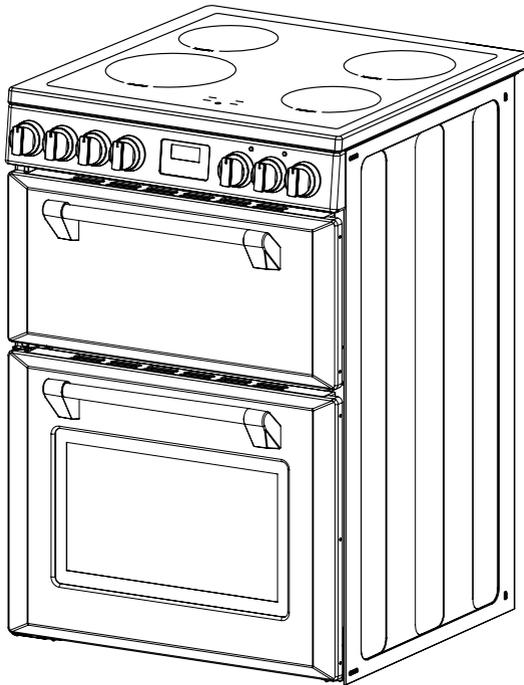




— MINI —  
RICHMOND

# BMR60DOIND

Freestanding Double Oven  
with Induction Cooktop



## INSTRUCTION MANUAL

[belling.com.au](http://belling.com.au) | [belling.co.nz](http://belling.co.nz)

**PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE USING THE UNIT**

# CONGRATULATIONS

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Dear Customer,

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

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

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

## **Installation**

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

## **Customer Care**

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

For further details please contact our Customer Care Team

### **Australia**

Ph: 1300 556 816

customer.care.ha@glendimplex.com.au

### **New Zealand**

Ph: 09 274 8265

nztechserv@glendimplex.co.nz

Thank you.

Regards,

**Belling Australia and New Zealand**

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

# PRODUCT / INSTALLER DETAILS

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

## PRODUCT DETAILS

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

Description: \_\_\_\_\_

## PURCHASE DETAILS

Date of purchase: \_\_\_\_\_

Place of purchase: \_\_\_\_\_

Store name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_ Invoice / receipt number: \_\_\_\_\_

## INSTALLATION DETAILS

### Electrical Details

Date of installation: \_\_\_\_\_

Company / installers name: \_\_\_\_\_

Licence number: \_\_\_\_\_ Telephone number: \_\_\_\_\_

### Gas Details

Date of installation: \_\_\_\_\_

Company / installers name: \_\_\_\_\_

Licence number: \_\_\_\_\_ Telephone number: \_\_\_\_\_

### Plumbing Details

Date of installation: \_\_\_\_\_

Company / installers name: \_\_\_\_\_

Licence number: \_\_\_\_\_ Telephone number: \_\_\_\_\_

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

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

### SAFETY PRECAUTIONS

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

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

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

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

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

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

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

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

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

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

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

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

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

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

DO NOT modify this appliance.

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

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

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

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

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

# WARNINGS & PRECAUTIONS

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## OTHER IMPORTANT SAFETY INFORMATION

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

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

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

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

## WARNING FOR USE OF GRILL, OVEN, AND APPLIANCE HOB

### Oven Warnings

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

DO NOT place dishes on open door of oven.

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

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

Care should be taken to avoid touching heating elements.

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

Always grip the oven door handle in the centre.

### Hotplate warnings

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

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

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



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

DO NOT place or drop heavy objects on your cooktop.

DO NOT stand on your cooktop

DO NOT let your body clothing or any other item other than suitable cookware contact the ceramic glass until the surface is cool.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

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



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

Children shall be kept away unless continuously supervised.



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

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## WARNINGS & PRECAUTIONS

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

Do not use pans with jagged edges or drag pans across the glass surface as this can scratch the glass.

### INSTALLATION WARNINGS

**⚠ CAUTION:** If this cooking range is to be connected to a new or upgraded electrical installation, then it **MUST** be connected to the supply by a supply cord fitted with;

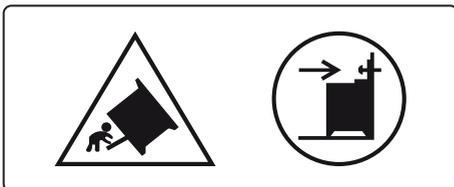
- an appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that supplies this cooking range; or
- an appropriately rated insulated male connector that is compatible with the insulated female connector fitted to the final sub-circuit in the fixed wiring that supplies this cooking range.

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

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

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

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



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

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

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

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

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

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

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

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

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

### CLEANING & SERVICE WARNINGS

Always ensure the appliance is switched off before cleaning.

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

**DO NOT** use a steam cleaner to clean the appliance.

Always clean the appliance immediately after any food spillage.

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

To be serviced only by an authorized person.

# WARNINGS & PRECAUTIONS

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

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

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

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

## CUT HAZARD

The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.

Failure to use caution could result in injury or cuts.

## ELECTRICAL SHOCK HAZARD

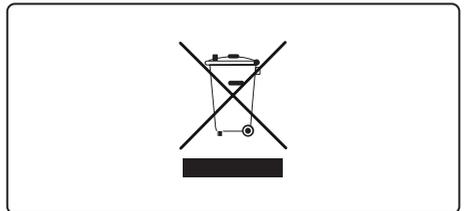
 **WARNING:** DO NOT cook on a broken or cracked cooktop. If the cooktop surface is broken or cracked switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.

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

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

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

## DISPOSAL OF YOUR OLD MACHINE



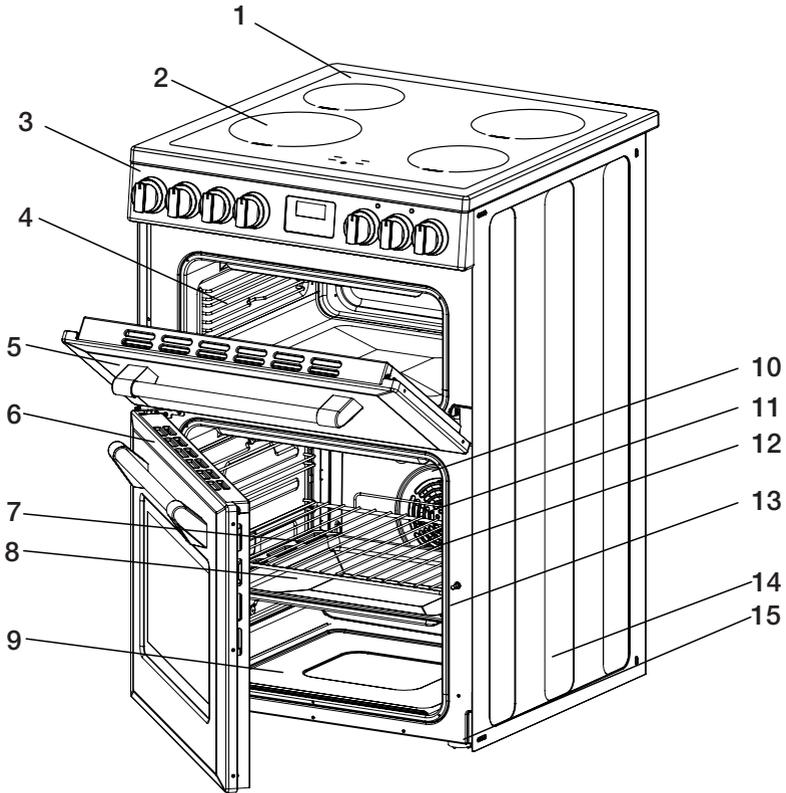
This symbol on the product or on its packaging indicates that this product should not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

