch off the power before you change the light bulb.



NOTE: Not all appliances have the same number and type of bulbs. Before you replace your bulb, check to see what type you have. Please remember that bulbs are not covered by your warranty.

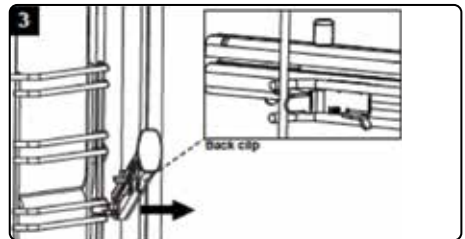
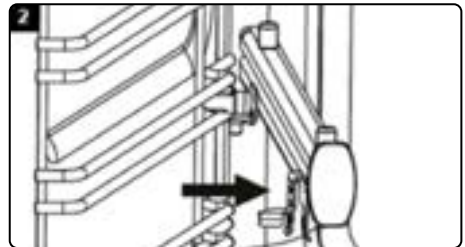
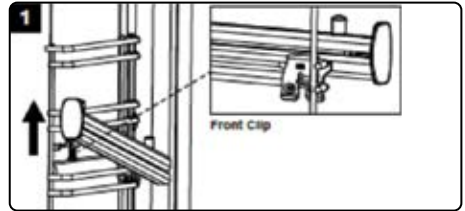
REMOVING SHELF RUNNERS



Remove holding screws as per the above diagram.

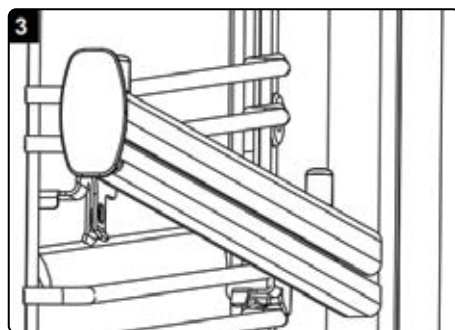
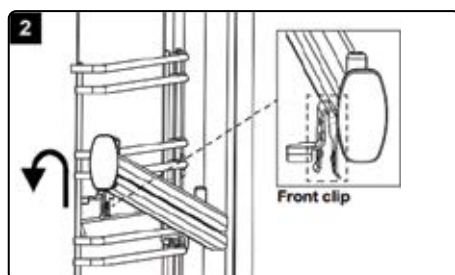
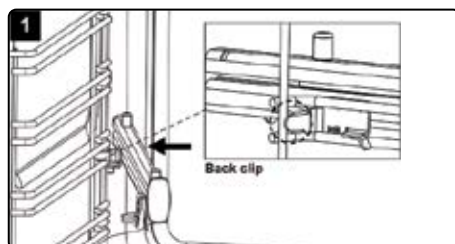
REMOVING THE TELESCOPIC RUNNER

1. Push the front of the runner upwards firmly, ensuring the front clip is released from the shelf guide.
2. Pull the runner away from the shelf guide.
3. Pull the back clip aware from in between the shelf guide.



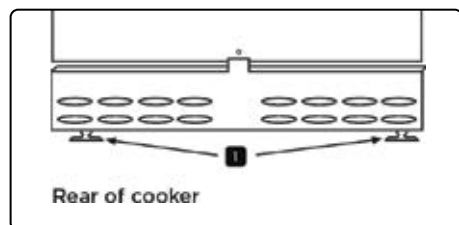
REFITTING TELESCOPIC RUNNERS

1. Secure the back clip in between the shelf guide. Ensure the runner is fully placed back towards the back of the shelf.
2. Locate the front clip onto the shelf guide and firmly push the front runner down until the front clip is secured in place.
3. The telescopic runner should now be fitted correctly and secure to the shelf guide.



LEVELLING YOUR COOKER

1. Place a spirit level on a baking sheet onto an oven shelf.
2. The cooker is fitted with levelling feet (see below diagram). Level your cooker to your desired height using the levelling feet at the front and rear of the cooker.



