



Users Guide Handbook **Built In Pyrolytic**

Caution: Read the
instructions before using the
appliance

CUSTOMER CARE HELPLINE -

AUSTRALIA: 1-300-556-816

NEW ZEALAND: 09-274-8265

WEBSITE:

WWW.BELLING.COM.AU

SAFETY
GETTING TO KNOW YOUR PRODUCT
USING YOUR PRODUCT
USING YOUR PROGRAMMER
CLEANING
INSTALLATION
TECHNICAL
CUSTOMER CARE

Introduction

Should you need it

Inside the paperwork which has come with this appliance, there is a leaflet and card explaining the terms of our warranty and guarantee. Simply fill in the details on the card and post it off, this will register your appliance.

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If your appliance is covered by the warranty and guarantee, you will not be billed for work undertaken should your appliance be faulty, terms and conditions do apply, so please read through the literature carefully.

Please ensure that you have available your appliances model number and serial number, there is a space at the back of this book for recording that information.

Important Notice

Please note there may be a cooling fan fitted to this appliance. It is an integral part of its safety and functionality. When the appliance is installed care must be taken that the cooling fans performance is not impeded by any objects coming into contact with it. (Installation pipes, leads etc) Care must also be taken that there is sufficient air flow at the rear of the appliance for the cooling fan to run at its optimum efficiency, (particularly built in appliances) see clearance dimensions in the installation section of the booklet. During use the appliance must never be disconnected from the mains supply as this will seriously affect the safety and performance of the appliance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan is designed to run on after the control knob has been switched off to keep the front of the appliance and the controls cool until the appliance has naturally cooled itself.

BEFORE USING THE PRODUCT

- The manufacturer is not responsible if an incorrect installation and use, causes injuries and damage.
- Make sure that you have removed all packaging and wrapping. Some of the items inside this appliance may have additional wrapping.
- It is advised that you turn the ovens and/or grill on for a short while. This will burn off any residues left from manufacturing. There may be a smell which accompanies this process - but this is nothing to worry about and is harmless.
- It is recommended that you wash the oven shelves, baking tray, grill pan and grill pan trivet before their first use in hot soapy water. This will remove the protective oil coating.



WARNING!

- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.

- Cleaning and user maintenance shall not be made by children without supervision.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or damp cloth.
- Danger of fire: Do not store items on the cooking surfaces.
- Servicing should be carried out only by authorised personnel.
- Do not operate the appliance without the inner door glass correctly fitted.
- Never put items directly on the base of the oven or cover the oven base with foil, as this can cause the base element to overheat.
- Do not modify the outer panels of this appliance in any way.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shocks.
- This appliance must be earthed.

CAUTION!

- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance.
- Do not modify this appliance.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- The top element gets extremely hot when in use, so take extra care to avoid touching it.

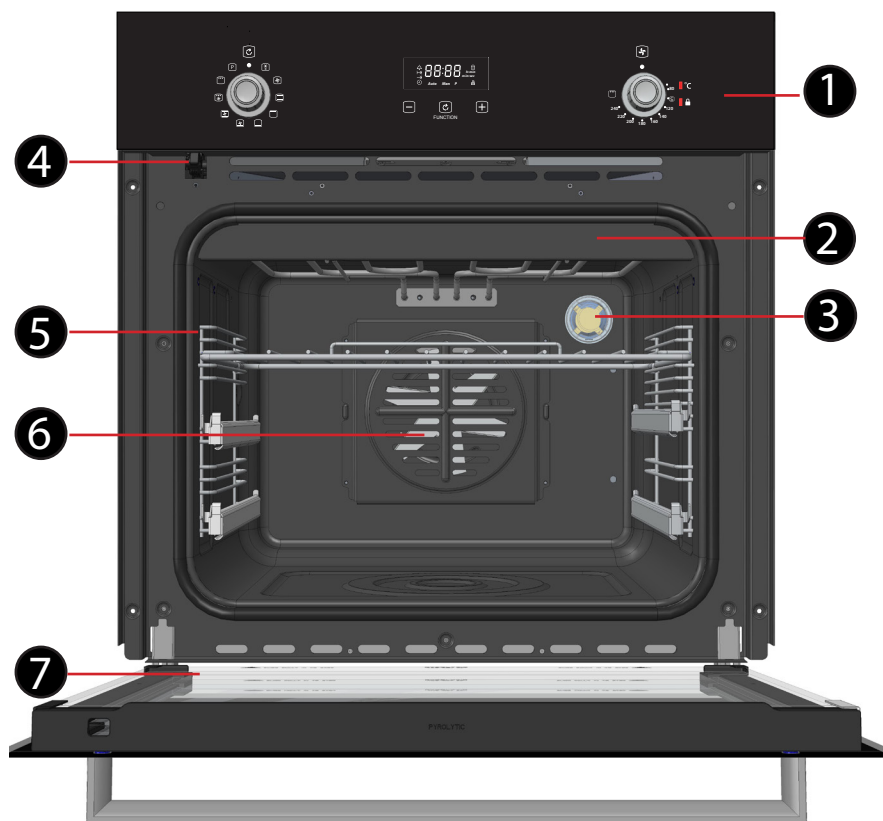
OVEN/GRILL

- Always take care when removing food from the oven as the area around the cavity may be hot.
- Always use oven gloves when handling any utensils that have been in the oven as they will be hot.
- Always make sure that the oven shelves are resting in the correct position between two runners. Do not place the oven shelves on top of the highest runner, as this is not stable and can lead to spillage or injury.
- Always use the *minute minder* if you are leaving the oven unattended. This reduces the risk of food burning.

