

bellimg

RICHMOND

DELUXE

RANGE COOKER COLLECTION



MADE IN
BRITAIN





You can't beat a Belling.

At Belling, we have been manufacturing kitchen appliances in our British factories for over a century - and we still do, to this day.

Through stylish and thoughtful design, we have been at the heart of cooking in the UK. Now, we're making our mark in Australia.

Since our beginnings in 1912, generations of families have grown up with a Belling cooker in their kitchen. We take pride in being one of the most loved and trusted British cooking brands.

Our products are made with exceptional attention to detail, each appliance is assembled by hand, from the ground up and to the highest standard.

For more than a century, our dedication to quality has not wavered. We have always been at the forefront of innovation, through each evolution of cooking appliances.

Our dedication to choice, reliability, and service has always remained, and will continue to be our promise.

FEATURES WITH REAL BENEFITS

Packed with functional features and innovative technologies designed to enhance your cooking experience - our new Richmond Deluxe range cookers are both traditional and clever.



Quad Oven

Our 110cm models make the most of your space and boast a combined 224L capacity with an impressive four ovens. Each oven offers independent functionality so you can cook anything for the masses all at once.



Proflex™ Splitter

The Proflex™ Splitter slides into the Tall Oven of the 90cm models to create two independently sealed ovens. Giving you the flexibility of a large oven capacity when not using the Proflex™ Splitter or two separate ovens using Quad Oven Technology™.



Multi-Function Oven

This versatile oven includes a grill and offers a more precise cooking experience. Choose from a wide range of 13 functions so you can perfectly cook anything with ease.



Compact Oven with Grill

A conventional oven and multi-function grill in one, perfect for efficiently cooking something small. Maximise what you can do with your cooker and minimise heating up oven space you don't need. It comes with a handy full width oven pan with reversible trivet.



Quad Oven Technology™

Our 90cm models feature a magnificent combined 195L capacity and flexibility at your beck and call. Experience market leading technology when combining the exclusive Proflex™ Splitter and Equiflow™ Twin Fans.



Equiflow™ Fan

The Equiflow™ Fan evenly distributes heat around the full cavity. Naturally resulting in controlled, consistent temperatures when cooking.



Telescopic Runners

Do away with the perils of having to reach into the oven. The double extension telescopic runners slide out for safe and easy access to your food. They are fully adjustable and removable so they can be moved to any shelf position.



Wok Burner

Achieve amazing results when cooking with our wok burners. Complete with a cast iron wok cradle, this burner provides you with even heat over a generously large area. Perfect for Asian-style cooking or high speed cooking with any large pan.

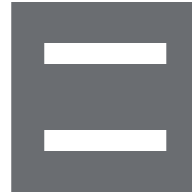
FUNCTIONS FOR MORE VERSATILITY

Cook anything with ease using functions specifically designed for different foods and their cooking techniques. Our Richmond Deluxe range cookers offer a variety of functions so you can achieve perfect results!



Conventional Grill

The grill cooks using heat from above the food and is ideal for a range of foods from toast to steak.



Conventional Oven

Top and bottom elements radiate heat to the centre of the oven - ideal for one level cooking e.g. roast, lasagne.



Defrost

The oven fan assists defrosting by circulating air around the food, ideal for delicate frozen foods such as cream gateaux and cheesecakes.



Bread Proving

All types of dough will rise quicker than at room temperature without drying out.



Fan Grill

The fan circulates heat from the grill around the food, simultaneously browning and sealing the juices in.



Fan-Forced Oven

Sometimes referred to as convectional oven, the heating element surrounds a fan which distributes hot air around the oven. The result is a more even temperature throughout the oven and much faster cooking - ideal for batch baking.



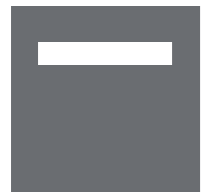
Slow Cook

Savour the flavour of slow cooked food. The slow cook function will cook gently at 100°C. Perfect for tender meats and nutrition-rich stews.



Oven Light

When you need a little help to see the inside of the oven, great when manually cleaning.



Top Heat

Ideal for browning foods such as rice pudding or cauliflower cheese as the heat is not as fierce as a grill.



Intensive Bake

The oven is heated by top and bottom elements, as well as the element surrounding the fan. The fan helps to distribute heat throughout the oven. Suitable for perfect pastry, no need to blind bake.



Pizza

Excellent for cooking a crispy-base pizza without overcooking the toppings, or give any dish that extra heat from below.



