



















Cooking Collection 2013.

Designed with Italian flair and manufactured with leading innovative technology, D'amani steps forward to offer you quality products equipped with features that suit the passionate cook in all of us. This clever combination of modern technology and functionality with contemporary designs is still surprisingly affordable.

The D'amani range of appliances is designed to exceed your culinary requirements and give you peace of mind that the end result will be a masterpiece.



Packed with Features.

All products in the D'amani range have been selected for their stylish appearance and numerous innovative features designed to cater for all your needs.



Energy Efficiency

At D'amani we take caring for the environment very seriously. We therefore do our best to make sure all of our appliances are as efficient as possible. All D'amani ovens are either rated A or A+ on the European union energy efficiency scale.



Reece Product Quality Guarantee

All D'amani products are covered by a 2 year manufacturers warranty* - domestic use only. Damani's warranty and customer care program is supported by Baumatic Australia, a supplier that specialises in providing expert after sales assistance to customers Australia wide.

*Excludes microwaves which are covered by a 1 year manufacturers warranty - domestic use only.



Superior Capacity

Entertaining on a larger scale has been made easier with D'amani's extra large oven capacity giving you more room to create culinary masterpieces.



Multifunction Cooking System

D'amani ovens have been designed to deliver optimum cooking results. Multifunction cooking gives you the flexibility to choose the right function that best suits your recipes. With up to 8 different cooking functions to choose from, D'amani ovens will truly bring out the master chef in you.



One Piece Cooktop Surface

Pressed from a single sheet of stainless steel, the D'amani gas cooktops feature a seamless one-piece hob design with built-in skirts making it aesthetically appealing and easy to clean.



Induction is a truly unique and revolutionary way to cook. Under the surface of the induction cooktop are generators. These generators send high frequency currents through the glass surface into the cooking utensil, when one has been placed onto the cooktop. These magnetic currents then heat up the pan directly inside. Induction cooktops are therefore the safest cooking appliance on the market today. Not only is induction the safest cooking method, but also the most energy efficient. So join us in helping the environment by purchasing a cooktop that uses much less energy than traditional methods. Finally the performance of induction is unrivalled. It will cook faster than any other heat source available and has impeccable control. It can go from a boil to the finest simmer in literally seconds. Induction gives you total control at your fingertips.



Electric Ceramic Cooktop

D'amani ceramic cooktops are built with advanced technology that delivers fast cooking results each and every time. D'amani's ceramic electric cooktops heat up in a matter of seconds reducing the time spent in the kitchen.



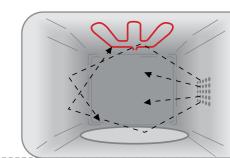
Extraction or Recirculating

All D'amani rangehoods are ready to operate as a ducted appliance. D'amani highly recommends this type of installation for the most effective operation of your rangehood. If for some reason you cannot duct your hood to atmosphere, a carbon filter/s can be purchased to fit to your hood, which will help eliminate odours and thus allow you to recirculate the air back into the kitchen.



Microwave Grill and Combination Cooking

This function helps you achieve perfect cooking results in a fraction of the usual conventional cooking times. The grill function can be used on its own to grill small portions of meats or to reheat pastries, resulting in a crisp and delicious finish.







Excellence in Ovens.

D'amani ovens have been created to capture the fine balance between functionality and design.

Not only do they look great in any kitchen, the easy to use functions make preparing any meal a breeze. Combined with a large oven capacity and a Class A Energy Efficiency rating, a D'amani oven will be a welcome addition to any home.



FAN FORCED

This method of cooking uses the rear circular element while the heat is distributed by the fan, resulting in faster, more even cooking. Cooking with this function allows different kinds of foods to be cooked simultaneously on different shelves without the transfer of smells and tastes from one dish to another. Cook sweet and savoury foods at the same time.



FAN ASSIST

This method of cooking provides heat from the outer top and bottom elements, plus the use of a circulation fan, which distributes the heat evenly. This method is ideal for baking pastries and biscuits.



FAN + LOWER ELEMENT

This method of cooking uses the lower element only while the fan is circulating the heat. Suitable for delicate dishes that require heat concentration at the base, whilst gently cooking the top.



FAN + GRILL

This method of grilling uses the top element in conjunction with the fan, to help circulate heat quickly. This method is suitable to grill and bake at the same time. No need to turn meat over.



FULL GRILL

This method of grilling is for traditional grilling, utilizing the full top element which is thermostatically controlled. The top element directs heat downwards onto the food, which makes this method suitable for grilling medium or large portions.



CENTRE GRILL

This method of grilling uses only the inner part of the top element which is thermostatically controlled. The inner part of the top element directs heat downwards onto the food, which makes this method suitable for grilling small portions.



CONVENTIONAL COOKING

This method of cooking provides traditional cooking with heat from both the outer top and bottom elements. This is particularly suitable for roasting and baking on one shelf only. No fan operates with this function.