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

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

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

Product Overview

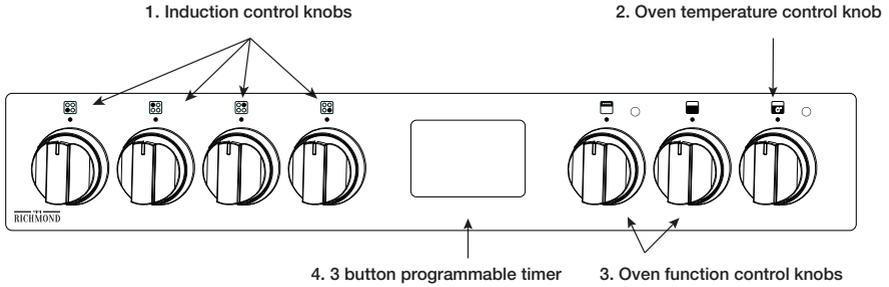


- 1. Induction Hob
- 2. Element
- 3. Control Panel
- 4. Side Racks
- 5. Top Oven Door
- 6. Bottom Oven Door
- 7. Shelf
- 8. Baking Tray

- 9. Oven Element (Hidden under floor)
- 10. Oven Element (Hidden under floor)  
(conventional models only)
- 11. Oven Element (fan forced models only)
- 12. Fan & Element Cover (fan forced models only)
- 13. Door Seal
- 14. Side Panel
- 15. Anti-Slip Feet

# OPERATION

## Control Panel



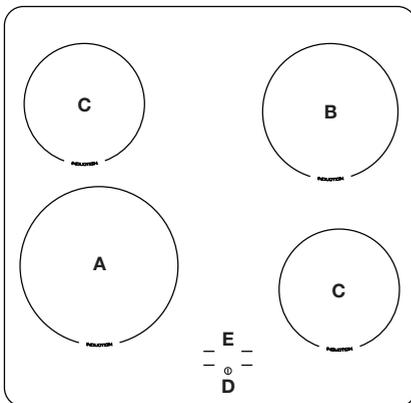
**1. Induction control knobs:** operates and adjusts power level for each zone

**2. Oven temperature controls knobs:** sets oven temperature

**3. Oven function control knobs:** sets the desired oven function

**4. 3 button programmable timer:** sets the clock and timer

## Induction Cooktop



**A.** 210mm, max. 3000W zone

**B.** 180mm, max. 2100W zone

**C.** 160mm, max. 1500W zone

**D.** On / Off Touch Control

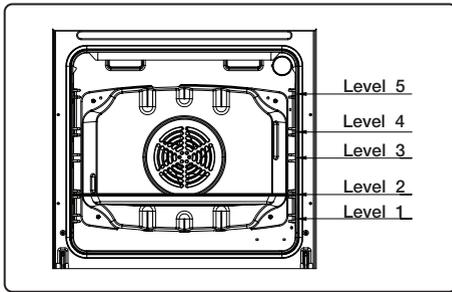
**E.** Display Indicators

## PREPARING YOUR PRODUCT FOR THE FIRST TIME

### Oven shelf positions

The main oven has 5 shelf positions to choose from. **Position 1** is the position at the bottom of the oven and **position 5** is located at the highest point of the oven.

The 5 position side rack system can house both the standard oven shelves and baking tray.



### Fitting oven shelves

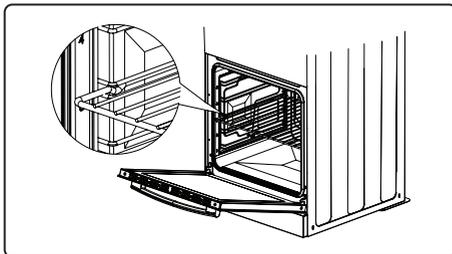
Ensure shelf orientation is correct (refer picture).

The shelf has a safety bar fitted to reduce the risk of dishes sliding off the shelf, this is the rear of the shelf.

Slide into oven at an angle until raised back of shelf is past the stop on side runners.

Lower front of shelf and push in until stop is reached.

 **NOTE:** The top ledge is not a shelf position.



### Preparing your appliance for the first time

Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.

New appliances can have an odor during first operation. It is recommended to 'run in' your oven before you cook for the first time. Run the oven at 180°C for 2-4 hours and ensure that the room is well ventilated.

Please install oven furniture as outlined in the "Fitting Oven Accessories and Cleaning" section.

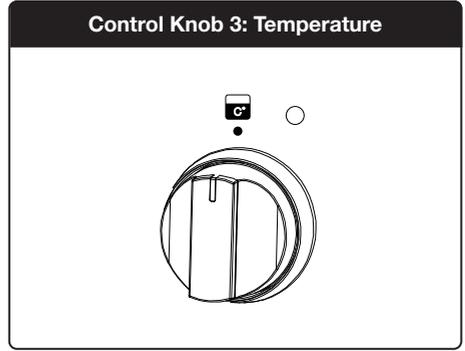
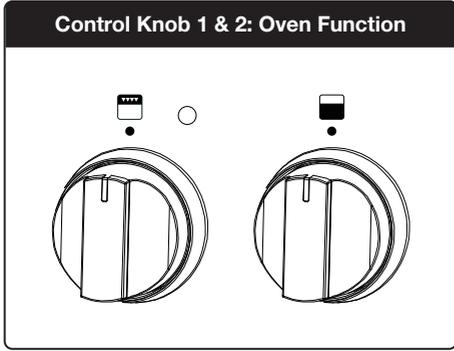
### Oven Safety Warnings

-  Always follow the instructions for putting the shelves and side racks into the oven, to avoid accidents.
-  Do not line the oven with foil, it will damage the enamel.
-  Do not place cookwares or anything else on the bottom of conventional oven model as trapped heat will damage the oven.
-  Do not touch the hot surfaces or heating elements inside the oven.
-  Do not use the oven door as a shelf.
-  Do not push down on the open oven door.
-  Do not place shelves on top of upper most shelf runner as there are no stops for shelf withdrawal.

