

# **BFS60DODF**

Freestanding Double Oven  
with Gas Cooktop

## INSTRUCTION MANUAL

PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE USING THE UNIT.

Dear Customer,

Congratulations on the purchase of your new product from Belling.

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

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

### **Installation**

The installation of your new appliance must be carried out by a qualified installer / technician in accordance to local regulations.

Please ensure all packaging materials are disposed of correctly.

### **Customer Care**

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

For further details please contact our Customer Care Team

Australia

1800 444 357 or email [customer care@hapl.com.au](mailto:customer care@hapl.com.au)






New Zealand

09 2748265 or email [sales@glendimplex.co.nz](mailto:sales@glendimplex.co.nz)

Thank you

Regards,

Belling Australia and New Zealand

Icon	Type	Meaning
	<b>WARNING</b>	Serious injury or death risk
	<b>RISK OF ELECTRIC SHOCK</b>	Dangerous voltage risk
	<b>SYMBOL ISO 7010 W021</b>	Warning; Risk of fire / flammable materia
	<b>CAUTION</b>	Injury or property damage risk
	<b>IMPORTANT / NOTE</b>	Operating the system correctly

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## **1. SAFETY INSTRUCTIONS**

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

**DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR APPLIANCE**

**DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION**

**DO NOT USE THIS APPLIANCE AS A SPACE HEATER**

**DO NOT MODIFY THIS APPLIANCE**

**DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE**

Not suitable for use with after-market lids or covers. Do not place anything, e.g. flame tamer or griddle plate between pan and pan support. Do not remove the pan support and enclose the burner with a wok stand, only use the wok support supplied (if supplied). Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate. Locate pan centrally over the burner so that it is stable and does not overhang the appliance.

Where the data plate is obscured by cabinetry when the cooker is in the installed position, place the supplied duplicate data plate to a suitable adjacent surface or within the instruction manual for future reference.

### **1.1 General Safety Warnings**

- This appliance can be used by children aged from 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be made by children without supervision.

**! WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Keep children less than 8 years of age away unless they are continually supervised.

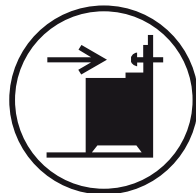
**! WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish such a fire with water, but switch off the appliance and cover the flame with a lid or a fire blanket.

**! WARNING:** Danger of fire: Do not store items on the cooking surfaces.

**! WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- For models which incorporate a hob lid, clean any spillages off the lid before use and allow the cooker to cool before closing the lid.
- Do not operate the appliance with an external timer or separate remote-control system.

**! WARNING:** To prevent the appliance tipping, the stabilising brackets must be installed. (For detailed information refer to the anti-tilting kit set guide.)




- During use the appliance will get hot. Care should be taken to avoid touching heating elements inside the oven.
- Handles may become hot after a short period during use.
- Do not use harsh abrasive cleaners or scourers to clean oven surfaces. They can scratch the surfaces which may result in shattering of the door glass or damage to surfaces.
- Do not use steam cleaners to clean the appliance.

**! WARNING:** To avoid the possibility of electric shock, make sure that the appliance is switched off before replacing the lamp.

**! CAUTION:** Accessible parts may be hot when cooking or grilling. Keep young children away from the appliance when it is in use.

- Your appliance is produced in accordance with all applicable local and international standards and regulations.

- Maintenance and repair work should only be carried out by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians may be dangerous. Do not alter or modify the specifications of the appliance in any way. Inappropriate hob guards can cause accidents.
- Before connecting your appliance, make sure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the specifications of the appliance are compatible. The specifications for this appliance are stated on the label.

 **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only. It should not be used for any other purpose or in any other application, such as for non-domestic use, in a commercial environment or for heating a room.

- Do not use the oven door handles to lift or move the appliance.
- This appliance is not connected to a ventilation device. It should be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- If the burner has not lit after 15 seconds, stop operating the device and open the compartment door. Wait at least 1 minute before attempting to ignite the burner again.
- These instructions are only valid if the correct country symbol appears on the appliance. If the symbol does not appear on the appliance, refer to the technical instructions which describe how to modify the appliance to match the conditions of use of the country.
- All possible measures have been taken to ensure your safety. Since the glass may break, care should be taken while cleaning to avoid scratching. Avoid hitting or knocking the glass with accessories.
- Make sure that the supply cord is not trapped or damaged during installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- Do not let children climb on the oven door or sit on it while it is open.
- If your appliance is provided with a cooking hotplate made of glass or glass ceramic:



**CAUTION:** “In case of hotplate glass breakage”:

- immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply
  - do not touch the appliance surface
  - do not use the appliance.
- Please keep children and animals away from this appliance.

## **1.2 Installation Warnings**

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by a licensed electrician. The manufacturer is not responsible for any damage that might be caused by incorrect placement and installation by unauthorised people.
- When the appliance is unpacked, make sure that it has not been damaged during transportation. In the case of a defect do not use the appliance and contact a qualified service agent immediately. The materials used for packaging (nylon, staplers, styrofoam, etc.) may be harmful to children and they should be collected and removed immediately.
- Protect your appliance from the atmosphere. Do not expose it to sun, rain, snow, dust or excessive humidity.
- Materials around the appliance (i.e. cabinets) must be able to withstand a minimum temperature of 100°C.

## **1.3 During Use**

- When you first use your oven you may notice a slight smell. This is perfectly normal and is caused by the insulation materials on the heater elements. We suggest that, before using your oven for the first time, you leave it empty and set it at maximum temperature for 45 minutes. Make sure that the environment in which the product is installed is well ventilated.
- Take care when opening the oven door during or after cooking. The hot steam from the oven may cause burns.
- Do not put flammable or combustible materials in or near the appliance when it is operating.
- Always use oven gloves to remove and replace food in the oven.



Do not leave the cooker unattended when cooking with solid or liquid oils. They may catch fire under extreme heating conditions. Never pour water on to flames that are caused by oil, instead switch the cooker off and cover the pan with its lid or a fire blanket.

- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked.
- If the product will not be used for a long period of time, turn the main control switch off. Turn the gas valve off when gas appliances are not in use.
- Make sure the appliance control knobs are always in the “0” (stop) position when the appliance is not in use.
- The trays incline when pulled out. Take care not to spill or drop hot food when removing it from the oven.



**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, such as opening a window, or for more effective ventilation, for example by increasing the level of mechanical ventilation where present.
- While using the grill burner, keep the oven door open and always use the grill deflector shield supplied with the product. Never use the grill burner with the oven door closed.
- Do not place anything on the oven door when it is open. This could unbalance the oven or damage the door.
- Do not place heavy or flammable items (e.g. nylon, plastic bags, paper, cloth, etc.) into the drawer. This includes cookware with plastic accessories (e.g. handles).



**CAUTION:** The inside surface of the storage compartment may get hot when the appliance is in use. Avoid touching the inside surface.



- Do not hang towels, dishcloths or clothes from the appliance or its handles.

## 1.4 During Cleaning and Maintenance

- Make sure that your appliance is turned off at the mains before carrying out any cleaning or maintenance operations.
- Do not remove the control knobs to clean the control panel.
- To maintain the efficiency and safety of your appliance, we recommend you always use original spare parts and to call our authorised service agents when needed.


## 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.

## 2. INSTALLATION AND PREPARATION FOR USE


 **WARNING :** This appliance must be installed by a qualified electrician according to the instructions in this guide and in compliance with the current version AU/NZS3000.

