

IB609PYRO

Built-in 60cm Multi-function
Pyrolytic Oven with Visio Display



INSTRUCTION MANUAL

PLEASE READ THE INSTRUCTION MANUAL CAREFULLY BEFORE USING THE UNIT.

WARNINGS AND PRECAUTIONS	1
PARTS AND ACCESSORIES	3
OPERATION	4
Before First Use	4
Controls	5
Functions	5
Thermostat	8
Visio Display	8
Accessories	10
Cooking Guide	11
CLEANING AND MAINTENANCE	12
Cleaning	12
Maintenance	14
Disposal	14
INSTALLATION	15
Location and Dimensions	15
Wiring	17
TECHNICAL & REFERENCE DATA	18
Model Specifications	18
Warranty	18

IMPORTANT INFORMATION

Prior to installation, ensure the local distribution conditions (electricity voltage and frequency) and the requirements stated on the label of the appliance are compatible.

CAUTION

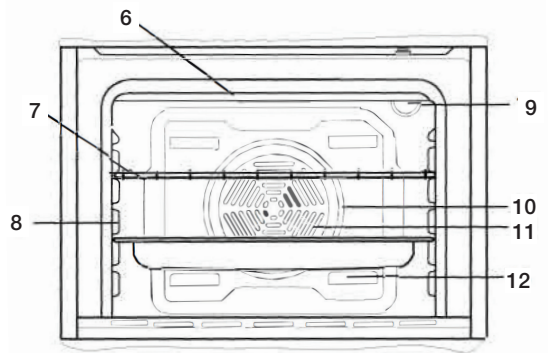
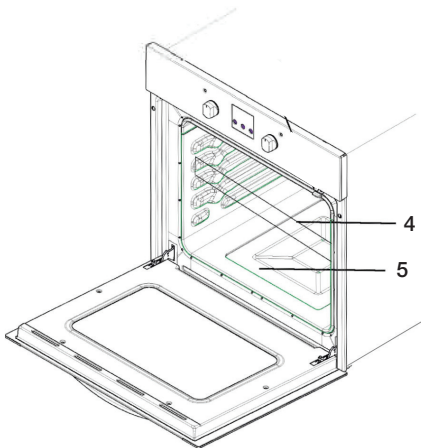
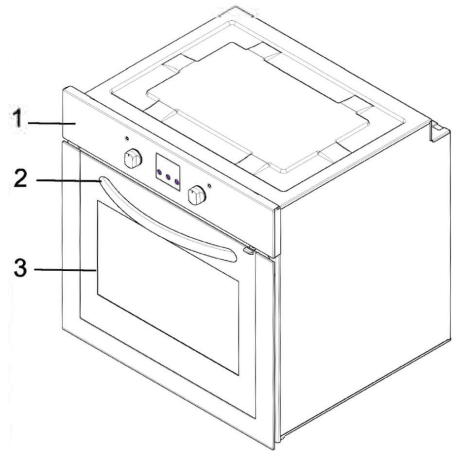
- Install this oven only in accordance with the installation instructions provided. This appliance should only be installed by a qualified technician. Incomplete or improper installation could lead to safety issues and make your warranty void.
- Do not store or use this appliance outdoors. This appliance is designed only for cooking food and not for any other purpose.
- Accessible parts may become hot during use. When opening the oven door, step back to avoid the hot steam coming out of the oven. Always use oven gloves to remove food from the oven.
- When the oven door is open, do not leave anything on it as this may damage the appliance's hinges or door.
- Do not put flammable or ignition goods (nylon, plastic bags, paper, cloth, etc.) in the oven. This includes cookware with plastic accessories (e.g handles).
- Do not hang towels, dishcloths or clothes from the appliance or its handles.
- Do not try to lift or move the appliance by pulling the door handle.
- The trays incline when pulled out. Take care not to spill hot food while removing cooking accessories from the oven.
- Make sure the control knobs are in the '0' (off) position when not in use.
- Do not remove the control knobs to clean the control panel.
- Keep cord away from heated surfaces, and do not cover any vents on the oven. Do not let the cord hang over edge of table or counter. Keep the appliance and its cord out of the reach of children.
- If the power cord is damaged, it must be replaced by an authorised service agent in order to avoid a hazard.
- If the surface is cracked, switch off the appliance until repaired to avoid the risk of electric shock.
- Ensure the appliance is switched off before replacing the light to avoid the risk of electric shock.

