

# Belling

## Mastercook Dual Fuel Cooker

---

Installation & User's Instructions

Model No. 135

This model is supplied for use with Natural gas,  
and is convertible to LPG with the kit supplied.



# Contents

---

Introduction.....	3
Installation Instructions .....	4-10
For Your Safety Always . .....	11
For Your Safety Never .....	12
Know Your Cooker .....	13-14
Know Your Timer .....	15-22
Hotplate.....	23
W arming Zone .....	24
Oven Temperature Chart .....	25
Grilling .....	26
Fan oven cookery notes and charts .....	27-30
Conventional oven cookery notes and charts .....	31-34
Care And Cleaning .....	35-36
Is There Something Wrong?.....	37-38
Service .....	B/C

# Introduction

---

Your Belling  
Cooker

Thank you for purchasing a new Belling Mastercook. Its stylish and practical design will enhance your kitchen and make cooking a pleasure. It features a Fan oven, a conventional oven, a storage compartment, a separate grill and a six burner hob with a warming area. There is also a clock / timer with a minute minder and automatic oven switch on and off.

Getting help

If you have any problems with installing, operating, or cooking with your Belling Mastercook, please check through these instructions thoroughly to make sure that you have not missed anything. If you still need help then please contact (including a daytime telephone number if possible):

Consumer Relations Department,  
Belling Appliances Ltd.,  
Talbot Road,  
Mexborough,  
South Yorkshire,  
S64 8AJ  
Belling helpline Tel: 01709 579902.

Please quote the cooker model and serial number with all enquiries. The serial number can be found on the left hand side of the oven frame.

**WARNING!** For your own safety, make sure that these instructions on installation, use and maintenance are followed.

We advise you to keep these instructions in a safe place for future reference.

If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

Unpacking

After unpacking your cooker, make sure that you remove all the packing from the oven and grill and any stickers from the oven/grill door and the hob.

# Installation Instructions

---

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted on the rear panel.

This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.

Model number: 135

Category II<sub>2H3+</sub> (GB, IE)

This model is set to burn NATURAL GAS (G20) at 20mbar and can be converted for use on BUTANE (G30) at 28-30mbar and PROPANE (G31) at 37mbar with the kit supplied.

## GAS SAFETY (INSTALLATION & USE) REGULATIONS

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172.

Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

## LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

When adjusted for use on butane (G30) or propane (G31) these models must not be installed in a room or internal space below ground level, e.g. in a basement.

## PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS 5440:Part 2.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m<sup>3</sup>, it will require an air vent of 50 cm<sup>2</sup> effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m<sup>3</sup>, it will require an air vent of 100 cm<sup>2</sup> effective area. If there are other fuel burning appliances in the same room, BS 5440:Part 2 should be consulted to determine air vent requirements.

# Installation Instructions

## TECHNICAL DATA

### DIMENSIONS

Height	900 - 915mm
Width	1 082mm
Depth	600mm (excluding door handles)

### GENERAL

Gas connection	Rp 1/2 (1/2" BSP female)
Supply pressure	Natural Gas - G20 at 20mbar Convertible to Butane (G30) at 28-30mbar or Propane (G31) at 37mbar

Pressure test point	Middle rear hob burner
Gas rate adjustment	None
Aeration adjustment	None

Electrical connection	6 m <sup>2</sup> PVC insulated twin and earth 230 -240V a.c. 50Hz
-----------------------	--

Total Heat Input (Natural Gas)	12.5 kW.
Total Heat Input (LPG)	850 g/h.
Total Heat Input (Electric)	7.26 - 7.9 kW.

Fan Oven Wattage	2.30 - 2.50 kW.
Grill	2.44 - 2.66 kW.
Conventional Oven	2.2 - 2.4 kW.
W arming Zone	0.23 - 0.25 kW

BURNER	N ATURAL GAS (G20)		L.P.G. GAS (G30/31)	
	HEAT INPUT	INJECTOR	HEAT INPUT	INJECTOR
Front middle (Ultra Rapid) / Wok	3.5 kW	130	235 g/h 3.2 kW	90
Rear Left (Rapid)	3.0 kW	128	205 g/h 2.8 kW	82
Front Left/Rear Middle (Semi Rapid)	2.0kW	102	130 g/h 1.8 kW	65
Front & Rear Right (Auxiliary)	1.0 kW	72	75 g/h 1.0 kW	50

# Space For Fixing

Never install the cooker on a platform.

The cooker can be close fitted below hotplate level. This requires a minimum distance of 1085mm between cupboard units of hotplate height.

The wall behind the cooker between the hotplate and 450mm above, and across the width of the cooker, must be an incombustible material such as ceramic wall tiles.

Follow the diagrams below for guidance on fitting. Take note of all dimensions.

Fig. 1  
INSTALLATION WITH WALL CUPBOARDS  
IN LINE WITH SIDES OF APPLIANCE

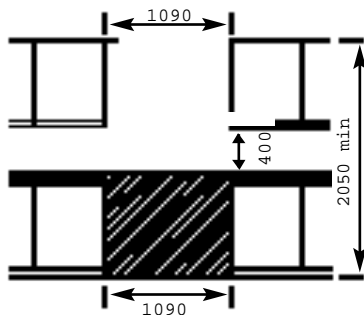


Fig. 3  
INSTALLATION ALONGSIDE TALL CUP-  
BOARDS OR SIDEWALL

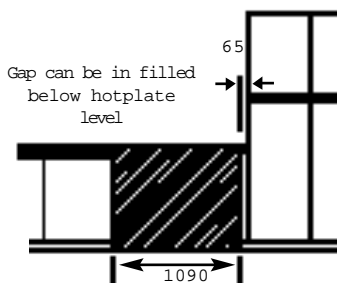


Fig. 2  
INSTALLATION USING BRIDGING  
CUPBOARDS

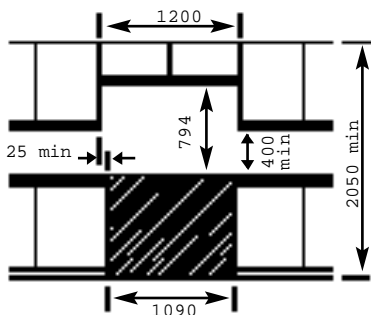
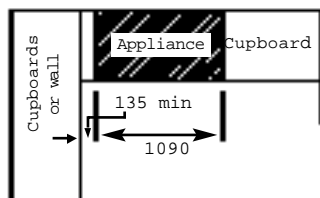


Fig. 4  
INSTALLATION CLOSE TO A CORNER



If your appliance is to be fitted close to a corner ensure that there is a clearance of 135mm minimum. This will enable you to fully open the door and allow removal of oven shelves.

