

*Bellissimo*TM
BY TECHNICA

ITALIAN DESIGNED APPLIANCES TO INSPIRE YOUR KITCHEN

COLLECTION





ITALIAN DESIGNED FOR YOUR KITCHEN

When it comes to inspired cooking it's hard to ignore the Italians. From the richest of risottos, to the lightest of pastas, the key ingredient is always passion. You'll find inspiring aromas and flavoursome sauces passed down over generations, in classic dishes prepared with love. From this proud tradition we present Bellissimo, a range of Italian designed kitchen appliances. Our ovens, upright cookers, cooktops, rangehoods and dishwashers feature a sleek European finish bringing a designer feel to any kitchen. All Bellissimo kitchen appliances are designed with cutting edge technology making them reliable and easy to use, allowing you to create your own classic dishes in no time. Thanks to Bellissimo your passion for food can now rival that of even the most passionate Italian chef.

WHY BELLISSIMO

PRIVATELY OWNED

Bellissimo is privately owned, we make decisions and design product for the Australian market.

RELATIONSHIPS WITH AUSTRALIA'S LARGEST BUILDERS

Bellissimo has strong relationships with many of Australia's top residential builders who specify and use Bellissimo products.

INNOVATION

We are constantly seeking innovative ways to ensure that our products meet the ever changing needs of our customers. Every Bellissimo product is a fusion of state of the art function, quality and contemporary design.

OUR OWN SERVICE TECHNICIANS

Superior after sales service is achieved through our National network of highly quality trained technicians. Many of our after sales service technicians are Technika employees, ensuring that should you require after sales customer care your concern will be met in a timely, efficient and professional manner.

OUR NATIONAL CUSTOMER CARE

With our customer care centre based in Australia, it ensures all customer queries are met to the highest standards. Contact us toll free on: 1800 444 357 or email commercialcare.ha@glendimplex.com.au

COMMERCIAL ACTIVITIES

In December 1999 we expanded our commercial division, concentrating on domestic housing and medium density projects on a National basis.

Our growth in this sector now sees us as an industry leader with some of the most recognised building entities in Australia.



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Bellissimo™

TYPES OF COOKING MODES



CONVENTIONAL OVEN AND FAN ASSIST

This method of cooking provides heat from the outer top and the lower elements, plus the use of the fan to circulate the heat and ensure a fast and even distribution. Suitable for baking pastries and biscuits on multiple levels when browning is required.



CONVENTIONAL TOP AND LOWER ELEMENT

This method of cooking provides traditional cooking with heat from the top and lower elements. Particularly suitable for slow cooking and cake baking on one shelf only.



DEFROST

The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Remove frozen portions of meat completely from packaging and place over the grill rack to allow proper circulation.



FAN FORCED

This method of cooking uses the circular element located around the fan to distribute heat evenly, resulting in a faster, more efficient operation. Cooking with the fan on allows different kinds of food to be cooked simultaneously on different shelves, preventing the transmission of smells and flavours from one dish to another.



FULL GRILL

This cooking method is normal static grilling, utilising the full top elements which direct heat downwards onto the food. Suitable for grilling medium to large portions of sausages, bacon, steaks and fish.



FULL GRILL AND FAN

This method of grilling uses the full top element in conjunction with the fan, to grill meat without the need to turn. Suitable for steaks such as hamburgers and large fillets.



FULL GRILL FAN FORCED LOWER ELEMENT

This function is used for intense heat which allows for faster cooking.



LIGHT

The separate light function will illuminate the oven cavity. This function is also useful when cleaning the oven interior and will give a low heat suitable for proving dough.



LOWER ELEMENT FAN ASSIST

Ideal for slow gentle cooking such as quiches and pastries.



TOP ELEMENT ONLY

This method of cooking uses the outer part of the top element to direct heat downwards onto the food. For gentle cooking, browning or keeping cooked dishes warm.



OVEN

FEATURES AND BENEFITS

FLEXIBILITY

More shelf positions allow more food to be cooked at the same time. If you need space for larger cookware remove the shelves you don't need.

