



FREESTANDING COOKERS



60CM FREESTANDING COOKERS

FSE60MFS

60cm Wide electric multi-function double oven with programmable timer

MAIN CAVITY

- Multi-function oven with 9 functions
- Fan forced function
- Conventional cooking function
- Defrost function
- Pizza function (top heat, base heat & fan)
- Top heat only function
- Base heat only function
- Base heat with fan function
- Fanned grilling function
- Electric grill
- Rear light
- 2 oven shelves
- 12 shelf positions
- Fully programmable clock and timer
- Easy clean enamel
- Side opening door

TOP CAVITY

- Conventional oven with dual circuit variable electric grill

HOTPLATE

- 4 ceramic elements inc. large dual zone
- Rotary control

PRODUCT CODE

Stainless Steel - FSE60MFS

COLOURS

St



FSI60MFT

60cm Wide Electric double oven and induction cook top

MAIN CAVITY

- Multi-function oven with 9 functions
- Defrost function
- Fan forced function
- Conventional cooking function
- Pizza function (top heat, base heat and fan)
- Top heat only function
- Base heat only function
- Base heat with fan function
- Fanned grilling function
- Electric grill
- Rear light
- 2 Oven shelves
- 12 Shelf positions
- Side opening door
- LED Clock programmer

TOP CAVITY

- Conventional oven
- Electric variable grill
- Easy clean enamel

COOKTOP

- 4 digital touch controlled induction elements
- Pan detection
- Pan overheat safety sensor
- Boost function

PRODUCT CODE

FSI60MFT

COLOUR

St



FSDF60DWCS

60cm Wide dual fuel oven. Electric double oven with electric grill and gas cook top with wok burner

MAIN CAVITY

- Fan forced function
- Defrost function
- Rear light
- 2 oven shelves
- 12 shelf positions
- Easy clean enamel
- Glass lid features as a splash back
- Side opening door

COOKTOP

- 4 gas burners
- Flame safety device on all burners
- Rotary control
- Push button ignition
- Cast iron trivets
- 14.4 MJ wok burner
- LPG conversion kit included

TOP CAVITY

- Conventional oven with variable electric grill

PRODUCT CODE

Stainless Steel - FSDF60DWCS

COLOUR

St



Glass lid up



Glass lid down

60CM FREESTANDING COOKERS

BEL601EDO

60cm Wide Electric double oven with ceramic cook top

MAIN CAVITY

- Fanned forced function
- Rear light
- 2 Oven shelves
- 5 Shelf positions
- Side opening door
- Defrost function

TOP CAVITY

- Conventional oven
- Electric variable grill
- Easy clean enamel

COOKTOP

- 4 Ceramic elements
- Rotary controls

PRODUCT CODES

BEL601EDOWHITE
BEL601EDORED

COLOURS



TECHNICAL SPECIFICATIONS

FREESTANDING COOKERS SPECIFICATIONS

SUMMARY		FSE60MFS	FSI60MFT	BEL60IEDO
Hobs	No of burners / elements	4	4	4
Electric Hob	Front left (kW)	Small ceramic 1.2	1.4 - Power Boost - 1.85	Small ceramic 1.2
	Rear left (kW)	Large ceramic 1.8	1.4 - Power Boost - 1.85	Large ceramic 1.8
	Rear right (kW)	Small ceramic 1.2	1.4 - Power Boost - 1.85	Small ceramic 1.2
	Front right (kW)	Large dual ceramic 0.7 - 1.7	1.4 - Power Boost - 1.85	Large ceramic 1.8
	Easy clean ceramic glass surface	Yes	Yes	Yes
	Control type	Rotary - energy regulator	Touch control	Rotary
	Digital power display	-	Yes	-
	Pan over-heat sensor	-	Yes	-
	Pan detection	-	Yes	-
Power boost	-	Yes	-	
Safety shutdown	-	Yes	-	
Top Cavity	Function	Conventional oven and grill	Conventional oven and grill	Conventional oven and grill
	Fuel	Electric	Electric	Electric
Electric Oven / Grill	Fixed rate dual circuit electric grill	-	-	Yes
	Variable rate dual circuit electric grill	Yes	Yes	-
	Conventional electric oven	Yes	Yes	Yes
Cavity Features	Useable capacity (litres)	37	39	39
	Power (kW)	1.3 (Oven) 0.6/1.7/2.7 (Grill)	1.3 (Oven) 0.6/1.7/2.7 (Grill)	1.3 (Oven) 0.6/1.7/2.7 (Grill)
	Number of shelves	1	1	1
	Number of shelf positions	4	4	4
	Interior finish	Pristine enamel	Pristine enamel	Pristine enamel
	Door type	Glass	Glass	Glass
	Viewing window	Yes	Yes	Yes
	Door opening	Drop down	Drop down	Drop down
Main Cavity	Function	Multifunction oven	Multifunction oven	Fanned oven
	Fuel	Electric	Electric	Electric
Electric Oven / Grill	Fixed variable rate electric grill	Yes	Yes	-
	Conventional electric oven	Yes	Yes	-
	Fanned electric oven	Yes	Yes	Yes
	Defrost	Yes	Yes	Yes
	Intensive bake (top, bottom & fan)	Yes	Yes	-
	Top heat only	Yes	Yes	-
	Base heat only	Yes	Yes	-
	Base heat with fan	Yes	Yes	-
	Grill with fan	Yes	Yes	-
Cavity Features	Useable capacity (litres)	61	69	65
	Power (kW)	2	Oven (2) Grill (1.7)	2
	Number of shelves	2	2	2
	Number of shelf positions	12	12	12
	No of oven lights	1 (rear)	1 (rear)	1
	Interior finish	Pristine enamel	Pristine enamel	Pristine enamel
	Door type	Glass	Glass	Glass
	Viewing window	Yes	Yes	Yes
Door opening	Left-hand	Left-hand	Left-hand	
Timer	LED clock / programmer	Yes (green)	Yes	-
Features	Fascia cooling system	Yes	Yes	Yes
	Adjustable feet	Yes	Yes	Yes
Accessories (included)	Grillpan / handle / trivet	Yes	Yes	Yes
	Inner door glass	Yes	Yes	Yes
	Shelves	Yes	Yes	Yes
	Shelf runners	Yes	-	-
	Electrical connection	Fixed wiring	Fixed	Fixed
	Terminal block position	Centre of rear panel	Rear left	Centre of rear panel
	Power supply	240V	240V	240V
	Fuse size (A)	32	32	32
Dimensions - packed	Height (mm)	1025	1025	1025
	Width (mm)	715	715	715
	Depth (mm)	715	715	715
	Weight (kg)	56	56	56
Dimensions - product	Height (mm)	900-930	900-915	900-915
	Width (mm)	600	600	600
	Depth (mm)	600	600	600
	Weight (kg)	52	53	53