# Installation Instructions

---

**WARNING:** DO NOT install the cooker on a platform.

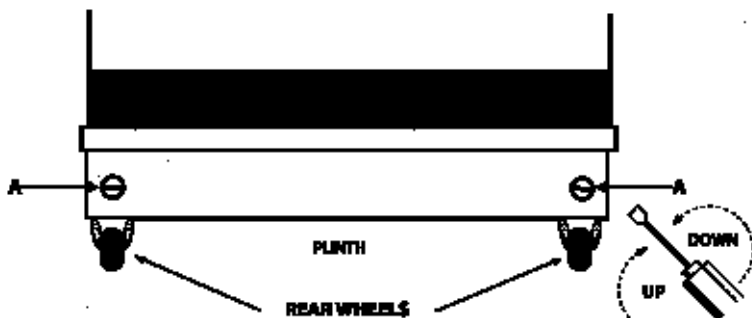
**UNPACKING THE COOKER**      Unpack the components from inside the grill and oven: Check that the following parts are present.

Grill pan and grid  
Pan supports (3)  
Main oven shelves (4)  
Meat pan  
Literature

**LEVELLING**      Two rear wheels and two front feet are fitted which can be adjusted up or down to set the height (900mm - 915mm) and level the cooker.

1. The rear wheels can be raised or lowered from the BACK of the cooker by adjusting the levelling screws 'A' in the plinth.
2. The front feet can be simply screwed in or out to lower or raise the front of the cooker.

**CAUTION:**      Some soft floor coverings may get damaged if the cooker is not moved carefully.



VIEWED FROM THE REAR

# Installation Instructions

---

## Stability Bracket

The back of the cooker has a slot for engagement of a stability bracket, which can be obtained from a reputable plumbers merchant or DIY store. The leaflet included with the bracket should be read in conjunction with the following instructions:

Push cooker to its intended position.

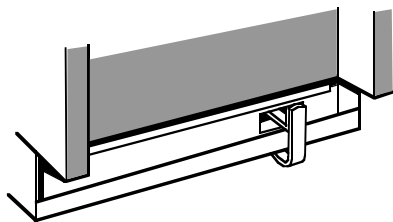
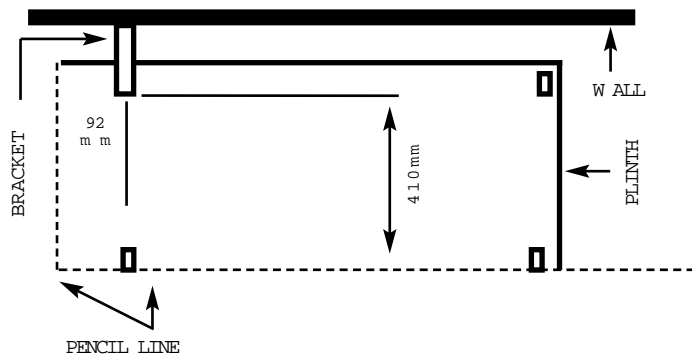
Draw pencil lines on the floor in line with the front and left side of the plinth.

Remove the cooker.

Position stability bracket in accordance with diagram below.

Measure height from floor level to the bottom of the slot in the back of the cooker.

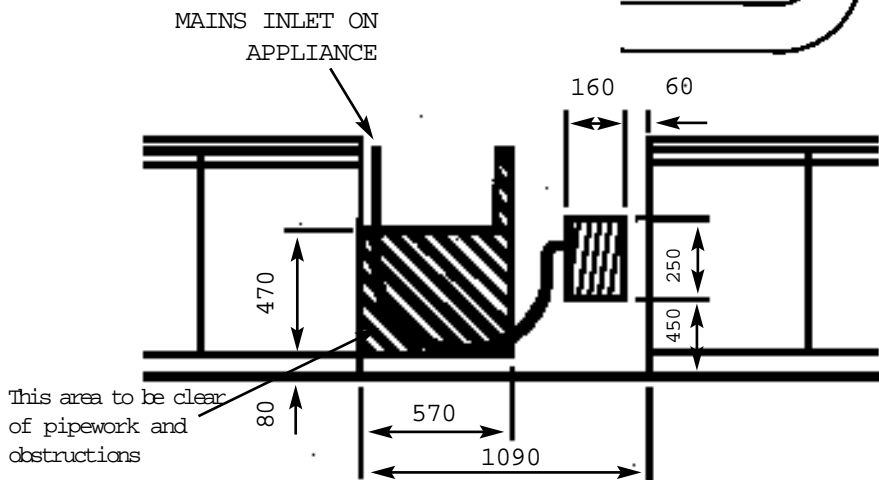
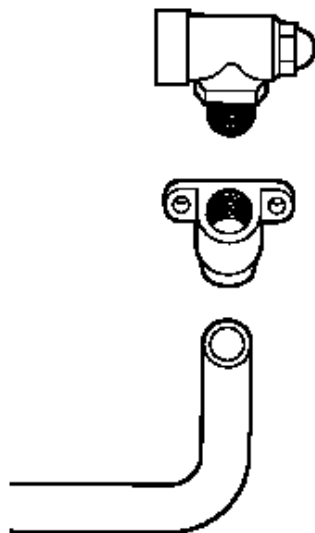
Add 3mm to the dimension and assemble the stability bracket to that height. (i.e. from floor level to the underside of the top member).





# Connecting to the Gas Supply

The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate should, therefore, be fitted within the 160 x 250mm shaded area shown, pointing towards the left to allow the cooker to be pushed fully to the wall. If a forward facing backplate is used, it must be chased into the wall.