# OPERATION

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## USING THE OVEN OF YOUR ELECTRIC COOKER



**Control Knob Icons (printed around the knobs)**

**Cooking Mode Selection Knob**



**Cooking Temperature Selection Knob**



**Induction Power Level Selection Knob**





### Oven Light

Turns on only the oven light, the light remains on for all other functions.



### Defrost

The fan starts operating. To use this function, take your frozen food and place it in the oven on a shelf on the third slot from the bottom. It is recommended that you place an oven tray under the defrosting food to catch the melting ice. This function will not cook or bake your food, it will only help to defrost it.



### Conventional Oven

When set to Conventional mode, the top and bottom heating elements operate together like a 'normal' conventional oven that you have probably used before. Conventional mode is best suited for traditional baking and roasting and you should only use one shelf at a time, otherwise the heat distribution will be uneven. You can balance the amount of heat between the top and the bottom of the dish by selecting a different shelf height. If you want more heat at the top of the dish place the dish on the top or second shelf. For more heat at the bottom of the dish, place the dish on third or fourth shelf.



### Fan Forced

The ring heating element and fan will start operating. This function evenly disperses the heat in the oven. All foods on racks will be cooked evenly. It is recommended to pre-heat the oven for approximately 10 minutes.



### Half Grill

The grill heating element will start operating. This function is ideal for grilling and toasting foods, use the upper shelves of the oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the centre of the grid. Always place a tray underneath to catch any drips of oil and fat. It is recommended to pre-heat the oven for approximately 10 minutes. When grilling, the oven door must be closed and the oven temperature should be set to 190-200°C.



### Full Grill

The grill heating element and upper heating elements will start operating. This function is ideal for faster grilling and for covering a larger surface area, such as grilling meats. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop foods sticking. Always place a tray underneath to catch any drips of oil and fat. It is recommended to pre-heat the oven for approximately 10 minutes. When grilling, the oven door must be closed and the oven temperature should be set to 190-200°C.



### Fan Grill

The grill heating element, upper heating elements and fan will start operating. This function is ideal for faster grilling of thicker foods and for covering a larger surface area. The fan will ensure even cooking. Use the upper shelves of the oven and place foods in the centre of the grid. Lightly brush the wire grid with oil to stop foods sticking. Always place a tray underneath to catch any drips of oil and fat. It is recommended to pre-heat the oven for approximately 10 minutes. When grilling, the oven door must be closed and the oven temperature should be set to 190-200°C.



### Base Heat with Fan (Pizza)

The lower heating elements and fan will start operating. This function is ideal for baking food evenly, such as pastry or cakes. While the fan evenly disperses the heat of the oven, the lower heating element ensures the cooking and crisping of the base of the food.

# OPERATION

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## OVEN TEMPERATURE (THERMOSTAT) KNOB

Selection of cooking temperature is carried out by turning the knob anti-clockwise to the required temperature, between 60°C to MAX.

If the appliance is electric the “oven indicator lamp” will come on when the oven is heating up.

When it goes out it means that it reaches the required temperature. The oven indicator lamp going ‘on & off’ during use is then normal. This means that oven temperature is being constantly maintained at the selected level.

## USING THE TOP OVEN / GRILL OF YOUR ELECTRIC COOKER



**Full Grill mode:** Select ‘Full Grill’ mode with cooking mode selection knob and turn cooking temperature selection knob to ‘Max’. When set to Grill mode, the top inner element operates.

The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. Grill mode can also be used for dishes that require a high temperature on the surface such as beef steaks, veal, rib steak, filets, hamburgers, etc. Grill food with the oven door closed (when not using fan).

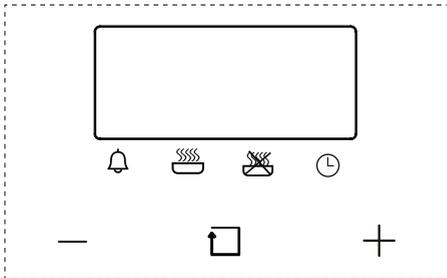
### Grill Safety Warnings

- ▲ Always turn off the grill immediately after you have finished cooking and pull drawer out or remove grill tray otherwise fat left in the tray in the hot grill compartment will continue to smoke or could catch fire.
- ▲ Wash grill tray & insert after every use.
- ▲ Do not line the grill rack with foil.
- ▲ Do not leave the grill unattended and check progress of cooking every 1 – 2 minutes (especially bread).
- ▲ Do not try to grill place food more than 25mm thick. Food may catch fire.
- ▲ Do not store flammable materials near the grill.



**Conventional mode:** When set to Conventional mode, the top and bottom heating elements operate together like a ‘normal’ conventional oven that you have probably used before. Conventional mode is best suited for traditional baking and roasting and you should only use one shelf at a time, otherwise the heat distribution will be uneven. You can balance the amount of heat between the top and the bottom of the dish by selecting a different shelf height. If you want more heat at the top of the dish place the dish on the top or second shelf. For more heat at the bottom of the dish, place the dish on third or fourth shelf.

## Using the Programmable Clock (3 Button Digital Clock)



Function Description	
—	Decrease timer
□→	Mode function
+	Increase timer
🔔	Timer
🍲	Cooking time
🔥🍲	Cooking end time
🕒	Change time

This model has a digital display, 24hr clock with 3 control buttons. When the power is connected, the screen displays '12:00' and the bar above the '🕒' symbol flashes.

### Setting the time when power is first connected

To set the correct time, press the '+' or '-' button to advance forward or backward until the correct time is displayed. After 5 seconds the time will be locked in.

### Adjusting the time

Press the function button repeatedly until the bar above '🕒' flashes, then press '+' or '-' button to set the time. After 5 seconds the time will be locked in.

### Manual operation setting

When power is first connected, the oven will be in manual operation as soon as the time is set. Manual operation will only be cancelled if the power to the oven is switched off or if an automatic cooking time is selected and the bar above '🍲' or '🔥🍲' is flashing. See next section on 'Automatic setting'.

## START COOKING NOW AND SET COOKING TIME

This semi-automatic setting of the oven allows you to start cooking immediately, set the cooking time (up to 10 hours), select the temperature and cooking mode.

The oven will cook according to the selected cooking mode and temperature and then switch off automatically once the cooking time has elapsed.