- It is hazardous for anyone other than a qualified service agent to carry out any service or repair operation. Having repairs undertaken by anyone other than a Belling certified service agent will make your warranty void.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- The appliance must be installed in accordance with national wiring regulations.
- Do not use the oven cavity for storage purposes. It is dangerous to store items on the appliance's cooking surfaces.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surfaces as this can lead to damage.
- Do not use steam cleaners to clean the appliance.
- Do not operate the appliance until it has been fully installed.
- If you will not use the appliance for a long time, unplug it and keep the main control switch off.
- Protect your appliance from atmospheric damage by ensuring it is not affected by sun, rain, snow, dust etc.

IMPORTANT

To maintain the efficiency and safety of your appliance, we recommend you to always use original spare parts and authorised service agents. For either of these services please call the Customer Care Centre on 1300 556 816 (AU) / +64 9 274 8265 (NZ).

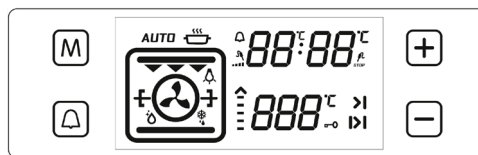
1. Control panel
2. Handle
3. Door glass
4. Tray
5. Lower Heating Element
6. Upper Heating Element
7. Wire Grill
8. Racks
9. Oven light
10. Turbo Heating Element
11. Fan
12. Air Outlet Shutters



BEFORE FIRST USE

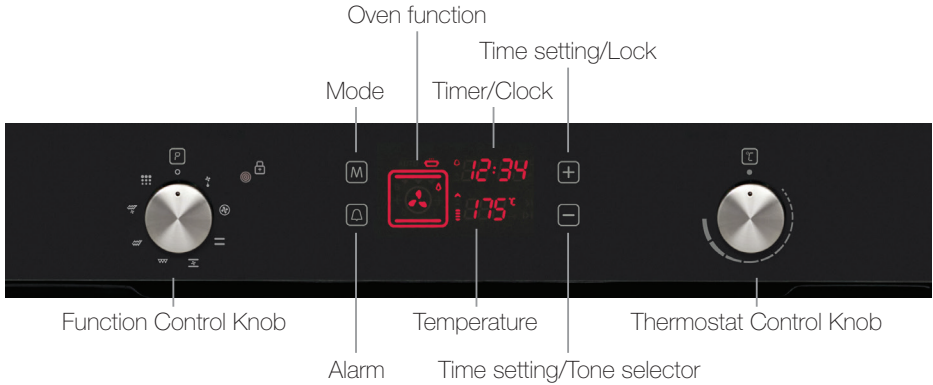
- Please read these instructions carefully before use and keep them for future reference.
 - Remove any protective films from the appliance surfaces and all materials from the carton and oven cavity.
1. Remove all accessories and wash out the cavity.
 2. New appliances typically smell when first used. 'Burn' the appliance off by heating the empty oven on the maximum temperature for at least 45 minutes.
 3. Make sure that the room is well ventilated, close the doors to the other rooms to avoid odours pervading the house.
 4. Let the appliance cool down to room temperature. Make a solution of detergent mixed with hot water to clean inside the oven, then wipe dry with a clean soft cloth. Keep the door open until the oven cavity is completely dry.

The time must be adjusted before starting to use the oven. When the oven has been powered up the display will show 00:00. To adjust the time,

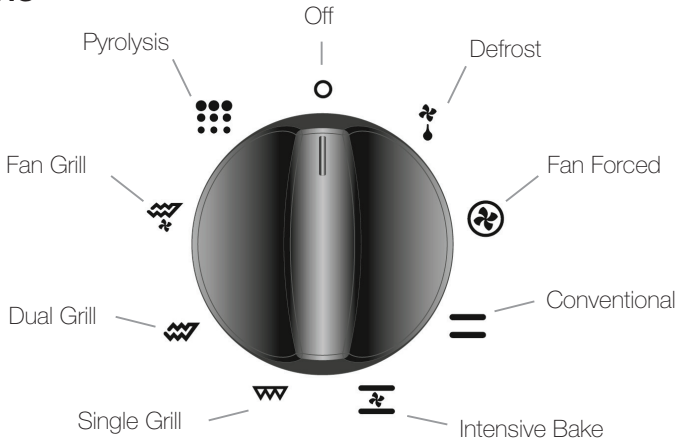


Press **M** or hold the **+** and **-** simultaneously until the **:** begins flashing. Use the **+** and **-** to adjust the day's time while **:** is flashing. Hold **+** or **-** to go through the numbers faster. Once you have selected the correct time, leave it - the **:** will stop flashing and the appliance will beep to indicate the time is locked in.

