

Users Guide & Installation Handbook



Belling
Built-in Electronic Gas - AU

belling®

think of everything

CONTENTS & OUR WARRANTY

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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.

**Glen Dimplex Australia PTY Ltd,
1340 Ferntree Gully Road,
Scoresby, Vic 3179,
Australia
Ph: 1300 556 816
Fx: 1800 058 900**

**Glen Dimplex New Zealand Pty
38 Harris Road, East Tamaki
Auckland
New Zealand
Ph: 09 274 8265
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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.

SAFETY

WARNING

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- 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.
- 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.
- Do not use a steam cleaner on any cooking range, hob or oven appliance.
- Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.
- Accessible parts may become hot when the grill is in use. Children should be kept away.
- Never put items directly on the base of the oven or cover the oven with foil, as this can cause the base element to overheat.
- Do not store or use flammable liquids or items in the vicinity of this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not modify this appliance.
- Servicing should be carried out only by authorised personnel.

CAUTION

- The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open

or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- This appliance must not be installed behind a decorative door in order to avoid overheating.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously

- **Fire Safety Advice**

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Brigade.

If you have an electrical fire in the kitchen:

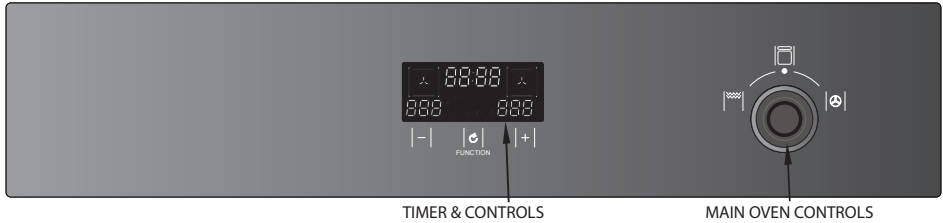
- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.

- **Other Safety Advice**

- Servicing should be carried out only by authorised personnel.
- Do not operate the appliance without the glass panel correctly fitted.
- 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.
- Do not modify the outer panels of this appliance in any way.
- This appliance must be earthed.
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.
- **GAS WARNING!** - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact your local gas supplier immediately.

USING THE GRILL

60cm Product



90cm Product



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

If cleaning the grill pan when it is hot, use oven gloves to move it.

Food for grilling should be positioned centrally on the trivet.

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill can create a fire hazard, and the high reflectivity can damage the grill element.

The cooling fan

When the grill is switched on, you will hear the cooling fan come on - this keeps the fascia and control knobs of the appliance cool during grilling. The fan may continue to operate for a period after the grill control has been switched off.

Using the grill

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

The cooker has a grill in both the top oven and main oven.

Preheating

For best results, preheat the grill for 3 - 5 minutes.

To switch on the grill

Open the oven / grill door.

Turn the top oven or main oven control knob anti clockwise towards the grill symbol  to the required setting from 1-9.

The first setting is Eco grill []. To switch to the full grill setting touch the centre of the control knob and the display will show [] for full grill.

Important: The door must be kept open when the grill is used.

To switch off, return the control knob to the "off" position.

For grilling smaller quantities of food the centre (economy) grill can be utilised.

For grilling larger quantities of food, the

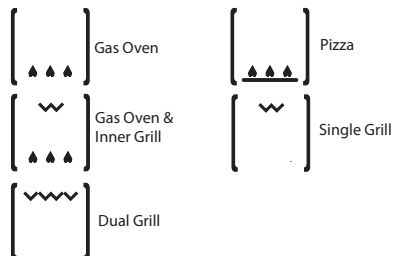
USING THE GRILL

full grill can be utilised.

When using the grill in the top oven, the speed of grilling can be controlled by adjusting the grill setting or by selecting a higher or lower shelf position. For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position. For thicker foods such as chops or chicken pieces, use the low shelf position.

Timer Symbols

The following image identifies the symbols that will be found on the timer display.



	Child Lock		Temperature °C
	Minute Minder		Temperature Gas Mark
	Duration		Rapid Preheat
	End Time		Timer in Manual Mode
	Time Mode		Time in Auto Mode
	Auto Cook in Progress		
	Time		
	Temperature		

Child Lock Function

To operate, ensure that both controls are in the "off" position. Touch and hold the button for 5 seconds. The lock symbol will illuminate.

To deactivate the lock function, repeat the process.

USING THE TOP OVEN - 90cm ONLY

Top Oven Control

Light Only Mode

Turn the oven control knob towards the the  symbol.

The first position is the light only mode and can be used to aid you in the cleaning of your oven.

To switch on the oven

Turn the oven control knob towards the the  symbol past the light only mode.

The top oven is now in standard gas oven mode and the display will show the gas oven symbol [...]. To set the temperature rotate the control knob until the desired temperature is displayed. Temperature can be set from 50°C to 250°C or from **SEO** for slow cooking to Gas mark 9.

If the burner fails to light an error will show. Switch off both ovens and open the oven doors. Wait for 1 minute and retry.

Temperature/Gas Mark Setting

It is possible to switch between a temperature setting and a gas mark setting. When the oven is in operation touch and hold the minus symbol **| - |** for 5 seconds.

To revert back to temperature repeat the process.

Oven Functions

To scroll through the different oven functions touch the centre of the control knob.

Gas Oven and Inner Grill

The display will show the gas oven and inner grill symbol [...]

Touching the control knob again will revert back to gas only mode.

Preheat

During preheat the control knob will flash slowly to indicate that the set temperature has not been reached. Once the temperature is reached the knob will illuminate permanently.

If you are not preheating the oven, the cooking times in the baking guides may need to be extended, as they are based on a preheated oven.

The oven must be preheated when reheating frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges.

Put the oven shelves in the position required before preheating the oven.

Zones of heat

The temperature at the centre of the oven corresponds with the selected gas mark/temperature and is slightly higher towards the top of the oven and slightly lower towards the oven base. These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

Oven furniture

Baking tray and roasting tins

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

Baking tray 350mm x 330mm

Roasting tin 370mm x 320mm

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.

Oven shelves

Extra shelves may be ordered from your local supplier.

The oven shelf must be positioned with the upstand at the rear of the oven and

USING THE TOP OVEN - 90cm ONLY

facing upwards.

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.

Always use the top half of the oven for slow cooking.

For roasting joints of meat or poultry, and for pot roasts preheat the oven to gas mark 6 and cook for 30 minutes, then adjust the oven control to the "S" slow setting for the remainder of the cooking

time.