This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS 5601 - Gas installations (installation and pipe sizing), local water regulations, local health regulations, Building code of Australia and other government authority.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency and/or nature of the gas and gas pressure) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

### 2.1 Instructions for the Installer

#### Ventilation requirements

 **Important:** This appliance must be installed to comply with the ventilation requirements of the current version of AS/NZS 5601.

**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 installation male connector that is compatible with the installation female connector fitted to the final sub-circuit in the fixed wiring that supplies this cooking range.

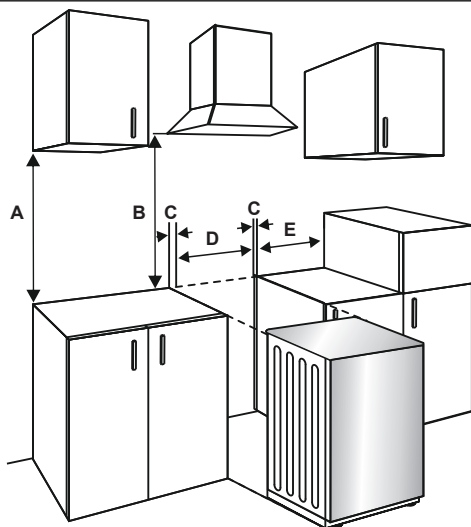
### General instructions

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- The appliance should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer.
- The appliance can be placed close to other furniture on condition that, in the area where the appliance is set up, the furniture's height does not exceed the height of the cooktop.

### 2.2 Installation of the Cooker

- If the kitchen furniture is higher than the cooktop, the kitchen furniture must be at least 10 cm away from the sides of appliance for air circulation.
- There should be a minimum 2cm blank space around the appliance for air circulation.
- If a cooker hood or cupboard is to be installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown below.

<b>A (mm)</b>	600
<b>B (mm) Cooker Hood/Cupboard</b>	600
<b>C (mm)</b>	20
<b>D (mm)</b>	Product Width
<b>E (mm)</b>	100



### Overall appliance dimensions

(WxDxH)

600mm x 600mm x 900mm

### Clearance from combustible

#### materials:

200mm sides from the edge  
of the nearest burner.

600mm overhead from the  
top of the trivets.

## 2.3 Gas Connection

### Assembly of gas supply and leakage check

Connect the appliance in accordance with applicable local and international standards and regulations. First, check what type of gas is installed on the cooker. This information is available on a sticker on the back of the cooker. You can find the information related to appropriate gas types and appropriate gas injectors in the technical data table. Check that the feeding gas pressure matches the values on the technical data table, to be able to get the most efficient use and to ensure the minimum gas consumption. If the pressure of used gas is different than the values stated or is not stable in your area it may be necessary to assemble an available pressure regulator on the gas inlet. You should contact an authorised service centre to make these adjustments.

This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed. Inlet connection is at rear 50mm from the edge.

**Natural Gas:** The supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0kPa when approximately 50% of the burners are on a high flame, the appliance test point is located on the regulator.

**LPG:** Gas pressure must be adjusted to 2.75 kPa.

The flexible hose assembly must be certified to AS/NZS 1869 class B or D, be of appropriate internal diameter for the total gas consumption (10mm), be kept as short as possible (not exceeding 1200mm), must not be in contact with the floor or any hot surface or sharp surface. the hose assembly must not be subject to strain, abrasion, kinking, deformation or contact with any other appliance.

Gas leakage and operation of the appliance must be tested by the installer before leaving. Check burner flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination. When satisfied with the operation of the cooker, please instruct the user the correct method of operation.

### Points that must be checked during fixed gas connection assembly

The method used to assemble a fixed gas connection (gas connection made by threads, e.g. a nut) varies according to the country you are in. The most common parts for your country will be supplied with your appliance. Any other parts required can be supplied as spare parts.

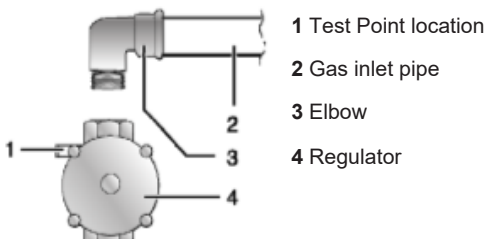
During connection, always keep the nut on the gas manifold fixed while rotating the counter-part. Use appropriately-sized spanners for a safe connection. For surfaces between different components always use the seals provided in the gas conversion kit.

The seals used during connection should also be approved to be used in gas connections. Do not use plumbing seals for gas connections.

Remember that this appliance is ready to be connected to the gas supply in the country for which it has been produced. The main country of destination is marked on the rear cover of the appliance. If you need to use it in another country, any of the connections in the figure below may be required. In such a case, contact local authorities to learn the correct gas connection.

**Natural Gas**(the appliance test point is located at the regulator)

The supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0 kPa when approximately 50% of the burners are on high flame.

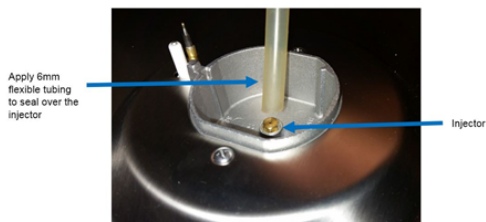


**Universal LPG**(the appliance test point is located at the injector)

Gas pressure must be checked to confirm the appliance operating pressure is 2.75 kPa, the appliance test point is the Semi-Rapid burner injector as shown below.

1. Disconnect power.
2. Light the auxiliary burner and set to high flame. Ensure all other burners are off.
3. Zero manometer, then apply flexible tubing to seal over the Semi-Rapid burner injector, hold securely in place and check the gas pressure by pressing the corresponding burner control knob in, then turning to high flame position.
4. If the pressure is 2.75 kPa, reassemble the burner and perform the final checks as per this instruction manual.
5. If the pressure is not 2.75 kPa, disconnect the appliance and check/adjust/replace the LPG cylinder regulator(s) as appropriate in accordance with AS/NZS 5601.

**Patent 2015101170. For enquires contact  
Gas Approval Consulting Pty Ltd  
Glen Dimplex Australia licence 043 for  
AGA 8792 G**



The Cooker must be installed and maintained by a suitably qualified gas registered technician in accordance with current safety legislation.

**! WARNING:** Do not use a naked flame to check for gas leaks.

### 2.4 Gas Conversion (if available)

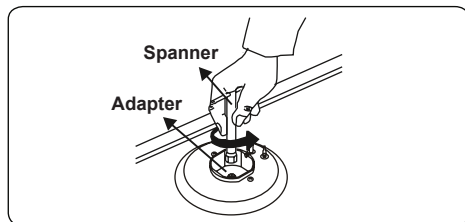
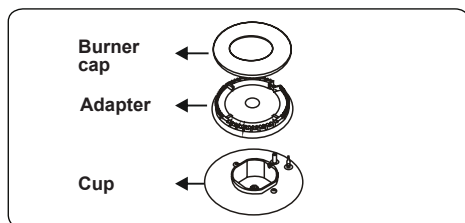
Conversion to different gas types to be completed by an authorised service technician.

Your appliance is designed to be operated with LPG/NG gas. The gas burners can be adapted to different types of gas, by replacing the corresponding injectors and adjusting the minimum flame length suitable to the gas in use. For this purpose, the following steps should be performed.