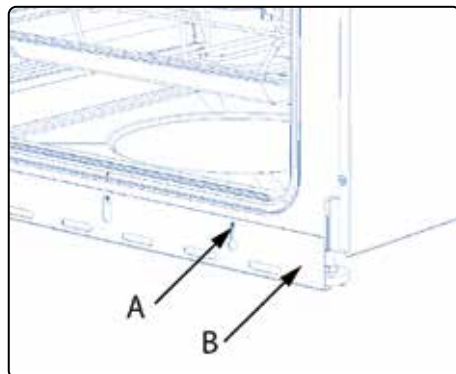
REAR WHEELS

Adjustment of the wheel height can be made with a screw driver, through the hexagonal hole in the front plinth.

FITTING THE DECORATIVE COVER PLINTH (IF REQUIRED)

If the levelling feet have been adjusted so that the cooker has been raised higher and the feet are visible, the decorative cover plinth can be attached to help conceal the feet as follows:

1. Release the screws (A) by a couple of turns using a hand screwdriver. Do not remove the screws completely.
2. Align the keyway slots in the cover plinth (B) with the screws (A) and hang the cover plinth on the screws.
3. Adjust the cover plinth to the required position.
4. Tighten the screws hand-tight to hold the cover plinth in position. Do not use power tools.



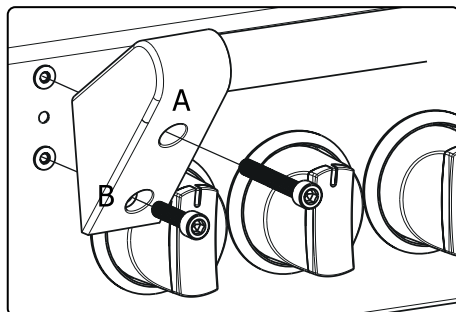
BEFORE INSTALLATION

FITTING THE TOWEL RAIL

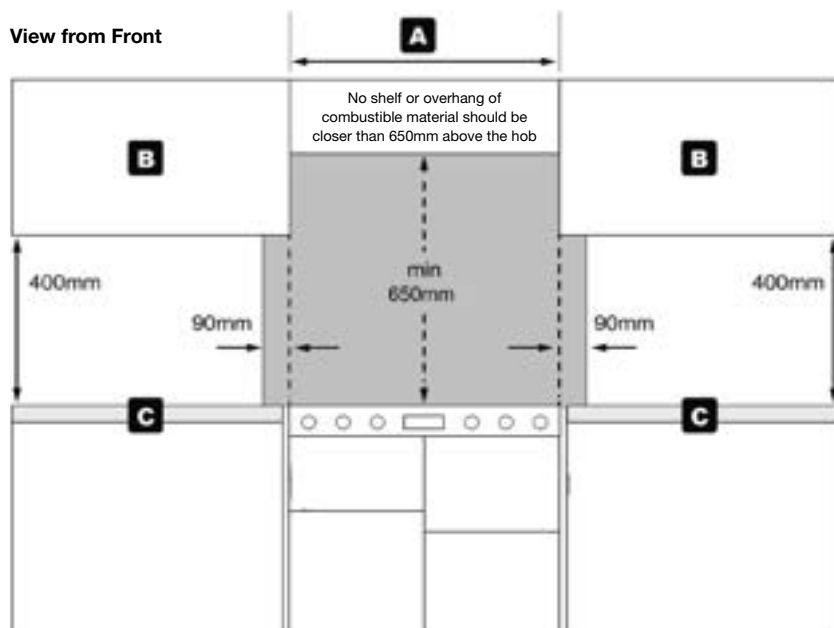
1. Line up the two holes at each end of the towel rail with the two holes at each end of the fascia panel.