LARGE COOKING CAPACITY

Our large capacity ovens allow you to cater for even the biggest of dinner parties. Completely adjustable shelving gives you the flexibility to accommodate all types of cookware with ease.

TRIPLE GLAZED DOOR

Three layers of glass keeps heat in so your food cooks quickly and efficiently. Triple glazing also limits the amount of heat that can escape, so the door remains cooler to touch.

EASY TO CLEAN

Removable doors, side racks, and easy clean interiors allow food particles to be easily wiped away. For best results, wipe away any spills with a damp cloth once the oven has cooled down.

ELECTRIC BUILT-IN OVENS

600MM STAINLESS STEEL BUILT IN OVEN

Model number TB60FDTSS-5

- 62 Litre oven capacity
- 5 functions
- Manual control knobs
- 3 Button programmable digital clock
- LCD display / clock / timer
- Closed door grilling
- Single oven light
- Easy clean interior
- Removable triple glazed door
- Removable side racks
- Large viewing window
- Automatic safety cut off
- Cavity cooling system
- Connection: 15amp



900MM STAINLESS STEEL BUILT IN OVEN

Model number TB90FSS-5

- 105 Litre oven capacity
- 8 functions
- Manual control knobs
- 5 Button programmable digital clock
- LCD display / clock / timer
- Closed door grilling
- Twin oven lights
- Easy clean interior
- Removable triple glazed door
- Removable side racks
- Large viewing window
- Automatic safety cut off
- Cavity cooling system
- Connection: 15amp





UPRIGHT COOKER FEATURES AND BENEFITS

FLEXIBILITY

More shelf positions allow more food to be cooked at the same time. If you need space for larger cookware remove the shelves you don't need.

EASY TO CLEAN

Removable doors, side racks, and easy clean interiors allow food particles to be easily wiped away. For best results, wipe away any spills with a damp cloth once the oven has cooled down.

LARGE VIEWING WINDOW

Easily check the progress of your meal without having to open the door and let hot air escape

TRIPLE GLAZED DOOR

Three layers of glass keeps heat in so your food cooks quickly and efficiently. Triple glazing also limits the amount of heat that can escape, so the door remains cooler to touch.

ADJUSTABLE LEGS

As kitchen designs change, Bellissimo upright cookers have the flexibility to adjust to the height of your benchtop

UPRIGHT COOKER

900MM STAINLESS STEEL UPRIGHT COOKER

Model number B9GEFTSS-5

- 105 Litre oven capacity
- 5 Cooking functions
- 5 Gas burners
- Centre located wok burner
- Removable light weight cast enamel trivets
- Wok adaptor
- Flame failure device
- 120 minute auto stop timer
- Splashback
- Single oven fan
- Closed door grilling
- Single oven light
- Easy clean interior
- Removable triple glazed door
- Removable side racks
- Large viewing window
- Adjustable oven legs
- Automatic safety cut off
- Cavity cooling system
- Available with LPG conversion
- Connection: 15amp



*Bellissimo*TM



COOKTOP

FEATURES AND BENEFITS

REMOVABLE TRIVETS

Our removable trivets are strong enough to hold even the heaviest of cookware

PRECISION

Large manual control knobs allow precise temperature levels to be reached, whilst the wok provides high heat at even distribution levels, resulting in perfect cooking results.

FRONT LOCATED CONTROLS

Having the controls at the front allows more space between each burner, this means that different sized cookware can be used without getting in the way of each other.

COOKTOP

600MM STAINLESS STEEL ELECTRIC COOKTOP

Model number TB64ESS-5

- 4 Ego hotplates
- Side located removable knobs
- 6 Temperature settings
- Indicator lights
- One piece cooktop
- Connection: 30amp



600MM STAINLESS STEEL GAS COOKTOP

Model number TB64GWFS-4

- 4 Gas burners
- Front left hand side wok burner
- Removable light weight enamel trivets
- Electronic ignition
- Front control knobs
- Flame failure device
- Wok adaptor
- Available with LPG conversion
- Connection: 10amp



900MM STAINLESS STEEL GAS COOKTOP

Model number TB95GWFS-3

- 5 Gas burners
- Centre located wok burner
- Removable light weight enamel trivets
- Electronic ignition
- Front control knobs
- Flame failure device
- Wok adaptor
- Available with LPG conversion
- Connection: 10amp





RANGEHOOD

FEATURES AND BENEFITS

LED LAMPS

LED lamps provide an efficient source of light as LED is known for low energy consumption and long life.