### Automatic setting

Automatic setting of the oven allows you to select the end time, cooking time, temperature and cooking mode. The oven will switch on, cook according to the selected cooking mode and temperature and then switch off automatically.

1. Press the function button repeatedly until the bar above flashes, then press '+' or '-' button to set the time frame for cooking.
2. Press the function button repeatedly until the bar above  flashes, then press '+' or '-' button to set the time to switch off.
3. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob.

After these settings, the bars above  and  will flash, indicating that the automatic cooking feature of the oven is set.

### FOR EXAMPLE: if cooking time takes 45 minutes and you want it to finish at 14:00

1. Press the function button repeatedly until the bar above  flashes and set the cooking time 45 minutes.
2. Press the function button repeatedly until the bar above  flashes and set the finish time to 14:00.

After the above setting, the current time is displayed and the bars above  and  will flash indicating that the automatic cooking feature is set. When the clock displays '13:15', the oven will start cooking automatically. While cooking the bar will flash.

When the clock displays '14:00', the oven automatically stops cooking. The alarm will sound and the bar will flash, press any button to stop the alarm.

### Semi automatic setting

There are two methods of semi-automatic cooking:

1. Press the function button repeatedly until the bar above  flashes, then press '+' or '-' button to set the time frame for cooking.
2. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob.

The oven starts immediately, the bar above  will flash. After the cooking time has elapsed, the oven automatically stops cooking. The alarm will ring and the bar above  will flash, press any button to stop the alarm.

## START COOKING NOW AND SET THE FINISH TIME

1. Press the function button repeatedly until the bar above '🔥' flashes, then press '+' or '-' button to set the time to finish cooking (up to 23 hours and 59 minutes).

2. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob.

The oven starts immediately, the bar above '🔥' will flash. When the finish time is reached, the oven automatically stops cooking. The alarm will ring and the above '🔥' will flash, press any button to stop the alarm.

When any button is pressed during semi-automatic cooking, the set cooking time is displayed. If the finish time is set to the current time, the semi-automatic setting will be cancelled.

## TIMER

The digital countdown timer can be set up to 23 hours and 59 minutes maximum.

To set the timer, press the function button repeatedly until the bar above '🔔' flashes. Then press '+' or '-' button to set the countdown timer. After 5 seconds, the time will be set and begin to count down. When the set time is reached, the bar above '🔔' disappears and the alarm will sound, press any button to stop the alarm.

 After pressing the function button, timer settings should be done within 5 seconds.

In case of a power failure, all settings including the time display will be lost. The time and any settings will need to be re-set.

# OPERATION

## COOKING GUIDE - OVEN

Dishes	Fan-forced			Conventional		
	Thermostat (C)	Shelf position	Cook time (min)	Thermostat (C)	Shelf position	Cook time (min)
Layered pastry	170 - 190	1, 2 or 3	35 - 45	170 - 190	1 or 2	35 - 45
Cake	150 - 170	1, 2 or 3	30 - 40	170 - 190	1 or 2	30 - 40
Cookie	150 - 170	1, 2 or 3	25 - 35	170 - 190	1 or 2	30 - 40
Grilled meatballs						
Watery food	175 - 200	2	40 - 50	175 - 200	2	40 - 50
Chicken				200	1 or 2	45 - 60
Two-tray cake	160 - 180	1 or 4	30 - 40			
Two-tray pastry	170 - 190	1 or 4	35 - 45			

Dishes	Base heat + fan			Grill		
	Thermostat (C)	Shelf position	Cook time (min)	Thermostat (C)	Shelf position	Cook time (min)
Layered pastry	170 - 190	1 or 2	25 - 35			
Cake	150 - 170	1, 2 or 3	25 - 35			
Cookie	150 - 170	1, 2 or 3	25 - 35			
Grilled meatballs				200	4	10 - 15
Watery food	175 - 200	2	40 - 50			
Chicken	200	1 or 2		200	Cook with skewer	50 - 60
Two-tray cake				200		15 - 25
Two-tray pastry				200		15 - 25

## COOKING TIPS - HOB

Take care when frying as oil and fat heat up very quickly, particularly if you're using the boost setting. At extreme high temperatures oil and fat may ignite spontaneously which could present a serious fire risk.

When food comes to the boil, reduce the power setting.

Using a lid will reduce cooking times and save energy by retaining heat.

Minimise the amount of liquid or fat to reduce cooking times.

Start cooking on a high setting and reduce the setting when the food has heated through.

## Simmering, cooking rice

Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the water or sauce. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.

Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

## Searing Steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how “well done” you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more ‘well done’ it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

## For stir-frying

1. Choose an Induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.

3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, and then put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

## HEAT SETTINGS

Heat Setting	Suitability
1 - 2	Delicate warming for small amounts of food Melting chocolate, butter, and foods that burn quickly Gentle simmering Slow warming
3 - 4	Reheating Rapid simmering Cooking rice
5 - 6	Pancakes
7 - 8	Sautéing Cooking pasta
9	Stir-frying Searing Bring soup to the boil Boiling water

# OPERATION

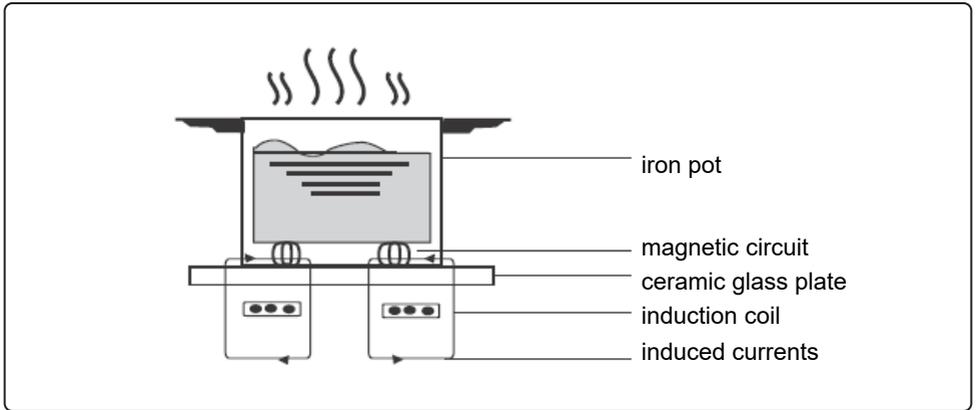
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## USING THE HOTPLATES OF YOUR COOKER

### A Word On Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology.

It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



### Before using your new cooktop

Read this guide, taking special note of the 'Safety Warnings' section.

Remove any protective film that may still be on your Induction hob.