Base Heat

Allows you to cook the bottom of pizzas, flans or pastries without drying out the topping.



Base Heat and Fan

Ideal for dishes that require bottom heat, to keep the base crisp whilst cooking the filling or topping e.g. quiche, pizza, tarts.



Keep Warm

Provides a constant low heat to keep cooked food hot. Also ideal to use as a plate warmer.



Make a statement with one of our stunning British made range cookers - an eye-catcher in any kitchen.

The Richmond Deluxe is a traditional styled range cooker with modern, clever features. Choose from the following options to find the perfect Richmond for you.

SIZES

90cm

Features market leading Quad Oven Technology™



- 1 37L Compact Oven with Grill
- 2 64L Multi-function Oven with 13 settings and double extending, removable telescopic runners
- 3 94L Oven with Quad Oven Technology™ combining the Proflex™ Splitter and Equiflow™ twin fans

110cm

Huge combined capacity with Quad Oven



- 1 41L Compact Oven with Grill
- 2 71L Multi-function Oven with 13 settings and double extending, removable telescopic runners
- 3 71L Equiflow™ Oven
- 4 41L Slow Cook Oven



FUELS



Dual Fuel

Up to 7 gas burners including a 14.4mJ wok burner; all fitted with a flame safety device. Durable raised cast iron pan supports for stability and an electric oven and grill.



Induction

5 zone induction hotplate with premium EuroKera glass and a digital display. Touch slide controls, 10 power levels including boost. Comes with an electric oven and grill.

COLOURS

Black



Cream



Red



White



MODELS					
90cm		110cm			
Dual Fuel	Induction	Dual Fuel	Induction	Dual Fuel	Induction
● BRD900DFB	● BRD900IB	● BRD1100DFB	● BRD1100IB	● BRD1100DFB	● BRD1100IB
● BRD900DFCR	● BRD900ICR	● BRD1100DFCR	● BRD1100ICR	● BRD1100DFCR	● BRD1100ICR
● BRD900DFRE	● BRD900IRE	● BRD1100DFRE	● BRD1100IRE	● BRD1100DFRE	● BRD1100IRE
○ BRD900DFWH	○ BRD900IWH	○ BRD1100DFWH	○ BRD1100IWH	○ BRD1100DFWH	○ BRD1100IWH