Slow cooking times will be about three times as long as conventional cooking times.

Top Oven Baking Guide - Gas Mark

Dish	Recommended gas mark	Suggested shelf position	Approximate cooking time (preheated oven)
Scones Meringues	7 "S" slow setting	top - middle bottom	10 - 15 mins 2 - 3 hours
Cakes Small cakes Whisked sponge Swiss roll Victoria sandwich (2 x 180mm / 7" per shelf) Genoise Sponge (2 x 180mm / 7" per shelf)	5 5 6 4 5	middle middle middle middle (side by side) middle	15 - 25 mins 20 - 30 mins 10 - 12 mins 20 - 35 mins 25 - 30 mins
Pastry Rough Puff Flaky / Puff Shortcrust Flan	7 6 6 6	middle middle middle middle	cooking time depends on recipe & type of filling
Biscuits Shortbread fingers Nut brownies Brandy snaps Flapjacks Ginger nuts	5 5 4 4 5	middle - top middle middle - top middle - top middle - top	

USING THE TOP OVEN - 90cm ONLY

Top Oven Baking Guide - Temperature			
Dish	Recommended temperature	Suggested shelf position	Approximate cooking time (preheated oven)
Scones	230	middle - top	8 - 15 mins
Meringues	125	bottom	2 - 3 hours
Cakes			
Small cakes	200	middle - top	15 - 25 mins
Whisked sponge	200	middle - top	20 - 25 mins
Swiss roll	215	middle - top	10 - 12 mins
Victoria sandwich (2 x 180mm/7")	185	middle - top	20 - 30 mins
Genoise sponge	185	middle	20 - 30 mins
Madeira (180mm/7")	170	middle	1 - 1¼ hours
Gingerbread	170	middle	1 - 1¼ hours
Semi rich fruit cake (205mm/8")	155 or 170	middle - top	2½ - 3 hours
Christmas cake (205mm/8")	140 or 155	bottom	depending on recipe
Dundee cake (205mm/8")	170	middle - bottom	2 - 2½ hours
Pastry			
Rough Puff	230	middle - top	Cooking time
Flaky/Puff	215	middle - top	depends on
Shortcrust	215	middle - top	recipe and type
Flan	215	middle - top	of filling
Biscuits			
Nut brownies	200	middle - top	25 - 35 mins
Brandy snaps	185	middle - top	10 - 12 mins
Flapjacks	185	middle - top	20 - 25 mins
Gingernuts	185	middle - top	10 - 20 mins

USING THE TOP OVEN - 90cm ONLY

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.

- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities

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.

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

- Turkey should be roasted at gas mark 5 for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- 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.
- If the turkey is stuffed, add 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

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.

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.

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.

USING THE TOP OVEN - 90cm ONLY

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

Cook in oven at Gas Mark 5		Approximate 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

USING THE MAIN OVEN

Main Oven Control

Light Only Mode

Turn the oven control knob towards the  symbol.

The first position is the light only mode and can be used to aid you in the cleaning of your oven.

To switch on the oven

Turn the oven control knob towards the  symbol past the light only mode.

The main oven is now in standard gas oven mode and the display will show the gas oven symbol . To set the temperature rotate the control knob until the desired temperature is displayed. Temperature can be set from 50°C to 250°C or from **500** for slow cooking to Gas mark 9.

If the burner fails to light an error will show. Switch off the control and open the oven door. Wait for 1 minute and retry.

Gas Mark Setting

It is possible to switch between a temperature setting °C and a gas mark. When the oven is in operation, touch and hold the minus symbol  for 5 seconds. **Please note** if you switch the setting function from temperature °C to gas mark or vice versa, you should re-adjust the temperature setting, as there is no direct comparison between the two.

To revert back to temperature repeat the process.

Oven Functions

To scroll through the different oven functions touch the centre of the control knob.

1st Touch - Rapid Preheat

This will illuminate the rapid preheat symbol  and allow the oven to get to the desired temperature quicker.

2nd Touch - Gas Oven and Inner Grill

The display will show the gas oven and inner grill symbol .

3rd Touch - Pizza Setting

The display will show the Pizza mode setting .

Touching the control knob again will revert back to fanned oven.

Preheat

During preheat the control knob will flash slowly to indicate that the set temperature has not been reached. Once the temperature is reached the knob will illuminate permanently.

If you are not preheating the oven, the cooking times in the baking guides may need to be extended, as they are based on a preheated oven.

The oven must be preheated when reheating frozen or chilled foods, and we recommend preheating for yeast mixtures, batters, soufflés and whisked sponges.

Put the oven shelves in the position required before preheating the oven.

Zones of heat

The temperature at the centre of the oven corresponds with the selected gas mark/temperature and is slightly higher towards the top of the oven and slightly lower towards the oven base. These zones of heat can be useful as different dishes requiring different temperatures can be cooked at the same time, when more than one shelf is used.

The temperature at the oven base is suitable for cooking baked vegetables, baked fruit, milk pudding etc, and for warming bread rolls, soup, coffee, or ovenproof plates and dishes.

Main Oven Grill

To switch on the main oven grill rotate the control to the  symbol.

The display will show the single grill symbol . The heat setting can then be set from 1-9.

USING THE MAIN OVEN

Touch 1 - Dual grill (60cm ONLY)

The display will show the grill symbol .

Touching the centre of the control knob again will revert back to single grill.

Important: The door must be kept open when the grill is used.

To switch off, return the control knob to the "off" position.

Oven furniture - Baking tray and roasting tins

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

Baking tray 350mm x 330mm

Roasting tin 370mm x 320mm

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.

Oven shelves

Extra shelves may be ordered from your local supplier.

The oven shelf must be positioned with the upstand at the rear of the oven and facing upwards.

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.

Always use the top half of the oven for slow cooking.