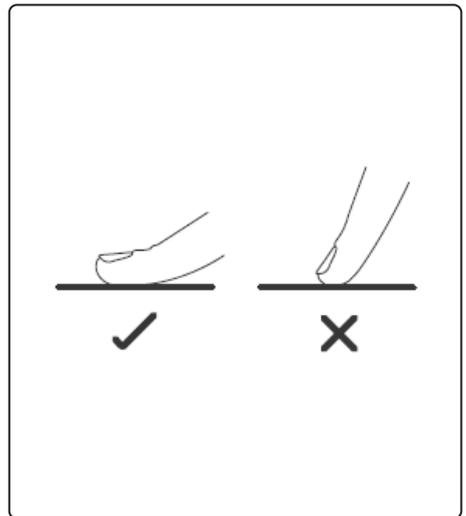
### Using the Touch Controls

The controls respond to touch, so you don't need to apply any pressure.

Use the ball of your finger, not its tip.

You will hear a beep each time a touch is registered.

Make sure the controls are always clean, dry, and that there are no objects (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



## Choosing the Right Cookware

⚠ Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

If you do not have a magnet:

1. Put some water in the pan you want to check.
2. Follow the steps under 'To start cooking'.
3. If 'E' does not flash in the display and the water is heating, the pan is suitable.

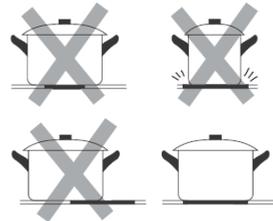
Cookware made by the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

Size of Element (mm)	Minimum Cookware diameter (mm)
160	120
180	140
210	160
280	180

Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Always lift pans off the ceramic hob – DO NOT slide, or they may scratch the glass.



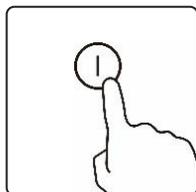
# OPERATION

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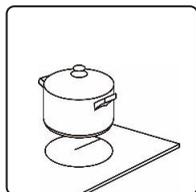
## USING YOUR HOB

### To Start Cooking

The hob has 4 cooking zones, each with its own control knob and indicator.



1. Touch the ON / OFF '⓪' key, all the indicators show '—'.



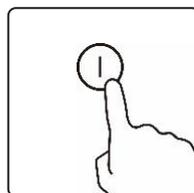
2. Place a suitable pan on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

3. Select the heating zone you wish to use and turn the control knob clockwise. The relevant indicator on the hob for that zone will show the power level selected.

4. Adjust the power level up / down by turning the control knob clockwise / anti-clockwise. The power levels range from 1-9 as well as keep warm (L1 & L2) and Boost (P) settings. You can modify the power level at any time.

### When You Have Finished Cooking

1. Turn the cooking zone off by turning the relevant control knob anti-clockwise back to the off '●' position. The indicator will show '—' or 'H'.



2. Turn the whole hob off by touching the ON / OFF '⓪' key.

### Beware of Hot Surfaces

When 'H' is displayed the cooking zone is too hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

## USING THE BOOST FUNCTION

### Activating the Boost Function

1. Adjust the power for the relevant zone to level 9 by turning the control knob clockwise.
2. Turn the control knob clockwise briefly to position 'P'. Allow the control knob to spring back to position '9' and the indicator on the hob will show 'P'.

### Cancelling the Boost Function

1. Turn the relevant control knob anti-clockwise to the off '●' position, then clockwise to the chosen power level.



The boost function will remain on for 5 minutes, after that the zone will set to level 9 automatically.

## KEEP WARM FUNCTION

To use the keep warm function, set the control knob to **L1** or **L2**.

To cancel the keep warm function, turn the control knob back to the off '●' position or to another power level setting.

## LOCKING THE CONTROLS (CHILD LOCK)

You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

When the controls are locked, all the controls except the ON / OFF key are disabled.

### To Lock the Controls

1. Turn the far left control knob anti-clockwise to the '🔒' symbol for approx 2 seconds. Following a beep, allow the control to spring back to the '●' position and the indicators on the hob for the 2 rear zones will show 'L' and 'O' (Lock).
2. After approx 1 minute, the 'L' and 'O' will disappear but the controls will remain locked. If one of the controls are attempted to be turned on, the 'L' and 'O' will display again.

### To Unlock the Controls

Repeat the above steps. Following a beep, the 'L' and 'O' will disappear and the controls will unlock.

## RESIDUAL HEAT WARNING

Although the hob itself does not heat, when a heating zone has been operating for some time, there will be some residual heat. The letter 'H' appears to warn you to keep away from the particular zone until it has returned to a safe temperature.

## AUTO SHUTDOWN

A safety feature of the hob is auto shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	Max working time
L1	2h
L2	2h
1	8h
2	8h
3	8h
4	4h
5	4h
6	4h
7	2h
8	2h
9	2h

## SAFETY WARNING REGARDING CLEANING

- ⚠ Always make sure that the cooker is turned off before cleaning.
- ⚠ Always clean cooker immediately after use.
- ⚠ Do not use steam cleaners. These may cause moisture build-up.
- ⚠ Do not use caustic-based cleaners. These will damage aluminum parts, and remove enamel gloss.

### Cleaning the Enamel

Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.

Rub difficult stains with a nylon scourer or creamed powder cleanser.

Do not use abrasive cleaners, dry powder cleaners, steel wool or wax polishes.

If you use an oven cleaner, then follow the instructions on the product carefully.

### Cleaning the Control Panel

Make sure control knobs are in off position.

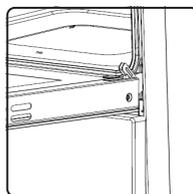
Clean the control panel by wiping it with a soft cloth dipped in warm soapy water and squeezed dry.

## CLEANING THE OVEN

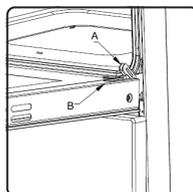
1. Open the door fully.
2. Remove oven shelves and side racks.
3. Clean in hot soapy water.

### Cleaning the oven door / how to remove the oven doors

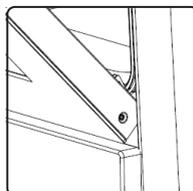
For a more thorough clean, you can remove and disassemble the oven door. Proceed as follows:



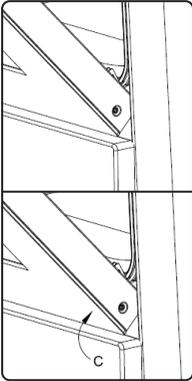
1. Open the door to the full extent.



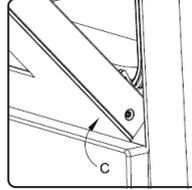
2. Open the lever **A** completely on the left and right hinges.