TOP ELEMENT ONLY

This method of cooking uses the outer part of the top element to direct heat downwards to gently brown and crisp food. This method is suitable for gentle cooking, browning, keeping cooked dishes warm or finishing off recipes.



LOWER ELEMENT ONLY

This method of cooking uses the lower element to direct heat upward to the food, concentrating heat to the base. This is suitable for slow-cooking recipes, warming up meals or finishing off recipes.



DEFROS

For this function the fan runs without heat to circulate air around the food in order to defrost frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always be sure to completely unwrap the frozen food and sit it on the grill rack so the air can circulate properly.



LIGH'

The light function illuminates the oven cavity which is useful when cleaning the oven interior. The light also produces a low heat that is suitable for proving dough.



LOWER ELEMENT & GRILL

This method of cooking uses the lower element to direct heat upward whilst the grill directs heat down. Suitable for roasts of any size.

inbuilt ovens

DAO65S 60cm Fan Forced Oven





Standard Accessories:

- 1 x Enamelled baking tray
- 1 x Baking tray handle
- 1 x Baking tray insert
- 2 x Safety shelves

Optional Accessories:

Pizza stone (BPS2)

DAO68S 60cm Multifunction Oven





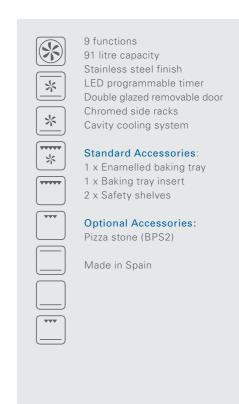
2 x Safety shelves

Optional Accessories: Pizza stone (BPS2)



DO99MS 90cm Multifunction Oven





Tiramisu serves 8

The perfect way to kick start your taste buds.

Ingredients

2 cups strong black coffee

1/2 cup marsala

3 eggs

1/3 cup caster sugar

250g mascarpone

300ml lightly whipped thickened cream

1 large packet of sponge fingers

Cocoa

Method

Firstly pour coffee and marsala into a shallow dish and set into the mascarpone mixture. Dip enough biscuits into the

aside. In two separate bowls divide your egg yolks and your coffee mixture to cover the base of a 19cm square ceramic egg whites. With electric beaters, beat sugar and egg yolks dish. Cover the biscuits with one-third of the mascarpone only, in a large bowl until they are pale and thick. Add the mixture. Repeat the procedure until all the biscuits have been mascarpone and whipped cream, mixing gently until just used making sure you finish with cream on top. Cover your combined. In a medium sized bowl beat your egg whites until tiramisu with plastic and put in the fridge for at least 2-3hrs. soft peaks form. Gently fold eggwhites using a large spoon Once ready to serve dust with cocao and ENJOY!

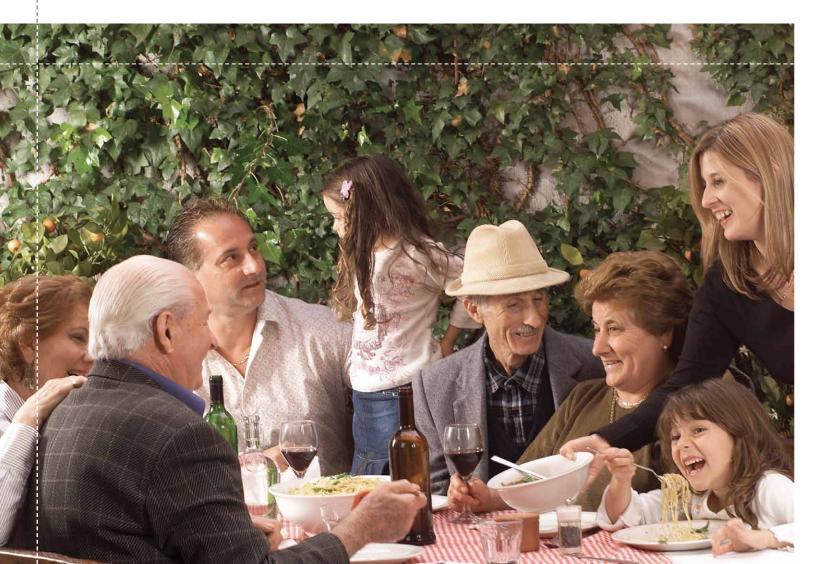


DAF91EG 90cm Dual Fuel Upright Cooker

Italian Heritage.

The D'amani upright cooker is manufactured by one of Italy's longest standing cooking appliances factories. This remarkable Italian manufacturer is a family run business that started over 130 years ago in 1882. They have been one of the leaders with cooking innovation, reliability and always a step ahead with the latest cutting edge technology, They truly capture the culture of Italy.

The high standards placed in developing this stylish and innovative upright cooker offer numerous features and functions that assist in making the task of creating everyday meals a delight to achieve. Both sleek in design and convenient in operation, the D'amani upright cooker will blend into any kitchen with style.