For roasting joints of meat or poultry, and for pot roasts preheat the oven to gas mark 6, or 200°C and cook for 30 minutes, then adjust the oven control to 120°C or **SL** setting for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

USING THE MAIN OVEN

Main Oven Baking Guide - Gas Mark			
Dish	Recommended gas mark	Suggested shelf position	Approximate cooking time (preheated oven)
Scones	7	middle - top	8 - 15 mins
Meringues	500	bottom	2 - 3 hours
Cakes			
Small cakes	5	middle - top	15 - 25 mins
Whisked sponge	5	middle - top	20 - 25 mins
Swiss roll	6	middle - top	10 - 12 mins
Victoria sandwich (2 x 180mm/7")	4	middle - top	20 - 30 mins
Genoise sponge	4	middle	20 - 30 mins
Madeira (180mm/7")	3	middle	1 - 1¼ hours
Gingerbread	3	middle	1 - 1¼ hours
Semi rich fruit cake (205mm/8")	2 or 3	middle - top	2½ - 3 hours
Christmas cake (205mm/8")	1 or 2	bottom	depending on recipe
Dundee cake (205mm/8")	3	middle - bottom	2 - 2½ hours
Pastry			
Rough Puff	7	middle - top	Cooking time
Flaky/Puff	6	middle - top	depends on
Shortcrust	6	middle - top	recipe and type
Flan	6	middle - top	of filling
Biscuits			
Nut brownies	5	middle - top	25 - 35 mins
Brandy snaps	4	middle - top	10 - 12 mins
Flapjacks	4	middle - top	20 - 25 mins
Gingernuts	4	middle - top	10 - 20 mins

USING THE MAIN OVEN

Main Oven Baking Guide - Temperature			
Dish	Recommended temperature	Suggested shelf position	Approximate cooking time (preheated oven)
Scones	230	middle - top	8 - 15 mins
Meringues	125	bottom	2 - 3 hours
Cakes			
Small cakes	200	middle - top	15 - 25 mins
Whisked sponge	200	middle - top	20 - 25 mins
Swiss roll	215	middle - top	10 - 12 mins
Victoria sandwich (2 x 180mm/7")	185	middle - top	20 - 30 mins
Genoise sponge	185	middle	20 - 30 mins
Madeira (180mm/7")	170	middle	1 - 1¼ hours
Gingerbread	170	middle	1 - 1¼ hours
Semi rich fruit cake (205mm/8")	155 or 170	middle - top	2½ - 3 hours
Christmas cake (205mm/8")	140 or 155	bottom	depending on recipe
Dundee cake (205mm/8")	170	middle - bottom	2 - 2½ hours
Pastry			
Rough Puff	230	middle - top	Cooking time
Flaky/Puff	215	middle - top	depends on
Shortcrust	215	middle - top	recipe and type
Flan	215	middle - top	of filling
Biscuits			
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Brandy snaps	185	middle - top	10 - 12 mins
Flapjacks	185	middle - top	20 - 25 mins
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USING THE MAIN OVEN

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- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities

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.

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

- Turkey should be roasted at gas mark 5 for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- 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.
- If the turkey is stuffed, add 5 minutes per lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

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.

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.

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.

USING THE MAIN OVEN

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

Cook in oven at Gas Mark 5		Approximate 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

USING THE TOUCH PROGRAMMER



Select a function



Plus - increase time or volume



Minus - decrease time or volume

Power ON/initial operation

After connecting the appliance to the mains, the display shows the default TIME of DAY **12:00** flashing.

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, touch any of the touch control symbols & the display will show the default time **12:00** permanently. The colon & the symbol  continue to flash & the current TIME of DAY can now be set.

Time of Day

Select the TIME of DAY mode by using the FUNCTION symbol until the  symbol flashes; set the TIME of DAY by using the  or  symbols.

Volume Level

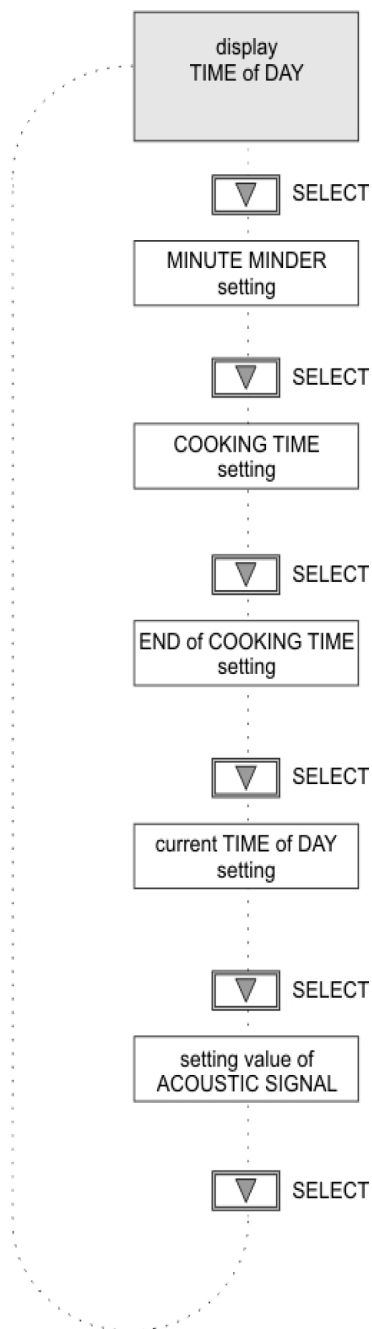
Select the volume level by using the FUNCTION symbol until the symbols **11**, **12** or **13** appear on the display. The signal volume can be set using the  or  symbols; the acoustic signal sounds in the selected volume.

ACOUSTIC SIGNAL volume:

11 = Low

12 = Medium

13 = Loud



USING THE TOUCH PROGRAMMER

Minute Minder

Select the MINUTE MINDER mode by using the FUNCTION symbol until the MINUTE MINDER symbol  is flashing. The MINUTE MINDER can be set using the $|+|$ or $|-|$ symbols up to a maximum of **99:00** minutes.

Five seconds after setting the MINUTE MINDER, the count down starts in steps of seconds. The display shows the MINUTE MINDER symbol  & the remaining time is displayed continuously. While setting other functions the MINUTE MINDER 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 MINUTE MINDER symbol  flashes & the ACOUSTIC SIGNAL is heard.

Touching any touch control symbol automatically terminates the MINUTE MINDER mode.

The ACOUSTIC SIGNAL & the MINUTE MINDER symbol  are switched off & the current TIME of DAY is displayed.

Automatic cooking

There are 3 automatic cooking modes for operating the main oven. In all cases the main oven function should be selected before the automatic mode is set.

Cooking Time

This mode allows you to set the amount of time the oven operates for before it switches off.

Select the COOKING TIME mode by using the FUNCTION symbol until the COOKING TIME symbol  is flashing. The COOKING TIME can be set using the $|+|$ or $|-|$ symbols up to a maximum COOKING TIME of **23:59**.

Five seconds after setting the COOKING

TIME, the MANUAL mode changes to the AUTOMATIC mode, the COOKING POT symbol  & the current TIME of DAY are displayed.