3. Hold the door as shown.



4. Gently close the door until left and right hinge levers **A** are hooked to part **B** of the door.

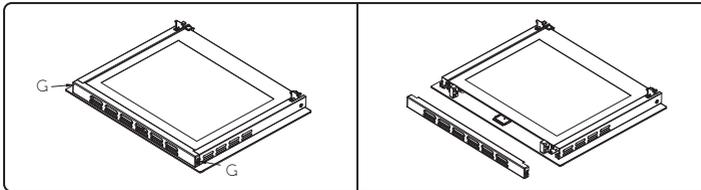


5. Withdraw the hinge hooks from their location following arrow **C**.

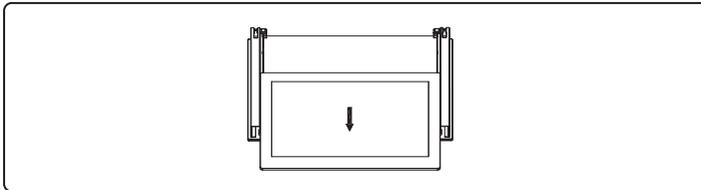
6. Rest the door on a soft surface;

7. To replace the door, repeat the above steps in reverse order.

## Removing the Inner Pane of Glass



1. **Double oven door:** Remove the seal **G** by unscrewing the no.2 bolts.



2. Gently pull out the inner pane of glass.

3. Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

4. Now you can also clean the inside of the outer glass.

# FITTING ACCESSORIES & CLEANING

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## Cleaning the door glass

Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

Do not use the oven without the inner door glass fitted.

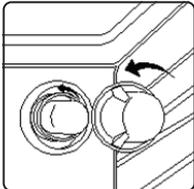
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

## REPLACING THE OVEN LAMP

 Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



1. Disconnect the oven from the power supply at the fuse-box by means of the switch used to connect the appliance to the electrical mains; or unplug the appliance (gas).



2. Remove the glass cover of the lamp-holder by rotating anti-clockwise.

3. Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:

- Voltage: 220-240V
- Wattage: 25W
- Type: E 14

4. Replace the glass cover. Reconnect the appliance to the mains power supply.

## CLEANING THE HOB

What?	How?	Important!
<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<p>When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</p> <hr/> <p>Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</p> <hr/> <p>Never leave cleaning residue on the cooktop: the glass may become stained.</p>
<p>Boil overs, melts, and hot sugary spills on the glass</p>	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling' on glass above.</li> </ol>	<p>Remove stains left by melted and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</p> <hr/> <p><b>Cut hazard:</b> when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</p>
<p>Spillovers on the touch controls</p>	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<p>The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.</p>

# HINT & TIPS

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## SOLVING PROBLEMS

If you have a problem with your appliance, check the table below before calling service. You may be able to avoid a service call by and avoid unnecessary inconvenience and expense.

 Only service centers should carry out servicing. Otherwise warranty may be void.

### Oven

Problem	Possible causes	What to do
Oven or grill not working	Digital clock not set properly	Refer to digital timer instructions
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Control incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
Oven light not working	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten globe
Oven not hot enough	Heat escaping through incorrectly sealed door	Check shelves or dishes are not preventing door closing properly; Check that door is fitted properly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it
Digital timer display flashing	Power failure or interruption	Reset time of day
	Household fuse blown or power supply is off	Check fuses, power supply
Unit smoking when first used	Protective oils being removed	This is normal
Odour on first use of oven		This is normal
		Allow 2 - 4 hours for odour to dissipate (open all windows)
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram
Clock display off	Household fuse blown or power supply is off	Check fuses, power supply

## Hob

Problem	Possible causes	What to do
Condensation forming on rangehood or surrounding surfaces	Induction cooking does not directly heat the air around the vessel which can cause condensation to form on colder surfaces surrounding the appliance. This is not a fault	Use rangehoods with larger filter areas. Check rangehood installation height. Turn rangehood on 10mins prior to cooking and use lower speeds when boiling
The cooktop cannot be turned on	No power	<p>Make sure the cooktop is connected to the power supply and that it is switched on</p> <p>Check whether there is a power outage in your home or area</p> <p>If you've checked everything and the problem persists, contact the Glen Dimplex service department</p>
The touch controls are unresponsive	The controls are locked	Unlock the controls. See section 'Locking the controls' for instructions
The touch controls are difficult to operate	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls	Make sure the touch control area is dry and use the ball of your finger when touching the controls
The glass is being scratched	Rough-edged cookware	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. Do not slide any cookware on the hob
	Unsuitable, abrasive scourer or cleaning products being used	See 'Care and cleaning'
Some pans make crackling or clicking noises	This may be caused by the construction of your cookware (layers of different metals vibrating differently)	This is normal for cookware and does not indicate a fault
The induction hob makes a low humming noise when used on a high heat setting	This is caused by the technology of induction cooking	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting

## HINT & TIPS

Problem	Possible causes	What to do
Fan noise coming from the induction hob	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action  Do not switch the power to the induction hob off at the wall while the fan is running
Pans do not become hot and 'U' appears in the display	The induction hob cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'
	The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.	Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display)	Technical fault	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact Glen Dimplex service department.

### Failure to Display

If an abnormality occurs, the induction hob will enter a protective state automatically and display corresponding fault codes:

Number	Fault protection category	Fault code
1	Synchronization loss	E1
2	Input voltage too high	E2
3	Input voltage too low	E3
4	Pan sensor open	E4
5	Pan sensor short circuit	E5
6	Pan sensor high temperature	E6
7	IGBT sensor open	E7
8	IGBT sensor short circuit	E8
9	IGBT sensor high temperature	E9
10	Communication failures	EE

## INSTALLING YOUR NEW COOKER

### Safety warnings about installation

- ⚠ The cooker must be installed and serviced only by an authorized person.
- ⚠ A certificate of compliance must be supplied by Installer and is to be kept by the customer.
- ⚠ The packing materials must be removed before you install the cooker.
- ⚠ You must follow the installation instructions in this booklet.
- ⚠ The surrounding kitchen cabinets must be able to withstand 85°C. We will not accept responsibility for damage caused by installation in to kitchen cabinets which cannot withstand 85°C.
- ⚠ The appliance must not be installed in a corner. It must be installed at least 100mm from the side wall.
- ⚠ The vents; openings and air spaces must not be blocked.
- ⚠ You must not pull the cooker by the door handles.
- ⚠ If the supply cord or cable is damaged, it must be replaced by an approved service agent or a similarly qualified person in order to avoid a hazard.

## UNPACKING INSTRUCTIONS FOR INSTALLER

Please check the product and make sure that there is no damage.

Read the relevant Installation Sections of this Manual. Ensure understanding.