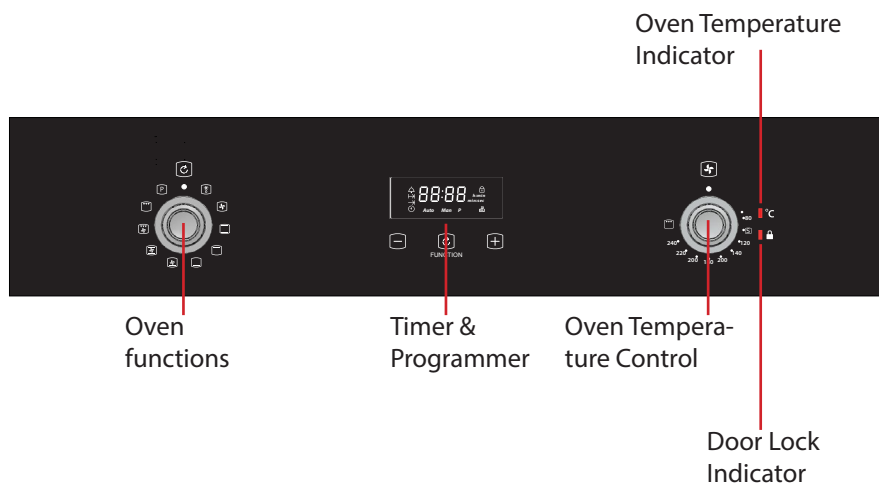


- Never place items on the door while it is open.
- Never wrap foil around the oven shelves or allow foil to block the flue.
- Never drape tea towels near the oven while it is on; this is a fire hazard.
- Never pull heavy items, such as turkeys or large joints of meat, out from the oven on the shelf, as they may overbalance and fall.
- Never close the door while in the grill mode.

- Before carrying out a Pyrolytic self-cleaning function or the First Use function, please remove from the oven cavity:
 - Any excess food residues, oil or grease spills / deposits.
 - Any removable objects (including shelves, side rails and grill pans provided with the product)
- Read carefully all the instructions for Pyrolytic cleaning.
- Keep children away from the appliance while the Pyrolytic cleaning is in operation. The appliance becomes very hot.
- Pyrolytic cleaning is a high temperature operation that can release fumes from cooking residues and construction materials, as such consumers are strongly advised to:
 - Provide good ventilation during and after each Pyrolytic cleaning.
 - Remove any pets (especially birds) from the vicinity of the appliance location during and after the Pyrolytic cleaning, and first use maximum temperature operation, to a well ventilated area.
- Unlike all humans, some birds and reptiles can be extremely sensitive to potential fumes emitted during the cleaning process of all Pyrolytic Ovens.
- Non-stick surfaces on pots, pans, trays, utensils etc., can be damaged by the high temperature Pyrolytic cleaning operation of all Pyrolytic Ovens, and can also be a source for low level, harmful fumes.
- Fumes released from all Pyrolytic Ovens / Cooking Residues as described are not harmful to humans, including infants or persons with medical conditions.



1. Control panel 2. Grill 3. Light 4. Door lock 5. Shelf runners
6. Oven fan 7. Inner door glass

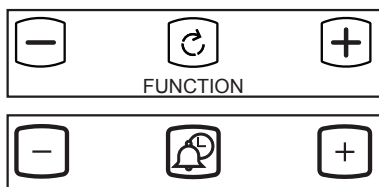
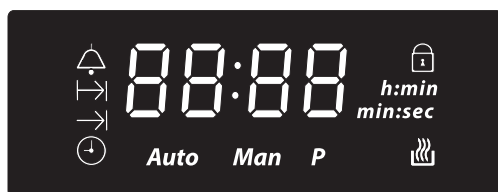




Minute minder
Cooking time
End of cooking time
Time of day
Child lock
Cooking pot
Automatic mode
Manual mode

P
L 1, L 2, L 3
23:59
99:00
23:59
h:min
min:sec

Pyrolytic cleaning mode
Volume level
7-segment display
Max. adjustable minute minder
Max. adjustable cooking time
Display hours:minutes
Display minutes:seconds



(Function buttons dependant on model)

(Function buttons dependant on model)

SET CLOCK - TIME

After connecting the appliance for the first time:

1. The display shows **12:00** flashing.
2. Press the Function Button until this symbols shows
3. Adjust the time with and keys until the correct time is shown
4. Leave for 5 seconds

Symbol	Function / Feature	Recommended Uses
	Grill	Ideal for anything from toast to steaks.
	Fanned Grill	The fan allows heat to circulate around the food. Ideal for thinner foods such as bacon, fish and gammon steaks. Foods do not require turning. Use with the oven door closed
	Conventional Oven	This function is ideal for traditional roasting. The meat is placed in the middle of the oven, roast potatoes towards the top. The temperature selected corresponds to the temperature in the centre of the oven.
	Top Heat Only	The heat is ideal for browning the tops of food as it is not as fierce as the grill following conventional or fanned cooking. Provides additional browning for dishes like Lasagna or Cauliflower cheese.
	Base Heat Only	The base heat can be used to provide additional browning for pizzas, pies and quiche. Use this function towards the end of cooking.
	Fanned Oven	The fan circulates air giving an even temperature in the oven, making this function suitable for batch baking, or batch cooking foods.
	Fan and Base Heat Only	Used to cook open pies (such as mince pies) the base element ensures that the base is cooked while the fan allows the air to circulate around the filling - without being too intensive.
	Intensive Bake	Suitable for food with a high moisture content, such as quiche, bread and cheese cake. It also eliminates the need for baking pastry blind.
	Defrosting and Cooling	To defrost foods, such as cream cakes/gateaux, use with the oven door closed. For cooling dishes prior to refrigeration, leave the door open. Place food in the centre of the oven.
	Oven Temperature Indicator	If lit, the oven has not reached the desired temperature.
	Door Lock Indicator	When the oven temperature is too high or in pyrolytic mode, this indicator will light up.
	Slow Cook	For slow cooking foods such as stews and casseroles.
	Pyrolytic	Turn to Pyrolytic cleaning mode.

**CAUTION!**

As part of the cooking process, hot air is expelled through a vent in 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.

PREHEATING

Always use the fan oven setting for preheating to save time and electricity. After the oven has been preheated on the fan oven setting, turn the selector control knob to the oven setting you require. The oven must be preheated when cooking frozen or chilled food, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges, otherwise preheating is not necessary as a fan oven warms up quickly. Preheat the oven until the oven temperature indicator switches off for the first time; this will take between 5-15 minutes, depending on the temperature selected.

TO HELP THE AIR CIRCULATE FREELY

- Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.
- If more than one cooking dish or baking tray is to be used on a shelf, leave a gap of at least 25mm between the items themselves and the oven interior.
- Allow enough space between shelves for food that will rise during cooking.
- Do not place items on the oven base as this will prevent air from circulating freely

**TO TURN ON THE OVEN**

Ensure that **Man** (manual) is displayed on the programmer.

1. **Select the function** Turn the oven function control knob to the desired function.
2. **Set the temperature control** If you have selected an **oven cooking function**, then simply turn the oven temperature control knob to the required temperature - this turns on the indicator light, which will stay on until the oven reaches the required temperature.
3. **Turn off** To switch off the oven, return both of the control knobs to the off position.



Slow cooking

- Make sure that frozen foods are thoroughly thawed before cooking.
- Do not slow cook joints of meat or poultry weighing more than 2¼kg/4½lb.
- Preheat the oven to 170°C and cook for 30 minutes, then adjust the oven control to  for the remainder of the cooking time.
- Slow cooking times will be about 3 times as long as conventional cooking times.
- Do not open the oven door unnecessarily during slow cooking, as this will result in heat loss at low temperatures, and significantly increase the cooking time.
- Always use dishes with tightly fitting lids. To rectify badly fitting lids, place foil over the dish underneath the lid.



Defrosting

Small or thin pieces of frozen fish or meat - e.g. fish filets, prawns & mince will take approximately 1-2 hours.

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

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

A 1½kg/3lb oven ready chicken will take approximately 5 hours, remove the giblets as soon as possible.

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.
- Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.
- 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.

Oven furniture

Oven shelves

The oven shelf must be positioned with the up-stand at the rear of the oven and facing upwards.

Position baking trays and roasting tins on the middle of the shelves.

The cooling fan

The cooling fan may operate when the main oven is on and may continue to operate for a period after the oven has been switched off, to help cool the cavity down.

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

Using Aluminium Foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard.