## Changing injectors

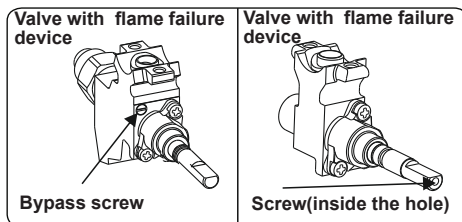
### Hob burners

- Cut off the main gas supply and unplug the appliance from the mains electrical supply.
- Remove the burner caps and the adapters.
- Use a 7 mm spanner to unscrew the injectors.
- Replace the injector with the ones from the gas conversion kit, with the correct diameters for the type of gas that is going to be used, according to the gas injector table.



### Adjusting the minimum flame position:

First of all, make sure that the appliance is unplugged from the mains electrical supply and that the gas feed is open. The minimum flame position is adjusted with a flat screw located on the valve. For valves with a flame failure safety device, the screw is located on the side of the valve spindle as shown in the figures. To make adjusting the flame position easier, we recommend that you remove the control panel (and the micro switch if your model has one) during the alteration. The bypass screw must be loosened for conversion from LPG to NG. For conversion from NG to LPG, the bypass screw must be tightened.



### Determining the minimum flame position

To determine the minimum position, ignite the burners and leave them on in the minimum position. Remove the knobs because the screws are accessible only when the knobs are removed. With the help of a small screwdriver, fasten or loosen the bypass screw by around 90 degrees. When the flame has a length of at least 4mm, the gas is well distributed. Make sure that the flame does not die out when passing from the maximum position to the minimum position. Create an artificial wind with your hand towards the flame to see if the flames are stable.

### Changing the gas inlet

For some countries, the gas inlet type can be different for NG/LPG gases. In this case, remove the current connection components and nuts (if any) and connect the new gas supply accordingly. In all conditions, all components used in gas connections should be approved by local and/or international authorities. In all gas connections, refer to the "Assembly of gas supply and leakage check" clause explained above.

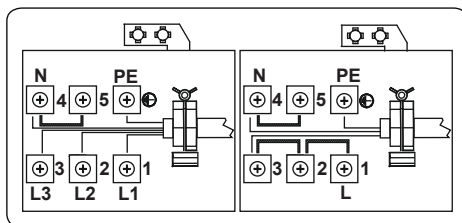
## 2.5 Electrical Connection and Safety (if available)

**⚠ WARNING:** The electrical connection of this appliance should be carried out by a licensed electrician according to the instructions in this guide and in compliance with the current local regulations.

**⚠ WARNING: THE APPLIANCE MUST BE EARTHED.**

- Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).

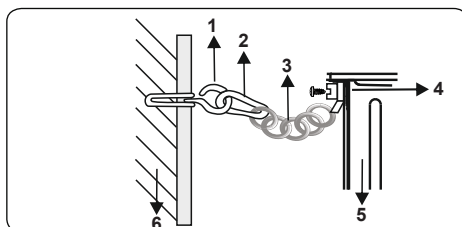
- During installation, please ensure that insulated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified personnel.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected to the mains with a plug, a all-pole disconnector (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- The appliance is designed for a power supply of 220-240 V~. If your supply is different, contact the authorized service personnel or qualified electrician.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.
- The terminal box connection is placed on the terminal box.
- Green/Yellow (Earth) wire to the terminal marked "PE".
- Brown (Active) wire to the terminal marked "L".
- Blue (Neutral) wire to the terminal marked "N".



## 2.6 Safety Chain

The appliance can be prevented from falling over by securing the supplied safety chain to the rear of the cooker.

Use a wall plug to fasten the hook (1) to the kitchen wall and connect the safety chain (3) to the hook with the help of the locking mechanism.



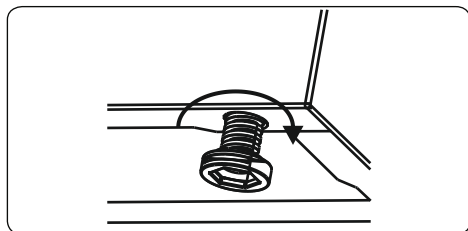
- 1- Hook
- 2- Locking mechanism
- 3- Safety chain (mounted to appliance)
- 4- Tightly fix chain to cooker rear
- 5- Rear of cooker
- 6- Kitchen wall

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

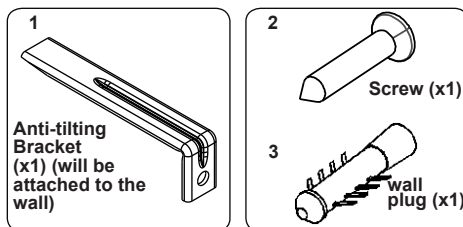
## 2.7 Adjusting the feet

Your product stands on four adjustable feet. For safe operation, it is important that your appliance is correctly balanced. Make sure the appliance is level prior to cooking. To increase the height of the appliance, turn the feet anti-clockwise. To decrease the height of the appliance, turn the feet clockwise.

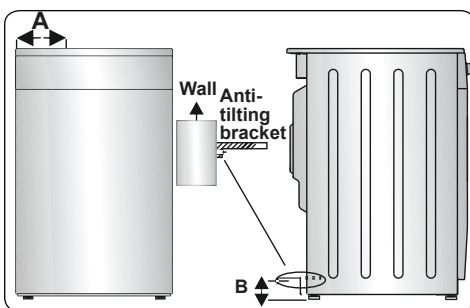
It is possible to raise the height of the appliance up to 30 mm by adjusting the feet. The appliance is heavy and we recommend that a minimum of 2 people lift it. Never drag the appliance.



## 2.8 Anti-tilt bracket



The document bag contains an anti-tilting kit. Loosely attach the anti-tilting bracket (1) to the wall using the screw (2) and wall plug (3), following the measurements shown in the figure and table below. Adjust the height of the anti-tilting bracket so that it lines up with the slot on the cooker and tighten the screw. Push the appliance towards the wall making sure that the anti-tilting bracket is inserted into the slot on the rear of the appliance.



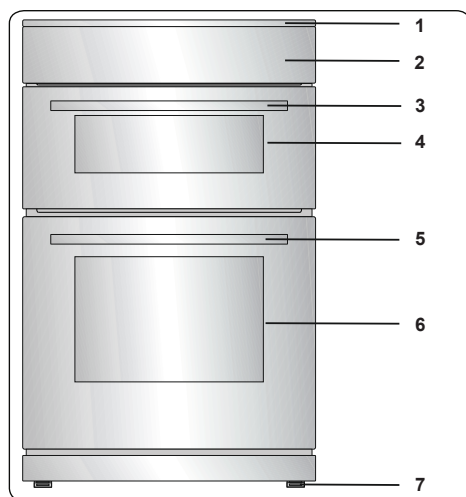
Product Dimensions (Width X Depth X Height) (Cm)	A (mm)	B (mm)
60x60x90 (Double Oven)	297.5	52
50x60x90 (Double Oven)	247.5	52
90x60x85	430	107
60x60x90	309.5	112
60x60x85	309.5	64
50x60x90	247.5	112
50x60x85	247.5	64
50x50x90	247.5	112
50x50x85	247.5	64

### 3. PRODUCT FEATURES



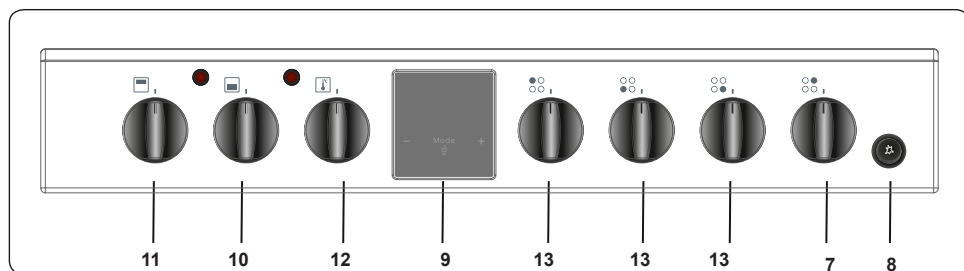
**Important:** Specifications for the product vary and the appearance of your appliance may differ from that shown in the figures below.