Confirm that product is compatible with available electrical/gas supply. Ensure proposed installation position does not conflict with Installation Sections.

Check the attachment packing in good condition, complete accessories.

## LOCATING THE COOKER

This appliance must be installed by an authorised person in accordance with this instruction manual, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.

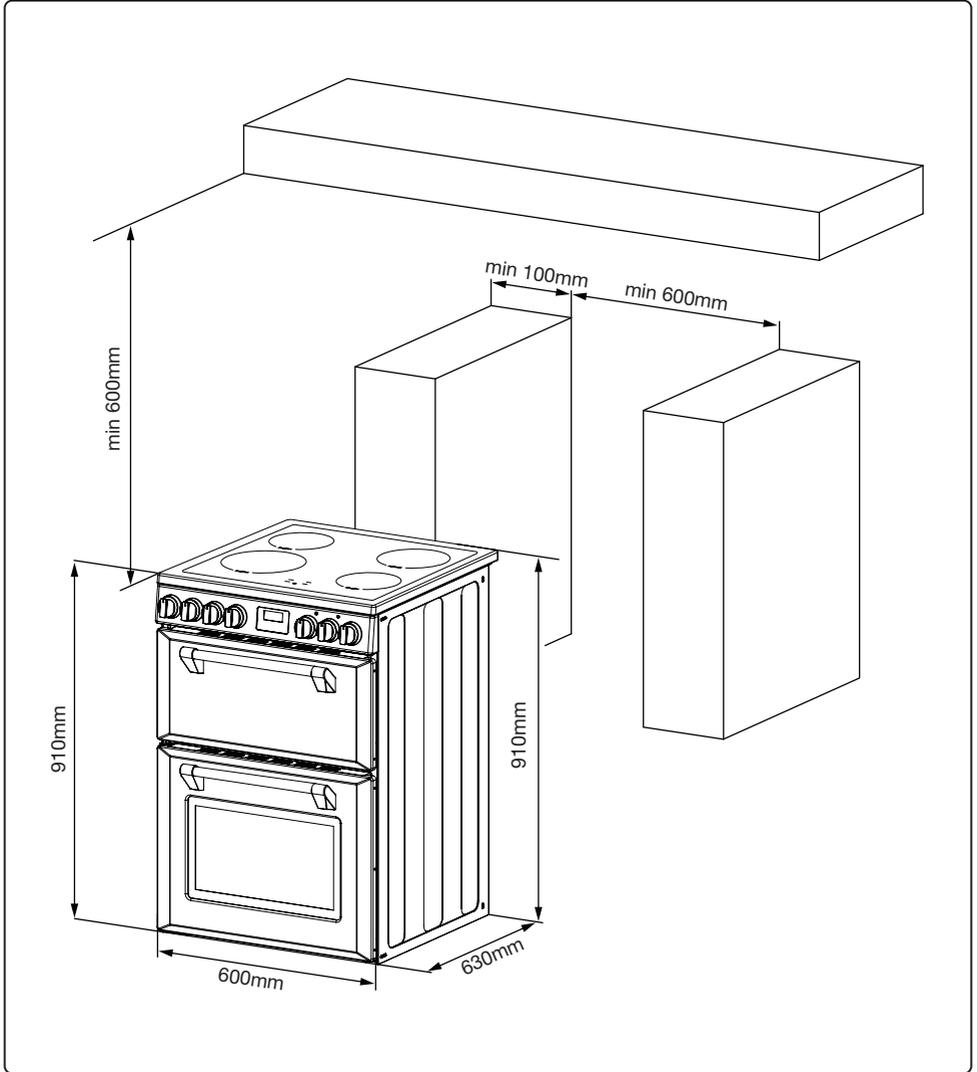
Study the diagrams following to be sure of the dimensions required to locate the cooker safely. Make sure that the top of the cooker is at least 10mm higher than the level of the bench tops. The appliance has been designed to fit in a 600mm wide gap in kitchen cabinets. The cooker may also be installed at the end of a line of benches or with a free space on either side.

# INSTALLATION

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## Overheat clearances

The distance between the highest part of the hob of the cooking appliance should be higher than 600mm for a range hood and higher than 750mm for an overhead exhaust fan.



## Installation Sequence

The safety chains on the rear of the cooker must be installed.

Ensure the chains are fixed into a solid surface such as a timber stud in the wall. Plasterboard is NOT a solid surface. The safety chains should be as short as practically possible to avoid the cooker tilting forward.

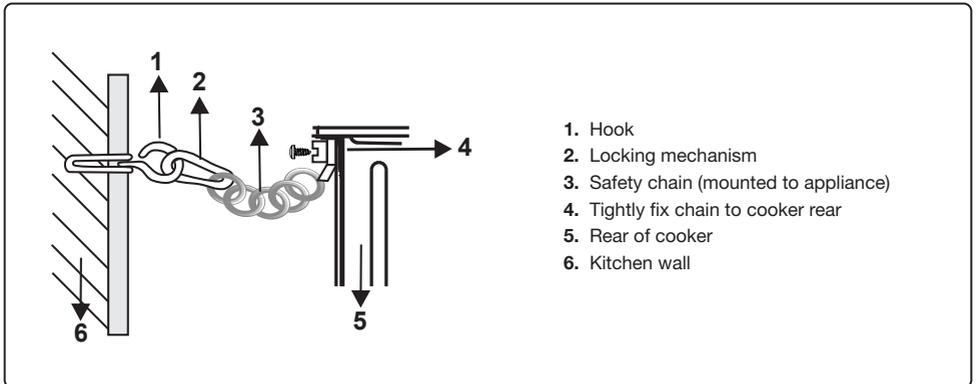
Fasten hook (1) by using a proper peg to the kitchen wall (6) and connect safety chain (3) to the hook via the locking mechanism (2).

## Warning for installer

Only a qualified person in compliance with the instructions provided must install the appliance. Manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.



The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it; - Air duct is supposed to use in Ventilation.



The safety chain should be as short as practically possible to avoid the cooker tilting forward.