TECHNICAL SPECIFICATIONS

FREESTANDING COOKERS SPECIFICATIONS

SUMMARY		F5DF60DWCS
Hobs	No of burners / elements	4
Gas Hob / Electric Hob	Front left	3.45 Mj - Small
	Rear left	6.9 Mj - Medium
	Rear right	6.9 Mj - Medium
	Front right	14 Mj - Wok
	Wire pan supports - cast iron	Yes
	Push button ignition (mains)	Yes
	Lid	Glass with auto shut-off
	Flame failure	Yes
Top Cavity	Function	Conventional oven and grill
	Fuel	Electric
Gas Grill	Gas grill rate	-
	Flame safety device	-
Electric Oven / Grill	Fixed rate dual circuit electric grill	Yes
	Conventional electric oven	Yes
Cavity Features	Useable capacity (litres)	37
	Power (kW)	1.3 (Oven) 0.6/1.7/2.7 (Grill)
	Number of shelves	1
	Number of shelf positions	4
	Interior finish	Pristine enamel
	Door type	Glass
	Door opening	Drop down
Main Cavity	Function	Fanned oven
	Fuel	Electric
Gas Oven	Conventional gas oven	-
	Flame safety device	-
Electric Oven	Variable rate electric grill	-
	Fanned electric oven	Yes
	Defrost	Yes
Cavity Features	Useable capacity (litres)	61
	Number of shelves	2
	Number of shelf positions	12
	No of oven lights	1 (rear)
	Interior finish	Pristine enamel
	Door type	Glass
	Door opening	Left-hand
Timer	LED clock / programmer	-
Features	Fascia cooling system	Yes
	Adjustable feet	Yes
Accessories (included)	Grillpan / handle / trivet	Yes
Removable parts (for cleaning)	Hob burners	Yes
	Pan supports	Yes
	Inner door glass	Yes
	Shelves	Yes
	Shelf runners	Yes
Installation	Gas type	Nat Gas/ LPG Conversion kit included
	Gas inlet type	1/2" BSP Female
	Gas inlet position	Rear right
	Fuse size (A)	32
Dimensions	Height (mm)	900-915
	Width (mm)	600
	Depth (mm)	600
	Weight (kg)	60

MULTI FUNCTION 9 OVEN SETTINGS

CONVENTIONAL GRILLING

This function cooks food from the top and is ideal for a range of food from toast to steaks. As the whole grill is working you can cook large quantities of food.



DEFROST

The fan assists defrosting by circulating room temperature air around the food, it is more hygienic and is done in half the time.



FANNED GRILLING

Circulates heat around the food, making it ideal for thinner foods such as bacon, fish, gammon and steaks.



FANNED OVEN

Distributes the heat evenly through the use of an integrated fan. Perfect for batch baking.



INTENSIVE BAKE

Suitable for food with a high moisture content, such as quiche, bread and cheese cake. It also eliminates the need for baking pastry blind. Ideal for pizza.



CONVENTIONAL OVEN

This function is ideal for traditional roasting. The meat is placed in the middle of the oven, roast potatoes towards the top.



BASE HEAT WITH FAN

The base element cooks the base of your open pies, while the fan allows the air to circulate around the filling.



BASE HEAT

The base heat can be used to provide additional browning for pizzas, pies and quiche. Use this function towards the end of cooking.



TOP HEAT

Use the top oven element towards the end of the cooking, for delicate browning. Great for dishes like lasagne.



HOW FANNED GAS WORKS

1

It's a conventional gas oven, with an electric fan that you control with a switch. It creates an even temperature, so now you can bake your favourite cake at the same time as your cut of meat.



3

And because we know what home cooks want, we've made it so you can switch between fanned and conventional gas, giving you more choice as well as fantastic results every time.

2

It works by drawing in and distributing air through vents, producing an even cooking temperature throughout the oven. So chefs and bakers can use all levels of the oven instead of swapping shelves.





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WARRANTY

Every Belling oven and cooktop is under warranty for 2 years covering all parts and labour.

Installation warning:

Incorrect installation of any product will void all warranty.

Note:

All dimensions on these pages are in millimetres and the illustrations are intended as a guide only. Complete instructions are enclosed with the appliance or can be obtained by contacting Glen Dimplex on 09 274 8265.

Belling appliances are constantly seeking ways to improve the specifications and design of its products. Whilst every effort is made to produce up-to-date literature, this brochure should not be regarded as an infallible guide. Actual product should be used to derive cutout sizes.

Product Support and Service:

In addition to quality products, a New Zealand wide service network is available. Contact Glen Dimplex New Zealand Ltd on 09 274 8265 for details.

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Glen Dimplex
NEW ZEALAND

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