Symbols & functions:

(Function buttons dependant on model)

(Function buttons dependant on model)

 	Minute minder Cooking time End of cooking time Time of day Child lock Cooking pot	P L 1, L 2, L 3 23:59 99:00 23:59 h:min min:sec	Pyrolytic cleaning mode Volume level 7-segment display Max. adjustable minute minder Max. adjustable cooking time Display hours:minutes Display minutes:seconds
Auto Man	Automatic mode Manual mode		

USING THE TOUCH CONTROLS

Select a function - scroll through by touching

Plus - increase time or volume

Minus - decrease time or volume

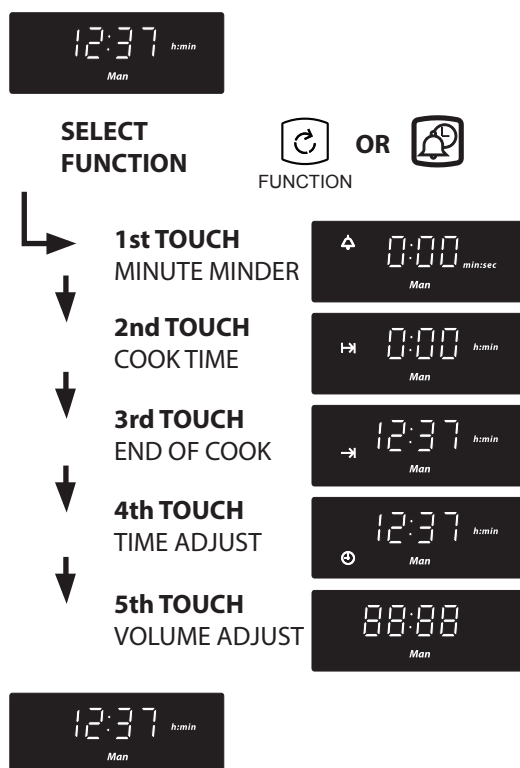
PROGRAMMER FUNCTIONS

The chosen function will start automatically five seconds after setting. The display shows the current *time of day*, except when the *minute minder* is active. In this case, the display shows the remaining time of the *minute minder*.

MANUAL

If no programme is set, the display shows **Man** and the *time of day*. If the programme is set, the display shows **Auto**.

☒ In the event of a power failure, the oven & grill elements will not automatically switch on when power is resumed; thus, on resumption of power, refer to Set Clock-Time.



MINUTE MINDER

The *minute minder* can be set using the or symbols up to a maximum of 99 minutes.

The display shows the symbol & the remaining time is displayed continuously. While setting other functions, the timer counts down in the background.

The remaining time can be changed at any time by using the or symbols. The countdown is deleted by setting the *minute minder* to **00:00**.

The *minute minder* time has expired once it reaches **00:00**; the alarm is heard. Touching any timer control stops the alarm and the time of day is displayed.

COOKING TIME (The duration of time the oven will operate for before turning off)

The symbol is flashing. The *cook time* can be set using the or symbols up to a maximum time of **23:59**.

Once set, **Auto**, the symbol & the *time of day* are displayed.

To change the time, repeat the steps above. To delete, set the time to **00:00**.

END OF COOKING TIME (The time of day the oven will turn off)

The *end of cooking time* can be set using the  or  symbols. The latest *end of cooking time* is limited to the *time of day* plus **23:59**.

Once set, the display changes to **Auto** & the display shows the symbol  and the *time of day*.

To change the time, repeat the steps above. To delete, set the time to **00:00**.

DELAYED COOKING (An automatic function to have food ready for a desired time of day)

Set the oven function and temperature

Set the desired *cooking time* - see section *cooking time*.

Set the desired *end of cooking time* - see section *end of cooking time*.

Once set the display will show **Auto**.

Once active, the display will show **Auto** and the symbol .

To change the time, repeat the steps above. To delete, set the time to **00:00**.

VOLUME

The symbols **L IL 2L 3** (Low, Medium and Loud) will appear on the display. The volume can be adjusted by touching the .

After seven minutes maximum or after touching any of the touch control keys, the alarm stops but **Man** continues to flash. Touch the *function* symbol, the **Man** symbol is displayed continuously & the *time of day* is displayed, except if the *minute minder* is active.

**CHILD LOCK **

The *child lock* function can be activated while the *time of day* is displayed in **Man** mode, regardless of any programme modes that are set.

 is activated by touching the  symbol for a minimum of five seconds until  is displayed. From this moment on all other functions are locked.

Exception: if a function e.g. *cooking time* has expired, the alarm can be terminated by touching any of the touch control symbols, although the *child lock* is active.

Touching any of the touch control symbols while the *child lock* is activated results in an alarm & the  symbol flashing for two seconds.

The *child lock* function is de-activated by touching the  symbol for a minimum of five seconds until the symbol  switches off. From this moment on all

functions are selectable again.

Activating the *child lock* in *manual* mode completely locks the appliance & the **Man** symbol is switched off. After de-activation, as described above, the **Man** symbol is displayed again.

The *child lock* remains activated after a power failure. Before renewing the settings, the *child lock* has to be deactivated, as described above.



The glass in the door should always be kept clean. To remove stubborn dirt and stains, use absorbent kitchen roll or a damp sponge and an ordinary detergent.

- If the oven is installed underneath a hob, make sure that the burners or electric plates/zones remain turned off during the automatic cleaning cycle.



Do not use abrasive or corrosive cleaners for cleaning the door glazing (e.g. powder products, stain removers and metal scouring pads).