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

LPG models should be connected with a hose suitable for LPG and capable of withstanding pressure of 50 mbar.

The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.

After installation, check for soundness.

The supply pressure is tested at the hob burner.

With reference to the user's instructions:

1. Check that the hotplate burners ignite correctly and burn with a steady flame.
2. Check for a steady flame at the low (small flame symbol) setting.
3. Instruct the user on the operation of the cooker.

# Connecting to Electrical Supply

---

## Connecting The Cooker

For your own safety, we recommend that your cooker is installed by a competent person. The cooker should be installed in accordance with the latest edition of the IEE regulations.

**WARNING! THIS COOKER MUST BE EARTHED.**

The cooker must be connected to the correct electrical supply as stated on the rating plate, through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles, adjacent to (but not above) the cooker. We recommend the cooker circuit be rated to 45 amps with a minimum of 32 amps.

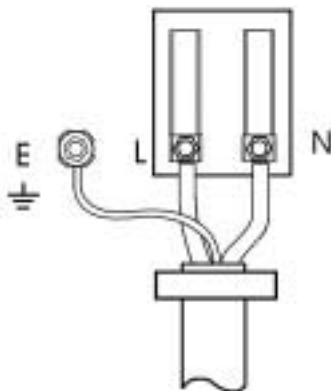
We recommend that 6mm<sup>2</sup> PVC insulated twin and earth cable is used to connect the cooker to the cooker control unit. The minimum size of cable that can be used is 6mm<sup>2</sup> twin and earth, the maximum size is 10mm<sup>2</sup> twin and earth.

The power supply cable should conform to BS6004.

**IMPORTANT.** For access to the mains terminal block, for supply cable connection, it is necessary to remove the mains terminal cover, located at the lower right hand side of the rear panel. No part of the appliance will operate unless the main control unit is switched ON.

Allow sufficient cable length for the cooker to be pulled out for cleaning, but do not let it hang closer than 25mm (1") to the floor. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position.

This appliance conforms to BS EN55014 regarding suppression of radio and television interference.



## Before Cooking

Before you cook for the first time, we recommend that you switch on each element in turn to burn off any odours remaining from manufacture.

# For Your Safety

---

Please read the precautions below before using your cooker.

## Always..

- Always make sure you understand the controls before using the cooker.
- Always check that all controls on the cooker are turned off after use.
- Always stand back when opening an oven door to allow heat to disperse.
- Always use dry, good quality oven gloves when removing items from the ovens.
- Always take care when removing items from the top oven/grill when the main oven is on, as the contents may be hot.
- Always keep the oven and grill doors closed when the cooker is not in use.
- Always place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- Always keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- Always allow the cooker to cool before cleaning.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always turn off the electricity supply before cleaning or replacing the oven lamp.
- Always refer servicing to CORGI registered appliance service engineers.

# For Your Safety

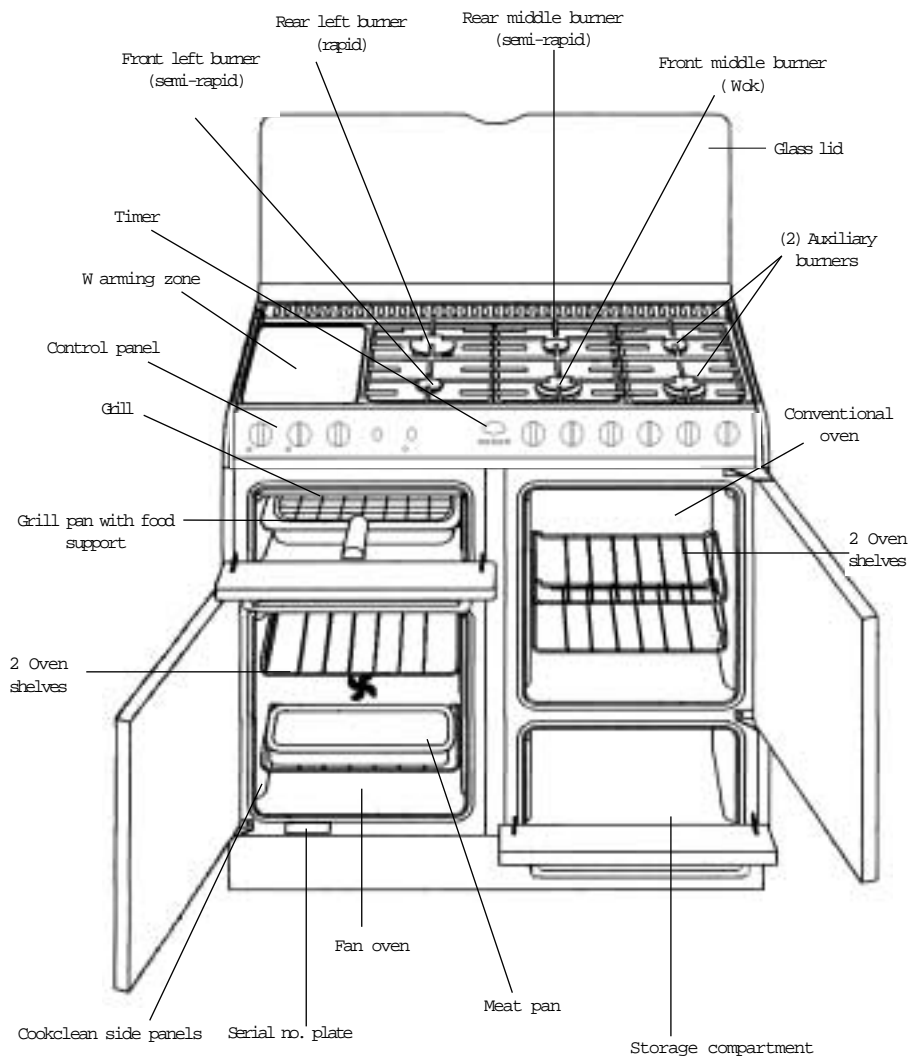
---

## NEVER.

- Never leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items that children may attempt to reach above the appliance.
- Never fill chip pans more than 1/3 full with oil or fat, or use a lid. DO NOT LEAVE UNATTENDED WHILE COOKING
- Never use proprietary spillage collectors on the hotplate, eg. foil spillage bowls.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals / food stuffs, pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hotplate.
- Never use the cooker as a room heater.
- Never dry clothes or place other items over or near to the hot plate or oven/grill doors eg. tea towels & oven gloves.
- Never wear garments with long flowing sleeves whilst cooking.
- Never leave items that could catch fire (tea towels etc.) near to the burners or over the flue outlet.
- Never leave burners lit when not in use.
- Never use plastic items in or on the appliance.
- Never touch the heating elements while the appliance is in use.
- Never use steam cleaners.
- Never operate the grill with the door closed.
- Never line the shelves, floor or sides of the oven or grill with aluminium foil as overheating and damage may result.