 **NOTE:** 4x M6 screws and an allen key are provided with the cooker.

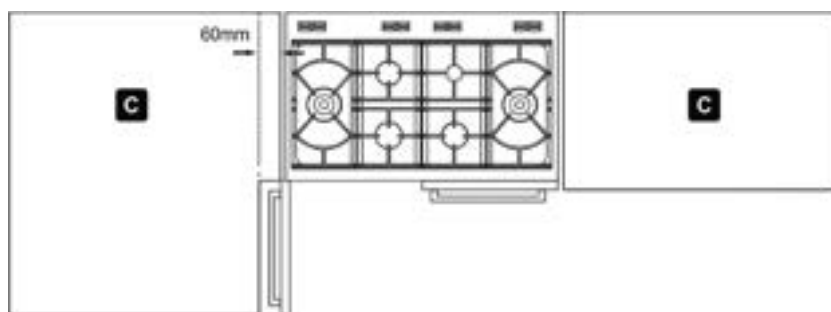
2. Insert the longer screws into the upper hole (A) on the diagram, and the shorter screws into the lower hole (B) on the diagram.
3. Using the allen key provided, tighten the screws, making sure that the towel rail is flush to the fascia, but not overtightened.



CUPBOARD / HOOD DIMENSIONS & CLEARANCES



View from Above: Appliance Located in Corner



A Nominal width of the hob

B Wall Unit

C Worktop

Cupboard / Hood Clearances

 **WARNING:** No shelf or overhang of combustible material should be closer than 650mm above the hob.

If your appliance has a side opening door, we recommend a side clearance of 60mm to allow the oven door to fully open, if placed up to a wall or cabinetry.

The cooker must have a side clearance above the hob level of 90mm up to a height of 400mm.

The cooker must be fitted flush to the base units of your kitchen.

Stability Devices

If the cooker is installed using a flexible gas connection, stability devices must be fitted to the back of the cooker. The cooker is supplied with stability chains and wall hooks with expansion bolts for this purpose.

 **WARNING:** In order to prevent tipping of the appliance, this stability devices must be installed. Refer to the instructions for installation.

1. Check that the two stability chains are securely attached to the back of the cooker.
2. Ensure that the wall is stable.
3. Determine the required location for the wall hooks.
4. Drill the holes in the wall with a suitable drill bit and insert the wall hooks with expansion bolts.
5. Turn the hook heads to activate the expansion bolts.
6. Ensure that the wall hooks are firmly engaged into the wall.

 **WARNING:** Ensure that the stability chains are secured to the appliance and then secure the stability chains to the wall using the fixing hooks provided.

 **NOTE:** Stability chain to be as short as practicable to avoid oven tilting forward and diagonal to avoid oven side tilting.

FRUIT CAKES

Problem	Possible Causes
Fruit sinking to the bottom	Low oven temperature which may cause the cake to take longer to set, allowing the fruit to sink. Or, too much liquid, or raising agent. The fruit may not have been properly washed and dried.
Cake sinking / dipping in the centre	Too much raising agent in the mixture. Too hot, or too cool an oven. Or, not enough liquid or insufficient creaming.
Surface cracks	Too small a tin, or too much mixture in the tin. Too much raising agent in the mix, plus not enough liquid or insufficient creaming. The oven may be too hot.
Hard outer crust with a damp patch inside	Oven too hot, therefore the cake baked too quickly. Too much sugar, or insufficient liquid.
Burnt outside	Oven temperature too high. Oven too small for the size of cake. Insufficient protection around the tin. Cake baked on too high a shelf.
Texture with pronounced holes	Too much raising agent. Flour unevenly mixed.
Texture too close and cake insufficiently risen.	Not enough raising agent. Not enough liquid. Too cool an oven. Insufficient creaming.
Cake crumbles when cut	Not enough liquid. Baked for too long. Not enough sugar. Too much baking agent.
Too dry	Over baking. Insufficient egg or liquid. Too much raising agent.

TROUBLE SHOOTING ---

SPONGES

Problem	Possible Causes
Domed top	Insufficient creaming of mixture. Cake baked on too high a shelf position, or at too high a temperature. Paper liners can cause the outer edge not to rise and the centre to peak.
Hollowed / sunken top	Too much raising agent. Oven temperature too low, or incorrect shelf position. Cake removed from oven before it's cooked. Use of soft tub margarine.
Very pale, but cooked	Oven temperature too low. Baked too low in the oven.
Overflowing tin	Tin too small for the amount of mixture.