- Do not use rough or abrasive materials or sharp metal scrapers to clean the glass on the oven door since they may scratch the surface.
- Before starting the Pyrolytic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations.

PYROLYTIC OVEN CLEANING

Pyrolytic cleaning is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Due to this process, it is possible to clean the inside of the oven more easily.

During the automatic cleaning cycle, unpleasant smells may occur due to the normal pyrolytic cleaning process. This is normal.

During the *pyrolytic cycle*, the door will lock making it impossible to open the door. The door lock indicator will be lit on the Control Panel.

As soon as the *pyrolytic cycle* is activated, the door lock will lock. This will remain locked until the cleaning cycle has completed and the oven temperature has decreased to a safe level. The control knob must be turned to the off position to release the lock and allow the door to open.

BEFORE STARTING THE PYROLYTIC CLEANING CYCLE

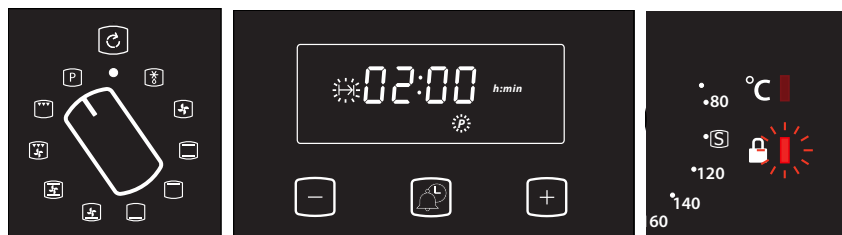
Pyrolytic cleaning may be carried out at any time of the day or night. If available and low energy rates apply, you may benefit from the lower cost of electricity at night.

- Completely remove all accessories (i.e. shelves, pans) from inside the oven.
- Remove the telescopic runners, see "Cleaning"
- Make sure that the oven door is firmly closed.
- At the end of the cleaning cycle, when the oven has cooled down, reinsert the runners and accessories by repeating the previously used procedure in reverse order.

P START PYROLYTIC CLEANING

Select *Pyrolytic function* **P** on your oven function control. The display should show the default cleaning time of 2:00 hours. To start the cleaning process, touch the **FUNCTION** or **OK** and the **P** symbol will flash for 5 seconds.

The door will lock within the *pyrolytic cycle* and the door lock indicator will come on. This will stay on until the oven is at the final stage of the cool down process.



- ✓ After the light goes out, the door can be opened. We suggest for you to leave the oven to cool for another 30 minutes before cleaning away any ash. For the best results, we suggest you clean the cavity, base and walls with a damp cloth.

ALTERNATIVE CLEANING CYCLES OR START TIMES

Whilst the **→** and **P** are flashing, the *pyrolytic cycle* can be decreased to 1:00 hour by pressing **-** or increased to 3:00 hours by pressing **+**.

To set a start time - see section *end of cooking time*.

When the *pyrolytic cycle* is completed, you will hear an alarm and the **P** symbol will flash. This will continue for 7 minutes or until you touch any of the touch keys. The *time of day* will then be displayed.

CLEANING DURATION	LIGHT DIRT	MEDIUM DIRT	HEAVY DIRT
	1 hour	2 hours	3 hours

POWER FAILURE IN PYROLYTIC MODE

If the power fails, you will need to reset *time of day*. The *child lock* may need to be deactivated before using the oven. See sections - *set the clock* and *child lock*.

To avoid an unwanted start of *pyrolytic cleaning*, the duration is set to **00:00**. The display shows **00:00** and the symbol **→**. The symbol **P** flashes until a new oven mode is selected.

At the end of the *pyrolytic cycle*, the fan will continue to run for a period of time to cool the product.

General

- It is important to clean the product regularly as a build up of fat can affect its performance or damage it and may invalidate your guarantee.
- Always switch off your appliance and allow it to cool down before you clean any part of it.
- Do not use undiluted bleaches, products containing chlorides, wire wool or abrasive cleaners on aluminium, stainless steel, or plastic/painted parts as they can damage the appliance. Nylon pads can also be unsuitable.
- Take extra care when cleaning over symbols on fascia panels. Excessive cleaning can lead to the symbols fading.
- If your product is fitted with stainless steel cladding, you may notice a small white residue on the outer edges. This can be removed with a non abrasive wipe.
- Use a moist, soapy pad or cloth to clean painted, plastic and chromed parts.

Stainless steel & Aluminium surfaces

- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.
- Stubborn marks can be removed using a stainless steel cleaner. Supplies can be purchased from the Customer Care Centre.
- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- Wipe any spillage immediately, taking care to avoid burning your hands
- Some foods are corrosive e.g.; vinegar, fruit juices and especially salt - they can mark or damage the metal if they are left on the surface.
- Baby oil can be used to restore stainless steel finishes - but only use a few drops. Don't use cooking oils as they can contain salts, which will damage the metal.
- **Do not use steam cleaners.**

Glass parts

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

- Only use a clean cloth wrung out in hot soapy water, or a specialist glass cleaner.
- Rinse away any excess cleaner and dry with a soft cloth.