# Know Your Cooker

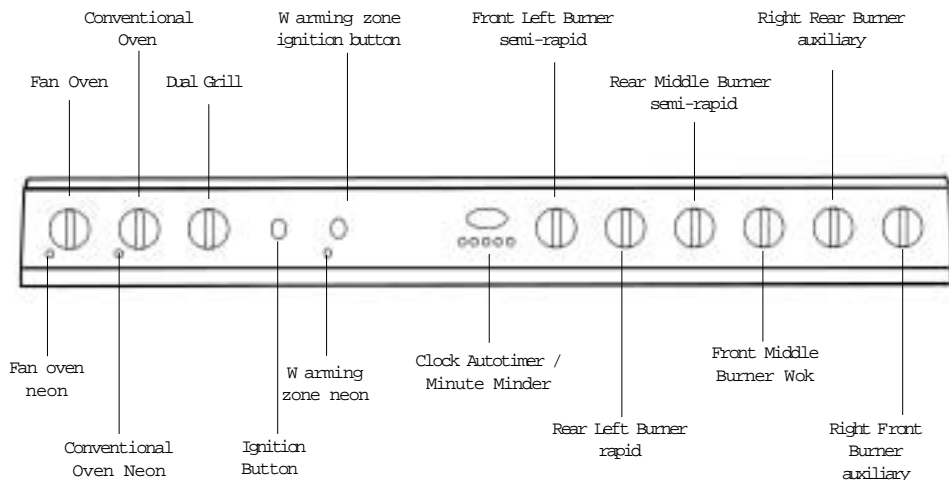
---



The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

# Control Panel

---



Operating controls when the grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to the hot air expelled from the grill compartment.

Cooling fan

A gentle flow of air will be blown below the control panel when grill / fan oven controls are in use.

Oven light

The oven light will illuminate when the oven control is operated. The light will remain on during the cooking period.

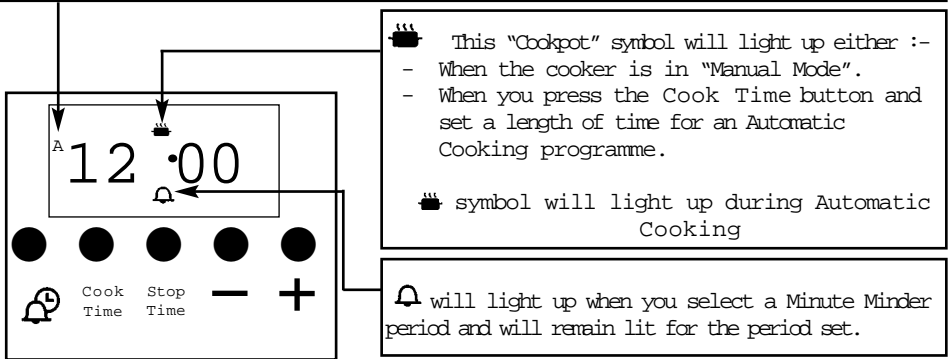
# Know Your Timer

The timer display is in 24 hour clock format.

Ensure that the correct time of day is always set before using your cooker.

## A will light :

-When the timer is first turned on it will flash (It should go out when a time of day is set). When an Auto Cooking programme has been set.



## MINUTE MINDER

Here you can set a time period of up to 23 hours and 59 minutes that will count down. When it reaches zero the timer will bleep.

e.g. If you set 20 minutes, the timer will start bleeping 20 minutes later.

## COOK TIME

Cook time is the actual length of time for which, the timer will switch the oven(s) on as part of an "Automatic Cooking" programme.

e.g. If you set 2 hours, the food will be cooked for 2 hours.

## STOP TIME

The time of day at which you want an automatic cooking programme to end.

e.g. If you set a cook time for 2 hours, and stop time of 11:00. The timer will switch the oven(s) on at 9:00 and turn the oven(s) off at 11:00. You will hear a bleep at 11:00 to indicate that the automatic cooking programme has finished.

## Notes

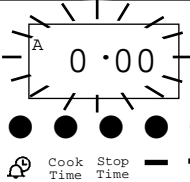
- When setting an automatic cooking programme you will need to set the oven control(s) to the required temperature(s) when you set the timer.
- If an automatic cooking programme has been set the oven(s) will only operate during the pre-programmed time.

## + and -

- Used to adjust the various timer function settings.
- Used to adjust pitch of audible tone. (See Clock and Automatic Timer operation).

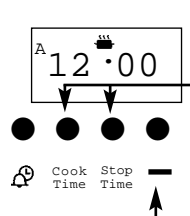
# Electronic Timer Operation

## Setting the Time of Day



Step 1 Make sure all oven controls are turned OFF.

Step 2 Check the electricity supply to the cooker is turned ON. When switched on the display will show 0.00 and the A symbol, both will be flashing.



Step 3 Press & hold in both the Cook Time & Stop Time buttons together.

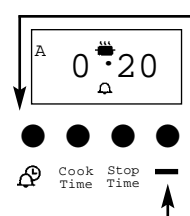
Step 4 With the Cook Time & Stop Time buttons still held in, press either the + or - buttons to set the correct time of day.

Step 5 Release all the buttons simultaneously.

The time of day is now set and the sun symbol will light up to show that the timer is in Manual Mode.