#### List of Components



1. Cooktop
2. Control Panel
3. Top Oven Door Handle
4. Top Oven Door
5. Main Oven Door Handle
6. Main Oven Door
7. Adjustable Feet

#### Control Panel



8. Button (Ignition)
9. Timer
10. Main Oven Control Knob
11. Top Oven Control Knob
12. Main Oven Thermostat Knob
13. Hob Control Knob



## 4. USE OF PRODUCT

### 4.1 Use of Gas Burners

#### Ignition of the Burners

The position symbol above each control knob indicates the burner that the knob controls.

#### Manual ignition of the gas burners

If your appliance is not equipped with an ignition aid, or in case there is a failure in the electric network, follow the procedures listed below.

**For hob burners:** Push in the knob of the burner you wish to ignite and keep it pressed while turning it anti-clockwise until the knob is in the 'maximum' position. Continue pressing the knob and hold a lit match, taper or other manual aid to the upper circumference of the burner. Move the ignition source away from the burner as soon as you see a stable flame.

#### Electrical ignition by spark button

Push in the knob of the burner you wish to ignite and keep it pressed while turning it anti-clockwise until the knob is in the 'maximum' position. While keeping the knob pressed in, push the ignition button. Make sure that you press the ignition button immediately as a delay could cause a build up of gas which may result in the flame spreading. Continue pressing the ignition button until you see a stable flame on the burner.

#### Flame safety device

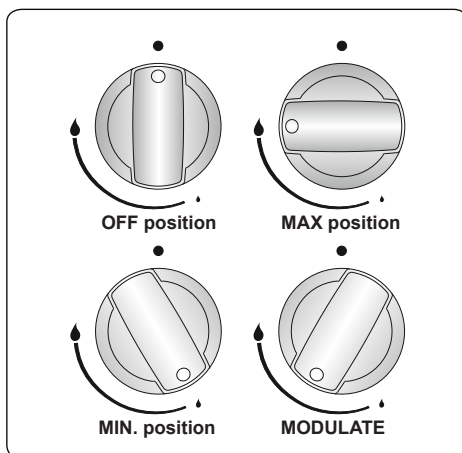
##### Hob burners

Hobs equipped with a flame failure device provide security in case of an accidentally extinguished flame. If such a case occurs, the device will block the burners gas lines and will avoid any accumulation of unburned gas. Wait 90 seconds before re-igniting an extinguished gas burner.

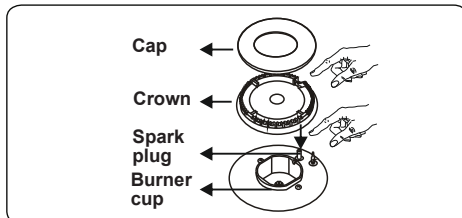
### 4.2 Hob Controls

#### Hob burner

The knob has 3 positions: off (0), maximum (big flame symbol) and minimum (small flame symbol). Ignite the burner with the knob in the 'maximum' position; you can then adjust the flame length between the 'maximum' and 'minimum' positions. Do not operate the burners when the knob is between the 'maximum' and 'off' positions.



After ignition, visually check the flames. If you see a yellow tip, lifted or unstable flame, switch the gas flow off, then check the assembly of burner caps and crowns once they have cooled. Make sure there is no liquid in the burner caps. If the burner flames go out accidentally, switch the burners off, ventilate the kitchen with fresh air and wait at least 90 seconds before attempting re-ignition.



To switch the hob burners off, turn the hob burner knob clockwise to the '0' position or so that the marker on the hob burner knob points upwards.

Your hob has burners of different diameters. You will find that the most economical way of using gas is to choose the correct size gas burner for your cooking pan size and to bring the flame to the 'minimum' position once boiling point is reached. We recommend that you always cover your cooking pan to avoid heat loss.

To obtain maximum performance from the main burners, we suggest you use pots with the following flat bottom diameters. Using pots smaller than the minimum dimensions shown below will cause energy loss.

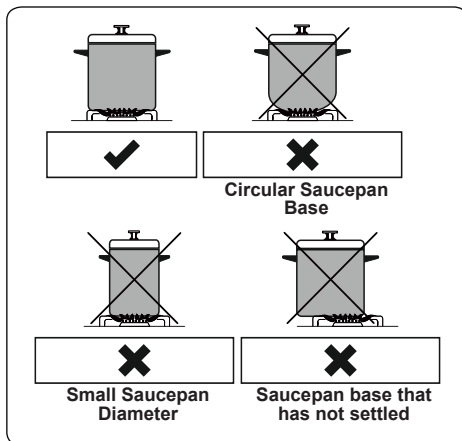
Rapid / Wok Burner	22-26 cm
Semi-rapid Burner	14-22 cm
Auxiliary Burner	12-18 cm

Make sure that the tips of the flames do not spread out from the outer circumference of the pan, as this may harm plastic accessories, such as handles.

Switch the main gas control valve off when the burners are not in use for prolonged periods of time.

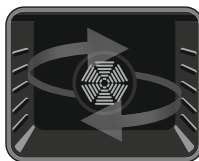
### **WARNING:**

- Only use flat-bottomed pans with thick bases.
- Make sure the bottom of the pan is dry before placing it on the burner.
- The temperature of accessible parts may become high while the appliance is operating. It is imperative that children and animals are kept well away from the burners during and after cooking.
- After use, the hob remains very hot for a prolonged period of time. Do not touch it and do not place any object on top of it.
- Never place knives, forks, spoons and lids on the hob as they will get hot and could cause serious burns.
- Do not allow pan handles or any other cooking utensils to project over the edge of the cooker top.



### Main Oven Functions

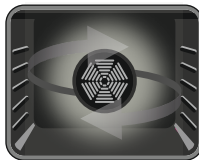
\* The functions available on your oven may differ from those listed below depending on the model purchased.



#### **Defrost Function:**

Switch on the DEFROST function using the main oven function control knob. The oven's warning lights will switch on,

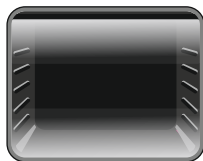
and the fan will start operating. To use the defrost function, place your frozen food on a shelf in the middle of the oven. It is recommended that you put an oven tray under the defrosting food to catch accumulated water due to melting ice. This function will not cook or bake your food, it will only help to defrost it.



#### **Turbo Function:**

Switch on the TURBO function using the main oven function control knob. The oven's thermostat and warning lights will

switch on, and the ring heating element and fan will start operating. The temperature can be adjusted using the main oven function control knob. The turbo function evenly disperses the heat in the oven so all food on all racks will cook evenly. It is recommended that you preheat the oven for 10 minutes.