# INSTALLATION

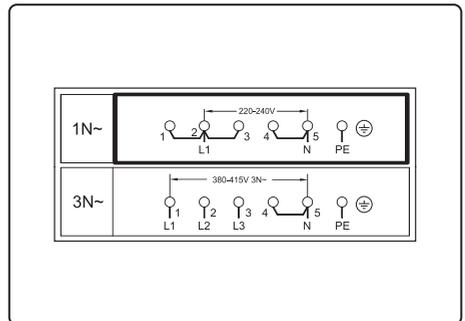
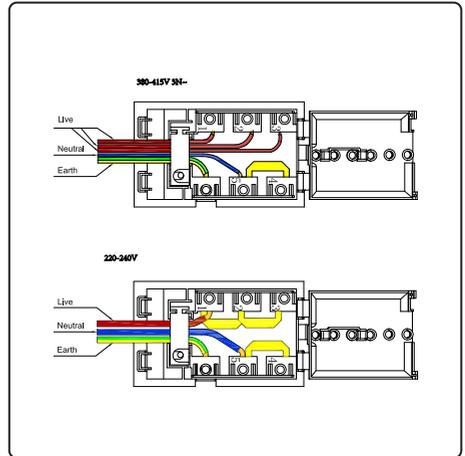
## FITTING A POWER SUPPLY CABLE

**⚠ WARNING:** Installation MUST ONLY be carried out by a qualified approved installer, ie. an Electrician

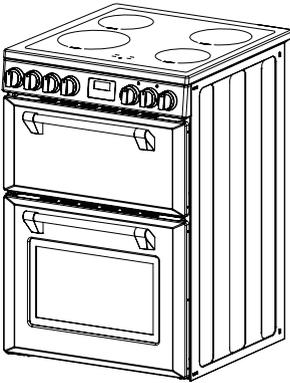
Connecting appropriate power supply 'terminal board/ connector block':

**👉** REFER to TECHNICAL tables at the rear of this manual for correct rating for your corresponding model purchased.

1. Using a screwdriver, prize open tabs of the Terminal board cover.
2. Remove the wire clamp screw.
3. Fasten the wires beneath the corresponding screw heads, using brass 'bridge' for single phase supply.
4. Fasten cable clamp and close the cover of the terminal board.
5. The AC power supply should be 220-240V or 380-415V, 50-60Hz.



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 If the cooker cannot be adjusted to perform correctly, then inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organization or the retailer.



Model	BMR60DODIND
Oven capacity (L)	85 + 38
Voltage (V)	220 - 240 or 380 - 415
Frequency (Hz)	50 - 60
Total Electrical Power Load (W)	11570
Top oven power (W)	1500 - 1800
Main oven power (W)	2160 - 2570
Hob power (W)	7200 (Max)
Product dimensions (mm)	600 x 630 x 910
Package size (mm)	650 x 710 x 960

Annual service by an authorised person is recommended, or if any of the following conditions are noticed; incomplete ignition, appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour.

Contact our Customer Care Team

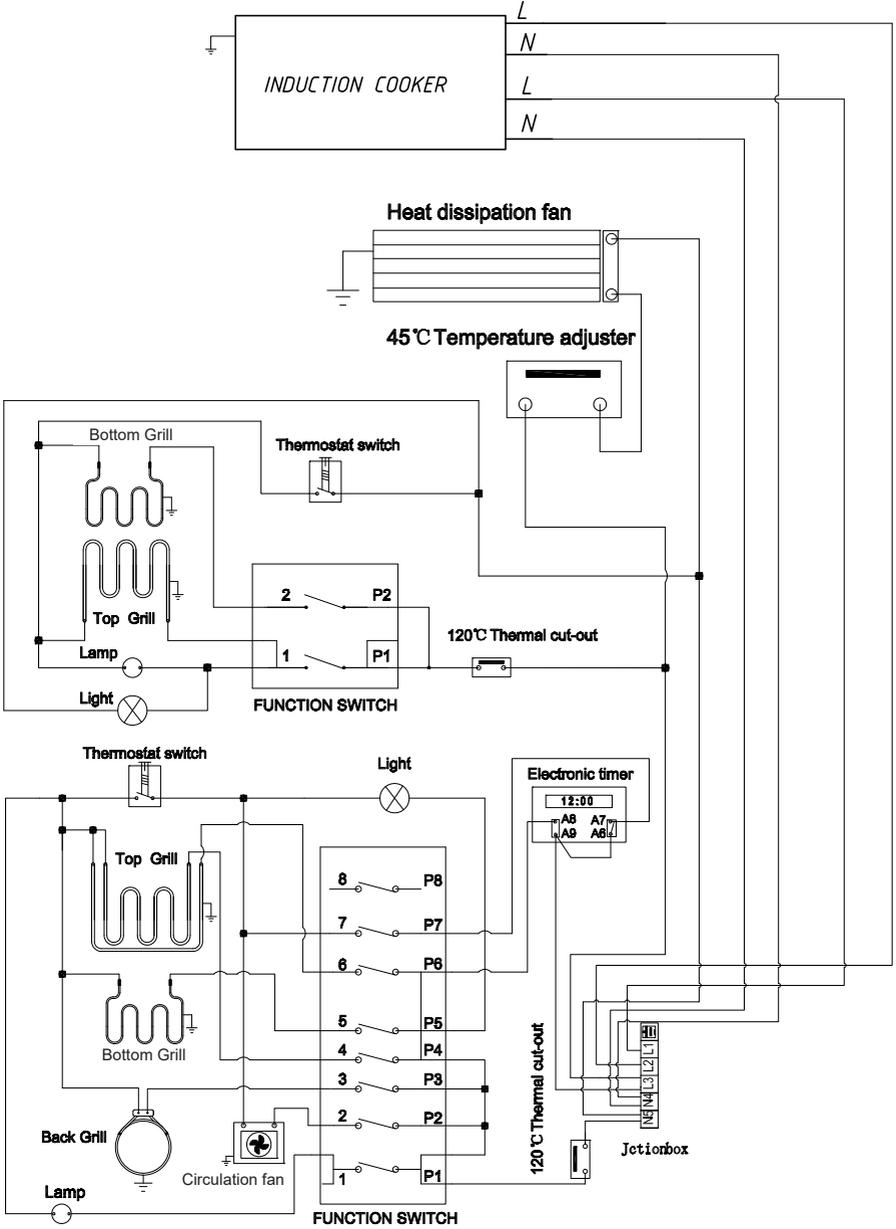
### Glen Dimplex Australia Pty Ltd

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

### Glen Dimplex New Zealand Ltd

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

# TECHNICAL SPECS



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# MANUFACTURER GUARANTEE

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

## 1. Belling Express Warranty

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

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

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

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

# MANUFACTURER GUARANTEE

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## 2. Warranty exclusions

This express warranty does not apply where:

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

## 3. Consumer guarantees

Our goods come with guarantees that cannot be excluded under the Australian / New Zealand Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

## 4. How to make a claim

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

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

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

## 5. Warranty claims

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

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

Contact our Customer Care Team

**Glen Dimplex Australia Pty Ltd**

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

**Glen Dimplex New Zealand Ltd**

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







## READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

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

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

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

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

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

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



Distributed by

**Glen Dimplex Australia Pty Ltd**

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

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

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

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

**Glen Dimplex New Zealand Ltd**

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

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



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