NOTE: To change the time of day repeat steps 3,4 & 5 above.

## Setting the Minute Minder



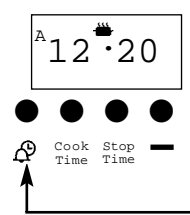
Step 1 Ensure the time of day is set correctly.

Step 2 Press and hold the minute minder button.

Step 3 With the button still held in set the required minute minder time using + and - buttons. A bell symbol will light up.

Step 4 Release all buttons and the timer display will revert back to the time of day.

The bell symbol will remain lit to signify that a minute minder period has been set.



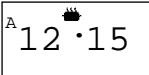








At the end of the set time a bleeping sound will be heard and the bell symbol will go out. The bleeping sound will continue for several minutes unless cancelled (See Step 5)

Step 5 To cancel the bleeping sound press the minute minder button. The time display will revert back to the time of day after the button is released.




# Electronic Timer Operation

---

	To cancel the minute minder before the minute minder period has finished.
	Step 1 Press the  minute minder button.
 Cook Time  Stop Time  	Step 2 Press the -button until 0.00 and the  symbol appears in the display window.
	Step 3 To cancel the bleeping sound press the  .

## Note

When the minute minder has been set, the time remaining can be checked at any time by simply pressing the  minute minder button.

# Electronic Timer Operation

## Automatic Cooking Programmes

There are two automatic cooking programmes that can be selected using your timer:

- (a) To set the timer to switch the oven(s) ON and OFF automatically.
- (b) To set the timer to switch on immediately and OFF automatically after a set Cook Time.

- (a) To set the timer to switch the oven(s) ON and OFF automatically.

This allows you to cook at a specific time for a chosen period before the oven switches off automatically.

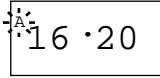
Step 1 Check that the correct time of day is set. If not follow instructions for setting the time of day.


Step 2 Place food onto the correct shelf position in the oven and close the oven door.

	<p>Step 3 Press and hold the Cook Time button. The display will read 0.00 with the cookpot symbol  lit.</p>
	<p>Step 4 With the Cook Time button still held in set the required cook period using + and - buttons.</p> <p>Release the buttons and the timer display will revert to the time of day with the A symbol and  symbol lit.</p>
	<p>Step 5 Press and hold the Stop Time button. The display will read the earliest possible time for the Cook Time that you have set above.</p>
	<p>Step 6 With the Stop Time button still held in, use the + and - buttons to set the Stop Time. i.e. The time you require the oven to switch off.</p>
	<p>Release all the buttons and the timer will revert back to the time of day.</p> <p>The A symbol will remain lit to signify that an automatic cooking programme has been set. The  symbol will go out.</p> <p>When the auto cook programme starts the  symbol will then light up again.</p>
<p>Step 7 Turn the oven control(s) to the required temperature and if necessary select the appropriate oven function.</p>	

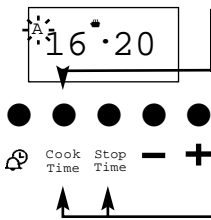
# Electronic Timer Operation

---




At the end of the automatic cook period the A symbol will flash and an intermittent bleeping sound will be heard. The  symbol will go out.

The bleeping sound will continue for several minutes unless cancelled (see step 8). The A symbol will continue to flash until the timer is returned to manual operation (see below).



Step 8 Press the Cook Time button to cancel the bleeping sound.

Step 9 Turn the oven control(s) to the OFF position.

Step 10 Press the Cook Time and Stop Time buttons together to return the oven(s) to manual operation. The A symbol will go out and the  symbol will light up.

## Notes:

When cooking automatically the Cook Time can be checked at any time by simply pressing the Cook Time button and the Stop Time by pressing the Stop Time button. To cancel the auto cooking programme before or after auto cooking starts, press the Cook Time and the Stop Time buttons together. This will return the cooker to manual operation.


# Electronic Timer Operation

(b) To set the timer to switch ON immediately and OFF automatically after a set Cook Time.

Step 1 Check that the correct time of day is set. If not follow instructions for setting the time of day.

Step 2 Place food onto the correct shelf position in the oven and close the oven door.


Step 3 Turn the oven control(s) to the required temperature and if necessary select the appropriate oven.

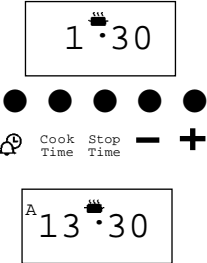
Step 4 Press and hold the Cook Time button, the display will read 0.00 and the  symbol will light up.

With the Cook Time button still held set the required Cook Time using the + and - buttons, the A symbol will light up. e.g. 1 hour 30 minutes.


Note: The Cook Time is the length of time the food requires to cook.

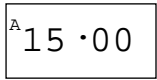
Step 5 Release all buttons.

The timer display will revert to the time of day with the A and  symbols remaining lit.



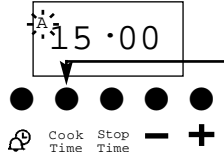
The diagram shows a digital display showing '1:30'. Above the display is a flame symbol. Below the display are five buttons: a flame symbol, an 'A' symbol, and minus, plus, and a small flame symbol. Below the buttons is a legend: 'Cook Time' with a flame symbol, 'Stop Time' with an 'A' symbol, and '-' and '+' symbols.

At the end of the Cook Time the A symbol will flash and an intermittent beeping sound will be heard. The  symbol will go out. The beeping sound will continue for several minutes unless cancelled (see Step 6). The A symbol will continue to flash until the timer is returned to manual operation (see below).




The diagram shows a digital display showing '15:00'. Above the display is an 'A' symbol.

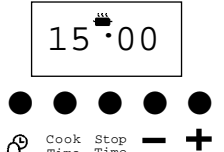
Step 6 Press the Cook Time button to cancel the beeping.



The diagram shows a digital display showing '15:00'. Above the display are the 'A' and flame symbols. Below the display are five buttons: a flame symbol, an 'A' symbol, and minus, plus, and a small flame symbol. An arrow points from the text 'Press the Cook Time button' to the flame symbol button.

Step 7 Turn the oven control(s) to the OFF position.

