

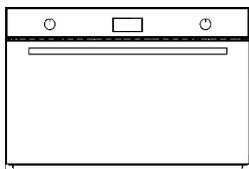


**DESIGN COLLECTION**

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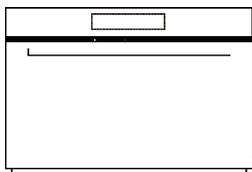
## **BDO9608BK**

90x60cm 8 Function Built-In Oven with LED Program Timer



## **BDO9611BK**

90x60cm 11 Function Built-In Oven with Full-Touch LED Display



## **INSTRUCTION MANUAL**

PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE USING THE UNIT.

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# INTRODUCTION

Dear Customer,

We thank you and congratulate you on your choice to purchase one of our products. We are confident that this new appliance, built with quality materials, will fully satisfy your requirements.

Use of this new equipment is easy, however we invite you to read this manual carefully before installing and using the appliance.

The manual provides correct information on installation, use and maintenance as well as providing useful advice.

## GENERAL WARNINGS



Please read this instruction manual before installing and using the equipment.

The manual must be kept together with the appliance for any future consultation. If the appliance should be sold or transferred to another person, ensure that the manual accompanies it, so that the new user will be informed of the operation and of the relevant warnings.

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The product label, with the serial number, is glued to the front of the oven.



All operations relating to installation, adjustment and adaptation to the power supply available must be carried out by qualified personnel according to the regulations in force.

The specific instructions are described in the part of the manual reserved for the installer.



### Declaration of Conformity:

we declare that our products comply with the European directives, orders and regulations as well as with the requirements indicated in the reference standards.

*The manufacturer declines all responsibility in the event of damage to property or to persons resulting from improper installation or from improper, incorrect or unreasonable use of the appliance.*

# WARNINGS

## Premise

This user manual is an integral part of the appliance and must be kept intact and within reach of the user throughout the life of the appliance. In case of lost the instruction manual, it is available in electronic format upon request from the manufacturer.

*Before using the appliance read this user manual carefully.*

## Product label

The identification plate shows the technical data, the serial number and the power rating. The identification plate must never be removed.

## Responsibility of the manufacturer

The manufacturer declines all responsibility for damage to persons and property caused by:

- Use of the appliance other than that intended.
- Failure to comply with the instructions in the user manual .
- Tampering with even a single part of the appliance .
- The use of non-original spare parts .

## Precautions

- **WARNING:** Ensure that the appliance is switched off before replacing the lamp, to avoid the possibility of electric shock.
- Do not lean or sit on the open door.
- Check that objects are not trapped in the doors.

## Appliance purpose

- This appliance is intended for the cooking of food in a domestic environment. Any other use is improper.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The appliance is not designed to work with external timers or remote control systems.
- Racks and trays have to be inserted into the side guides until they come to a complete stop. The mechanical safety locks that prevent the rack from being taken out accidentally must face downwards and towards the back of the oven .

# WARNINGS

## Damage to persons

- **WARNING:** This appliance and its accessible parts become very hot during use.
- Do not touch the heating elements during use.
- Keep children away if they are not being continuously supervised.
- Children shall not play with the appliance.
- During use, do not place metal objects such as knives, forks, spoons and lids on the appliances.
- Switch off the appliance after use.
- Never try to extinguish a flame/fire with water: switch off the appliance and smother the flame with a lid or a fireproof blanket.
- Cleaning and user maintenance shall not be made by children without supervision.
- Have the installation and servicing performed by qualified personnel in compliance with the regulations in force.
- Do not modify the appliance.
- Do not insert sharp metallic objects (cutlery or utensils) into the slots.
- Never attempt to repair the appliance yourself or without the intervention of a qualified technician.

## Damage to the appliance

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they scratch the surface, which may result in shattering of the glass.
- Use wooden or plastic utensils if necessary.
- Do not sit on the appliance.
- Do not use steam jets to clean the appliance.
- Do not obstruct the openings, ventilation and heat dissipation slots.
- Do not leave the appliance unattended during cooking that can release fats and oils.
- Do not leave objects on the cooking surfaces.
- If the door glass breaks, turn off the oven to avoid electric shock .
- Never use the appliance to heat the room.
- 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.

# WARNINGS

## To dispose of the appliance

- Cut the power supply cable and remove the cable together with the plug.



Electrical voltage  
Danger of  
electrocution

- Turn off the power supply from the electrical system.
- Disconnect the power supply cable from the electrical system.
- Take the appliance to the appropriate waste collection centres for electrical and electronic waste, or return the appliance to the retailer at the time of purchase of equivalent equipment, on a like-for-like exchange.
- It should be noted that non-polluting and recyclable materials are used for packaging of the appliance.
- Give the packaging materials to the appropriate recycling centres.



Plastic packaging  
Danger of  
suffocation

- Do not leave the packaging or parts of it unattended.
- Do not allow children to play with the plastic packaging bags.

## Disposal

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.



The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city council office.

## INSTALLATION WARNINGS

### Built-in under worktop

Make sure that cabinet in the rear/bottom areas has proper opening, of approx 90mm, to allow the oven to vent properly once fully installed.

### Column installation

Make sure that cabinet in the rear/bottom areas has proper opening, of approx 90mm and 50mm at the top areas, to allow the oven vent properly once fully installed.

- The dimensions and materials of the cabinet in which the built-in oven will be installed must be correct and must be resistant to temperature increases.
- Please install as shown in figure 3
- Wall panels must be 100°C resistant.
- Plastic panels or adhesives that are not resistant to this heat can deform and sustain damage.
- The appliance must not be installed behind a decorative door in order to avoid overheating .
- For safety reasons it is necessary to avoid direct contact with the electrical parts of the oven.
- The insulation and protection parts must be installed such as to prevent them from being removed by any instrument.
- The oven must be installed as shown in figure 3 in order to provide a more effective air flow.
- It is advisable to leave a space of at least 90 mm on the back for the kitchen unit in which the oven is installed.
- The rear panel of the cabinet unit must be removed to provide better airflow.
- The rear surface of oven, can be placed against the wall .
- It is not recommended to install the device near refrigerators or freezers, otherwise their performance may be affected by radiated heat.
- For stationary appliances permanently connected to the fixed wiring, compliance with this requirement is considered to be met if the instruction concerning disconnection incorporated in the fixed wiring is in accordance with AS/NZS 3000.