FREQUENTLY ASKED QUESTIONS

Here are some frequently asked questions about your new appliance.

Questions	Answers
Can I remove the inner glass on the doors for cleaning?	The inner glass panels are removable for cleaning, however this does involve removing the door from the cooker and the screws from the retaining strip along the top of the door first. For routine cleaning we recommend leaving the glass panels in situ.
When cleaning, I found a small hole in the top of the main oven cavity, is this meant to be there?	This is normal. This is a vent which allows excess steam and pressure to vent out of the rear of the appliance during cooking.
What parts of the appliance can be washed in the dishwasher?	Any enamel parts such as the grill pan can be cleaned in a dishwasher, as can oven shelves and shelf guides. Cast iron items, burner skirts, caps and control knobs must NOT be cleaned in the dishwasher. Instead they should be cleaned with hot soapy water and a nylon brush once they are cool enough.
There's been a power failure and the product won't work what should I do?	Switch off the electricity supply. When the power returns switch the electricity supply back on and re-set the programmer / clock to the correct time of day.
Why is there some warm air coming out of the sides of the doors?	This is normal. Excess heat, steam and pressure from the oven cavities is released via a new flue system into the cooling fan chamber. The doors have some side vents which allows a small amount of this heat to be expelled at the door sides to ensure that the door surfaces keep cool. The majority of the excess heat, steam and pressure rises upwards into the cooling fan chamber.
Why does the cooling fan not come on immediately when I turn the grill or oven on?	The cooling fan is controlled by a thermal switch and so will only come on once a certain temperature is reached. This is normal. It is also normal for the cooling fan to cycle on and off during use, and for it to stay on a while after cooking.

FREQUENTLY ASKED QUESTIONS

Questions	Answers
The cooling fan seems to run for a long time after I have finished cooking, is this normal?	This is normal, the ovens are very well insulated to keep more heat in during cooking for better cooking results with less wasted energy. After cooking, the cooling fan helps the appliance cool down to a low temperature of around 35°C, this helps to keep the exterior parts of the cooker cooler for additional safety. The cooling fan may run for around 1 hour after cooking has finished, and this is normal. Don't worry, the cooling fan does not use much electricity (approx. one-third of a unit of electricity per hour). Please do not switch the cooker off at the wall before the cooling fan has stopped completely.
How do I attach the grill pan handle to the grill pan?	Please ensure that the grill pan is the right way around, with the sloping lip at the front. Attach the grill pan handle making sure the prongs are at the top and the wider support piece sits underneath the grill pan.
Why can I not remove the shelves completely for cleaning?	The shelves have 'anti-tip notches' which prevent the shelves being accidentally pulled out completely while cooking, to help prevent accidents. To remove the shelves fully for cleaning, pull the shelf out, then lift upwards at the front.
Why is the main oven not working?	Please ensure that the time of day has been set on the timer, and that the word 'Man' (manual mode) is displayed underneath the time of day. Some models have more than one function in the main oven, on these appliances you must select a temperature with the temperature control knob and a function with the function selector knob for the main oven to work.
The timer touch controls are not responding, why is this?	The child-lock may have been activated; this is indicated by a padlock symbol in the top-right hand corner of the screen. Press and hold the plus key for a good 5 to 10 seconds- the padlock symbol will flash initially and then go out completely. The child-lock is then de-activated and the timer can be used as normal.
How do I re-set the timer volume?	Please press the middle menu key on the programmer/ timer until 'L1', 'L2' or 'L3' appears on the display. Use the plus and/or minus keys to adjust the volume level, with 'L3' being the loudest level.