SUPERIOR EXTRACTION

Our rangehoods have up to 760m³/hr extraction rates allowing for easy removal of odours, perfect for open plan living environments.

STREAMLINED DESIGN

A concealed canopy or slide out rangehood allow them to integrate with other kitchen appliances, creating a modern streamlined look.

QUIET OPERATION

Our rangehoods are quiet whilst in operation, so whether used during the day or at night you'll never be interrupted.

EASY TO CLEAN

Our rangehood finishes and aluminium filters make cleaning a breeze.

RANGEHOOD

600MM STAINLESS STEEL SLIDEOUT RANGEHOOD

Model number SL10160I-4

- Switch control
- Airflow 250m³/hr
- 2 Speed
- Ducted air operation
- 2X aluminium filters
- 1X 40 watt lamp
- Connection: 10amp



600MM STAINLESS STEEL SLIDEOUT RANGEHOOD

Model number SREC0160I-2

- Switch control
- Airflow 250m³/hr
- 2 Speed
- Recirculated air operation
- 2X aluminium filters
- 2X 40 watt lamps
- Connection: 10amp



900MM STAINLESS STEEL AND CURVED GLASS CANOPY RANGEHOOD

Model number TB10900SS-5

- Electronic push button control
- Airflow 760m³/hr
- 4 Speed
- Ducted air operation
- 1X aluminium filter
- 2X LED lamps
- Grease collector
- Connection: 10amp





DISHWASHER FEATURES AND BENEFITS

LARGE CAPACITY

With 12 place settings and a height adjustable upper basket, our dishwashers can easily accommodate large plates or tall wine glasses.

QUIET OPERATION

Our dishwashers are quiet whilst in operation, so whether used during the day or at night, conversation or sleeping children won't be interrupted. This also makes them perfect for open plan living spaces where the kitchen may be located near the living areas.

SAFETY

Our anti flood system cuts off the water supply if an overflow is detected, so you can be assured the kitchen will remain protected from flood damage.

ENVIRONMENTALLY FRIENDLY

With a 4.5 Star WELS water rating our dishwashers are efficient as well as environmentally friendly.

DISHWASHER

600MM STAINLESS STEEL FREESTANDING DISHWASHER

Model number **TBD4SS-6**

- 600mm Freestanding electronic dishwasher
- 12 Place settings
- 6 Washing Programs
- Electronic push button function controls
- Delayed start (3, 6, 9hours)
- Concealed Heating Element
- Height adjustable upper basket
- Foldable bottom plate racks
- Anti flood protection
- Noise level: 52dB
- 4.5 Star WELS water rating
- 3 Star energy rating
- Connection: 10amp

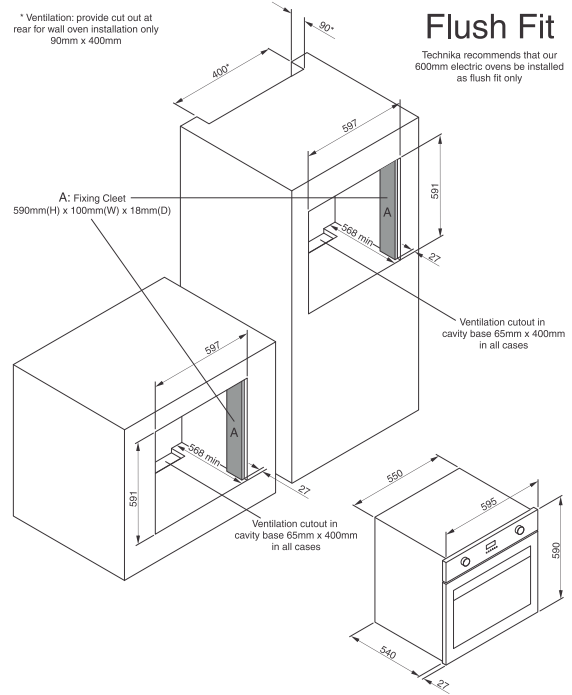


OVENS

Model numbers:

- **TB60FDTSS-5** page 5

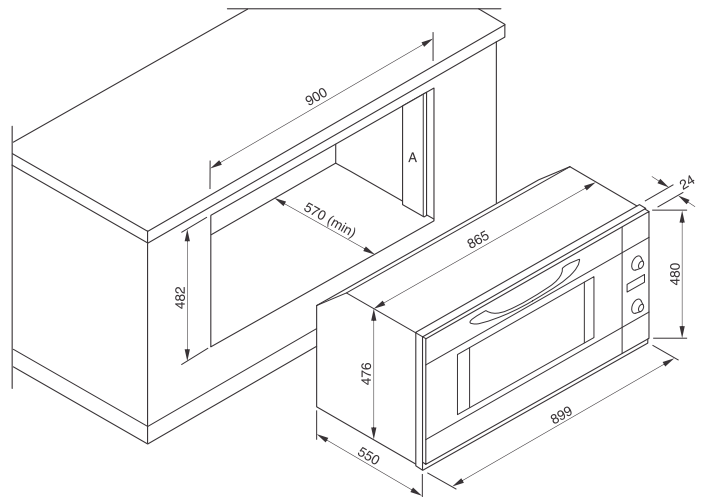
Dimensions	Width	Height	Depth
Cut-out (mm)	597	591	600
Product (mm)	595	590	567



Model numbers:

- **TB90FSS-5** page 5

Dimensions	Width	Height	Depth
Cut-out (mm)	900	482	600
Product (mm)	899	480	550

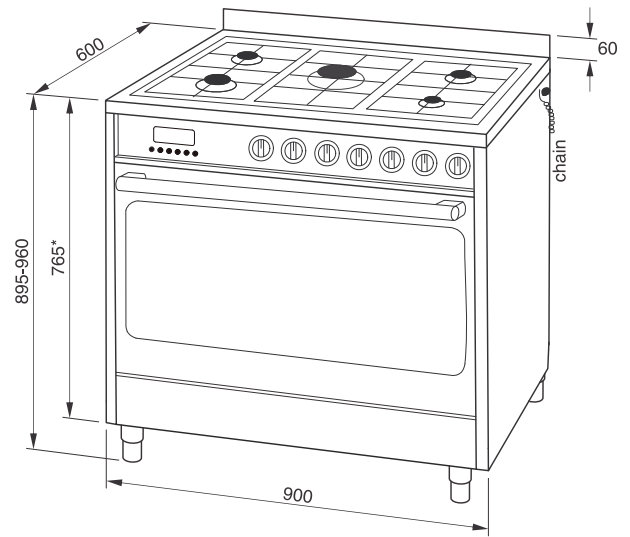


UPRIGHT COOKERS

Model numbers:

- **B9GEFTSS-5** page 7

Dimensions	Width	Height	Depth
Cut-out (mm)	902	N/A	600
Product (mm)	900	765*	600



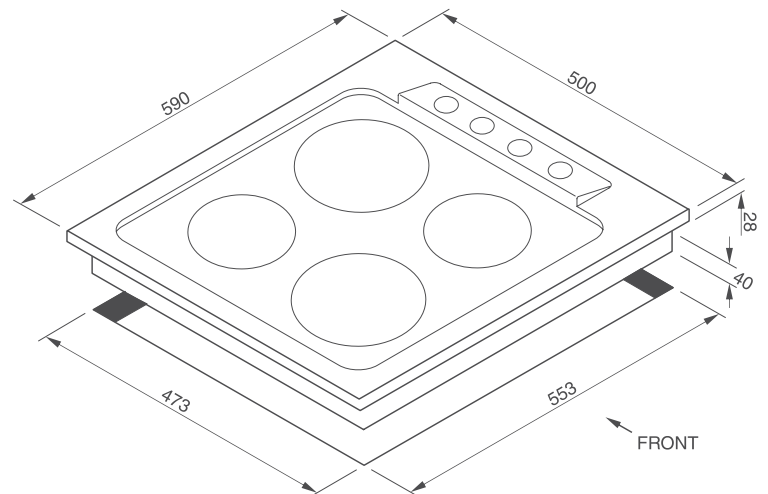
* Plus levelling feet (10mm minimum)
(for optional shelf installation)