CONTROLS



FUNCTIONS



 **Oven Light**

The light remains on during all 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.

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.

Conventional Oven

The lower heating elements and upper heating elements will start operating. This function emits heat, ensuring even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta and lasagne. It is best to cook on one shelf at a time with this function. It is recommended to pre-heat the oven for approximately 10 minutes.

Intensive Bake

The lower heating elements, upper heating elements and fan will start operating. This function is ideal for obtaining results in baking pastry. Cooking is carried out by the lower and upper heating elements within the oven and by the fan providing air circulation, which will give a slight grill effect to the food. It is recommended to pre-heat the oven for approximately 10 minutes.

Single 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.

Dual 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.

Pyrolytic Cleaning

This function allows you to clean the inside of the oven thoroughly by burning off residue. The oven cavity is coated with a special enamel that is resistant to high temperatures. During the pyrolytic cleaning operation, the temperature inside the oven can reach about 475°C. This function does not clean the glass of the oven door, this should be cleaned manually before using the pyrolytic function. Turn to page 12 for cleaning instructions.

Before activating the pyrolytic cleaning function, remove any excessive spillage. Make sure the oven is empty - remove all wire shelves, shelf supports, racks, trays and any other accessories.

While the pyrolytic cleaning is operating, the oven door will automatically lock for your safety. The temperature will display **Pyrr**. It is normal during this function for a smell and some fumes to emanate, this is due to the destruction of food residue within the oven. **These fumes could be fatal to birds, pets should be kept away until the operation is complete.**

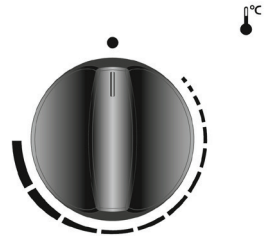
The area around the oven should be well ventilated, close any doors leading into the area to avoid smells and fumes emanating throughout the house. **For duration of the cycle the oven door will become hot, children should be kept away. If you have a hob fitted above the oven it is advised you do not use it while the pyrolytic cleaning function is operating, as overheating can occur and cause damage to both appliances.**

At the end of the function the display will show the time of day. The cooling fan will start up and the oven will remain locked until the oven has cooled. There will be some ash or residue, this can be wiped up using a damp sponge or cloth.

Sometimes when cooking, condensation may appear on the inner glass of the oven door. This is normal. Open the oven door slightly so it is on a angle and leave in this position until the water has dripped down into the dip in the bottom of the cavity. Wipe the inside of the door with a dry towel.

THERMOSTAT

After setting the cooking function you will need to **set the desired cooking temperature**. Turn the knob to desired temperature and then the thermostat signal light will turn on (this is not necessary for the pyrolytic cleaning function)








If there is no activity for 6 hours while the oven is operating, the oven will automatically turn off.

VISIO DISPLAY

After setting the cooking function and cooking temperature you can set the desired cooking time through using the minute minder or automatic program.

For setting the clock initially for first use please go to page 4.





Minute Minder


Press the , 00:00 will appear and the  will flash on the display. Press the  or  to adjust alarm time. When at the desired length of time, leave and the timer will begin. The  on the display will be lit continuously to indicate the alarm is set.





Press mode at any point to see the amount of time left on the minute minder.


When the timer reaches 0, a beep sounds and the  will flash on the display. Press either  or  to stop it and the  will disappear.



Automatic Programmed Timer

Push and hold the  for a few seconds. The duration time symbol  and **AUTO** will appear on the display. Press or hold the  or  to select the desired amount of cooking time.

To start cooking immediately, wait and the display will show the current time and the  will be lit continuously to indicate the duration automatic timer has been programmed.



To begin cooking at a later time, directly after selecting your desired cooking duration press and hold the  for a few seconds and  will appear on the display. Press or hold  to increase the end cooking time up to 10 hours. Once you've reached the desired end time, wait and the display will show the current time and the  will be lit continuously to indicate the cooking end time has been programmed.

When the timer reaches 0, the oven will turn off, the alarm will sound and **AUTO** will flash on the display. Press any button to stop the alarm and then press and hold  and  simultaneously to exit the **AUTO** mode.