This requirement is valid only for Australia and New Zealand

### Oven technical specification

The oven has been designed to work with single phase 220-240V AC 50/60 electricity.

Carefully read the label of the data plate placed on the oven before installation.

# INSTALLATION

## Electrical connection

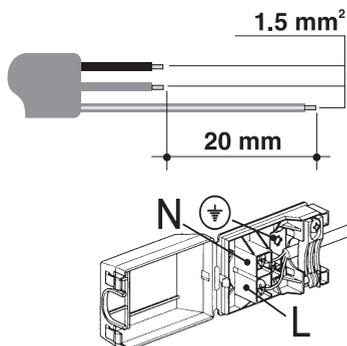


Danger of electrocution  
Electrical voltage

- Have the electrical connection carried out by qualified technical personnel.
- The earth connection is obligatory according to the methods foreseen by the safety regulations of the electrical system.
- Turn off the general power supply.

## General information

- Check that the characteristics of the electrical network are suitable for the data shown on the plate.
- The identification plate, with technical data, serial number and marking is visibly positioned on the appliance.
- The plate must never be removed.
- The appliance works with
- Use a three-pole cable (3x1.5mm<sup>2</sup> cable, referring to the internal conductor section).
- Provide for the earth connection with a cable longer than the others by at least 20mm.



## Fixed connection

If a stationary appliance is not fitted with a supply cord and plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, a means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

The interruption device must be located in an easily accessible position and near the appliance.

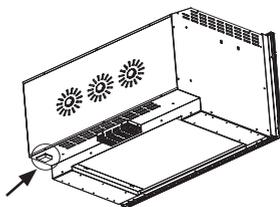
## Connection with plug and socket

Check that the plug and socket are of the same type.

Avoid using reductions, adapters or shunts as they could cause heating or burning.

## For the installer

- The plug must remain accessible after installation. Do not bend or trap the connection cable to the mains.
- The appliance must be installed according to the installation diagrams.
- If the appliance does not function properly after having carried out all the checks, refer to Glen Dimplex customer care
- When the appliance is correctly installed, please instruct the user on the correct method of operation.

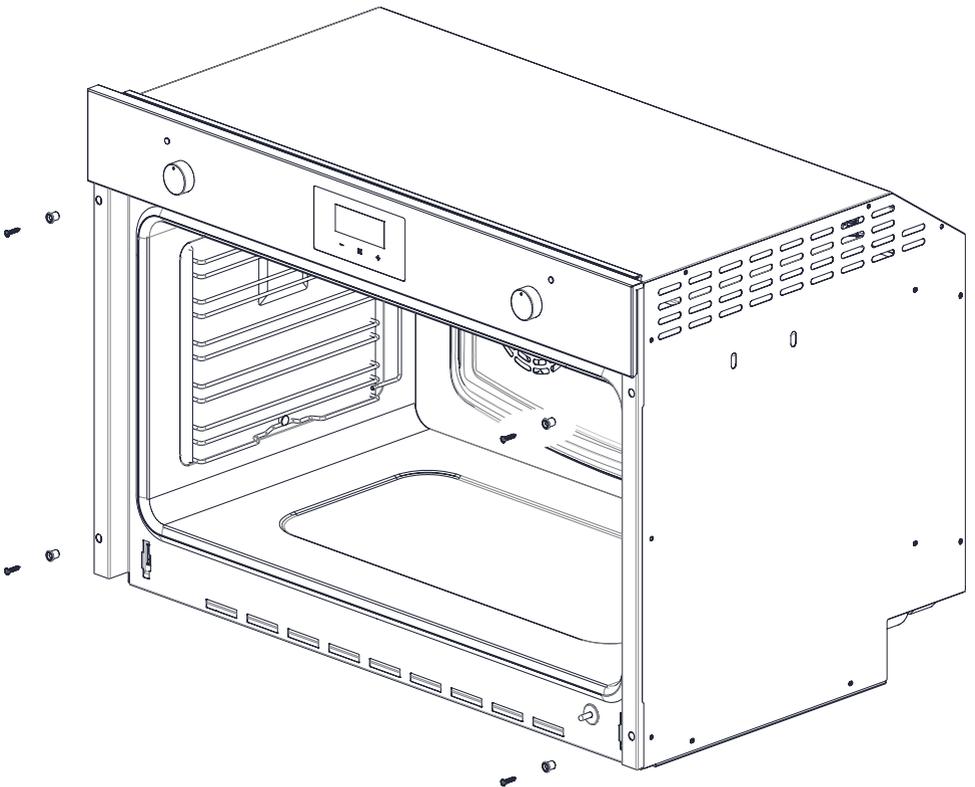




# INSTALLATION

## Oven installation

- The oven can be installed under a hob or in a column.
- The dimensions of the housing for the oven are given in figure 3.
- Make sure that surrounding materials are heat-resistant.
- Align the oven centrally with respect to the side walls of the units surrounding it and fix it in a place the 4 screws with a screwdriver .
- After fixing the screws, fit the plugs that are in the bag with the screws .



Note: for instructional purposes only. Exact model may not be shown.