- For your safety, glass door panels are made of toughened glass. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury. Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

Removing Oven Parts For Cleaning

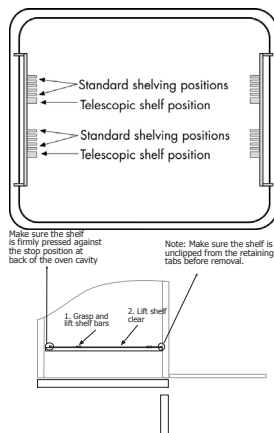
TELESCOPIC SHELVING SYSTEM

The telescopic shelving system is fitted to suit the most commonly used locations in your cavity.

- The shelves with the telescopic system are easier to pull out than traditional shelving, which means the oven door stays open for a shorter period of time. The smooth action also reduces the likelihood of fat, or food, spillage, and gives you extra security.
- You do not have to use the telescopic shelves all of the time. You can place the shelves in the traditional positions if you would like more choice.
- The telescopic shelves remove easily from the runner for re-positioning or cleaning, but we recommend that you reposition your shelving before cooking, and remove the shelving for cleaning when the shelves are cold to prevent burning yourself.

To remove the telescopic shelves or pan (if included) from the telescopic runners

- Make sure the shelf/pan is cool enough to touch.
- Push the oven shelf/pan back into the cavity, until it hits the stop position.
- Grasp the shelf/pan in the centre, and lift the back of the shelf/pan clear of the stop position.
- You can then lift the front of the shelf/pan clear of the retaining tabs.



To replace the telescopic shelves or pan (if included)

Make sure the oven runners are pushed all the way back into the cavity.

- Repeat the above step in reverse order

STEP 1 : PREPARE INSTALLATION

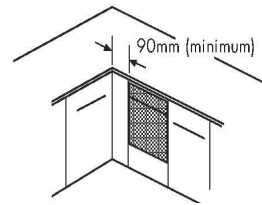
Do not lift the appliance by the door handle.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Please note that the weight of this appliance is approximately 41kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

Remove the fixing screws included with the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

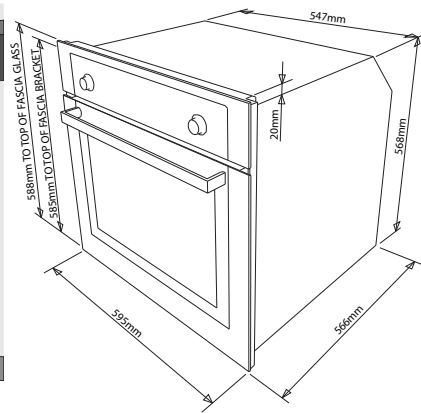
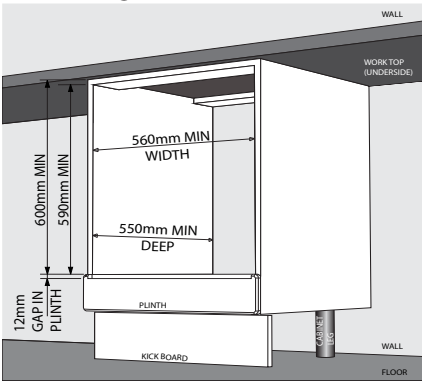
If this appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90 mm between the appliance and the cabinets, to prevent overheating of the cabinets.



Housing dimensions

- The appliance is designed to fit into a standard 600mm wide housing unit with minimum internal dimensions as shown.

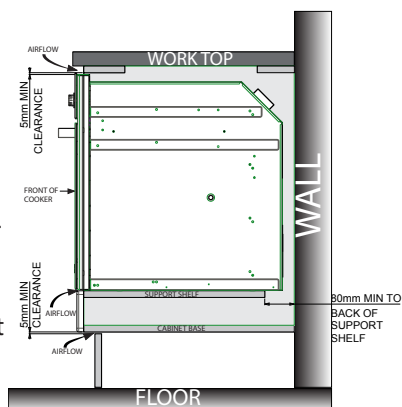
600mm is to the underside of the work top when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.



- When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
- When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
- If no gap occurs between the back edge of the shelf and the wall behind

the unit, we recommend that a gap of at least 80mm is made by shortening the shelf.

- When installing the appliance below a work top, there must be a minimum ventilation area of 60cm² below the appliance, either through the plinth or through the kick board, as indicated on the previous page. There must be a minimum 5mm gap between the front top edge of the oven and the underside of the work top.



- A 12mm deep gap should be cut into the plinth adjacent to the front bottom edge of the appliance, to improve airflow.

Important: Do not modify the outer panels of this appliance in any way.

Ensure that you route all mains electrical cables and flexible tubing well clear of any adjacent heat source, such as an oven, grill or hob.