Stainless steel finish

LED programmable timer Double glazed removable door Removable inner door glass Chromed side racks Cavity cooling system Thermostatically controlled grill Adjustable feet Catalytic oven liners

Electric Oven Features

9 functions

110 litre capacity

Gas Cooktop Features

5 burners Electronic ignition Cast iron trivets Flame failure safety device

Cooktop Burner Output (MJ)

1 x 13.0 MJ Triple ring wok burner 1 x 12.5 MJ Rapid burner 2 x 7.12 MJ Semi rapid burner 1 x 4.0 MJ Auxiliary burner

Standard Accessories:

- 1 x Enamelled baking tray
- 1 x Baking tray handle
- 1 x Baking tray insert 1 x Safety shelf

Made in Italy



Guaranteed Performance.

When considering the type of cooktop for your everyday use, D'amani offers a fashionable and sleek portfolio of gas, electric or induction cooktops.

Each model has been designed to complement our ovens and rangehoods making the decision of co-ordinating your appliances a breeze. All you will need to concentrate on is which cuisine your family will be enjoying after cooking on one of these easy to use cooktops.



DGH60 60cm Gas Cooktop



4 burners Stainless steel finish Electronic ignition Enamelled trivets

Side control operation

Burner Output (MJ)

1 x 10.8 MJ Rapid burner 2 x 6.3 MJ Semi rapid burners 1 x 3.6 MJ Auxiliary burner

Standard Accessories

LPG conversion kit

Made in Italy



DGH64C 60cm Gas Cooktop



4 burners Stainless steel finish Electronic ignition Cast iron trivets Side control operation

Burner Output (MJ)

1 x 12.6 MJ Triple ring wok burner 2 x 6.3 MJ Semi rapid burner

1 x 3.6 MJ Auxiliary burner

Standard Accessories

LPG conversion kit

Made in Italy



Penne Pasta with Cherry Tomato & Asparagus serves 4

Discover Italy with this enticing traditional dish.

Ingredients

250g punnet cherry tomatoes, halved 6 long green shallots, trimmed, white part only, thinly sliced 2 tbs extra virgin olive oil 400g Barilla penne rigate 1 x jar Barilla pesto rosso

2 x 250g chicken breast fillets, thinly sliced

2 x bunches asparagus, trimmed,

cut into 4cm lengths

Garnish with shaved Parmesan cheese

2 tbs chopped parsley



Method

Put 1 tablespoon of olive oil, cherry tomatoes and spring onions in a bowl and season with sea salt and freshly cracked black pepper, then set aside. In a large saucepan boil 1 litre of water per 100g of pasta and add 7 grams of salt per litre of water once the water is boiling and just before adding the pasta. Cook the penne until firm but not hard. Once cooked drain well. In the interim, heat the remaining oil in a large non-stick frying pan over a medium-high heat. Add the chicken, cook stirring occasionally for 2-3 minutes. Add the asparagus and cook stirring for a further 2-3 minutes or until chicken is golden and asparagus is bright green, tender and crisp. Add the chicken mixture and tomatoes to the pan with the penne, toss to combine, then add the pesto rosso and toss until evenly coated in pesto. Serve immediately with shaved Parmesan cheese and a drizzle of extra virgin olive oil, if desired.

5 burners Stainless steel finish Electronic ignition Cast iron trivets Front control operation

Burner Output (MJ)

- 1 x 12.06 MJ Triple ring wok burner
- 1 x 10.8 MJ Rapid burner
- 1 x 6.3 MJ Semi rapid burner
- 1 x 5.04 MJ Semi rapid burner
- 1 x 3.6 MJ Auxiliary burner

Standard Accessories

LPG conversion kit Wok stand

Made in Italy





GECE61SS 60cm Solid Element Electric Cooktop

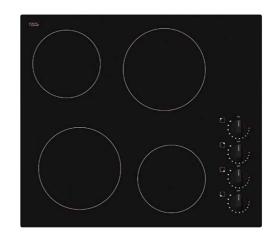


4 cooking zones Stainless steel finish Knob control operation Spill catchment area One piece hob design

Zone Power Output (kW)

1 x 1.5 kW rapid zone, Ø 188mm 1 x 1.5 kW standard zone, Ø 188mm 2 x 1.0 kW standard zones, Ø 155mm

GECE6002 60cm Electric Ceramic Cooktop



4 cooking zones
Frameless ceramic glass surface
Knob control operation
Residual heat indicators
Multi-power level selection

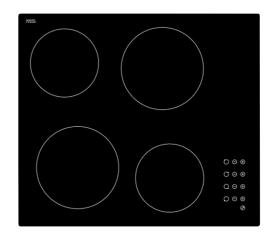
Zone Power Output (kW)

2 x 1.8 kW zones, Ø 175mm 2 x 1.2 kW zones, Ø 140mm

Standard Accessories

Ceramic scraper

GECE6004 60cm Electric Ceramic Cooktop



4 cooking zones
Frameless ceramic glass surface
Touch control operation
Residual heat indicators
Multi-power level selection
Control panel with LED display
Safety lock
Auto switch off safety feature