To reset the automatic programmed timer press and hold  and  simultaneously until a beep sounds and **AUTO** disappears from the display.

Do not forget to select a function and a temperature otherwise the oven will not switch on.

Digital Timer Sound Adjustment

There are 3 different alarm tones to choose from. Press and hold  until you hear a beep. After this, each time the  is pressed, a different tone will sound. Change to your desired tone by playing that tone and waiting for it to be selected.

Lock

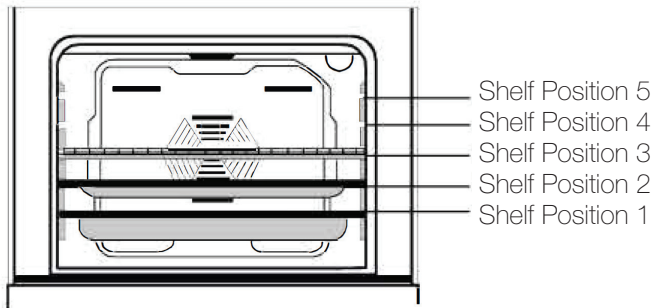
The lock is used to avoid unintentional changes being made to the oven settings. Press and hold the  until the  appears on the display. To unlock, repeat. While the lock is active, only the power button will be usable, all other buttons will remain locked.

ACCESSORIES

Chrome wire shelf: used for grilling or as a rack for placing different cookware other than the deep tray.

Deep tray: used for baking, roasting or as a drip tray.

Only use cookware that is made suitable for use in ovens.



Tips

For best results, place the cookware on the grill wires precisely in the middle of the rack.

Ensure glass cookware slowly cools off by placing it on a dry piece of cloth. If heated glass cookware changes quickly to a cold environment it may break.

When grilling insert the provided deep tray on a lower rack to catch dripping oils. To make cleaning easier add some water to this tray before cooking.

COOKING GUIDE

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	Intensive Bake			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	45 – 60	200	Cook with skewer	50 – 60
Chop				200	3 or 4	15 – 25
Beef				200	4	15 – 25

CLEANING

Use cream cleaners or liquid cleaners, which do not contain particles. Do not use caustic creams, abrasive cleaning powders, rough wire wool, sharp metal scrapers or hard tools as they may damage the surfaces of the appliance. Do not use steam cleaners.

Clean your appliance on a regular basis. For easier cleaning, clean when the ovens interior is still slightly warm.

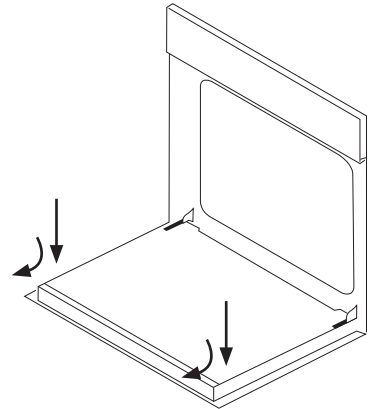
WARNING: Before cleaning please ensure that all control buttons are off and the appliance has cooled. Unplug the appliance from the power supply before cleaning.

1. Clean the cavity of the oven after use with a cloth dampened with soap water. Wipe again with a wet cloth, then wipe dry.
2. When the door frame, seal and neighbouring parts are dirty they must be cleaned carefully with a damp cloth.
3. Use a glass cleaner to clean the inside and outside of the glass. After, wipe with a wet cloth, then wipe dry.

Push and Lift Removable Glass Door

The internal glass of the door is spring loaded and therefore can be removed for cleaning by pushing and lifting.

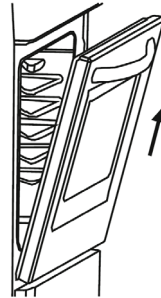
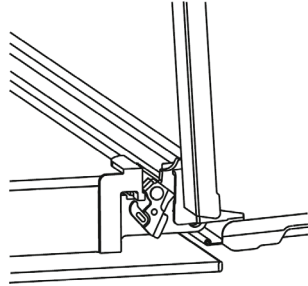
1. Open the door of the oven. As directed in the diagram, push the internal glass down and up towards the top of the door.
2. By pushing the internal glass up it will be removed from the clasps and free to remove.
3. To place back in, repeat in reverse.



Oven Door Removal

The door of your oven can be removed for cleaning purposes.

1. Ensure the oven hasn't been used recently so it is cool to touch. Open the oven door.
2. Unscrew the saddle bracket up to the end position, this will require a screwdriver.
3. Close the door until it is almost in the fully closed position, and remove the door by pulling it towards you.
4. To reattach the door, repeat this process in reverse.