## INSTALLATION

### CAUTION

To prevent the oven handle or door glass from breaking, **DO NOT** lift the oven by the handle to install it or place it inside the recess. fig.14

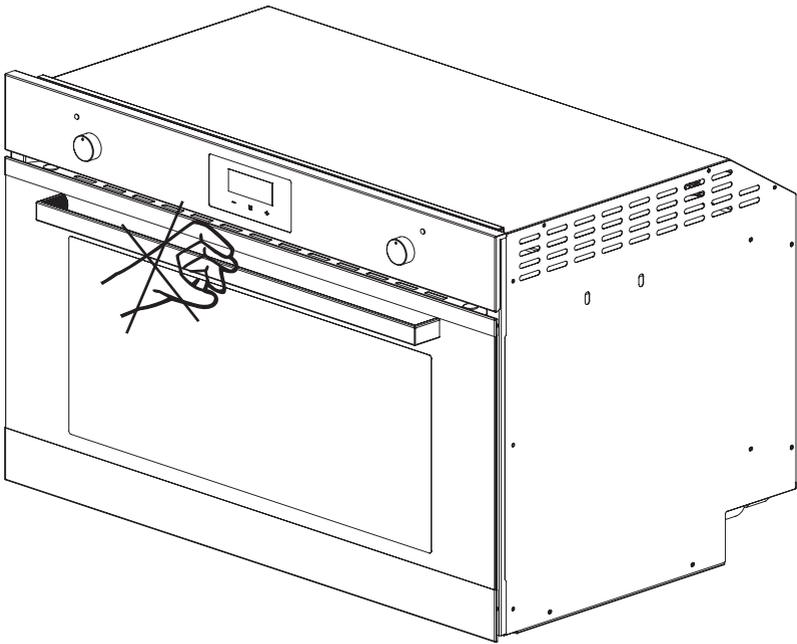
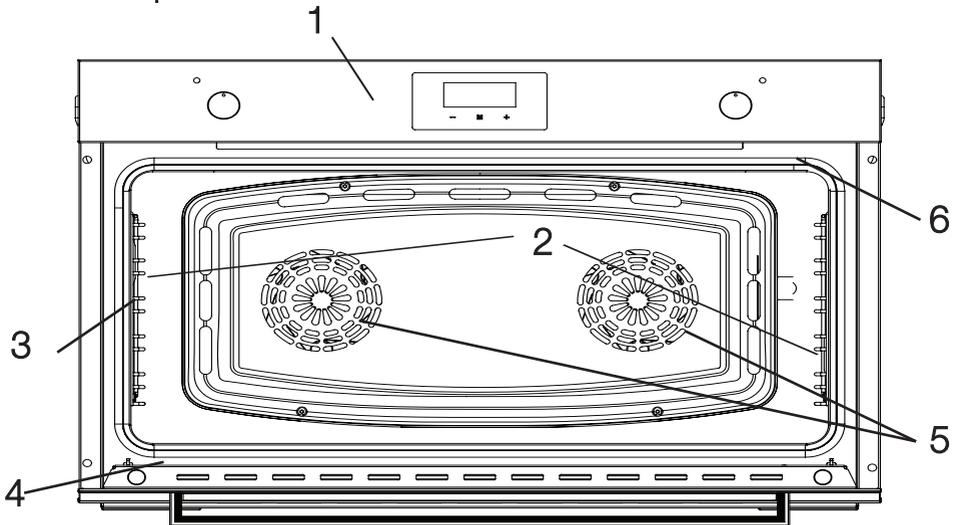


fig.14

Note: for instructional purposes only. Exact model may not be shown.

# DESCRIPTION

## Oven description



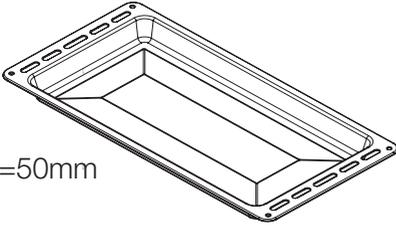
Note: for instructional purposes only. Exact model may not be shown.

- |                      |                 |
|----------------------|-----------------|
| 1. Control panel     | 4. Data label   |
| 2. Oven lights       | 5. Cooking fans |
| 3. Chrome side racks | 6. Door seal    |

COMPONENT NAME	POWER (Watts)
Upper heating element (top)	1200 W
Lower heating element (bottom)	1800 W
2 FAN circular heating elements	3000 W
Grill	1800 W
Oven lights	80 W
Radial fan	65/32 W

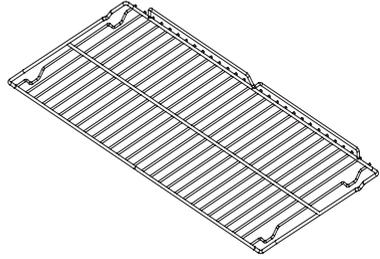
## Included Accessories

- Extra Deep Oven Tray

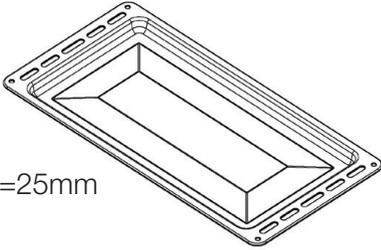


h=50mm

- Chrome Oven Shelves



- Oven Tray

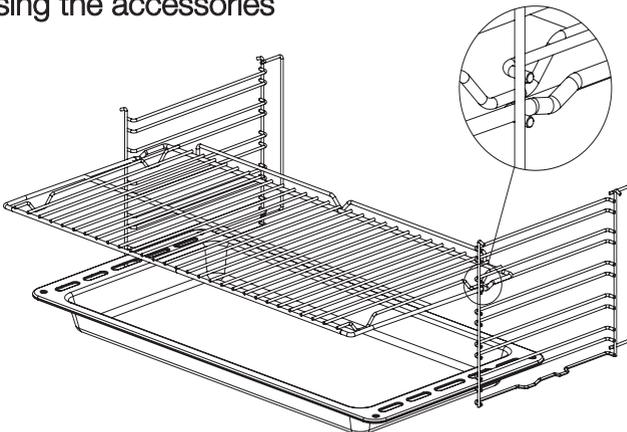


h=25mm

### Please Note:

- The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation

### Using the accessories



Racks and trays have to be inserted into the side guides until they come to a complete stop.