Zone Power Output (kW)

2 x 1.8 kW zones, Ø 175mm 2 x 1.2 kW zones, Ø 140mm

Standard Accessories

Ceramic scraper

GECE6005 60cm Induction Cooktop



4 cooking zones Frameless ceramic glass surface Touch control operation 4 independent induction generators Residual heat indicators Multi-power level selection Control panel with LED display Safety lock Auto switch off safety feature Electronic timer Auto pan detection

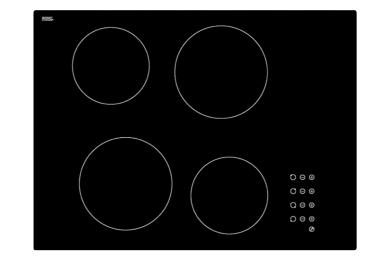
Zone Power Output (kW)

2 x 2.0 kW induction zones, Ø 180mm 2 x 1.5 kW induction zones, Ø 180mm

Standard Accessories

Ceramic scraper

GECE7004 70cm Electric Ceramic Cooktop



4 cooking zones Frameless ceramic glass surface Touch control operation Residual heat indicators Multi-power level selection Control panel with LED display Safety lock Auto switch off safety feature

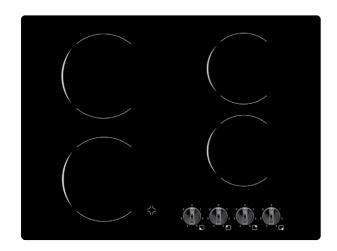
Zone Power Output (kW)

2 x 1.8 kW zones, Ø 200mm 2 x 1.2 kW zones, Ø 165mm

Standard Accessories

Ceramic scraper

GECE7002 70cm Electric Ceramic Cooktop



4 cooking zones Frameless ceramic glass surface Knob control operation Residual heat indicators Multi-power level selection Zone Power Output (kW)

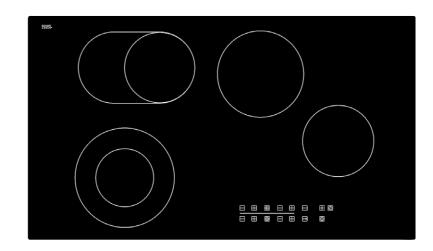
2 x 1.7 kW zones, Ø 180mm

2 x 1.2 kW zones, Ø 140mm

Standard Accessories Ceramic scraper

Made in Italy

GECE9004 90cm Electric Ceramic Cooktop



4 cooking zones 2 extended zones Frameless ceramic glass surface Touch control operation Residual heat indicators Multi-power level selection Safety lock Electronic timer

Zone Power Output (kW)

 $1 \times 1.0 / 2.2$ kW extended zone, Ø 140/230mm 1 x 1.1 / 2.0 kW extended zone, Ø 165/270mm 1 x 1.8 kW single zone, Ø 200mm 1 x 1.2 kW single zone, Ø 165mm

Standard Accessories

Ceramic scraper



17 16

electric cooktops

Powerful Extraction.

Home designers and builders continue to integrate today's modern kitchen with open plan living, creating this environment as the centre point of the home. D'amani recognises the importance of providing reliable rangehoods that offer powerful extraction capabilities whilst blending into the aesthetics of any kitchen.

The D'amani rangehood collection offers efficient performance, contemporary designs, and a quality finish. These rangehoods have been manufactured to effectively extract steam, grease and cooking odours with minimal fuss.

Beef Cannelloni serves 6

Move beyond spaghetti with this authentic Italian meal.

Ingredients

1 x tablespoon olive oil

1 x medium brown onion, chopped

2 x garlic cloves, crushed

600g beef mince

700g jar tomato pasta sauce

1/4 cup shredded fresh basil leaves

6 x fresh lasagne pasta sheets, halved

250g smooth ricotta cheese 1 1/2 cups grated pizza cheese

Method

Start with heating oil in a large frying pan over medium-high heat. Add onion and garlic. Cook the ingredients for approximately 3 minutes. Once they have softened, add the mince. Cook, stirring with a wooden spoon to break up mince, for 8 to 10 minutes or until browned and cooked through.

Add 1 cup pasta sauce and season with pepper. Reduce heat to medium-low. Simmer, stirring occasionally, for 10 minutes. Remove from heat and stir in basil. Cool for 15 minutes.

Preheat oven to 180°C/160°C fan-forced. Grease a 6cm-deep 20cm x 48cm rectangular ovenproof dish.



Place 1 sheet lasagne on a board. Spoon 1/4 cup mixture along 1 long edge. Roll up to enclose filling. Place in prepared dish. Repeat with remaining lasagne sheets and mince mixture. Dollop ricotta on pasta tubes and spread with the back of a spoon. Pour remaining pasta sauce over ricotta layer and sprinkle with pizza

Cover dish loosely with foil and bake for 30 minutes. Once foil has been removed bake for another 30 minutes or until top is golden. Serve with salad leaves.