Step 8 Press the Cook Time and Stop Time buttons together to return the cooker to manual operation. The A symbol will go out and the  symbol will light up.

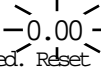


The diagram shows a digital display showing '15:00'. Above the display is a flame symbol. Below the display are five buttons: a flame symbol, an 'A' symbol, and minus, plus, and a small flame symbol.

When cooking automatically the Cook Time can be checked at any time by simply pressing the Cook Time button. To cancel the auto cooking programme before or after automatic cooking starts, press the Cook Time and Stop Time buttons together. This will return the cooker to manual operation.

# Electronic Timer Operation

---

1. To cancel the automatic cooking programme before or after automatic cooking starts, press the Cook Time and Stop Time buttons together, this will return the cooker to manual operation.
2. When cooking automatically the Cook Time can be checked at any time simply by pressing the Cook Time button
3. When cooking automatically the Stop Time can be checked at any time by simply pressing the Stop Time button
4. Having set a Cook Time and Stop Time an electronic device stores the information. The device within the timer will switch the oven(s) on and off at the required time.
5. When setting an automatic cooking programme and a mistake is made, to clear:-
  - (a) Press the Cook Time and Stop Time buttons together to return the cooker to Manual operation..
  - (b) Start the sequence again.
6. If at any time the display shows three flashing zero's . It is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day.  
Food in the oven may therefore not have been cooked, before serving check food is thoroughly heated and completely cooked.
7. To set each function always press and hold the required function button and at the same time press + or - buttons.

# Automatic Cooking Hints

---

Rules to follow  
when cooking  
automatically

The fan oven can be programmed to cook automatically.

1. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator.
2. Frozen meat and poultry should be thawed thoroughly before it is put into the oven.
3. The automatic timer should not be used in hot weather because of the possible growth of food poisoning organisms.
4. NEVER use the automatic timer to re-heat cook chill dishes.
5. Never leave food in the oven to cool slowly after cooking. Serve immediately or remove to cool and then refrigerate.
6. Dishes containing left over cooked meat or poultry, for example, shepherds pie, dishes containing eggs, cooked rice or seafood should not be cooked automatically if there is to be a delay period.
7. Warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible or refrigerated until loading the oven.
8. Try to set the stop time for a period beyond your anticipated return.
9. DO NOT leave food for an automatic programme in a warm oven. i.e one that has just been used manually.
10. It is advisable to cover dishes where possible either with a lid or foil to protect the food from contamination, to keep it moist and to prevent the transfer of odours. If the food is to be served golden brown, it may be left uncovered or have the lid removed for a quick browning before serving.
11. Dishes containing liquid should not be filled to full to prevent boiling over.
12. To prevent discolouration of certain fruit and vegetables such as apples, pears, turnips & parsnips, a little lemon juice should be added to the cooking liquid.
13. Potatoes should be par-boiled or brushed with fat to prevent discolouration during delay time.
14. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.




# Hotplate

---

The hotplate lid is fitted with a safety device which cuts off the gas supply to the hotplate burners unless the lid is fully open. Do not use the safety device as a means of controlling the hotplate burners.

The hotplate has one ultra rapide double ring burner, one rapide burner, two semi-rapide burners and two auxiliary burners which will accommodate pans between 120mm (5") and 230mm (9") diameter. All pans should be positioned centrally over the burners.

To use the hotplate.

1. Check that the electricity supply is switched on.
2. Push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol  Press the ignition button until the spark lights the gas.
3. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol  and the small flame symbol  for adjusting the setting.
4. To turn off, turn the control knob fully clockwise.

DO NOT use mis-shapen pans which may be unstable.

DO NOT use round base woks directly on the pan supports.

DO NOT use the glass lid as a working surface.

Safety requirements for deep fat frying

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

How to deal with a fat fire

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire.

Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.

4. Leave the pan for at least 60 minutes before moving it.

Relighting the burner

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the Burner for at least one minute.

# Warming zone

---

## Warming Zone

Adjacent to the hotplates is a warming zone which can be used for a wide range non-cooking tasks associated with the preparation of meals. It provides a gentle heat surface and can achieve a surface temperature of 120°C. The hot spot operates at a higher temperature than the rest of the warming zone and is specially designed for keeping coffee hot as well as gravy, custard or other sauces. The warming zone warning neon illuminates on the control panel if the warming zone control is operated.

To warm plates on the warming zone, simply place your plates on the warming zone and push the control button to the O N position. Plates should not be placed on the hot zone.



# Approximate Oven Temperature

---

GAS MARK	Conventional Oven		Fan Oven (It is not always necessary to preheat oven)
	<sup>o</sup> F	<sup>o</sup> C	<sup>o</sup> C
1/2	250	120	100
1	275	140	120
2	300	150	130
3	325	160	140
4	350	180	160
5	375	190	170
6	400	200	180
7	425	220	200
8	450	230	210
9	475	240	220

# Grilling

---

During use the appliance becomes hot. Care should be taken to avoid touching the heating elements.

NEVER allow young children near the appliance when the grill is in use as the surfaces get extremely hot.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL DOOR CLOSED.

DO NOT LINE THE GRILL PAN WITH ALUMINIUM FOIL.

The grill control is designed to provide variable heat control of either left and right grill elements on together or the left hand only, depending upon which direction the control knob is rotated. With the control knob rotated clockwise both elements will come on together, and with the control rotated anti-clockwise only the left hand element will come on.

Open the grill door.

Preheat the grill at 5 setting for approximately 5 minutes.

When toasting/grilling, the grill pan is placed in either the upper or lower runner and pushed back until it locates in the stop. This will correctly position the pan under the grill element. Leave the control at 5 for toast, and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at 5. The thicker the food, the lower the control should be set.

After use, always return controls to their off position.

Note: Utensils stored in the grill compartment will get hot when the fan oven is in use. Care should be taken when removing them.

# Fan Oven Cookery Notes

---

## Oven thermostat

When operated the oven neon will immediately come On, and will go out when the desired temperature is reached, subsequently switching On and Off at intervals to maintain the correct temperature. The fan will operate continuously whilst the oven is switched On.