The mechanical safety locks that prevent the rack from being taken out accidentally must face downwards and towards the back of the oven .

### First use

1. Remove any protective film from the outside or inside of the appliance, including accessories.
2. Remove the accessories and wash the oven (see page 29).
3. set the temperature regulator to the maximum level. (250°C max).
4. set the function to upper and lower element (conventional) and fan if available.
5. turn on the oven in this configuration for 30 minutes.
6. open a window for air circulation.

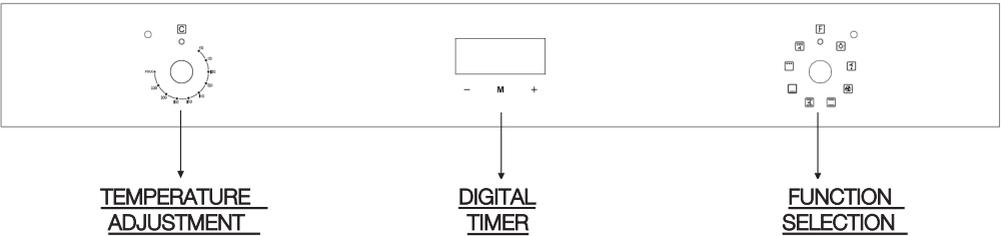
**Note:** Smoke and odour from insulating materials and manufacturing residues may be experienced during this period. If this happens, wait for the smoke and odour to dissipate before switching off the oven.

After this has been done, and the oven has cooled, clean the inside of the oven with a slightly damp, soapy soft cloth.

**Important:** when opening the oven door, always use the central part of the handle.

## 8 FUNCTION MODEL

### Description



### COOKING FUNCTIONS

	Off	the product won't work in this position.
	Light	turning the knob to the right the switch turns on the oven light.
	Defrost	only cooking fans work in this position, circulates the air at room temperature around frozen food and thaws them
	Fan Forced	fan and surrounding heater will be activated. This program also offers more than one food on several levels, without the transmission of odors
	Conventional	mostly used for cooking in one tray. Roasts both sides of the food equally, making it crispy.
	Fan Bake	circulates hot air inside the oven for more homogeneous cooking. Used for meals you want to be soft on the inside and crunchy on the outside
	Base Heat	the heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature without affecting their browning.  Perfect for cakes, pies, tarts and pizzas
	Half grill	the heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat , gives the food an even browning at the end of cooking .This function enables large quantities of food, particularly meat to be grilled evenly.

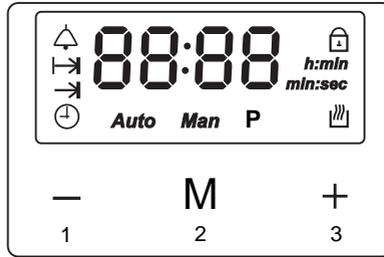
## 8 FUNCTION MODEL

	Fan Grill	the heat produced by top heater and grill, is distributed evenly by the fan.
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# 8 FUNCTION MODEL

## Using the timer

-  Minute Minder Icon
-  Cooking Duration Icon
-  End of Time Icon
-  Time of Day Icon
- Auto** Automatic Cooking Icon Manual
- Man** Cooking Icon
-  Oven Active as Auto Cooking
-  Child Lock Icon



- 1 Minus Button
- 2 Menu Button
- 3 Plus Button

After plugging in or reconnecting to a power source, “12:00”,

 and **h:min** icon flashes. Any button press enters the time of day setting menu. Adjust the correct time of day using buttons 1 or 3.

## Menu button

The menu button cycles through the minute minder - cooking duration - end of time - time of day - buzzer tone adjustment menus.

## Minus button

Decrease the displayed value.

## Plus button

Increase the displayed value.

## Setting the time of day (24 h)

- Press and release button 2 until  icon starts flashing. Set the current time using buttons 1 and 3. After 7 seconds  icon disappears, icon stops flashing. Notice! Time of day setting cancels automatic cooking settings.

## Manual Operation

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

## Setting the minute minder

You can activate the minute minder at any time, regardless of the status of other programmer functions. The adjustable duration ranges from 1 minute to 99 minutes. • Press button 2,  icon starts to flash, the display shows “0.00” **h:min** disappears and **min:sec** icon remains on the display.

- Enter the required duration using buttons 1 and 3.  remains on the display. After the set time has elapsed, an audible signal will be heard for approximately 7 minutes accompanied by a flashing .
- Press any button to turn the signal off,  disappears, and the display shows the time of day.

## 8 FUNCTION MODEL

### Cooking timer

If the oven is supposed to turn off after a specified duration, cooking timer can be set. It is named as semi-automatic operation.

- Press and release button 2 until  starts to flash.
- Set the cooking duration using buttons 1 and 3, within the range from 1 minute to 23 hours 59 minutes.

**Auto** and  icon light on the display.

- The set time is memorized after about 7 seconds; the current time of day is shown again on the display. **Auto** and  icons remain on the display.
- Select the required temperature and the oven function.
- When cooking is completed, an audible signal will be heard for approximately 7 minutes, and the **Man** icon starts to flash, **Auto** icon disappears.

Return control and thermostat knobs to the OFF position. Press button 2 to cancel buzzer signal and press once again to return to manual operation.

### Cooking time with delay

If the oven is supposed to turn off at specified time, after having worked for a specified duration, cooking time and the cooking end time can be set. In this case, you just give in the cooking duration and the time, when the food should be ready and the timer calculates when to start cooking. It is named as full-automatic operation.