### Static Cooking

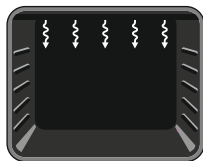
**Function:** Switch on the STATIC function using the main oven function control knob. The oven's thermostat and warning lights will switch on, and the

lower and upper heating elements will start operating. The temperature can be adjusted using the main oven function control knob. The static cooking function emits heat, ensuring even cooking of food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to cook on only one shelf at a time in this function.



**Fan Function:** Switch on the FAN function using the main oven control knob. The oven's thermostat and warning lights will switch on, and the

upper and lower heating elements and fan will start operating. The temperature can be adjusted using the main oven thermostat knob. Cooking is carried out by the lower and upper heating elements within the oven while the fan provides air circulation, dispersing the heat and giving the food a slightly grilled effect. It is recommended you preheat the oven for 10 minutes. The fan and lower heating function is ideal for baking food, such as pizza or pastry, evenly in a short time.



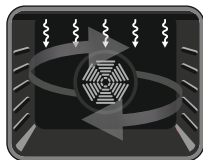
### Grilling Function:

Switch on the GRILLING function using the main oven control knob. The oven's thermostat and warning lights will switch on, and the grill

heating element will start operating. The temperature can be adjusted using the main oven thermostat knob. This function is used for grilling and toasting food. Use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat. It is recommended that you leave the grill to preheat for 10 minutes.

**Warning:** When grilling, the oven door must be closed and the oven temperature should be adjusted to

190°C.



### Grill and Fan

**Function:** Switch on the GRILL AND FAN function using the main oven control knob. The oven's thermostat and warning lights will switch on, and the grill

heating element and fan will start operating. The temperature can be adjusted using the main oven thermostat knob. This function is ideal for thicker foods. When grilling, use the upper shelves of the oven. Lightly brush the wire grid with oil to stop food sticking and place food in the centre of the grid. Always place a tray beneath the food to catch any drips of oil or fat.

**Warning:** When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

### Top Oven Functions

\* The functions available on your oven may differ from those listed below depending on the model purchased.



### Static Cooking

**Function:** Switch on the STATIC function using the top oven function control knob. The oven thermostat and warning lights will illuminate, and the

upper and lower heating elements will switch on. The temperature can be adjusted using the top oven function control knob. The heat generated by the upper and lower heating elements ensures that food is cooked evenly. You will find this setting ideal for cooking cakes, baked pasta, lasagne, and pizza. We recommend that the oven is preheated for 10 minutes before use and that you cook on one rack at a time.

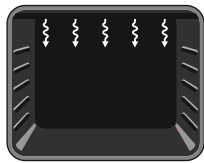


### Upper Heating

**Function:** Switch on the UPPER function using the top oven function control knob. The oven thermostat and warning lights will illuminate, and the

upper heating element will switch on. The temperature setting will set to the highest level for this function. The UPPER heating function is ideal for heating food or for frying the top of food that has already been

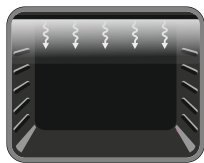
cooked, as the heat radiates from the upper heating element closest to the top of the food.



**Grilling Function:** Switch on the GRILL function using the top oven function control knob. The oven thermostat and warning lights will

illuminate, and the grill heating element will switch on. The temperature setting will set to the highest level for this function. Use this function for grilling. When you have finished grilling, switch the top oven off. Keep children away from the oven during grilling and until it has fully cooled after use.

**Warning:** The top oven door must be kept open during use of this function.

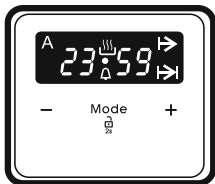


**Faster Grilling Function:** Switch on the FASTER GRILL function using the function selector knob. The oven thermostat and warning lights will

illuminate, and the grill and upper heating elements will switch on. The temperature setting will set to the highest level when this function is selected. Use this function for wide area grilling. When you have finished grilling, switch the top oven off. Keep children away from the oven during grilling and until the oven has fully cooled after use.

**Warning:** The top oven door must be kept open during use of this function.

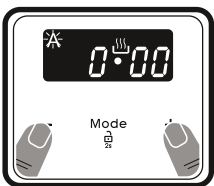
Use of the Digital Touch Timer



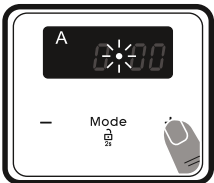
Function Description	
A	Auto cooking
	Manual cooking
	Cooking time
	Cooking end time
	Key Lock
	Minute minder
Mode	Mode function
-	Decrease timer
+	Increase timer
23 59	Timer display

### Time adjustment

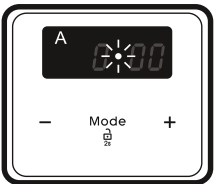
The time must be set before you start using the oven. Following the power connection, the symbol "A" and "000" will flash on the display.



1. Press the "+" and "-" keys simultaneously. Symbol will appear, and the dot in the middle of the screen will start to flash.



2. Adjust the time while the dot is flashing using the "+" and "-" keys.



3. After a few seconds, the dot will stop flashing and will remain illuminated.

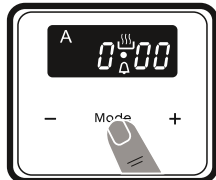
### Key Lock

The key lock automatically activates after the timer has not been used for 5

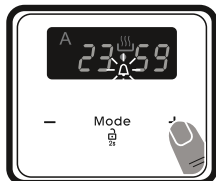
seconds. “A” symbol will appear and remain illuminated. To unlock the timer buttons, press and hold the “MODE” button for 2 seconds. The desired operation can then be carried out.

### Audible warning time adjustment

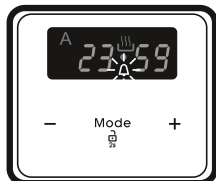
The audible warning time can be set to any time between “0:00” and “23:59” hours. The audible warning time is for warning purposes only. The oven will not be activated with this function.



1. Press “MODE”. The symbol A will begin to flash and “000” will be displayed.



2. Select the desired time period using the “+” and “-” keys while A is flashing.



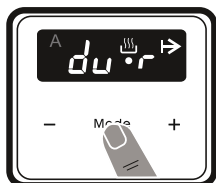
3. The symbol A will remain illuminated, the time will be saved and the warning will be set.

When the timer reaches zero, an audible warning will sound and the symbol A will flash on the display. Press any key to stop the audible warning and the A symbol will disappear.

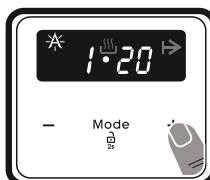
### Semi-automatic time adjustment (cooking period)

This function helps you to cook for a fixed period of time. A time range between 0 and 10 hours can be set. Prepare the food for cooking and put it in the oven.

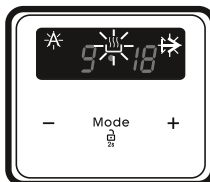
1. Select the desired cooking function and the temperature using the control knobs.



2. Press “MODE” until you see “dur” and → symbol on the display screen. The symbol “A” will flash.



3. Select the desired cooking time period using the “+” and “-” keys.



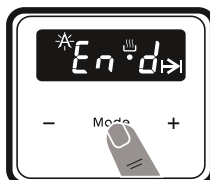
4. The current time will reappear on the screen, and the symbols “A”, → and will remain illuminated.