ENERGY DATA TABLE

Product Name	Belling Richmond DX 90cm Induction
Brand	Belling
Size (cm)	90
Number of Cavities	3

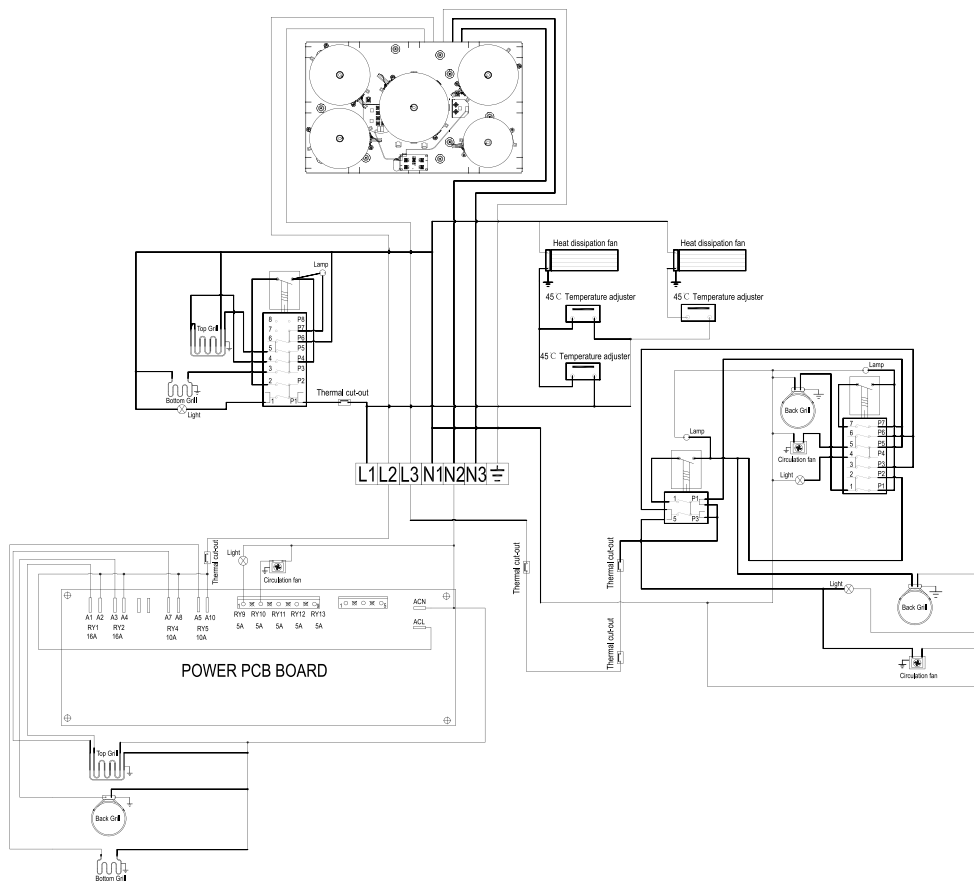
ELECTRICAL SUPPLY / LOAD

Electrical Supply	Oven	Load (kW)
240V	Main Digital Oven	2.90 - 3.45
	Pro-Flex Tall Oven	2.40 - 2.85
	Top Grill Cavity	2.30 - 2.75

Hob	
Induction	7.4kW

Lamps	
Oven	25W each

Electrical Supply	Max. load (kW)
220 - 240V or 380 - 415V 3~N, 50 - 60Hz	15.00 - 16.45



This warranty is provided in Australia by Glen Dimplex Australia Pty Limited ABN 69 118 275 460 (**Phone number 1300 556 816**) and in New Zealand by Glen Dimplex New Zealand Limited NZBN 9429000069823 (**Phone number 09 274 8265**) in respect of the **Belling** product.

1. Belling Express Warranty

Subject to the exclusions below, we warrant that the product will not have any electrical or mechanical breakdowns within:

- a) In the case of Belling products used for personal, domestic or household purposes, a period of 5 years from the date the product is purchased as a brand-new product from a retailer located in Australia / New Zealand.
- b) In the case of Belling products used for purposes other than personal, domestic or household purposes (including business or commercial use), a period of 90 days from the date the product is purchased as a brand-new product from a retailer located in Australia / New Zealand. Belling products are designed and intended for domestic use only; and
- c) All warranty repairs must be carried out by Glen Dimplex or their nominated service agent.

Note: warranty periods detailed above may vary in line with agreements with select retail and builder partners and may differ between Australia and New Zealand.