GEH6013 60cm Fixed Rangehood



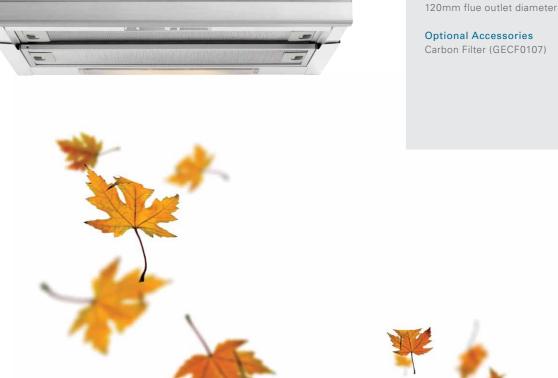
180m³/hr extraction capacity Stainless steel finish 3 speed slide control 1 x incandescent light

Optional Accessories

Carbon Filter (GECF0109)

120mm flue outlet diameter

GEH6018 60cm Slideout Rangehood



Stainless steel finish 2 x incandescent lights

3 speed slide control

2 x aluminium grease filters

440m³/hr extraction capacity

Optional Accessories

Carbon Filter (GECF0107)

GEH6017 60cm Slideout Rangehood GEH9017 90cm Slideout Rangehood



GEH6017 pictured.

440m³/hr extraction capacity

- Stainless steel finish
- 3 speed slide control
- 2 x incandescent lights
- 2 x aluminium grease filters 120mm flue outlet diameter

Front vented recirculating or ducted

2 x fascia rails included;

80mm for front recirculating 40mm for direct ducting

Standard Accessories

Carbon Filter (GECF0107)

GEH6009 60cm Wall Canopy



500m³/hr extraction capacity Stainless steel finish 3 speed push button control 2 x incandescent lights 2 x aluminium grease filters 150mm flue outlet diameter

Optional Accessories

Carbon Filter (GECF0108) 1200mm Flue Cover Extension (GEFE1202)

GUH52SD 52cm Undermount Rangehood



350m³/hr extraction capacity

- 3 speed slide control
- 2 x halogen lights
- 1 x aluminium grease filter
- Extraction or recirculation 150mm flue outlet diameter

Optional Accessories

Carbon Filter (S2)

GEH7010 70cm Wall Canopy



500m³/hr extraction capacity Stainless steel finish 3 speed push button control 2 x incandescent lights 2 x aluminium grease filters 150mm flue outlet diameter

Optional Accessories

Carbon Filter (GECF0108) 1200mm Flue Cover Extension (GEFE1202)

GUH75 75cm Undermount Rangehood GUH90 90cm Undermount Rangehood



GUH75 pictured.

750m³/hr extraction capacity Stainless steel finish

- 3 speed slide control 2 x halogen lights
- 1 x aluminium grease filter Extraction or recirculation
- 150mm flue outlet diameter

Optional Accessories

Carbon Filter (GECF0108)

GEH9011 90cm Wall Canopy



500m³/hr extraction capacity Stainless steel finish

- 3 speed push button control
- 2 x incandescent lights
- 3 x aluminium grease filters
- 150mm flue outlet diameter

Optional Accessories

Carbon Filter (GECF0108) 1200mm Flue Cover Extension (GEFE1202)

GEH9023 90cm Wall Canopy



750m³/hr extraction capacity Stainless steel finish

3 speed push button control

2 x halogen lights

3 x aluminium grease filters 150mm flue outlet diameter

Optional Accessories

Carbon Filter (GECF0108)

1200mm Flue Cover Extension (GEFE1204)

GEH9010G 90cm Glass Wall Canopy



750m³/hr extraction capacity Stainless steel & glass finish

- 3 speed push button control 2 x halogen lights
- 2 x aluminium grease filters 150mm flue outlet diameter

Optional Accessories

Carbon Filter (GECF0108)

1200mm Flue Cover Extension (GEFE1204)

GEH6026G 60cm Glass Wall Canopy GEH9026G 90cm Glass Wall Canopy



750m³/hr extraction capacity Stainless steel & glass finish 3 speed push button control

2 x halogen lights

1 x aluminium grease filter 150mm flue outlet diameter

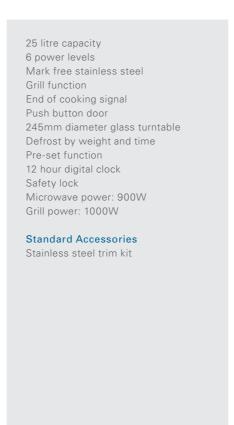
Optional Accessories

Carbon Filter (GECF0108)

1200mm Flue Cover Extension (GEFE1204)