Enter cooking duration as described above. (for example say it is 17:30 o'clock now and cooking duration is set as 1 hour)

- Press and release button 2 until the  icon starts to flash.
- Set the turn-off (cooking end) time using buttons 1 and 3 (for example 19:30). The maximum cooking end time setting is limited to the current time plus 23 hours 59 minutes.
- Turn the thermostat and function control knobs to the required settings.  
 icon disappears. Oven will not be switched on until the calculated cooking start time (according to the example, it is 18:30), that is the difference between the cooking end time and the cooking duration.

When cooking is completed (according to the example at 19:30), an audible signal will be heard for approximately 7 minutes, and the **Man** icon will flash. Return control and thermostat knobs to the OFF position.

- Press button 2 to cancel the buzzer signal and press once again to return to manual operation.

## 8 FUNCTION MODEL

### Adjusting the buzzer tone

- Press button 2 until the “LX” (X=1, 2 or 3) flashes on the right two digits.
- Set the tone using buttons 1 and/or 3 to set “L1”, “L2” or “L3”

*Note:* Default tone is L3.

### Child lock activation/ deactivation

When any adjustment mode is not active, press and hold button 3 about 5 seconds, to activate/deactivate the key lock,  icon appears/disappears on the display accordingly.

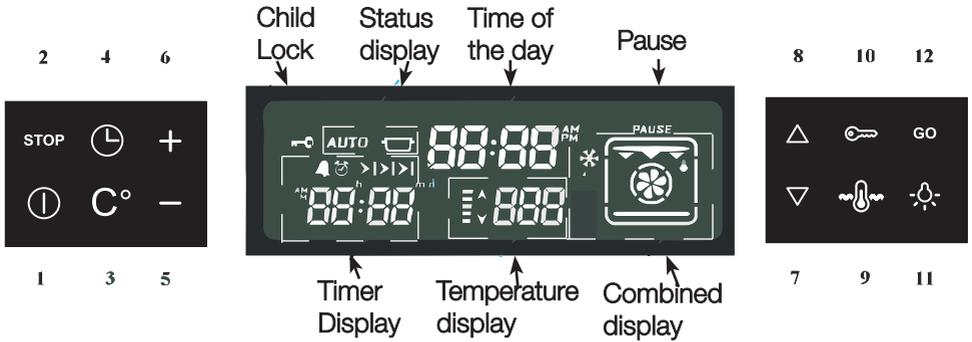
When the child lock is activated, the buttons get locked. Pressing the buttons will have no effect but it will be heard two beep signal.

**Notical :** In case of main power loss for a short time (about 1.5 minutes), timer maintains its status.

Child lock status and buzzer tone are memorized independent of the power loss duration.

# 11 FUNCTION MODEL

## Description



## Display:

**Time of day** - Shows the time of day;

**Combined display** - Indicates the selected cooking function

**Temperature display** - Indicates the oven temperature set

**Timer display** - Shows the timer status

**Status display** - Shows the status of the oven

**Pause** - Indicates that the cooking with the parameters on the screen is suspended by the user

**Child Lock Indicator** - Indicates when the child lock is activated

## Touch keys:

1. - On/off activates or deactivates the
2. - STOP display Interrupts any program
3. - Temperature regulation
4. - Timer menu functions
5. - Decrease
6. - Increase
7. - Down-function regulation
8. - Up-function regulation
9. - Maintaining of temperature
10. - Activates or deactivates child lock
11. - Light on or off
12. - Cooking start key

## 11 FUNCTION MODEL

### Cooking functions

	<b>Conventional</b>	<p>heat, coming simultaneously from above and from below, makes this system suitable for cooking particular types of food. Traditional cooking, also called static, is suitable for cooking only one dish at a time. Ideal for any type of roast, bread, stuffed cakes, it is however particularly suitable for fatty meats such as goose and duck.</p>
	<b>Base Heat</b>	<p>the heat coming only from the bottom is used to complete the cooking of foods that require a higher basic temperature, without affecting their browning. Ideal for sweet or savoury tarts, pies and pizzas.</p>
	<b>Top heat</b>	<p>the heat coming only from above is used to complete the cooking of foods that require more cooking on the top.</p>
	<b>Half grill</b>	<p>the heat deriving from the grill element allows excellent grilling results to be obtained, especially with medium thickness/thin cuts of meats. This function allows the uniform grilling of large quantities of food, especially meat, but also vegetables and fish.</p>
	<b>Full grill</b>	<p>this function combines the top down function and the grill function into one.</p>
	<b>Fan Grill</b>	<p>the air produced by the fan softens the decisive heat wave generated by the grill, allowing optimal grilling even for very thick foods. Ideal for large cuts of meat.</p>
	<b>Fan Bake</b>	<p>operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Ideal for biscuits and cakes, even cooked simultaneously on multiple levels. (For multi-level cooking it is advisable to use the 2nd and 4th shelves)</p>

## II FUNCTION MODEL

	<p><b>Turbo</b></p>	<p>the combination of fan-assisted cooking with traditional cooking allows different foods to be cooked quickly and effectively on several levels, without smells or flavours being transmitted. Ideal for large-volume foods that require intense cooking.</p>
	<p><b>Fan Forced</b></p>	<p>the combination of the fan and the circular heating element (incorporated in the rear part of the cooking compartment) allows the cooking of different foods on several levels, provided they require the same temperatures and the same type of cooking. The circulation of hot air ensures instant and uniform heat distribution.</p> <p>It will be possible, for example, to cook fish, vegetables and biscuits at the same time (on several levels) without mixing odours and flavours.</p>
	<p><b>Defrost</b></p>	<p>this function allows food to be defrosted. It is advisable to place the food without packaging in a container without a lid on the first shelf of the cooking compartment.</p> <p>Avoid stacking foods.</p>
	<p><b>Keep Warm</b></p>	<p>this function is used to ensure a constant temperature ranging from 60° to 90°. It is ideal to have continuity in cooking while keeping the heat low.</p>

# 11 FUNCTION MODEL

## Operation

### Control activation or deactivation

The key  activates or deactivates the control (regardless of the child lock). When the control is deactivated, the screen is completely blank. Pressing the key  for 1 second activates the control. The current time of day appears on the display.