When the timer reaches zero, the oven will switch off and an audible warning will sound. The symbols “A” and → will flash. Turn both control knobs to the “0” position and press any key on the timer to stop the warning sound. The symbols will disappear and the timer will switch back to manual function.

### Semi-automatic time adjustment (finishing time)

This function automatically starts the oven so that cooking will finish at a set time. You can set an end time of up to 10 hours after the current time of day. Prepare the food for cooking and put it in the oven.

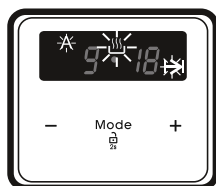
1. Select the desired cooking function and the temperature using the control knobs.



2. Press “MODE” until you see “end” and → symbol on the display screen. “A” and the current time of day will flash.



3. Use the “+” and “-” buttons to set the desired finishing time.



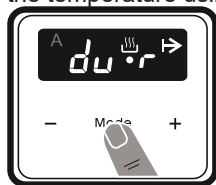
4. The current time will reappear on the screen, the symbols "A", ➞ and will remain illuminated.

When the timer reaches zero, the oven will switch off and an audible warning will sound. The symbol "A" and ➞ will flash. Turn both control knobs to the "0" position and press any key on the timer to stop the sound. The symbol will disappear and the timer will switch back to manual function.

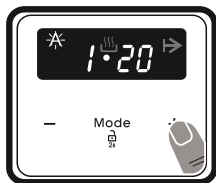
### Full-automatic programming

This function is used to start cooking after a certain period of time and for a certain duration. A time of up to 10 hours after the current time of day can be set. Prepare the food for cooking and put it in the oven.

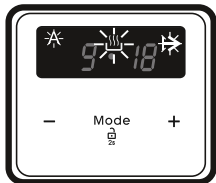
1. Select the desired cooking function and the temperature using the control knobs.



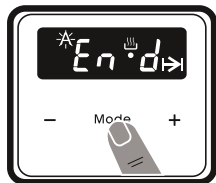
2. Press "MODE" until you see "dur" and ➞ symbol on the screen. The symbol "A" will flash.



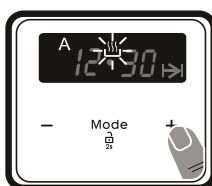
3. Select the desired cooking time period using the "+" and "-" keys.



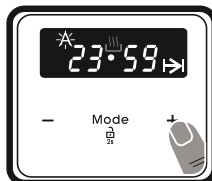
4. The current time will reappear on the screen, the symbols "A", ➞ and will remain illuminated.



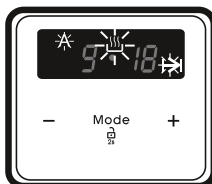
5. Press "MODE" until you see "end" and ➞ symbol on the screen. The time and the symbols "A" and ➞ will flash.



6. Select the desired finishing time using the "+" and "-" keys.



7. Add the cooking period to the current time of day. You can set a time of up to 23 hours and 59 minutes after this.



8. The current time will reappear on the screen, and the symbols "A", ➞ and will remain illuminated.

The operating time will be calculated and the oven will automatically start so that cooking will finish at the set finishing time. When the timer reaches zero, the oven will switch off, an audible warning will sound and the symbols "A" and ➞ will flash. Turn both control knobs to the "0" position and press any key to stop the sound. The symbol will disappear and the timer will switch back to manual function.

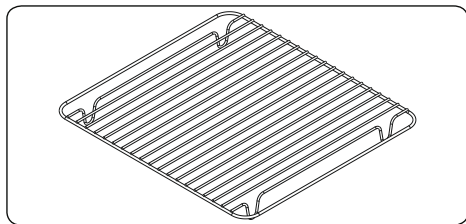
### Sound Adjustment

To adjust the volume of the audible warning sound, while the current time of day is displayed, press and hold the "-" button for 1-2 seconds until an audible signal sounds. After this, each time the "-" button is pressed, a different signal will sound. There are three different types of signal sounds. Select the desired sound and do not press any other buttons. After a short time, the selected sound will be saved.

### 4.3 Accessories

#### The Wire Grid for Deep Trays

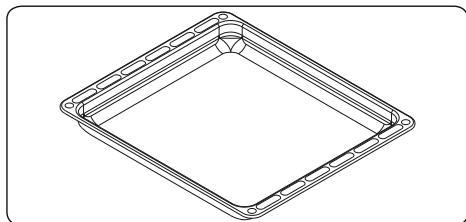
Make sure the wire grid is correctly placed within a deep tray. It is recommended to use this accessory for grilling steaks, meatballs and similar food.



### The Deep Tray

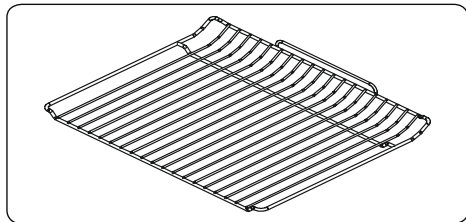
The deep tray is best used for cooking stews.

Put the tray into any rack and push it to the end to make sure it is placed correctly.



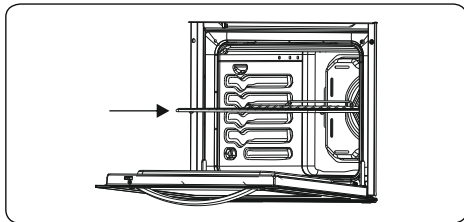
### The Wire Grid

The wire grid is best used for grilling or for processing food in oven-friendly containers.




### WARNING

Place the grid to any corresponding rack in the oven cavity correctly and push it to the end.




## 5. CLEANING AND MAINTENANCE

### 5.1 Cleaning


 **WARNING:** Switch off the appliance and allow it to cool before cleaning is to be carried out.

#### General Instructions

- Check whether the cleaning materials are appropriate and recommended by the manufacturer before use on your appliance.
- Use cream cleaners or liquid cleaners which do not contain particles. Do not use caustic (corrosive) creams, abrasive cleaning powders, rough wire wool or hard tools as they may damage the cooker surfaces.

 Do not use cleaners that contain particles, as they may scratch the glass, enamelled and/or painted parts of your appliance.

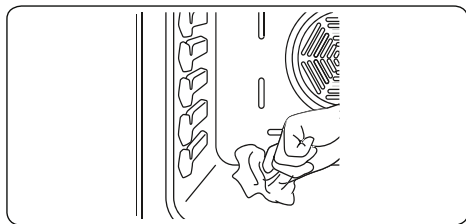
- Should any liquids overflow, clean them immediately to avoid parts becoming damaged.

 Do not use steam cleaners for cleaning any part of the appliance.

#### Cleaning the Inside of the Oven

- The inside of enamelled ovens are best cleaned while the oven is warm.
- Wipe the oven with a soft cloth soaked in soapy water after each use. Then, wipe the oven over again with a wet cloth and dry it.
- You may need to use a liquid cleaning material occasionally to completely clean the oven.





### Catalytic Cleaning

Catalytic liners are installed within the oven cavity. These are the matte-finished, light-coloured panels on the sides and/or the matte-finished panel at the rear of the oven. They work by collecting any grease and oil residue during cooking. Catalytic liners are designed to have a working life of about 300 hours.