Installing the appliance under a work top

Where the appliance is installed under a work top, with a hob installed above it, the installation instructions for the hob must be read in conjunction with these instructions.

Important: If a hob is fitted above your appliance always ensure it is well sealed to prevent water damage to your new appliance.

STEP 2 & 3 CONNECT TO THE ELECTRICITY SUPPLY

We recommend that the appliance is connected by a competent person who is a member of a "Competent Person Scheme" & who will comply with the I.E.E. & Local regulations.

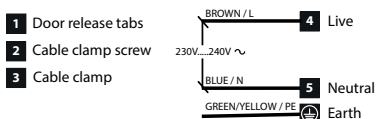
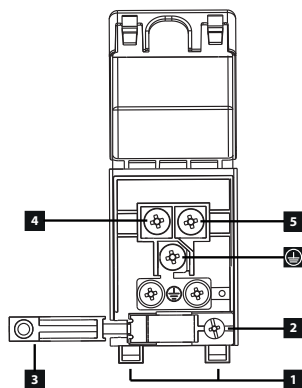
Important: Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.

Warning! This appliance must be earthed.

For 60cm BI appliance:

- Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply

60cm Terminal Block Connection Schematic



with a contact opening width of at least 3mm must be provided.

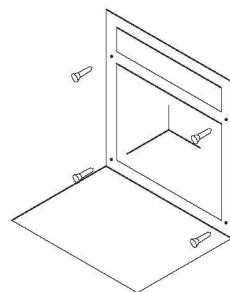
2. Use a 13 amp fuse.
3. A type HO5 V V-F cable must be used as the mains lead. The cross section must be a minimum of 1.5mm².
4. The mains terminal block is sited on the right of the angled part of the service panel.
5. Follow the terminal block connection schematic.
6. Firstly open the terminal block cover by inserting a small flat bladed screwdriver into the door release tabs.
7. Remove the cable clamp screw to release the cable clamp.
8. Strip the wires back & connect to the terminal block as appropriate.
9. Fit the cable clamp & secure with the screw provided.
10. Close the terminal block, ensuring that the cover is closed and all screws are tight and in place.

STEP 4: SECURE APPLIANCE INTO HOUSING UNIT

Note : The unit housing the appliance must be appropriately fixed. Ensure that the appliance is centrally located. Take care not to damage the appliance or cabinet.

60cm ovens Fixing positions

- Open the oven door and screw the 4 fixing screws through the holes in the front frame.



ELECTRIC PRODUCTS**Electrical supply/load 240V ~ 50Hz**

60cm: load = 2680W

Countries of destination

AU. Australia - NZ. New Zealand.

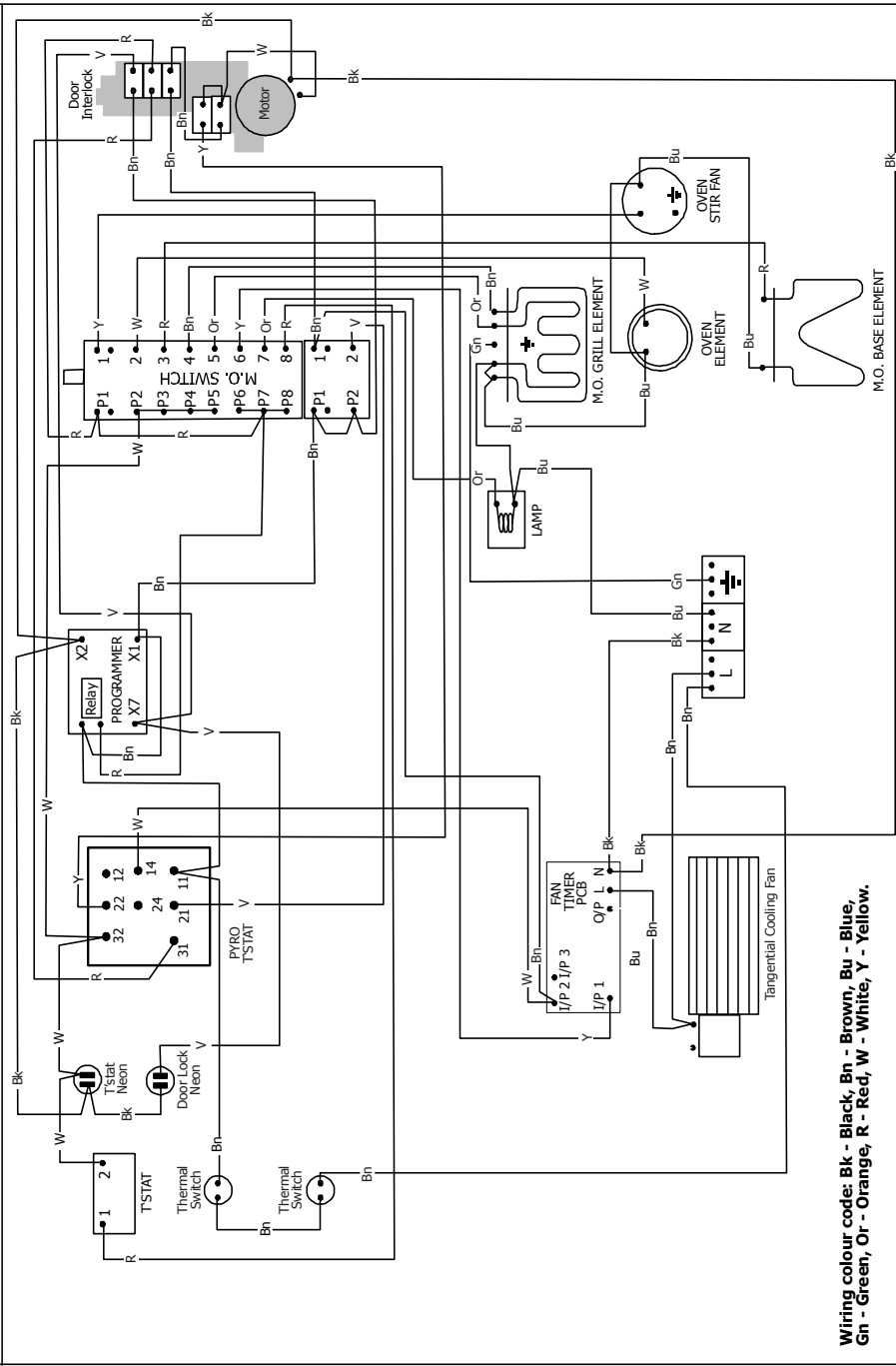
**WARNING!** This appliance must be earthed.