To change or delete the time, select COOKING TIME mode until the COOKING TIME symbol  is flashing. The time is changed using the $|+|$ or $|-|$ symbols or deleted by setting it to **00:00**.

Once the COOKING TIME has expired, the ACOUSTIC SIGNAL is heard. The display shows **00:00** & the **M** symbol flashes.

After seven minutes maximum or after touching any of the touch control symbols, the ACOUSTIC SIGNAL stops but the **M** symbol continues to flash. Touch the FUNCTION symbol, the **M** symbol is displayed continuously & the current TIME of DAY is displayed, except if the MINUTE MINDER is active.

End of Cooking Time

This mode allows you to set the time of day you want the oven to switch off.

To select the END of COOKING TIME mode keep touching the FUNCTION symbol until the END of COOKING TIME symbol  is flashing. The END of COOKING TIME can be set using the $|+|$ or $|-|$ symbols. The display shows the current TIME of DAY plus the set COOKING TIME. The latest END of COOKING TIME is limited to the current TIME of DAY plus **23:59**.

Five seconds after setting, the MANUAL mode changes to AUTOMATIC mode & the display shows the COOKING POT  symbol & the current TIME of DAY.

To modify or delete the END of COOKING TIME, select the function until the END of COOKING TIME symbol  is flashing. The END of COOKING TIME can be modified by using the $|+|$ or $|-|$ symbols.

The END of COOKING TIME can be deleted by counting back using the $|-|$ symbol until it equals the current TIME of DAY.

USING THE TOUCH PROGRAMMER

Fully Automatic

This mode is used to set the COOKING TIME and END of COOKING TIME and allows the oven to switch on at the correct time to ensure the food is ready for the desired end time. This mode requires both the COOKING TIME and END of COOKING TIME to be set. The programmer will then automatically set the start time. The clock on the timer must be set to the correct time.

Cancelling an automatic mode

To cancel an automatic cooking mode, simply switch the main oven control knob to off. This will switch off the automatic cooking mode. The  and  symbol will no longer be illuminated.

CLEANING

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 strips. You may notice a small white residue on the outer edges, this can be removed with a non abrasive wipe.
- Some foods are corrosive eg; vinegar, fruit juices and especially salt - they can mark or damage the metal or paint work, if they are left on the surface.
- Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stainless steel & Aluminium surfaces

- Sharp objects can mark the surface of stainless steel, but will become less noticeable with time.
- 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.

Enamel surfaces & parts

- If larger splashes of fat do not readily disappear, you can use a mild cream cleaner to remove them.

Glass parts

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

CLEANING

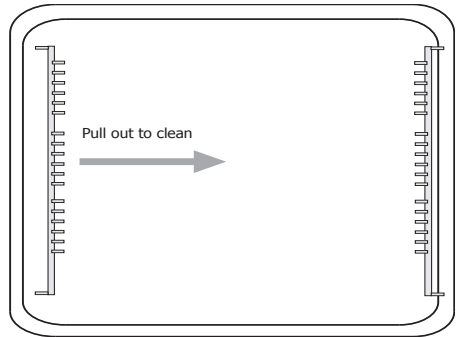
REMOVING OVEN PARTS FOR CLEANING

Inner Door Glass (glass doors only)

- Some models have a removable, inner door glass. It can be removed for cleaning but it must be replaced the right way up. If there is any writing on the glass, you must be able to read it clearly when the cavity doors are open.
- Always make sure that the glass is pushed fully into the Stop position.
- To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.
- **Warning:** Do not operate the appliance without the glass panel correctly fitted.
- 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.

Shelf Runners

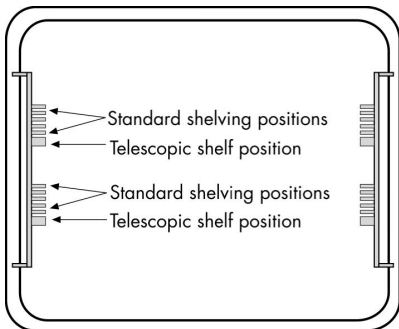
- Shelf runners can be removed to enable you to clean them thoroughly. Make sure they are cool to touch and then grasp the runners and slide out of their hanging holes.



CLEANING

TELESCOPIC SHELVING SYSTEM (if fitted)

- In addition to the traditional shelving fitted in your appliance, the telescopic shelving system is fitted in the most commonly used location 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

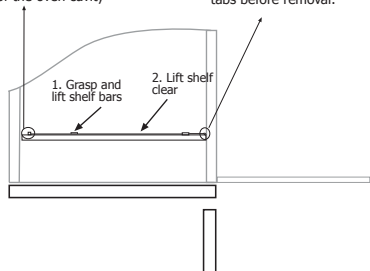
- Make sure the shelf is cool enough to touch.
- Push the oven shelf back into the cavity, until it hits the stop position.
- Grasp the shelf bars in the centre, and lift the back of the shelf clear of the stop position.
- You can then lift the front of the shelf clear of the retaining tabs.

To replace the telescopic shelves

- Make sure the oven runners are pushed all the way back into the cavity.
- Tilt the shelf and make sure the front of the shelf is against the stop position.
- Carefully place the shelf back onto the runner and snap in place firmly.
- Make sure the back of the shelf is inside the retaining tabs and slide it in and out of the oven to make sure it works correctly.

Make sure the shelf is firmly pressed against the stop position at back of the oven cavity

Note: Make sure the shelf is unclipped from the retaining tabs before removal.



INSTALLATION

Before you start: Please read the instructions. Planning your installation will save you time and effort.

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions are stated on the data badge.

This appliance is not connected to a combustion evacuation device. It shall be installed and connected in accordance with current installation regulation. Particular attention shall be given to the relevant requirements regarding ventilation. The information below is crucial to installing this appliance correctly and safely.

Gas Safety (Installation & Use) Regulations

This appliance must be installed by an authorised person in accordance with the Australian Gas Installation Standard AS5601 the manufacturers installation instructions, local gas fitting regulations, and any other relevant statutory regulations.

Particular attention should be given to relevant requirements regarding ventilation.

Failure to install appliances correctly is dangerous and could lead to prosecution.

Ventilation Requirements

Ventilation must be as specified by AS 5601 Installation code. The room containing the appliance should have an air supply.

An appliance should be installed in a location for complete combustion of gas, proper flueing and to maintain ambient temperature of the immediate surrounding at safe limits, under normal conditions.

Failure to install appliances correctly is dangerous and could lead to prosecution.

WARNING! - This appliance is unsuitable for use in a marine environment.