**Note:** in the event of a power failure, the current time of day will no longer be correct. A flashing 0:00 will appear on the time of day display. No features of the control will be visible without setting the time of day. The correct time can be adjusted with the  and  keys.

Pressing  for 1 second, depending on whether it is ON or OFF, the control/card is activated or deactivated.

### Setting time of the day

Touch and hold both the  and  buttons until the hour digits start flashing.

Using the  or , keys, set the correct time.

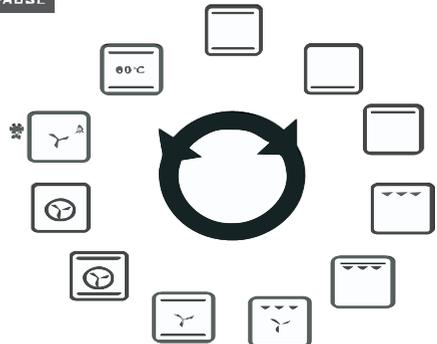
Wait 7 seconds, the flashing stops, then the adjustment is completed.

### Selection a cooking function

Using one of the  or , keys it is possible to scroll through the function menu.

The current function will flash on the function display for 7 seconds and the default cooking temperature assigned to this function will appear on the temperature display (Note: for certain functions, temperature control is not possible and the temperature display is empty).

if the key  is constant on the status display, while  is flashing, it indicates that it is possible to start cooking but that cooking has not yet started.



## 11 FUNCTION MODEL

### Modification of the assigned default cooking temperature

The temperature setting on the temperature display can be changed by touching the **C°** key. The temperature display starts to flash. To set the desired value use **-** or **+** in 5 degree steps.

*Note:* to replace the default temperature setting for this function with this temperature set permanently, touch **C°** for approximately 5 seconds, until a beep is heard. The factory-set default temperature for this function is now permanently changed.

### Manual cooking

Once a function has been selected, touching the **GO** key, cooking begins with a temperature adjustment on the temperature display (if present).

**PAUSE** disappears and the cooking time begins to appear on the timer display. Cooking will continue until it is manually terminated by the user or until the maximum permitted cooking time, depending on the selected cooking temperature, has elapsed.

With half and complete automatic cooking, as described below, cooking is automatically terminated according to the parameters entered by the user before cooking (tapping)

### To suspend, modify or terminate cooking

The **STOP** contact during cooking interrupts the cooking process and **PAUSE** starts flashing, while other parts of the display remain unchanged. All oven and turbo fan heating elements are temporarily disabled. Cooking is suspended.

To finish cooking, tap **STOP** again; all the cooking indications on the display disappear. The temperature display will indicate the residual heat, if present (See: indication of residual heat).

*Note:* after cooking is finished, touching the **GO** key will restore the previous function and the temperature settings on the screen; with a second tap, it is possible to start cooking again.

To change the cooking parameters (function, temperature, etc.), use the appropriate buttons as described in this document. Tapping **GO** will restart cooking with the modified parameters.

## II FUNCTION MODEL

### Automatic cooking

Automatic cooking means that cooking will end automatically based on the parameters of the cooking function and the temperature selected.

### Semi-automatic cooking

This method is used to start cooking immediately, entering the desired cooking time.

- 1) Select the desired function and adjust (if necessary) the temperature as described earlier in this document.
- 2) Press the key . At this point  will flash on the timer screen.
- 3) Set the desired cooking time with the  and  keys.  
 appears on the status display. (if the duration is increased to 0:00, two warning beeps will occur).
- 4) Pressing the key ,  disappears and cooking starts. The end of cooking time is shown on the timer display, together with the symbol .

### Automatic cooking

This method is used if the food is intended to be ready at a particular future time. Therefore, this method is also called “delayed cooking”.

- 1) Perform steps 1 to 3 of the half automatic cooking (setting the cooking time).
- 2) Press the  key again.  
 flashes on the timer screen together with the current end cooking time.
- 3) Adjust the desired end time with the  e  keys.  
 on the status display disappears, while  does not, indicating that delayed cooking has been programmed and consequently does not start immediately.
- 4) Press the key ,  disappears and cooking starts. The end of cooking time is shown on the timer display, together with the symbol .

### During cooking

The 5 bars on the temperature display indicate the actual oven temperature. Each bar is assigned to one fifth of the regulated value. The high-arrow next to the bars flashes when the heating elements are active at that time.

### End of automatic cooking

After cooking has finished automatically, the temperature display will indicate the residual heat, if present (See: indication of residual heat),  will flash and will sound for 7 minutes. Tapping  interrupts the sound.

## II FUNCTION MODEL

### Residual heat indication

After cooking has been completed manually or automatically, if the internal temperature of the oven is above 60°C, the 'down arrow' on the right side of the heat bars flashes every 2 seconds and also "hot" is shown on the display of the temperature. At this point every one of the 5 heat bars symbolises 60°C. This indication remains on until the oven temperature drops below 60°C.

### Special features :

#### Maintaining of temperature

To ensure a constant temperature ranging from 60° to 90° to maintain food, select the  icon on the top down+bottom down function (the eleventh function), which is the only one that allows this possibility. In all the other functions it is not provided, in fact if  is selected when in another function, the top down+bottom up function is automatically shown on the display and the maintaining of temperature starts. Attention: the maintaining of temperature is not predefined. It is possible to choose by pressing the  key and by using the  or  keys the desired temperature, between 50° and 90°.

#### Child lock

The child lock can be activated or deactivated by tapping the  key for 1 second until the symbol  appears on the screen. When the child lock is activated, no key except  is accepted.