The benefits conferred by this express warranty are in addition to the Consumer Guarantees referred to in section 3 and any other statutory rights you may have under the Australian / New Zealand Consumer Law and/or other applicable laws.

MANUFACTURER GUARANTEE

2. Warranty exclusions

This express warranty does not apply where:

- a) The product has been installed, used or operated otherwise than in accordance with the product manual or other similar documentation provided to you with the product;
- b) The product requires repairs due to damage resulting from accident, misuse, incorrect installation, insect or vermin infestation, improper liquid spillage, cleaning or maintenance, unauthorised modification, use on an incorrect voltage, power surges and dips, voltage supply problems, tampering or unauthorised repairs by any persons, use of defective or incompatible accessories or exposure to abnormally corrosive conditions, events independent of human control which occurred after the goods left the control of Glen Dimplex;
- c) The repair relates to the replacement of consumable parts such as fuses and bulbs or any other parts of the product which require routine replacement;
- d) You are unable to provide us with reasonable proof of purchase for the product;
- e) the breakdown occurs after the expiry of the express warranty period set out in section 1 or;
- f) the product was not purchased in Australia / New Zealand as a brand-new product.

3. Consumer guarantees

Our goods come with guarantees that cannot be excluded under the Australian / New Zealand 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.

4. How to make a claim

You may make a claim under this warranty through our website, contacting our customer care line or via email. Contact details for Glen Dimplex Australia and New Zealand can be found at the end of this document.

To make a valid claim under this warranty, you must:

- a) Lodge the claim with us as soon as possible and no later than 14 days after you first become aware of the breakdown;
- b) Provide us with the product serial number;
- c) Provide us with reasonable proof of purchase for the product. This can take the form of a store receipt, new home handover form or other payment receipt documentation; and
- d) If required by us, provide us (or any person nominated by us) with access to the premises at which the product is located at times nominated by us (so that we can inspect the product).

5. Warranty claims

If you make a valid claim under this warranty and none of the exclusions set out in section 2 apply, we will, at our election, either repair the product or replace the product with a product of identical specification (or where the product is superseded or no longer in stock, with a product of as close a specification as possible).

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods. Products are designed and supplied for normal domestic use. We will not be liable to you under this warranty for business loss or damage of any kind whatsoever.

Contact our Customer Care Team

Glen Dimplex Australia Pty Ltd

Ph: 1300 556 816
customer.care.ha@glendimplex.com.au
www.glendimplex.com.au

Glen Dimplex New Zealand Ltd

Ph: 09 274 8265
nztechserv@glendimplex.co.nz
www.glendimplex.co.nz

NOTES _____

[illegible]

READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance. The manufacturer is not responsible for any inaccuracies, due to printing or transcription errors, contained in this manual. In addition, the appearance of the figures reported is also purely indicative.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics. Glen Dimplex constantly seeks ways to improve the specifications and designs of their products. Whilst every effort is made to produce up to date literature, this document should not be regarded as an infallible guide. Actual product only should be used to derive cut out sizes.

All appliances must be installed by a qualified person/s with adherence to the relevant electrical, plumbing and building codes, with compliance being issued as required by state or national legislation.

Additionally, all upright cookers must have the anti-tilt device installed correctly in adherence to the relevant standards by a licenced installer.

For maximum effectiveness and efficiency all rangehoods should be installed with the use of ductwork, by a licenced installer with adherence to the relevant state and national building codes and regulations.

All Glen Dimplex appliances are for Domestic use only, and must be installed by a licence installer into Domestic Applications only, without exception and to the required Authorities guidelines. Any installation outside of this will **VOID** warranty. Alfresco areas are not a Domestic application.



Distributed by

Glen Dimplex Australia Pty Ltd

Ph: 1300 556 816

customer.care.ha@glendimplex.com.au

Glen Dimplex New Zealand Ltd

Ph: 09 274 8265

nztechserv@glendimplex.co.nz

For service advice, please contact the Customer Care Centre by phone or email above.

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