GED45S 45cm Freestanding Dishwasher



8 place settings
8 wash programs including tablet cycle
4 wash temperatures
Mark resistant coating
Concealed heating element
Stainless steel micro filter
Anti-leak device
Anti-flood device
Height adjustable upper basket
Collapsible plate racks
WELS rating: 1.5 star
Energy rating: 1.5 star



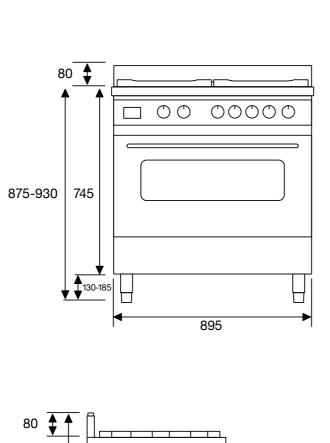
DDW60S 60cm Freestanding Dishwasher

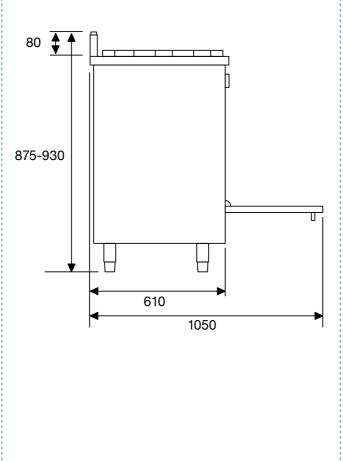


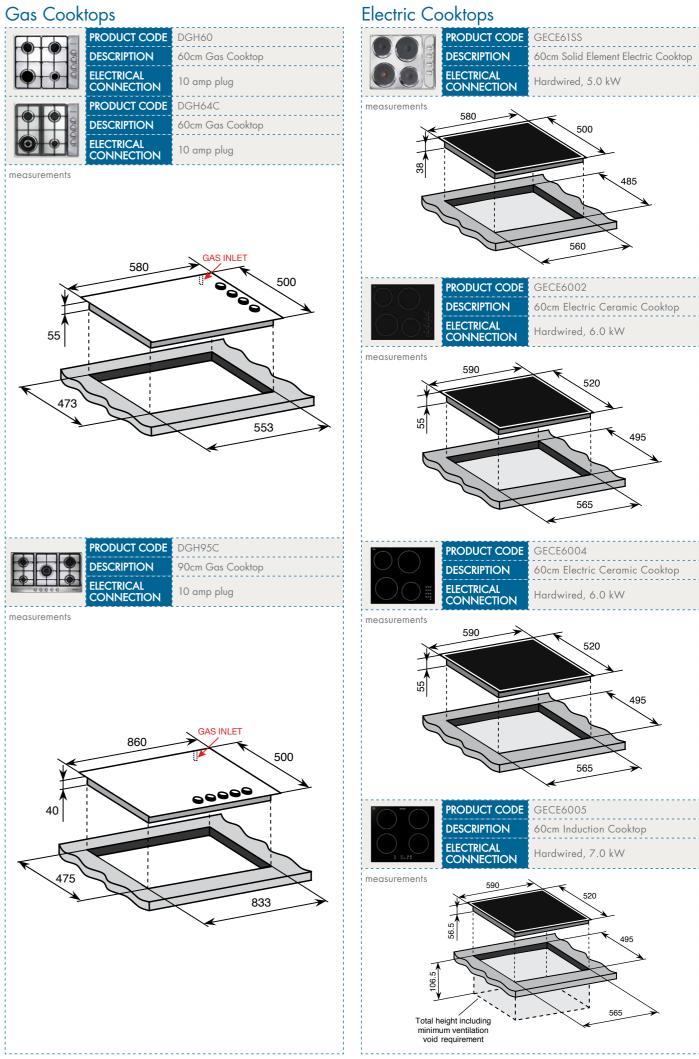
12 place settings
8 wash programs including tablet cycle
5 temperatures
Mark resistant coating
Concealed heating element
Stainless steel micro filter
Anti-leak device
Anti-flood device
Height adjustable upper basket
Collapsible plate racks
WELS rating: 3 star
Energy rating: 3 star

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Upright Cookers Ovens PRODUCT CODE PRODUCT CODE DAF91EG DESCRIPTION 60cm Fan Forced Oven DESCRIPTION 90cm Dual Fuel Upright Cooker ELECTRICAL CONNECTION ELECTRICAL CONNECTION 15 amp plug PRODUCT CODE DESCRIPTION 60cm Multifunction Oven ELECTRICAL CONNECTION 15 amp plug 603 (565* 580 Min