#### Minute counter alarm

Touch and release the  key until  appears flashing. See the time in minutes, using the  or  keys. The flashing will stop after 7 seconds; an audible alarm lasting 7 minutes will be produced after the set time has expired. This alarm can be interrupted by touching the  key or touching the  key.

#### Alarm

Touch and release the  key until  appears flashing. See the alarm time, using the  or  keys; the flashing stops after 7 seconds. An audible alarm will be produced at the end of the adjusted time. This alarm can be interrupted by touching the  or .

## II FUNCTION MODEL

### Error Codes

When situations occur that prevent normal operation, the device goes into error mode. The device is in the standby state, but an error code is shown on the time of day display. Even if the error is recovered, this code will remain on the display until the **STOP** key is touched. There are a total number of 8 error codes:

Error Code	Definition of error and possible causes
ERR 1	Communication error between the UM and PM cards. - DKB2-XX-POC400 the data cable connector may be detached on both sides. - DKB2-XX-POC400 the data cable may be defective. - POC 400 PM may be defective.
ERR 2	Oven cavity circuit temperature sensor open. - PT-1000-M2-XXX the sensor connector may be detached on the PM. - PT-1000-M2-XXX the sensor may be defective. - POC 400 PM may be defective.
ERR 3	Oven cavity circuit temperature sensor open. - PT-1000-M2-XXX the sensor may be defective. - POC 400 PM may be defective.
ERR 4	Front panel temperature limit exceeded. - The UM temperature has exceeded the limit (100C°), check the POC 400 UM cooling fan, it may be faulty.
ERR 5	PM temperature limit exceeded. - The temperature of the PM has exceeded the limit (105°). - POC 400 PM may be defective.
ERR 6	UM heat sensor error. - POC 400 UM may be defective.
ERR 7	PM heat sensor error. - POC 400 PM may be defective.
ERR 8	No temperature adjustment . - Check the heating elements and connections. - POC 400 PM may be defective.

## II FUNCTION MODEL

### In the case of an error message

If these errors cannot be solved by tapping the **STOP** button, try to disconnect the oven from the mains and connect it again after 2 minutes.

If this does not work, contact the nearest service centre.

## PROGRAMMABLE OPTIONS

### Acoustic signal

There are three acoustic tones that can be selected.

Touch the **−** key for 5 seconds, the time display shows the currently valid tone as “TN 1” (high) or “TN 2 (medium)” or “TN 3 (low)”. The valid tone can be changed by touching the **−** key within 7 seconds of the last setting.

The default tone is “TN 1”.

### Key sound

There are three key sound options that can be selected.

Touch the **+** key for 5 seconds, the time display shows the currently valid key tone as “bt tn” (beep tone) or “cl tn” (click Tone) or “nt” (no tone). The valid key sound can be changed by touching the **+** key within 7 seconds of the last setting.

The default key sound is “bt tn”.

### Time of day 24h/12h mode: the default mode is 24 hours

For the 12h AM/PM mode, touch both the **−** and **+** keys for 5 seconds. The modes change and an acoustic signal occurs. Vice-versa perform the same action.

## CLEANING AND MAINTENANCE

### Warnings

- As a safety precaution, before proceeding with any cleaning operation of the oven, always unplug the appliance from the mains socket or remove the appliance's power supply line.
- It is also recommended to avoid the use of acidic or alkaline substances (lemon juice, vinegar, salt, tomatoes, etc.)
- Avoid using chlorine, acidic or abrasive products especially for the cleaning of painted walls.
- Do not use steam jets to clean the appliance .
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they scratch the surface, which may result in shattering of the glass .

### Cleaning inside the oven

Before each cleaning, please remove all the accessories including the side grilles (as fig.7).

The oven must be cleaned thoroughly with soap and water and fully rinsed.

Heat the oven for approximately 20 minutes at maximum temperature; all the processing fat residues that could cause unpleasant smells during cooking will be eliminated .

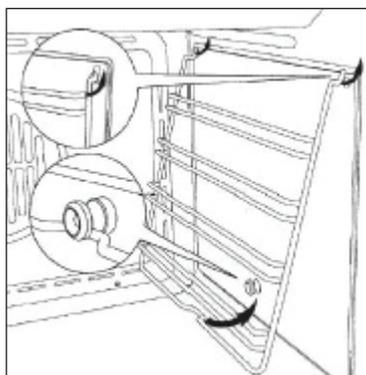


fig.7

## CLEANING AND MAINTENANCE

### Removing the oven door

For easier cleaning it is recommended to remove the door and place it on a tea towel.

To remove the door proceed as follows :

- Open the door completely ;
- Lift the two levers indicated in figure 10 ;
- Close the door as far as the first stop caused by the previously raised levers ;
- Lift the door upwards and outwards from the oven to extract it from its mountings.

Figure 1.

To replace the door, insert the hinges in the appropriate mountings and then bring the two levers back to their closed position.

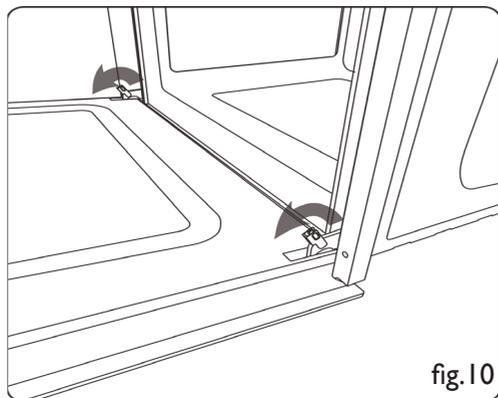


fig.10

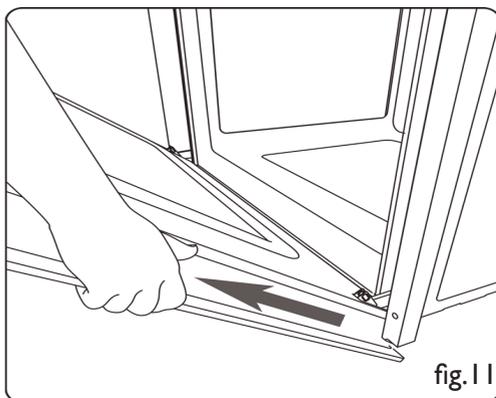


fig.11

## CLEANING AND MAINTENANCE

### Internal glass cleaning

To clean the inside glass door, unscrew the two screws located above the door, figure 12, and carefully remove the glass.