If the appliance is placed on a base, measures have to be taken to prevent it slipping from the base.

Caution: The use of gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it was installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

INSTALLATION 60CM

STEP 1 : PREPARE INSTALLATION

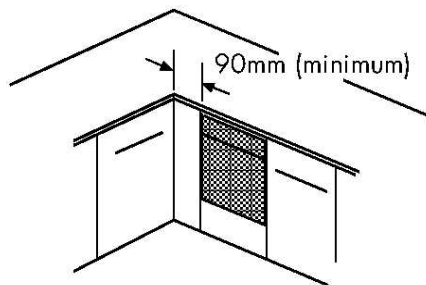
Do not lift the appliance by the door handle.

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 31kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

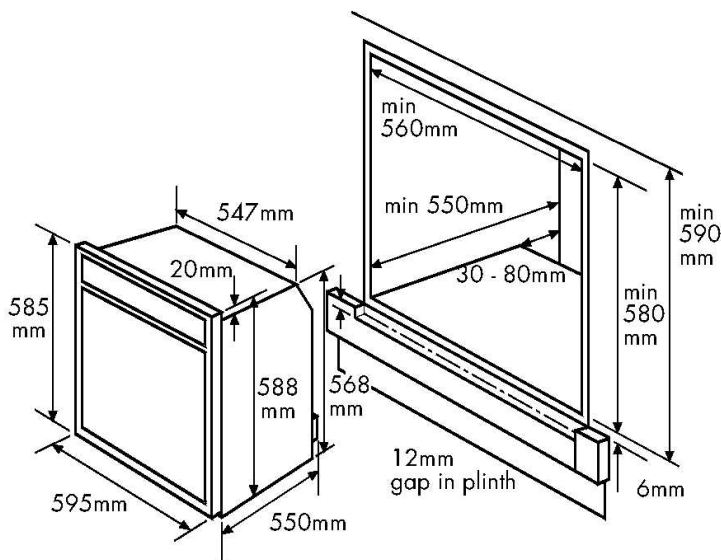
Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

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. 590mm is to the underside of the worktop when the appliance is built under, or to the underside of the panel above, when the appliance is installed into a tall housing unit.



INSTALLATION - 60CM

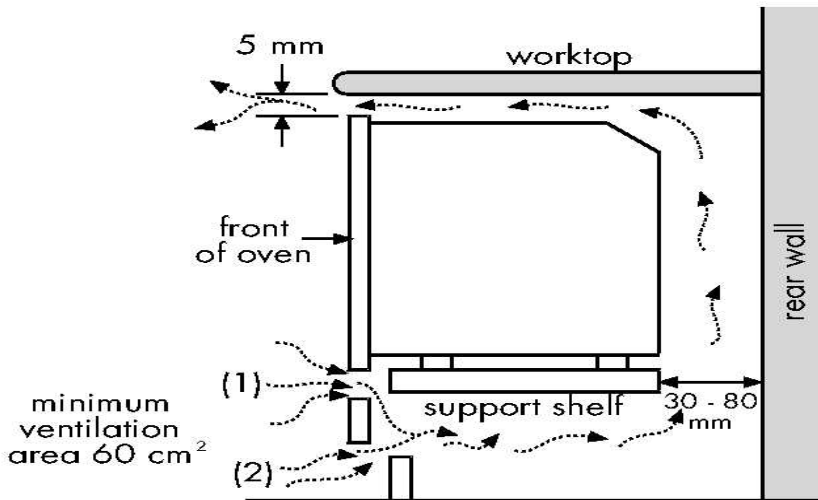
- i) When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.
 - ii) When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.
 - iii) 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 30mm is made by shortening the shelf.
 - iv) When installing the appliance below a worktop, there must be a minimum ventilation area of 60cm² below the appliance, in either area (1) or (2), as indicated below. There must be a 5mm gap between the front top edge of the oven and the underside of the worktop.
- 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.

Ensure that all pipe work is of the correct rating for both size and temperature.

Installing the appliance under a worktop

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



INSTALLATION - 90CM

STEP 1 : PREPARE INSTALLATION

Do not lift the appliance by the door handle.

Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

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

Please note that the weight of this appliance is approximately 48kg (unpacked). Take care when lifting it into the housing unit - always use an appropriate method of lifting.

Note: When removing the appliance from the base tray packaging care should be taken to ensure the appliance is not damaged.

Siting the appliance

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 90mm between the appliance and the cabinets, to prevent overheating of the cabinets. 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.

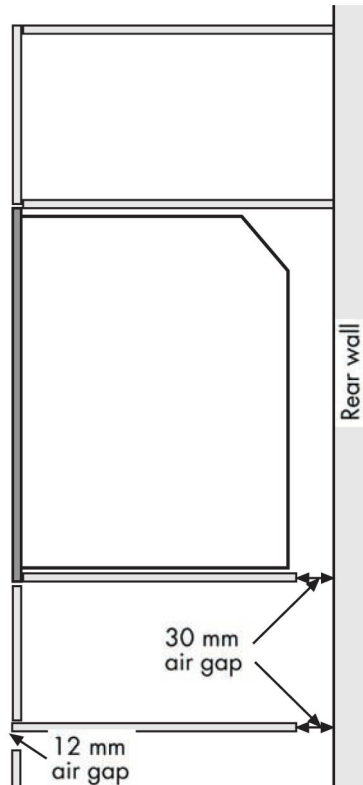
When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge of the support shelf and the rear wall of approximately 80mm.

If no gap occurs between the back edge of the shelf and the wall behind the unit, you must create a gap of at least 30mm by shortening the shelf and any other shelf below the appliance.

Cut 12mm from the top of any plinth that

may be fitted (see diagram).