*Proud mount dimensions

PRODUCT CODE

CONNECTION

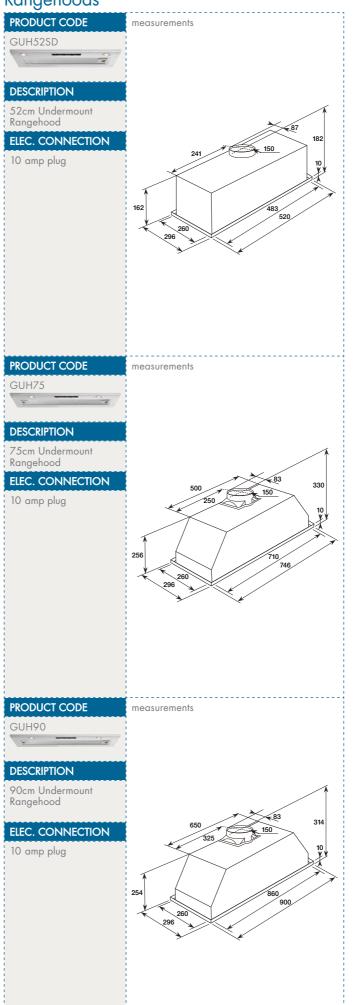
measurements

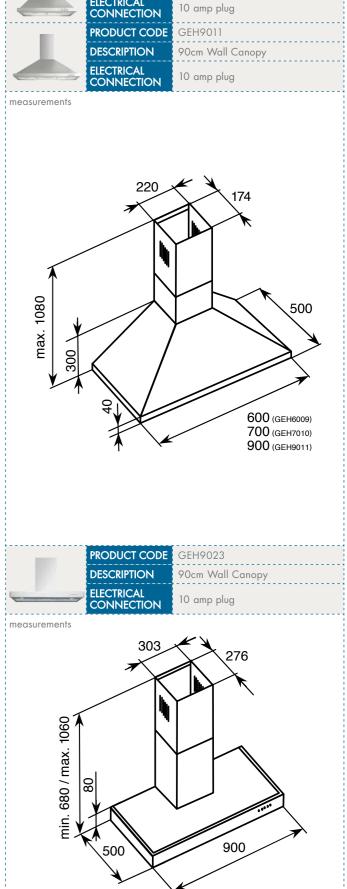
DO99MS

90cm Multifunction Oven

Rangehoods **Electric Cooktops** Rangehoods Rangehoods PRODUCT CODE PRODUCT CODE PRODUCT CODE GECE7002 PRODUCT CODE measurements measurements **DESCRIPTION DESCRIPTION** 70cm Electric Ceramic Cooktop GEH6013 GUH52SD ELECTRICAL CONNECTION ELECTRICAL CONNECTION T WWW. Hardwired, 5.8 kW **DESCRIPTION** PRODUCT CODE **DESCRIPTION** 60cm Fixed Rangehood DESCRIPTION 52cm Undermount ELECTRICAL