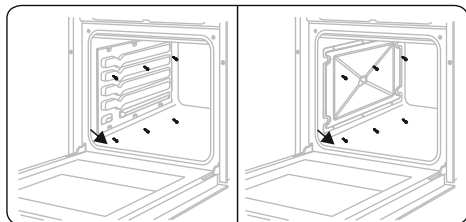
The liner self-cleans by absorbing fats and oils and burning them to ash, which can then be easily removed from the floor of the oven with a damp cloth. The lining must be porous to be effective. The liner may discolour with age.

If a large amount of fat is spilled onto the liner it may reduce its efficiency. To overcome this problem, set the oven to maximum temperature for about 20 - 30 minutes. After the oven has cooled, wipe out the floor of the oven.

Manual cleaning of the catalytic liners is not recommended. Damage will occur if a soap-impregnated steel wool pad or any other abrasives are used. In addition, we do not recommend the use of aerosol cleaners on the liners. The walls of a catalytic liner may become ineffective due to excess grease. The excess grease can be removed with a soft cloth or sponge soaked in hot water and the cleaning cycle can be carried out as described above.

### Removal of Catalytic Liner

To remove the catalytic liner, remove the screws holding each catalytic panel to the oven.



### Cleaning the Gas Hob

- Clean the gas hob on a regular basis.
- Take off the pan supports, caps and crowns of the hob burners.
- Wipe the hob surface with a soft cloth soaked in soapy water. Then, wipe the hob surface over again with a wet cloth and dry it.
- Wash and rinse the hob-burner caps. Do not leave them wet. Dry them immediately with a dry cloth.
- Make sure you re-assemble all parts correctly after cleaning.
- The surfaces of the pan supports may become scratched over time due to use. This is not a production fault.

- ⚠ Do not use a metal sponge for cleaning any part of the hob.
- ⚠ Make sure no water gets into the burners as this may block the injectors.

### Cleaning the Hotplate Heater (if available)

- Clean the hotplate heater on a regular basis.
- Wipe the hotplate with a soft cloth soaked in only water. Then, run the hotplate for a short time to dry it completely.

### Cleaning the Glass Parts

- Clean the glass parts of your appliance on a regular basis.
- Use a glass cleaner to clean the inside and outside of the glass parts. Then, rinse and dry them thoroughly with a dry cloth.

### Cleaning the Enamelled Parts

- Clean the enamelled parts of your appliance on a regular basis.
- Wipe the enamelled parts with a soft cloth soaked in soapy water. Then, wipe them over again with a wet cloth and dry them.
- ⚠ Do not clean the enamelled parts while they are still hot from cooking.
- ⚠ Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the enamel for a long time.



### Cleaning the Stainless Steel Parts (if available)

- Clean the stainless steel parts of your appliance on a regular basis.
- Wipe the stainless steel parts with a soft cloth soaked in only water. Then, dry them thoroughly with a dry cloth.



Do not clean the stainless steel parts while they are still hot from cooking.

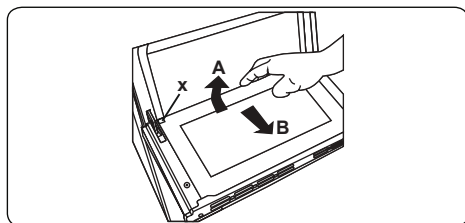


Do not leave vinegar, coffee, milk, salt, water, lemon or tomato juice on the stainless steel for a long time.

### Removal of the Inner Glass

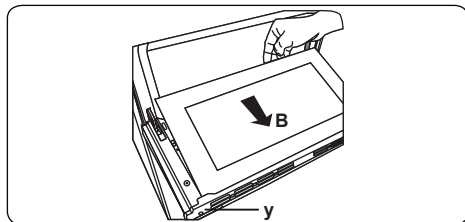
You must remove the oven door glass before cleaning, as shown below.

1. Push the glass in the direction of **B** and release from the location bracket (**x**). Pull the glass out in the direction of **A**.

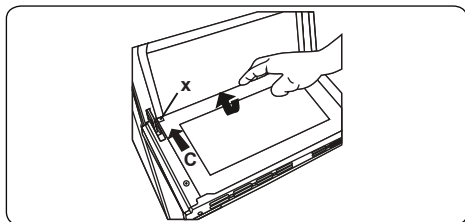


To replace the inner glass:

1. Push the glass towards and under the location bracket (**y**), in the direction of **B**.



3. Place the glass under the location bracket (**x**) in the direction of **C**.

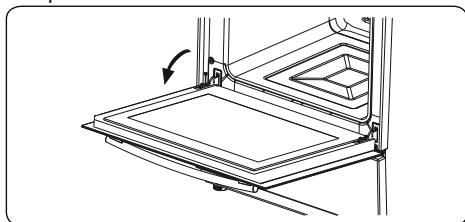


If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass layer.

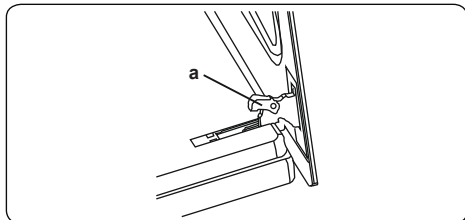
### Removal of the Oven Door

Before cleaning the oven door glass, you must remove the oven door, as shown below.

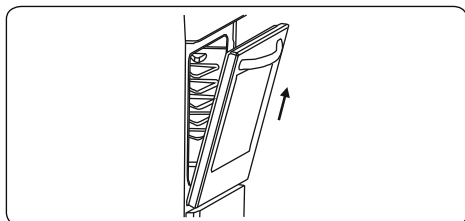
1. Open the oven door.



2. Open the locking catch (**a**) (with the aid of a screwdriver) up to the end position.



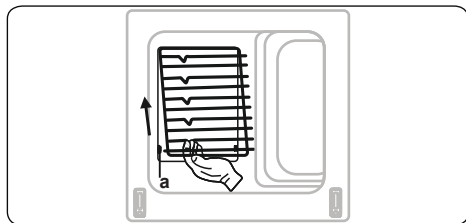
3. Close the door until it almost reaches the fully closed position and remove the door by pulling it towards you.



### Removal of the Wire Shelf

To remove the wire rack, pull the wire rack

as shown in the figure. After releasing it from the clips (a), lift it up.



## 5.2 Maintenance

**WARNING:** The maintenance of this appliance should be carried out by an authorised service person or qualified technician only.

### Changing the Oven Lamp

**WARNING:** Switch off the appliance and allow it to cool before cleaning your appliance.

- Remove the glass lens, then remove the bulb.
- Insert the new bulb (resistant to 300 °C) to replace the bulb that you removed (230 V, 15-25 Watt, Type E14).
- Replace the glass lens, and your oven is ready for use.



The lamp is designed specifically for use in household cooking appliances. It is not suitable for household room illumination.

## 5.3 Maintenance

**WARNING:** The maintenance of this appliance should be carried out by an authorised service person or qualified technician only.

### Other Controls

- Periodically check the gas connection pipe. If a defect is found, contact an authorised service provider to have it changed.
- We recommend the gas connection components are changed annually. If a defect is found while operating the control knobs of the appliance, contact an authorised service provider.

Annual service by an authorized 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:  
Australia  
1800 444 357 or  
email [customercare@hapl.com.au](mailto:customercare@hapl.com.au)

New Zealand  
09 2748265 or  
email [sales@glendimplex.co.nz](mailto:sales@glendimplex.co.nz)

## 6. TROUBLESHOOTING & TRANSPORT

### 6.1 Troubleshooting



If you still have a problem with your appliance after checking these basic troubleshooting steps, please contact an authorised service person or qualified technician.