Note: If the oven neon does not come On when the control is turned, check that the timer is in Manual operation.

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones Yorkshire pudding, do benefit from being placed in a pre-heated oven.

The charts are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Because the fan oven cooks so efficiently, we recommend that when cooking any recipes not designed for a fan oven, you reduce the temperature by about 25°C and the time by about 10 minutes in the hour. If large quantities are being cooked it will be necessary to increase the cooking time somewhat to compensate for the extra oven load.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened, this will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

## Oven Positions

Since the distribution of heat in the fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced:

To ensure even circulation do not use meat pans larger than 390 x 300mm (15ins x 12ins) and baking trays no larger than 330 x 255mm (13ins x 10ins), these should be positioned centrally on the oven shelf.

- Do not fit shelves upside down.
- Never use more than 3 shelves in the oven as air circulation will be restricted.
- Food or cooking utensils should not be placed on the floor of the oven.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

# Fan Oven Cookery Notes

---

Temperature and Time

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap on all sides of the oven.

To prepare Meat and Poultry for Roasting in your Fan Oven

- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
- (b) The weight of any stuffing used should be added before calculating the cooking time.
- (c) Place meat/poultry in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (3 1/2 lbs) should be roasted in a smaller meat pan/tin - or they may be 'pot roasted' - a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- (d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed very sparingly with cooking oil or melted fat.
- (e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt to give crisp crackling.
- (f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturer's pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- (g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- (h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

Frozen Meat and Poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1 lb), or at room temperature (allowing 2-3 hours per 450g, 1 lb).

Frozen meat or poultry must be completely defrosted before placing in the oven.

It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

## Fan Oven temperature chart - Baking

Food	Pre-heat	Temperature °C	Time
Scones	yes	210 - 220	9-12 min. approx
Small cakes	yes	170 - 180	15-20 min. approx
Victoria sandwich	yes	160 - 170	20-25 min. approx
Sponge sandwich (fatless)	yes	170 - 190	15-20 min. approx
Swiss roll	yes	180 - 200	12-15 min. approx
Semi-rich fruit cakes	yes	140 - 150	1 1/4 - 1 1/2 hrs approx
Rich fruit cakes	yes	130 - 140	Depending on size
Shortcrust pastry	yes	190 - 200	Depending on size
Puff pastry	yes	190 - 200	Depending on size
Yorkshire pudding	yes	180 - 190	40-50 min. approx
Individual york-shire puddings	yes	190 - 200	20-25 min. approx
Milk pudding	yes	130 - 140	1 1/2 - 2 hrs approx
Baked custard	yes	140 - 150	35-45 min. approx
Bread	yes	200 - 210	30-35 min. approx
Meringues	yes	70 - 90	3-4 hrs approx

Note: If soft tub margarine is used for cake making we would recommend using the all in one method and to reduce the temperature by 10°C.

Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

## Fan Oven temperature chart - Meat

Meat	Pre-heat	Temperature °C	Time
Beef	no	160 -180	20-25 mins per 450g (1lb) + 20 mins extra
Lamb	no	160 - 180	20-30 mins per 450g (1lb) + 25 mins extra
Pork	no	160 - 180	25-30 mins per 450g (1lb) + 25 mins extra
Veal	no	160 - 170	25-30 mins per 450g (1lb) + 25 mins extra
Chicken/Turkey up to 4kg (6lb)	no	160 - 180	19-20 mins per 450g (1lb) + 20 mins extra
Turkey 4 to 5.5kg (8 to 12 lbs)	no	150 - 160 or 150	12-14 mins per 450g (1lb) + 12 mins extra. For every 450g (1lb) over 5.5g (12lbs) allow 10 mins per 450g (1lb) and roast at 150°C
casserole, stews	no	140 - 150	1½ - 2 hrs

If using aluminium foil, never:

1. Allow foil to touch the sides of the oven.
2. Cover the oven interior with foil.
3. Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. the meat thermometer will indicate when the required internal temperature has been reached.

Beef -	Rare:	60°C	Lamb:	80°C	Poultry:	90°C
	Medium:	70°C	Pork:	90°C		
	Well done:	75°C	Veal:	75°C		

# Conventional Oven Cookery

## Notes

---

The charts are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10 °C.

The oven is fitted with 'Cookclean' liners and two rod shelves. The oven is heated by two tubular sheathed elements located behind the removable sides. The heating of the oven is achieved by turning the control knob clockwise to the required temperature as recommended in the temperature charts. The oven neon will immediately come on and will automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

The correct positioning of food is indicated on the temperature charts.

To prepare  
meat for  
roasting in  
your electric  
oven

Wipe the joint, dry well with a clean cloth, kitchen tissue, etc., and weigh it. Meat which has been stored in a refrigerator, should be allowed to come to room temperature for approximately 30 minutes before cooking, and similarly meat stored in a freezer must be completely thawed beforehand. Beef, lamb and mutton may be lightly floured, but pork should have the rind scored brushed over lightly with olive, oil, and sprinkled with salt - this gives a crisp crackling.

Place joint in meat pan (small joints weighing less than 1.5kg (3lbs) should be roasted in a small pan/meat tin, or they may be 'pot roasted' - a small joint in a large meat pan causes unnecessary oven splashing). Additional fat should not be used, except for veal, very lean meat, poultry, which can either be 'larded' with fat bacon or brushed over very sparingly with melted fat/cooking oil. When potatoes are to be roasted round the joint, they only require to be coated in melted fat/cooking oil. It is not necessary to baste, when roasting in an electric oven, and liquid/stock should not be added to the meat pan.

For optimum cooking performance, there must be clearance between meat pan and oven sides. The oven pan must be placed length ways in the oven to allow for air circulation.