MAINTENANCE

Troubleshooting

Scenario	Possible Cause	Response / Remedy
Oven light not lit.	Globe may be broken.	Check globe.*
Uneven cooking.	Rack positions or cooking setting are incorrect.	Check rack positions, cooking period and heat settings are set according to table on pg. 10
Oven cannot be started.	Clock may not be set.	Ensure clock is set, see pg. 4 for instructions.
	Power cord not plugged in tightly.	Unplug then plug in again after 10 seconds.
	Fuse blowing.	Replace fuse or reset circuit breaker.
	Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.		Check thermostat setting.
Oven door cannot be opened.	Door is locked due to pyrolytic function.	Wait for oven to cool and the lock symbol to disappear.
Buttons cannot be pressed properly.	There is moisture on the controls. The lock function is on.	Remove moisture. Check for lock symbol.
Oven fan is noisy.	Oven shelves are vibrating.	Check the oven is level.

*Oven globe must be replaced by an authorized technician. The bulb should be 230V, 25W, type E14, T300. Before changing the globe the oven must be turned off and cooled down.

If the unit fails to operate efficiently, is broken or other problems arise, unplug and do not operate. Ask for advice by calling the Customer Care Centre on 1300 556 816 (AU) or 0800 666 2824 (NZ).

DISPOSAL



If in the future you need to dispose of this product, please contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water, polluting the food chain and damaging your health and well-being.

- This appliance is NOT intended for use in commercial environments.
- Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician. Incomplete or improper installation could lead to safety issues and make your warranty void.
- The fitter is liable for any damage resulting from incorrect installation.
- This appliance is only intended to be fully fitted in a kitchen.
- This appliance is not designed to be used as a tabletop appliance or inside a cupboard.
- This appliance must not be installed behind a decorative door to avoid overheating.
- Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
- When you unpack the appliance ensure that it is not damaged. If the appliance has any defects; do not use the appliance and contact a qualified service agent immediately.

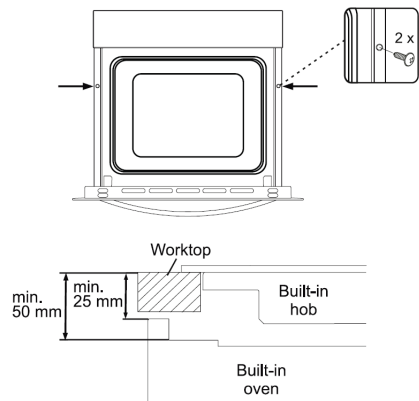
LOCATION AND DIMENSIONS

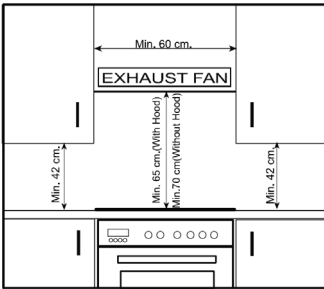
When choosing a place for the oven, ensure there are no flammable or combustible materials in close vicinity such as curtains, oil, cloth etc.

The cabinet and surrounding materials the appliance is fitted into must be able to withstand a minimum temperature of 100°C.