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

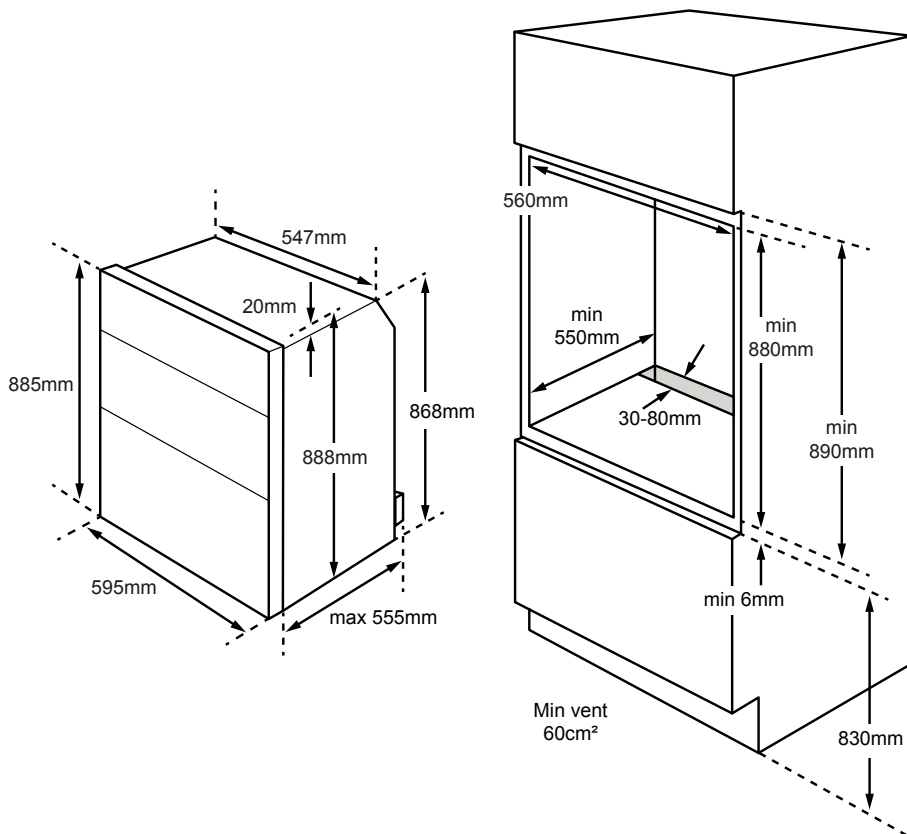


INSTALLATION - 90CM

Dimensions

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

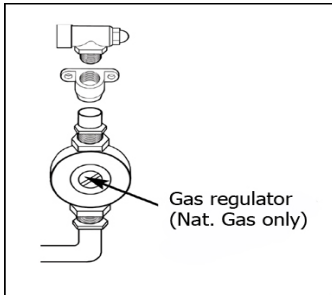
Note: All sizes are nominal, some variation is to be expected.



INSTALLATION

STEP 2 : CONNECT TO GAS SUPPLY

Means of isolation shall be provided at the shut off point by either an approved quick connect device or a Type 1 manual shut off valve. The outlet of the quick connect device shall be at, or below, the horizontal position.



Connection to the gas supply should be made using the Aquaknect AS/NZS 1869 class B hose assembly with an internal diameter of not less than 10mm and regulator (regulator for use with natural gas)

NOTE: Maximum length of hose 900mm. The temperature rise of the areas at the rear of the cooker that are likely to come into contact with the flexible hose do not exceed 70 °C.

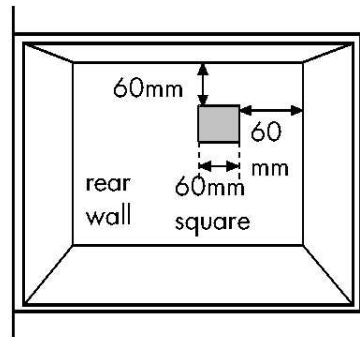
1. The inlet to the appliance is ISO 7 - Rp 1/2" internal thread situated towards the top right hand rear corner.
2. Fit the bayonet connection to the wall in shaded area as shown.
The shaded area shown is applicable to installations in minimum depth cabinets. If more room is available, the bayonet fixing area can be extended, provided that the flexible tube does not obscure the fan intake.
3. Use a 900mm - 1125mm length of flexible connector. The flexible connector shall be fitted such that it cannot come into contact with a moveable part of the

housing unit (e.g.; drawer) and does not pass through any space susceptible of becoming congested. Make sure that the flexible connector does not block the cooling fan inlet.

4. Natural gas installations must conform to local codes or, in the absence of local codes, with AS:5601 as well as the requirements of any local council, gas, electricity authority or other statutory regulation.

5. Rigid connections must be accessible to disconnect for servicing. Cut a 150mm square hole in the right hand rear corner of the support shelf for the supply pipe.

6. Make sure all connections are gas sound.



Pressure test point

The pressure test point is fitted on the outlet of the regulator or on an adapter which should be fitted onto the outlet of the regulator.

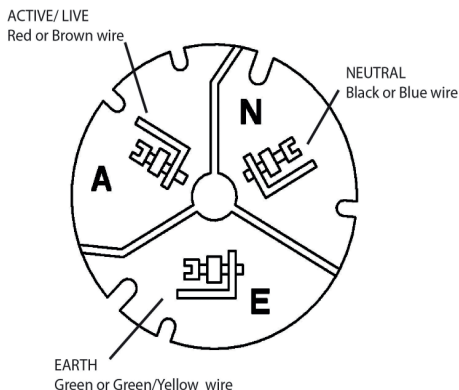
INSTALLATION

STEP 3: Connect to the electricity supply - Gas (mains ignition models only)

Products fitted with a plug

Warning: This appliance must be earthed. The flexible mains lead is supplied connected to a mains plug which complies with AS/NZS 3112.

Replace only with a plug of the same type and rating.



WIRING SIDE OF THE PLUG

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the terminal

marked E  (Earth) or coloured Green.

2. The wire which is coloured blue must be connected to the terminal marked N (Neutral), or coloured Black.

3. The wire which is coloured brown must be connected to the terminal marked L (Live), or coloured Red.

The plug and socket must be accessible after installation. Should the mains lead of the appliance ever require replacing, this must be carried out by a qualified electrician who will replace it with a lead of the

same size and temperature rating.

Important: - ensure that you route all mains and electrical cables and flexible tubing well clear of any adjacent heat source.

Under no circumstances should the mains electric cable be allowed to come into contact with the vertical oven flue tubes on the rear of the appliance.

Products fitted without a plug

This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet, with a contact separation of 3mm at all poles.

We recommend that the appliance is connected by a qualified electrician, who will comply with the I.E.E. and local regulations.

Warning: This appliance must be earthed. The wires in the mains lead are coloured in accordance with the following code: Green & Yellow = earth, Blue = neutral, Brown = live.

INSTALLATION

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 cabinetry.