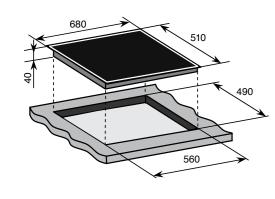
GEH6009

10 amp plug

GEH7010

60cm Wall Canopy

70cm Wall Canopy

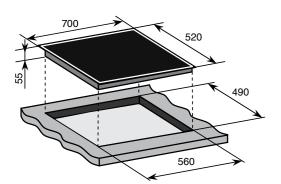




GECE7004 70cm Electric Ceramic Cooktop Hardwired, 6.0 kW

measurements

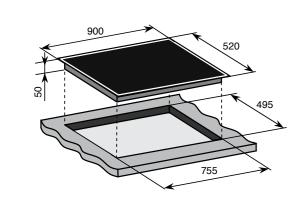
measurements

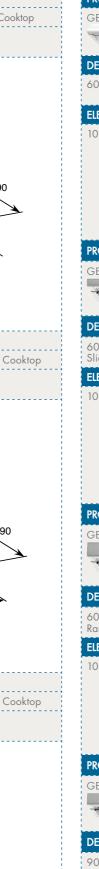


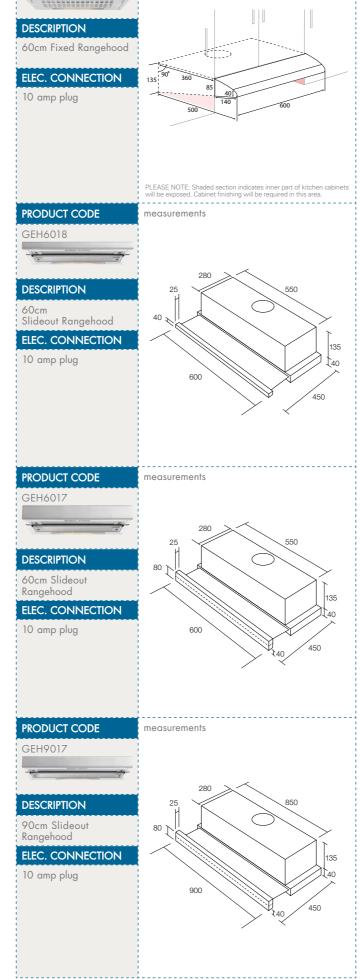


90cm Electric Ceramic Cooktop Hardwired, 7.2 kW

measurements





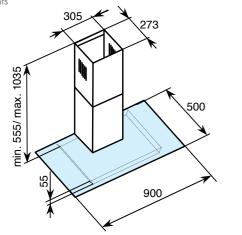


Rangehoods



GEH9010G 90cm Glass Wall Canopy

measurements



PRODUCT CODE DESCRIPTION ELECTRICAL CONNECTION

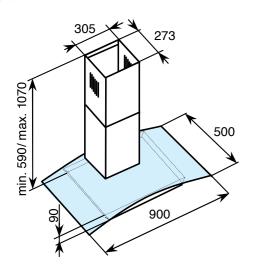
GEH6026G 60cm Glass Wall Canopy

min. 550 / max 1030 600

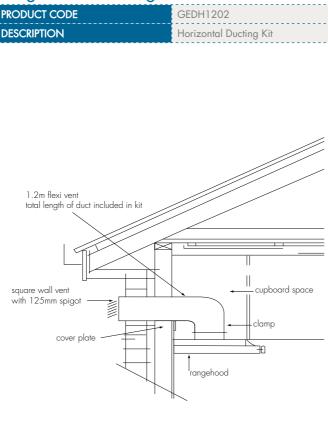


PRODUCT CODE GEH9026G 90cm Glass Wall Canopy

measurements

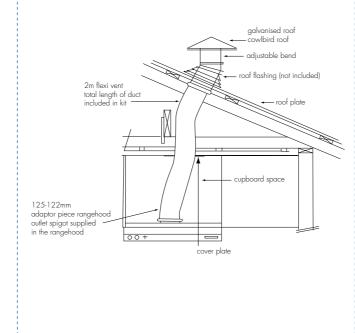


Rangehoods Ducting Kit



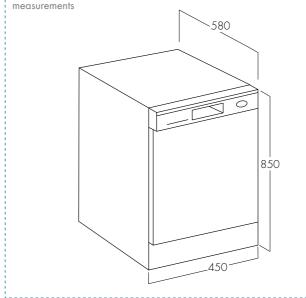
PRODUCT CODE DESCRIPTION

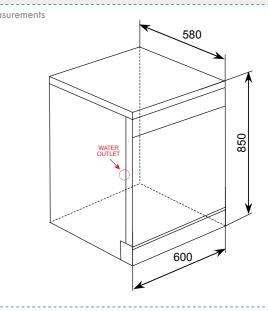
GEDV1201 Vertical Ducting Kit



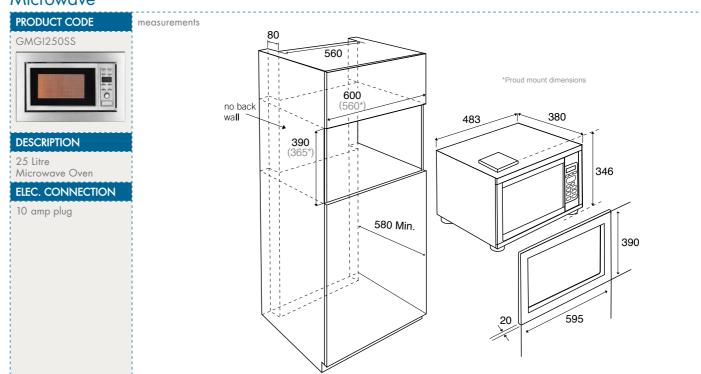
Dishwashers

PRODUCT CODE	GED45S	DDW60S
DESCRIPTION	45cm Freestanding Dishwasher	60cm Freestanding Dishwasher
STAR ENERGY RATING	1.5	3
WATER USAGE RATING	1.5	3
APPROX WATER CONSUMPTION (LITRES)	13.0	14.1
APPROX ENERGY CONSUMPTION (KW/H)	294	277
WASH PROGRAMS	Tablet cycle, Intensive, Normal, Eco, Rinse, Glass, Rapid, Soak	Tablet cycle, Intensive, Normal, Eco, Rinse, Glass, Rapid, Soak
WASH TEMPERATURES	40-60°C	40-70°C
UPPER BASKET	height adjustable	height adjustable
LOWER BASKET	collapsible	collapsible
ANTI LEAK/ANTI FLOOD SAFETY SYSTEM	yes	yes
PLUGS SUPPLIED	10 amp	10 amp
CONCEALED ELEMENT	yes	yes
measurements	_	measurements





Microwave



Sales phone 1300 132 824 Service phone 1800 444 357 Sales fax 1300 660 188 Service fax 1300 133 279

Baumatic Australia operate a policy of continuous improvement and reserve the right to adjust and modify its products and prices without prior notification. Some images in this brochure may be indicative.

Visit any one of our 300 showrooms around Australia for all the latest products, concepts and inspiration to make your bathroom whatever you want it to be. And for the ultimate bathroom experience, go to one of our new bathroom life" stores where you will find the biggest range of leading Australian and international brands.

Call **1800 032 566** or visit **www.reece.com.au** for your nearest bathroom showroom.

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