Problem	Possible Cause	Solution
Hob burners do not work.	The burners may be in the 'off' position. Supply gas pressure may not be correct. Power (if the appliance has an electric connection) is switched off.	Check the position of the control knob. Check the gas supply and gas pressure. Check whether there is power supplied. Also check that other kitchen appliances are working.
Hob burners do not light.	Burner cap and crown are not assembled correctly. Supply gas pressure may not be correct. LPG cylinder (if applicable) may be depleted. Power (if the appliance has an electric connection) is switched off.	Ensure the burner parts have been placed correctly. Check the gas supply and gas pressure. LPG cylinder may need replacing. Check whether there is power supplied. Also check that other kitchen appliances are working.
Flame colour is orange/yellow.	Burner cap and crown are not assembled correctly. Different gas compositions.	Ensure the burner parts have been placed correctly. Due to the design of the burner, the flame can appear to be orange/yellow in certain areas of the burner. If you operate the appliance with natural gas, city natural gas may have different compositions. Do not operate the appliance for a couple of hours.
Burner is not igniting or only partially lighting.	Burner parts may not be clean or dry.	Ensure that parts of the appliance are dry and clean.
Burner sounds noisy.	-	This is normal. The noise may reduce as they heat up.
Noise	-	It is normal for some metal parts on the cooker to produce noise when in use.
The hob or cooking zones cannot be switched on.	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.
The hob produces an odour during the first cooking sessions.	New appliance.	Heat a saucepan full of water on each cooking zone for 30 minutes.
Oven does not turn on.	Power is turned off.	Check whether there is power supplied. Also check that other kitchen appliances are working.
No heat or oven does not warm up.	Oven temperature control is incorrectly set. Oven door has been left open.	Check the oven temperature control knob is set correctly.

Cooking is uneven within the oven.	Oven shelves are incorrectly positioned.	<p>Check that the recommended temperatures and shelf positions are being used.</p> <p>Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking.</p>
Oven light (if available) does not operate.	<p>Lamp has failed.</p> <p>Electrical supply is disconnected or switched off.</p>	<p>Replace lamp according to the instructions.</p> <p>Make sure the electrical supply is switched on at the wall socket outlet.</p>
The timer buttons cannot be pressed properly.	<p>There is foreign matter caught between the timer buttons.</p> <p>Touch model: there is moisture on the control panel.</p> <p>The key lock function is set.</p>	<p>Remove the foreign matter and try again.</p> <p>Remove the moisture and try again.</p> <p>Check whether the key lock function is set.</p>
The oven fan (if available) is noisy.	Oven shelves are vibrating.	<p>Check that the oven is level.</p> <p>Check that the shelves and any bake ware are not vibrating or in contact with the oven back panel.</p>

## 6.2 Transport

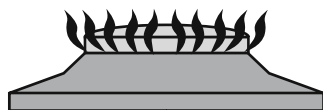
If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, is protected against external threats.

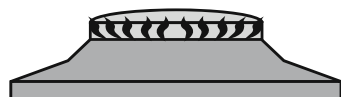
## 7. TECHNICAL SPECIFICATIONS

### 7.1 Injector Table

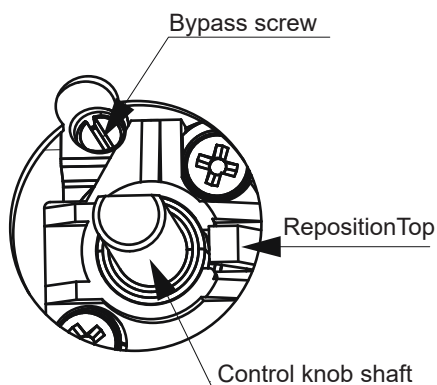
Burner	Gas Type	Injector Size (mm)	TPP (kPa)	NCG (Mj/h)
Auxiliary	Natural Gas	0.90	1.0	4.0
Semi-Rapid		1.18		7.0
Wok		1.70		14.0
Auxiliary	Universal LPG	0.50	2.75	3.4
Semi-Rapid		0.72		7.5
Wok		0.98		14.0
Total gas consumption 32.0 Mj/h (Natural gas) 32.4 (Universal LPG)				



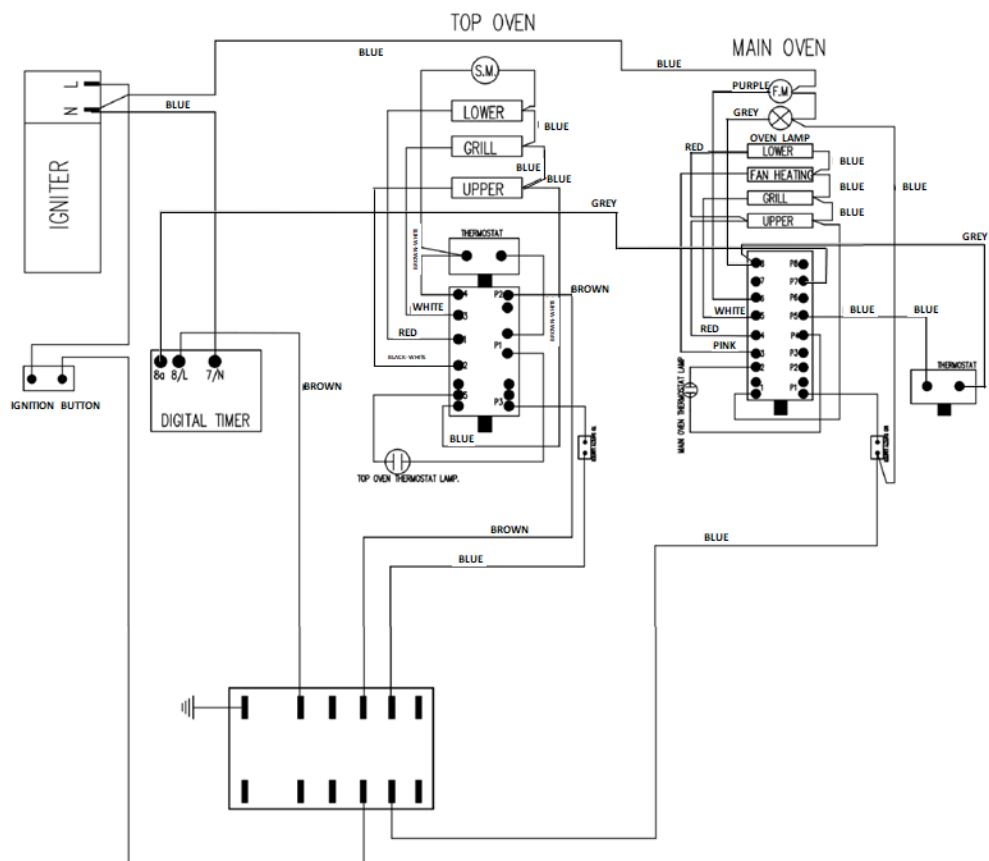
Flame size adjusted to maximum



Flame size adjusted to minimum



## 8. CIRCUIT DIAGRAM





## **WARRANTY**

The warranty period is 3 years from the date of purchase in Australia and 2 years from the date of purchase in New Zealand. For service advice, please contact the Customer Care Centre on 1300 556 816 (AU) / +64 9 274 8265 (NZ).

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**Glen Dimplex New Zealand Ltd**  
**38 Harris Road, East Tamaki,**  
**Auckland 2013**  
**New Zealand**

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