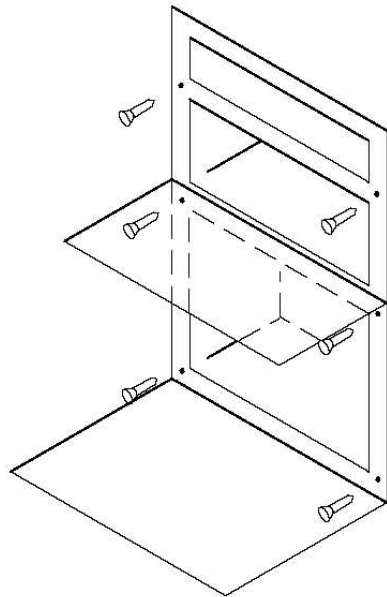
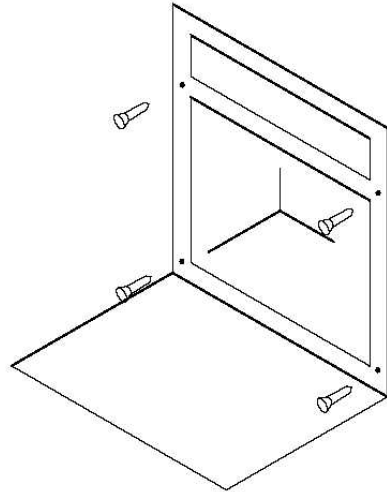
60cm ovens

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

90cm ovens

- Open the grill / top oven door, and screw 2 fixing screws through the top corner holes in the front frame.
- With the grill / top oven door still open, screw 2 fixing screws through the holes located under the grill compartment.
- Close the grill / top oven door.
- Open the main oven door and screw 2 fixing screws through the bottom corner holes in the front frame.

60/90 fixing positions



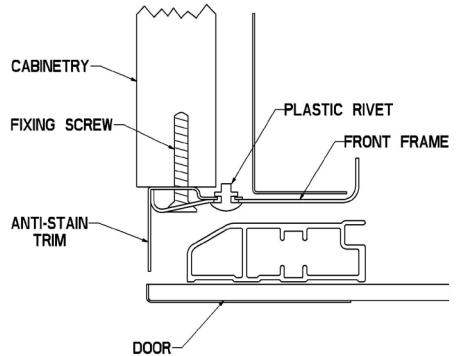
INSTALLATION

Anti-stain trim (if fitted)

The anti-stain trim is factory fitted to the edges of the appliance front frame. This trim provides the cabinetry with extra protection from any escape of heat.

- When Installing the product, ensure the anti-stain trim is correctly located on the edges of the front frame, before positioning and securing the appliance to the cabinet.
- When securing the appliance, the fixing screws provided are driven through the anti-stain trim into the cabinet.

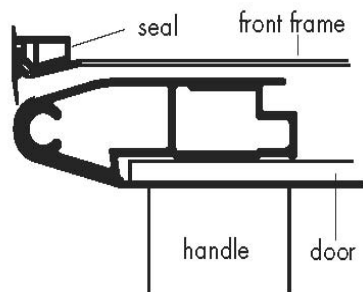
Note : When supplied the anti-stain trim may be loose and is only supported by plastic rivets. The anti-stain trim will be secured when the fixing screws are fully home into the cabinet. The plastic rivets should not be removed.



Edging strip (if fitted)

The edging strip is factory fitted to the edges of the appliance front frame. This strip provides the cabinetry with extra protection from any escape of heat. When installing the product, ensure that the edging strip is correctly located on the outer edges of the front frame, before positioning and securing the appliance to the cabinet.

When securing the appliance, the fixing screws provided are driven through the edging strips into the cabinet - the seal will straighten up and sit flush to the cabinet when the screws are fully home.



INSTALLATION

Commissioning

Burner aeration

All burners have fixed aeration and no adjustment is possible.

Pressure setting

See technical data.

Electrical systems check

In the event of an electrical fault the preliminary electrical system check (earth continuity, short circuit, polarity and resistance to earth) must be carried out.

Oven Ignition

Follow the instructions for turning on the oven. Turn the oven full on to 250°C or setting 9. The automatic ignition system will spark automatically. The sparking will stop. If after 10 seconds, the burner has not lit, the system will lock out and show an error turn off the oven and leave the compartment door open. Wait at least one minute before a further attempt to ignite the burner.

When switching on the product for the first time this may take a few attempts to purge the gas through the system.

To turn off, return the control knob to the "off" position.

Grill

1. The door must be open for grilling.
2. Turn the control knob anticlockwise to the grill symbol.

Before leaving the installation

Show the customer how to operate the oven and grill and give them this handbook. Thank you.

TECHNICAL DATA

Data badge

Lower part of front frame and rear of appliance

Appliance class

Class 3, built-in oven and grill

Type of gas

This cooker must only be used on Natural Gas or LPG only.

Countries of destination

AU & NZ

Gas category Natural Gas/Propane (Type X)

Electrical supply

240V ~ 50Hz

Pressure setting

Natural Gas @ 1.0 kPa - Propane (Type X) @2.75kPa

Max load @ 240V
2900W

Warning: This cooker must be earthed.

60cm - Double Oven - **Nat gas**

Gas	Burner	Nominal Rate on	Injector size
	Main Oven	9.0 MJ/h	144
	Grill	Electric - 2800W	
	Total heat input	9.0 MJ/h	

60cm - Double Oven - **LPG**

Gas	Burner	Nominal Rate on	Injector size
	Main Oven	8.46 MJ/h	0.82
	Grill	Electric - 2800W	
	Total heat input	8.46 MJ/h	

90cm - Double Oven - **Nat gas**

Gas	Burner	Nominal Rate on	Injector size
	Main Oven	9.0 MJ/h	144
	Top Oven	6.3 MJ/h	180 Amal
	Grill	Electric - 2800W	
	Total heat input	15.3 MJ/h	