TECHNICAL SPECIFICATIONS

MODEL	BRD900DF	BRD900I	BRD1100DF	BRD1100I
COOKTOP				
No. of burners / elements	5	5	7	5
Fuel	Gas	Induction	Gas	Induction
Configuration				
GAS / INDUCTION COOKTOP				
Burner / element 1	Medium 7.2 mJ	Medium (1.6 - 3.0 Boost) kW	Small 3.6 mJ	Medium (1.6 - 3.0 Boost) kW
Burner / element 2	Small 3.6 mJ	Medium (1.6 - 3.0 Boost) kW	Medium 7.2 mJ	Medium (1.6 - 3.0 Boost) kW
Burner / element 3	Wok 14.4 mJ	Large (2.3 - 3.7 Boost) kW	Medium 7.2 mJ	Large (2.3 - 3.7 Boost) kW
Burner / element 4	Large 10.8 mJ	Small (1.15 - 2.2 Boost) kW	Small 3.6 mJ	Small (1.15 - 2.2 Boost) kW
Burner / element 5	Medium 7.2 mJ	Medium (1.4 - 3.0 Boost) kW	Wok 14.4 mJ	Medium (1.4 - 3.0 Boost) kW
Burner / element 6	-	-	Large 10.8 mJ	-
Burner / element 7	-	-	Medium 7.2 mJ	-
Cast iron pan supports	Yes	-	Yes	-
Automatic ignition	Yes	-	Yes	-
Flame safety device	Yes	-	Yes	-
Central on/off key	-	-	-	Yes
Individual residual heat indicators	-	Yes	-	Yes
Wok cradle	Yes	-	Yes	-
CAVITY 1				
Position	Top left	Top left	Top left	Top left
Function	Conventional oven and grill	Conventional oven and grill	Conventional oven and grill	Conventional oven and grill
ELECTRIC OVEN / GRILL				
Variable rate dual circuit electric grill	Yes	Yes	Yes	Yes
Conventional electric oven	Yes	Yes	Yes	Yes
CAVITY 1 FEATURES				
Gross capacity (litres)	37	37	41	41
Power (kW)	Oven (1.4) & Grill (2.7)	Oven (1.4) & Grill (2.7)	Oven (1.4) & Grill (2.7)	Oven (1.4) & Grill (2.7)
No. of shelves	1	1	1	1
No. of shelf positions	2	2	2	2
Full width oven pans with reversible trivet	1	1	1	1
Door opening	Drop-down	Drop-down	Drop-down	Drop-down
Energy rating	A	A	A	A
CAVITY 2				
Position	Bottom left	Bottom left	Bottom left	Bottom left
Function	Multi-function oven	Multi-function oven	Multi-function oven	Multi-function oven
ELECTRIC OVEN				
Variable rate electric grill	Yes	Yes	Yes	Yes
Conventional electric oven	Yes	Yes	Yes	Yes
Fanned electric oven	Yes	Yes	Yes	Yes
Defrost	Yes	Yes	Yes	Yes
Intensive bake (top, bottom & fan)	Yes	Yes	Yes	Yes
Top heat only	Yes	Yes	Yes	Yes
Base heat only	Yes	Yes	Yes	Yes
Base heat with fan	Yes	Yes	Yes	Yes
Grill with fan	Yes	Yes	Yes	Yes
Slow cook	Yes	Yes	Yes	Yes
Pizza	Yes	Yes	Yes	Yes
Keep warm	Yes	Yes	Yes	Yes
Bread proving	Yes	Yes	Yes	Yes
CAVITY 2 FEATURES				
Gross capacity (litres)	64	64	71	71
Power (kW)	Oven (2.0) & Grill (1.7)	Oven (2.0) & Grill (1.7)	Oven (2.0) & Grill (1.7)	Oven (2.0) & Grill (1.7)
No. of shelves	2	2	2	2
No. of shelf positions	6	6	6	6
Full width oven pans with reversible trivet	1	1	1	1
Telescopic shelves	1 double extending, removable	1 double extending, removable	1 double extending, removable	1 double extending, removable
Oven light	Yes	Yes	Yes	Yes
Programmable timer	Yes	Yes	Yes	Yes
Door opening	Side opening	Side opening	Side opening	Side opening
Energy rating	A	A	A	A
CAVITY 3				
Position	Right tall	Right tall	Top right	Top right
Function	Split fanned oven/grill	Split fanned oven/grill	Fan forced oven	Fan forced oven
ELECTRIC OVEN				
Fixed rate electric grill	Yes	Yes	-	-
Fanned electric oven	Yes	Yes	Yes	Yes
Slow cook	Yes	Yes	Yes	Yes
Keep warm	Yes	Yes	Yes	Yes
Bread proving	Yes	Yes	Yes	Yes
CAVITY 3 FEATURES				
Gross capacity (litres)	94	94	71	71
Power (kW)	3.0	3.0	2.0	2.0
No. of shelves	3	3	2	2
No. of shelf positions	8	8	6	6
Oven Light	Yes	Yes	Yes	Yes
Door opening	Side opening	Side opening	Side opening	Side opening
Energy rating	A	A	A	A
CAVITY 4				
Position	-	-	Bottom right	Bottom right
Function	-	-	Slow cook oven	Slow cook oven
Fuel	-	-	Electric	Electric
CAVITY 4 FEATURES				
Gross capacity (litres)	-	-	41	41
Power (kW)	-	-	0.16	0.16
Door opening	-	-	Drop-down	Drop-down
TIMER				
Minute minder	Yes	Yes	Yes	Yes
Key lock feature	Yes	Yes	Yes	Yes
INSTALLATION				
Minimum gap required to fit appliance (mm)	906	906	1106	1106
Gas type	NG/LPG (converter kit included)	-	NG/LPG (converter kit included)	-
Gas inlet type	1/2" BSP female	-	1/2" BSP female	-
Gas inlet position	Rear right	-	Rear right	-
Power supply	240V single phase/3 phase	240V single phase/3 phase	240V single phase/3 phase	240V single phase/3 phase
Fuse size (amp)	32	45	32	45
Total electrical power load (kW)	8.98	16.38	8.13	15.53
Total gas power load (kW)	12	-	15	-
LPG converter kit included	Yes	-	Yes	-
DIMENSIONS (PRODUCT)				
Height x Width x Depth (mm)	900 - 930 x 896 x 600	900 - 930 x 896 x 600	900 - 930 x 1096 x 600	900 - 930 x 1096 x 600





All Belling range cookers are under a domestic use warranty for 3 years covering all parts and labour.

Installation warning: Incorrect installation of any product will void all warranty. We recommend all products are installed by a qualified electrician or gas safety registered engineer/professional.



The Belling logo is a registered trademark.

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