The Data badge is located at the bottom of the front frame, behind the door and rear of the product.

082761601

60 Built In PYROLYTIC

Wiring Diagram



Wiring colour code: Bk - Black, Bu - Brown, Bu - Blue, Gn - Green, Or - Orange, R - Red, W - White, Y - Yellow.

FAQ'S**What parts of the appliance can be washed in a dishwasher?**

- Any enamelled parts such as the grillpan can be cleaned in a dishwasher, as can oven shelves and shelf guides.

There's been a power failure and the product won't work.

- Switch off the electricity supply.
- When the power returns switch the electricity supply back on and re-set any programmer/clock to the correct time of day.

My oven is a single combined oven and grill - can I use both functions together?

- No. You can only use one or the other.

Why is there condensation on the doors?

- Condensation is caused by hot, moist air meeting a cooler surface (i.e. the oven door). You cannot always prevent it, but you can minimise it when it happens by doing the following:
- Pre-heat the oven at a high temperature before putting food in the oven, and cover the food you are cooking wherever possible.
- Whenever you can, cook wet foods at higher temperatures.
- Don't leave food in the oven to cool down.
- Automatic cooking will normally produce condensation when the oven is cooling down with food inside.

Should the cooling fan continue to run once the appliance has been switched off?

- Yes. This is to make sure that you can always touch the control knobs to make temperature adjustments, and turn your appliance off.

The neon on my appliance keeps going out and coming back on again - is this right?

- Yes. In most cases the neon (if fitted) will cycle on and off to show that oven is maintaining your temperature choice.
- This will also happen when the door interlock is operated.

Call Customer Care for a Service Engineer's visit if:

- You find that the oven becomes hotter at a particular temperature - the thermostat may need replacing.
- The cooling fan fails to work.

Optional Extras

A grill pan handle can be purchased as an optional extra from our Customer Care department quoting the part numbers below:

HANDLE - 082283705

HANDLE GRIP - 082469100

COMPLETE GRILLPAN PACK - 012635666

CHANGING LIGHT BULBS



Warning! There is a risk of electric shock, so always make sure you have turned off and unplugged your appliance before starting. Always allow the product to cool down before you change a bulb.

Please remember that bulbs are not covered by your warranty.

HOW TO CHANGE YOUR LIGHT BULB

- Remove the shelves
- Unscrew the lens cover by turning anti-clockwise
- Remove the bulb and replace
- Replace the lens cover and oven back

CONTACT US

Calling for a service

If you should experience any problems with your cooker please contact your retailer or place of purchase.

Important note:

Service work is to be conducted by authorised persons only. It is advisable to have your cooker checked regularly and maintained in good condition. An annual maintenance is recommended.

Always check the instruction book before calling a service agent to make sure you have not missed anything.

Glen Dimplex Australia Pty Ltd Customer Care:

Tel: Australia 1-300-556-816
New Zealand 09-274-8265

Before you contact a service agent, make sure that you have the following information to hand:

Model Number

Serial Number

Date of Purchase

Postcode



Glen Dimplex Australia PTY Ltd, Unit 1/21, Lionel Road,
Mount Waverley, Victoria 3149, Australia.
e-mail: sales@glendimplex.com.au
web: www.glendimplex.com.au