To reassemble the glass, insert the glass up to the stop on the bottom, replace the glass fixing bracket and tighten the two screws.

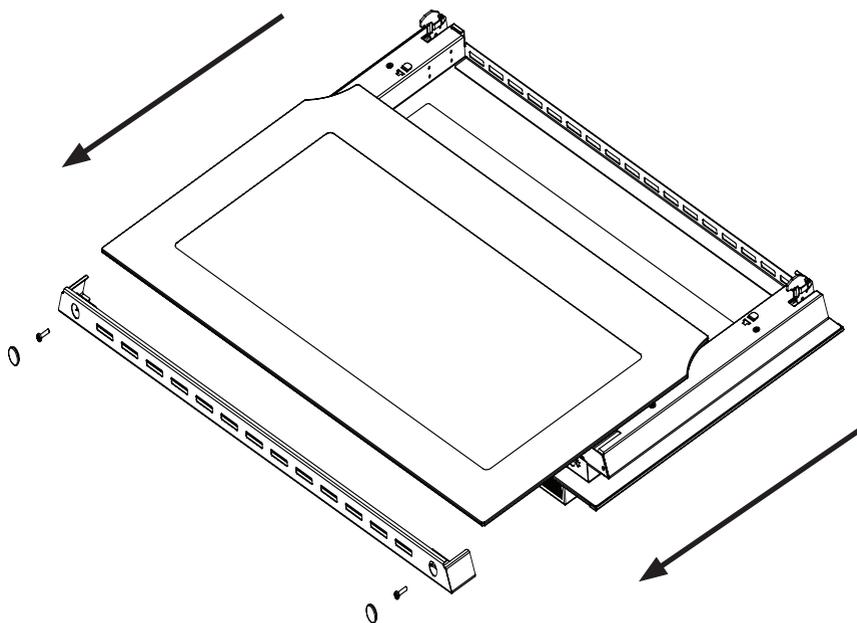


fig. 12

## CLEANING AND MAINTENANCE

### Third glass cleaning

Some ovens have a third glass, located between the ovens door and internal glass. Once the internal glass has been removed, the third glass can be removed in the same way, following the direction of the arrows.

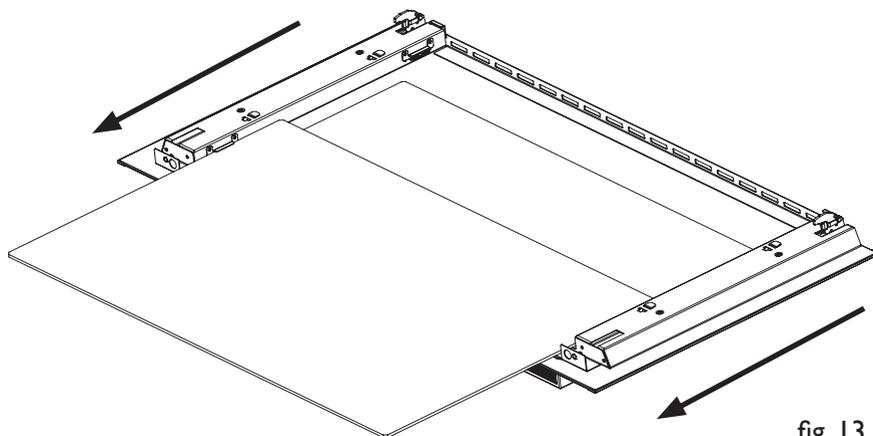
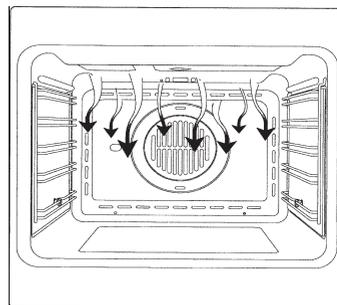


fig. 13

### Cooling fan

The cooling fan is present both in the ventilated oven and in the static one. It is positioned in the top of the oven and creates a circle of cooling air around the appliance, exiting the slots under the oven control panel. The cooling fan is activated when the oven temperature rises above  $85^{\circ}\text{C}$ . It is deactivated when the oven temperature falls to  $75^{\circ}\text{C}$ .



# MANUFACTURER GUARANTEE

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 Design** product.

## 1. Belling Design 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 Design** 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 Design** 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 Design** 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.

## 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.

### **Glen Dimplex Australia Pty Ltd**

[www.glendimplex.com.au](http://www.glendimplex.com.au)

#### **Australia**

Ph: 1300 556 816

[customer.care.ha@glendimplex.com.au](mailto:customer.care.ha@glendimplex.com.au)

### **Glen Dimplex New Zealand Ltd**

[www.glendimplex.co.nz](http://www.glendimplex.co.nz)

#### **New Zealand**

Ph: 09 274 8265

[nztechserv@glendimplex.co.nz](mailto:nztechserv@glendimplex.co.nz)





## 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**

**Glen Dimplex New Zealand Ltd**

For full terms and conditions, or to register your product warranty, please visit our website:

[www.glendimplex.com.au](http://www.glendimplex.com.au)

[www.glendimplex.co.nz](http://www.glendimplex.co.nz)

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

**Australia**

Ph: 1300 556 816

[customer.care.ha@glendimplex.com.au](mailto:customer.care.ha@glendimplex.com.au)

**New Zealand**

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