90cm - Double Oven - **LPG**

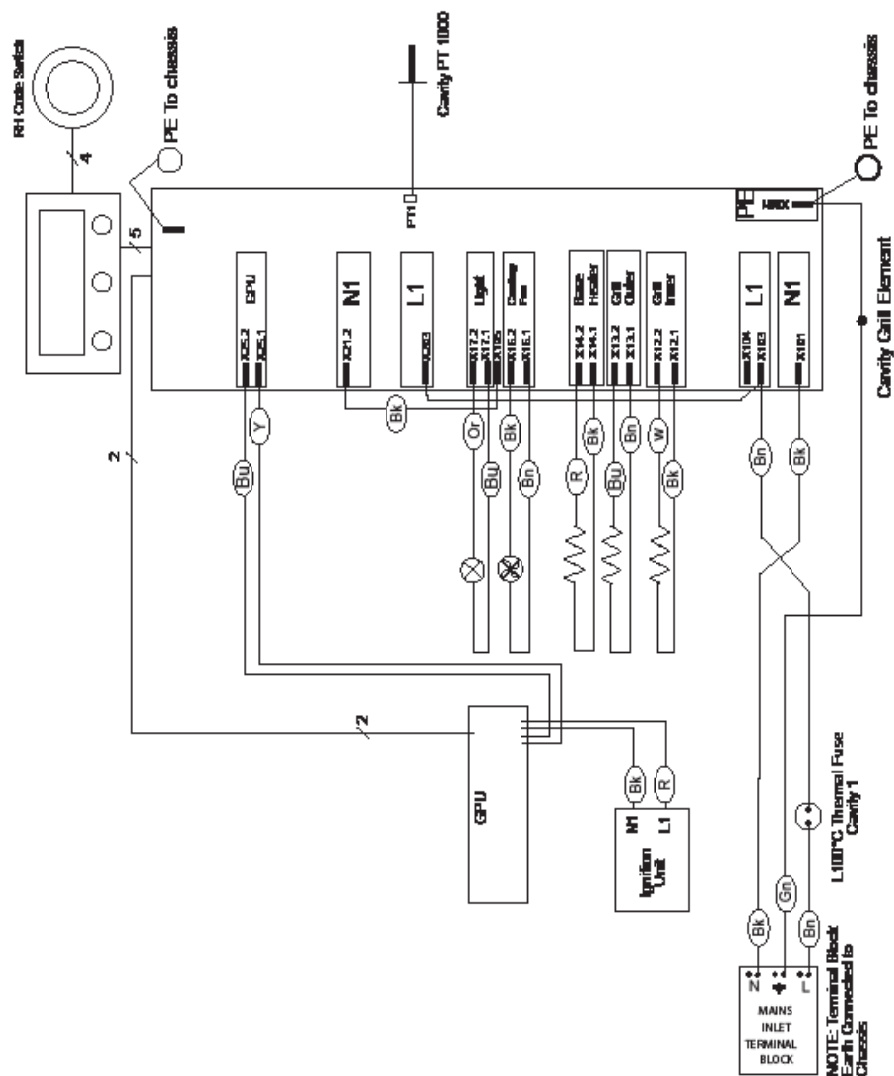
Gas	Burner	Nominal Rate on	Injector size
	Main Oven	8.46 MJ/h	0.82
	Top Oven	6.50 MJ/h	0.72
	Grill	Electric - 2800W	
	Total heat input	14.96 MJ/h	

WIRING DIAGRAM

BEL B160G5e/LP5e AU

Wiring Diagram

Wiring Colour Code : Bk-Black, Bn-Brown, Bu-Blue, Gn-Green/Yellow, Or-Orange, R-Red, W-White, Y-Yellow



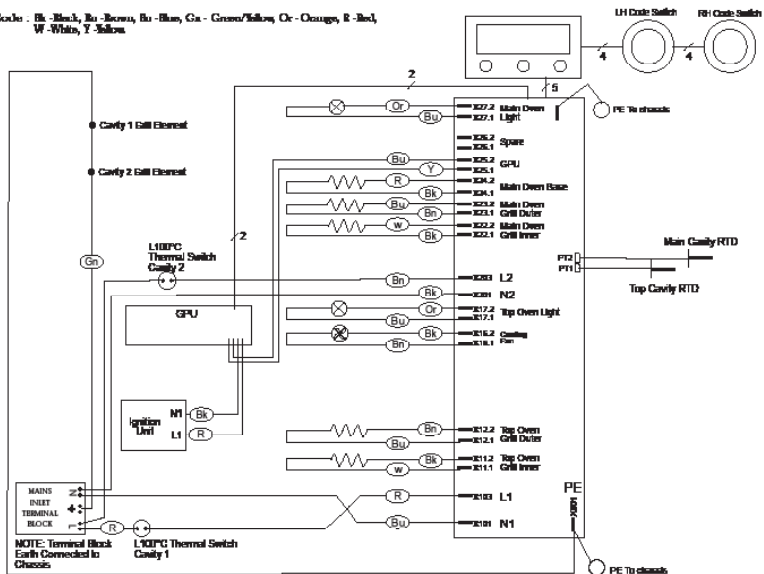
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WIRING DIAGRAM

BIDOGSe AU & BIDOLPSe AU

Wiring Diagram

Wiring Colour Code : Bk - Black, Bu - Brown, Bl - Blue, Gs - Green/Yellow, Or - Orange, R - Red,
W - White, Y - Yellow



0827590002

CUSTOMER CARE

FAQs

What parts of the appliance can be washed in a dishwasher?

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

What parts must NOT be cleaned in a dishwasher?

- Parts such as burner skirts and caps, control knobs and any cast iron items must not be cleaned in a dishwasher, 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.

- 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:
- Preheat 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 pro-

duce 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.

Can all gas appliances be converted from Natural Gas to LP Gas?

- Not all gas appliances can be converted. If Category II is stated on the databadge, then the appliance may be converted and a conversion kit must be obtained if not already provided. If in doubt, please contact Customer Care for further advice - do not attempt to convert an appliance if it is not compatible.

Why won't the ignition work?

- Check there is a spark when the ignition button is depressed. If there is no spark, check the electricity supply is switched on at the socket. Check that the gas supply is switched on.

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.

TROUBLESHOOTING

In the unlikely event of your product developing a fault follow these simple steps.

If this does not resolve the issue try switching the appliance off at the wall, leave for 15 seconds and retry.

If these steps do not resolve the issue then call the service department.

Gas

Error Code		Meaning	Resolution
10	21	Display Overheat	Cool product down. Check cooling fan is working.
10	22	display keys active	Clean display touch controls. Is there condensation across touch controls ?
20-25/30-35	1	Control Knob Over-heat	Cool product down. Check the cooling fan is working.
40/70	51	Voltage Supply Error	Check supply conection.
40/70	86	Voltage Supply Error	Switch off supply for 15 seconds and retry.
40/70	96	Power Board Overheat	Cool product down. Check the cooling fan is working.
50-55	66	No flame detected	Switch control off, leave for 5 seconds then retry.
50-55	37/41/140	Overheat on Gas PCB	Cool product down. Check the cooling fan is working.

Please keep this handbook for future reference, or for anyone else
who may use the appliance.

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,
1340 Ferntree Gully Road, Scoresby,
Vic 3179, Australia
e-mail: sales@glendimplex.com.au
web: www.glendimplex.com.au