COOKTOPS

Model numbers:

- **TB64ESS-5** page 9

Dimensions	Width	Height	Depth
Cut-out (mm)	553	40	473
Product (mm)	590	28	500

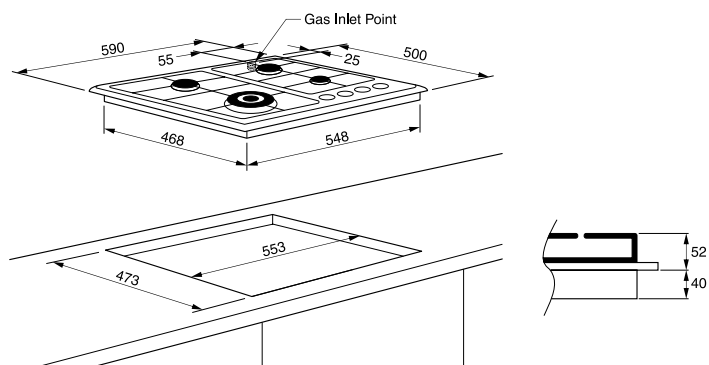


COOKTOPS

Model numbers:

- **TB64GWFSS-4** page 9

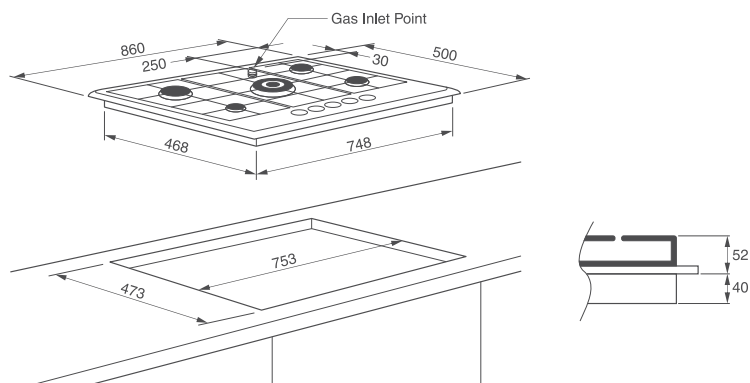
Dimensions	Width	Height	Depth
Cut-out (mm)	553	40	473
Product (mm)	590	52	500



Model numbers:

- **TB95GWFSS-3** page 9

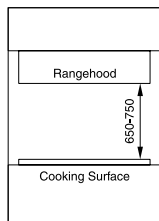
Dimensions	Width	Height	Depth
Cut-out (mm)	753	40	473
Product (mm)	860	52	500



RANGEHOODS

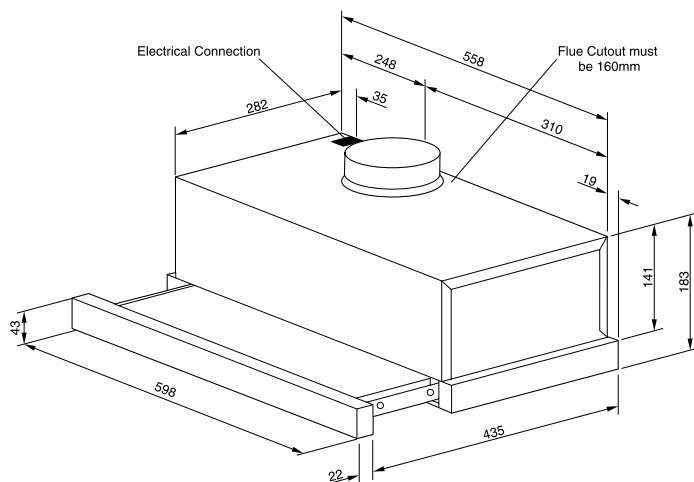
Model numbers:

- **SL10160I-4** page 11



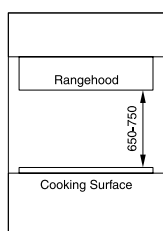
Recommended Clearances

Dimensions	Width	Height	Depth
Cut-out (mm)	600	183	304
Product (mm)	598	183	282



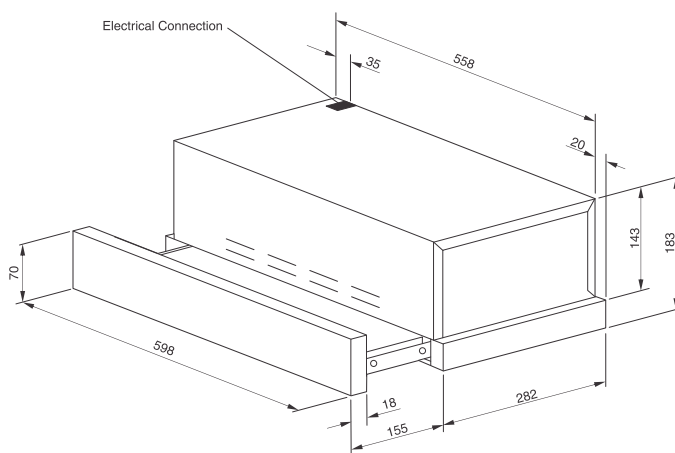
Model numbers:

- **SREC0160I-2** page 11



Recommended Clearances

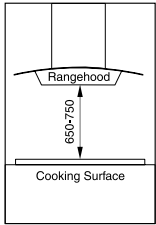
Dimensions	Width	Height	Depth
Cut-out (mm)	600	183	300
Product (mm)	598	183	282



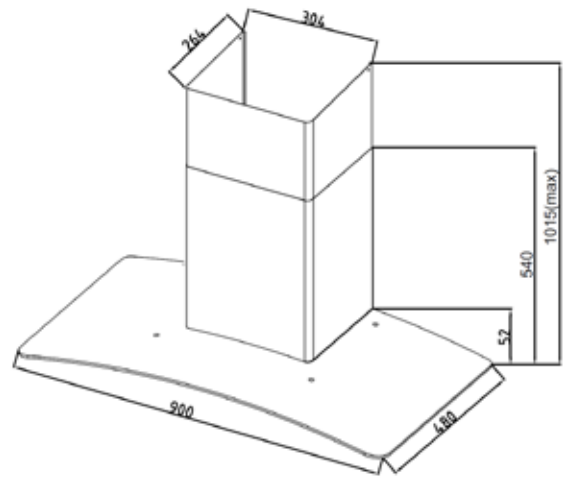
RANGEHOODS

Model numbers:

- **TB10900SS-5** page 11



Recommended Clearances



Dimensions	Width	Height	Depth
Cut-out (mm)	900	NA	480
Product (mm)	900	1015	480

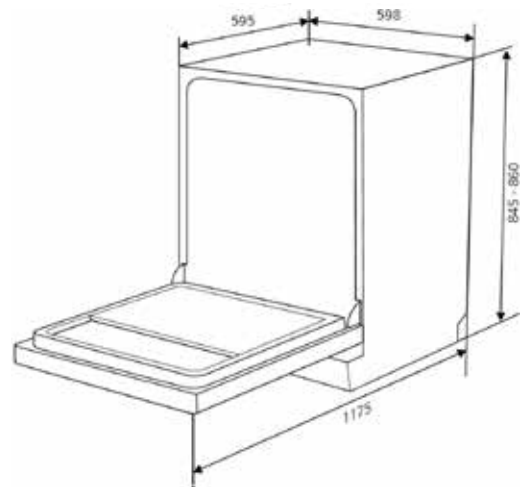
DISHWASHERS

Model numbers:

- **TBD4SS-6** page 13

Dimensions	Width	Height	Depth
Cut-out (mm)	600	860*	600
Product (mm)	598	845*	595

* This dimension may vary due to adjustable feet



BELLISSIMO DIMENSIONS SUMMARY

OVENS

	Dimensions	Width	Height	Depth
TB60FDTSS-5	Cut-out (mm)	597	591	600
	Product (mm)	595	590	567
	Dimensions	Width	Height	Depth
TB90FSS-5	Cut-out (mm)	900	482	600
	Product (mm)	899	480	550

UPRIGHT COOKERS

	Dimensions	Width	Height	Depth
B9GEFTSS-5	Cut-out (mm)	902	N/A	600
	Product (mm)	900	765	600

COOKTOPS

	Dimensions	Width	Height	Depth
TB64ESS-5	Cut-out (mm)	553	40	473
	Product (mm)	590	28	500
	Dimensions	Width	Height	Depth
TB64GWFSS-4	Cut-out (mm)	553	40	473
	Product (mm)	590	52	500
	Dimensions	Width	Height	Depth
TB95GWFSS-3	Cut-out (mm)	753	40	473
	Product (mm)	860	52	500

RANGEHOODS

	Dimensions	Width	Height	Depth
SL10160I-4	Cut-out (mm)	600	183	304
	Product (mm)	598	183	282
	Dimensions	Width	Height	Depth
SREC0160I-2	Cut-out (mm)	600	183	300
	Product (mm)	598	183	282
	Dimensions	Width	Height	Depth
TB10900SS-5	Cut-out (mm)	900	NA	480
	Product (mm)	900	1015	480

DISHWASHERS

	Dimensions	Width	Height	Depth
TBD4SS-6	Cut-out (mm)	600	860*	600
	Product (mm)	598	845*	595

WARRANTY

Bellissimo constantly seeks 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 only should be used to derive cut-out sizes.

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 contact the customer care centre on toll free 1800 444 357 or by email: commercialcare.ha@glendimplex.com.au

All rangehoods are supplied with a complete mounting kit, easy to follow instructions, and can be plugged into a standard power point. All rangehoods must be installed in accordance with local building regulations. For optimum performance Bellissimo recommends that rangehoods be installed between 650mm and 750mm above the highest point of the cooking surface. The rangehood must not be any lower than 600mm from the highest point of the cooking surface as per AS/NZS 5601

Product support and service

Bellissimo has an extensive national service network. Please contact out national customer care toll free on 1800 444 357 or by emailing commercialcare.ha@glendimplex.com.au for any enquiries.

CAUTION

All ovens have been tested and approved to the relevant Australian Standards. Where the oven is built in or close to a cabinet, the cabinet material must be capable of withstanding 75 degrees °C. Bellissimo will not accept responsibility for incorrect installation into low temperature tolerant cabinets. Please contact Bellissimo's national customer care line for installation details toll free 1800 444 357 or by email: commercialcare.ha@glendimplex.com.au

WARRANTY

All Bellissimo appliances carry a 2 year parts and labour warranty, excluding consumables i.e globes.

Natural gas regulators are provided with all gas appliances as per the Australian Standard requirement and carry a 12 month warranty only.

All appliances that incorporate electronic components (i.e. programmable clocks and electronic switching) should be fitted with a surge protection device to guard against damage which can be caused by power fluctuations or surges.

This warranty does not cover damage caused by such events.

DISCLAIMER

Technika's policy is one of continuous improvement and we reserve the right to change specifications without prior notice. Illustrations are for guidance purposes only. Please contact us directly if precise measurements/details are required.

bellissimo.technika.com.au



Kitchen Appliances Showroom

1/239 Ferntree Gully Rd, Mount Waverley VIC 3149

1300 556 816

Sales / Service Telephone

03 9948 4577

Sales / Service Customer Care

1800 444 357 – Press option 4 for Commercial Service

commercialcare.ha@glendimplex.com.au

www.technika.com.au

ACN 069 686 326

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