Installation under a worktop

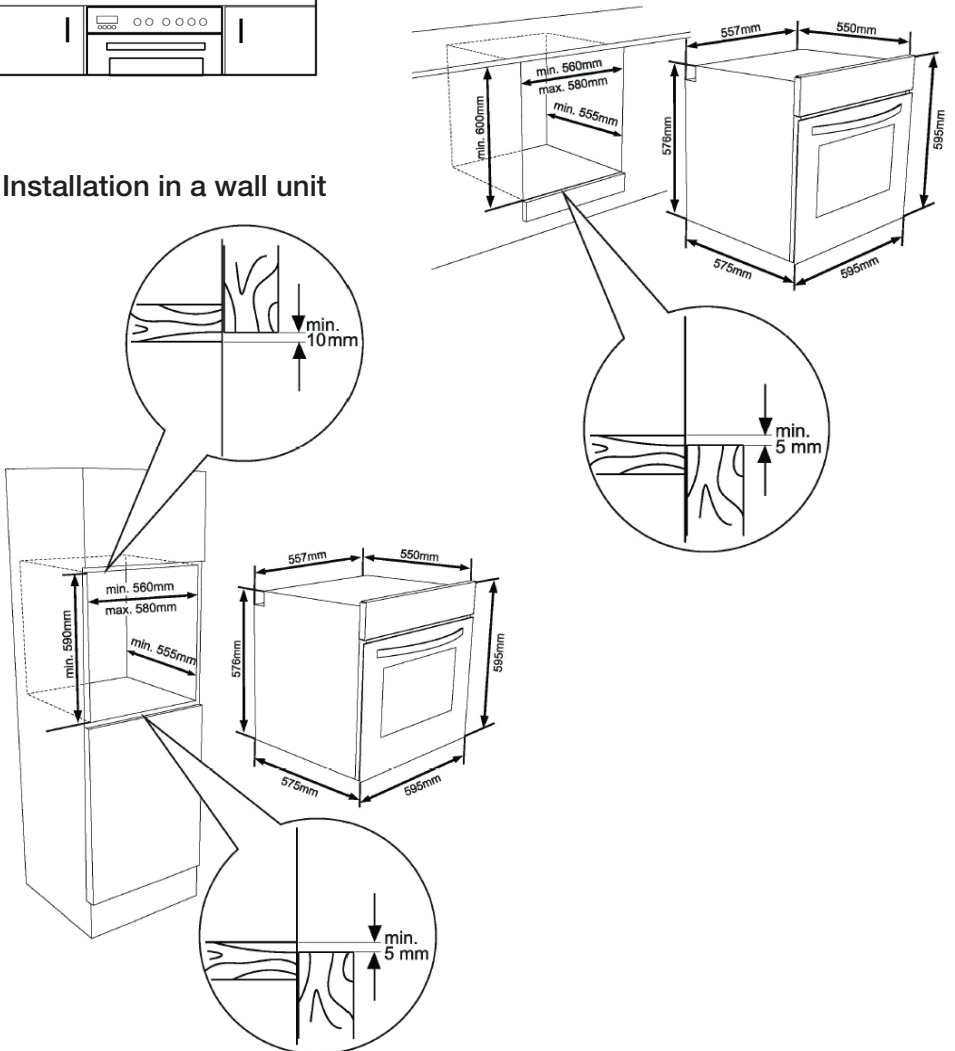
If the appliance is installed under a hob, the distance between the worktop and top panel of the oven must be minimum of 50mm. The distance between the worktop and the top of the control panel must be a minimum of 25mm.





The diagram shows the required space for wall cabinets and exhaust fans above the built-in appliance as well as the minimum heights from the oven board. The exhaust fan should be at a minimum height of 65cm from the hob board. If there is no exhaust fan the height should not be less than 70cm.

Installation in a wall unit



1. Fully insert the appliance into the cabinet and centre it.
2. Open the oven door and insert 2 screws in the holes located on the oven frame.
3. While the product frame touches the surface of the cabinet, tighten the screws.

Contact with electrical or insulated parts must be prevented. Insulated parts need to be fitted in a way to ensure that they cannot be removed.

Do not install the appliance in the close vicinity of a refrigerator, freezer, dishwasher, washing machine or clothes dryer, as this will negatively affect these appliances performance due to the emanating heat from the oven.

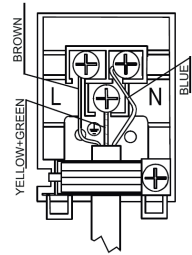
WIRING

Installation and cable connection must only be done by a qualified electrician. Adapters, multi-way strips and extension cords must not be used. Overloading can result in fire.

Connect the wires of the mains power cord in accordance with the following colour coding:

Green and yellow	Earth wire (E)
Blue	Neutral wire (N)
Brown	Live (L)

The earthing cable must be connected through the screw with the earthing mark. Supply cable connection must be completed as shown. A H05VV-F type supply cable must be used. The supply cord should never have contact with the appliance's hot surfaces. The appliance is designed to connect to 220 - 240V ~.



This appliance must be grounded. Improper use of grounding can result in electric shock. Consult a qualified professional if doubt exists as to whether the appliance is properly grounded. Faulty wiring may damage the appliance and can result in a fire hazard. Damages caused by faulty wiring will not be covered under the warranty.

MODEL NO.	IB609PYRO
Rated Voltage	220 - 240V ~50Hz
Rated Input Power (Maximum)	3100W
Oven Capacity	85L
External Dimensions (HxWxDmm)	595 x 595 x 575
Net Weight (kgs)	31.85

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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