# Conventional Oven Cookery

## Notes

---

### Times and Temperatures for roasting

The secret of succulent, tender meat, is not to roast it too quickly at too high a temperature. Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry), and the splashing of fat onto oven interior is reduced to a minimum. When a complete meal is being cooked in the oven, cooking time may need to be increased, and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef). The suggested times and temperatures given below should be used as a guide, but may vary according to:-

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of your joint.
  - (a) A short thick joint requires a longer cooking period than a long thin joint.
  - (b) A small joint under 1.5kg (3lbs) takes longer per 450g (1lb) cook in the time given for 'minutes' per 450g (1lb) without the 'minutes' over added.
  - (c) Boned/rolled and stuffed joints take longer to cook through than those with a bone. The weight of stuffing should be added to the oven ready weight of meat/poultry to calculate roasting times.



# Conventional Oven Temperature Chart

## Meat

Food	Pre-heat	Temperature and Time	Position in oven
Beef	Yes	190/200°C approx. 25-30 minutes per 450g (1lb) + 25 minutes over	In meat pan on runner 2 from bottom of oven
Lamb/Mutton	Yes	190/200°C approx. 25-30 minutes per 450g (1lb) + 25 minutes over	
Pork	Yes	190/200°C approx. 30-35 minutes per 450g (1lb) + 30 minutes over	
Veal	Yes	190/200°C approx. 25-35 minutes per 450g (1lb) + 30 minutes over	
Poultry/Game Turkey	Yes	190/200°C approx. 20-25 minutes per 450g (1lb) + 20 minutes over up to 5.5kg (12lb) allow 22 minutes per 450g (1lb) at 190°C e.g. 5kg (11lb) = 242 minutes  over 5.5kg (12lb) allow 16 minutes per 450g (1lb) at 180°C e.g. 10kg (22lb) = 352 minutes	
Casserole Cooking	Yes	140/160°C according to quantity	Centre on floor of oven
<p>If using the aluminium foil:</p> <ol style="list-style-type: none"> <li>1. Never allow foil to touch the grill element.</li> <li>2. Never line the floor of the oven with foil.</li> <li>3. Never cover shelf with foil.</li> <li>4. Remember it is important to increase the cooking time by one third.</li> </ol>			

# Conventional Oven Temperature Chart

---

## Baking

Food	Pre-heat	Temperature and Time	Position in oven
Scones Small Cakes	Yes	220/230°C 9-12 minutes 190/200°C approx 20-25 minutes	Runners 1 and 4 from bottom of oven
Victoria Sandwich	Yes	180/190°C 6 <sup>1</sup> / <sub>2</sub> -7" tins. approx 20 minutes 8-8 <sup>1</sup> / <sub>2</sub> " tins approx. 30 minutes	Runners 1 and 4 from bottom of oven
Sponge Sandwich (fatless)	Yes	190/200°C 7" tins 15-20 minutes	Runner 1 and 4 from bottom of oven
Semi-rich Cake (large)	Yes	170/180°C 6 <sup>1</sup> / <sub>2</sub> -7" tins 1 <sup>1</sup> / <sub>4</sub> -1 <sup>1</sup> / <sub>2</sub> hrs. 8-9" tins 2-2 <sup>1</sup> / <sub>2</sub> hours	Runner 3 from bottom of oven
Christmas Cake	Yes	140/150°C according to size and richness of mixture	Runner 3 from bottom of oven
Shortcrust Pastry (Plate Tarts) Puff Pastry	Yes	200/210°C 45-50 minutes approx. 220°C	Runners 2 and 5 from bottom of oven
Yorkshire Pudding Individual Yorkshire Puddings	Yes	210/220°C 40-45 minutes 210/220°C approx. 20 minutes	Runner 5 from bottom of oven
Milk Puddings Baked Egg Custard	Yes	150/160°C 2-2 <sup>1</sup> / <sub>2</sub> hrs 150/160°C 40-50 minutes	Runner 2 from bottom of oven
Bread (full oven) Bread (single loaf)	Yes	230°C for 50-60      Reducing to minutes 230°C for 45-      210/220°C 50 minutes                      after first 10 minutes	Runners 1 and 4 from bottom of oven
Meringues	Yes	100/110°C Large 3 <sup>1</sup> / <sub>2</sub> -4 <sup>1</sup> / <sub>2</sub> hrs Small 2 <sup>1</sup> / <sub>2</sub> -3 hrs	Runner 1 from bottom of oven

Note: When using two shelf positions at the same time (e.g. to bake two plate tarts, full oven of bread etc.) tins should be interchanged half way through the cooking period. When baking two trays of scones, small cakes, at the same time, the lower tray may require to be baked for a few minutes longer than the top tray. If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

# Care and Cleaning

---

In the interests of both safety and hygiene your Belling Mastercook needs to be kept clean. A build up of grease or fat from cooking could cause a fire hazard.

WARNING ! For your own safety always switch off your cooker at the main switch and allow to cool before cleaning. Never use excessive amounts of water to clean your cooker, and remember that your cooker is heavy. Take care when pulling it out for access.

Clean the cooker regularly and wipe spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, aerosol cleaners or oven chemical cleaners of any kind.

To move the cooker forward, open the grill door and with both hands positioned under the roof of the compartment, lift and pull forward. Replace by pushing the cooker backwards. Check that the cooker is level. Take care to ensure that any floor covering is not damaged.

WARNING: Never use steam cleaners.

## Cooker Finish

## Cleaning Method

Vitreous Enamel  
Hotplate, pan  
supports, burner ring  
discs, meat tin,  
grill pan, oven base,  
inside of oven & grill  
door, grill  
compartment.

Cloth rung out in hot soapy water.  
Stubborn stains can be removed with a cream, paste, liquid  
cleaner or by rubbing with fine steel wool, soap pads.  
Check that the cleaning agent is approved by the Vitreous  
Enamel Association.

Paint  
Side trims, plinth,  
fascia trims.

W ash with a cloth rung out in hot soapy water only.  
DO NOT USE ABRASIVES.

Aluminium  
Burner bodies.

NOTE: Care must be taken to prevent cleaning materials, water,  
or dirt, from entering and blocking the burner ring ports.

Chromium Plating  
Oven shelves, grill  
pan grid, grill pan  
handle support.

Wipe with a cloth rung out in hot soapy water.  
A fine steel wool soap pad or a chrome or stainless steel cleaner  
may be used.

# Care and Cleaning

---

Grill and Ovens Rod shelves and enamel parts of the oven or grill can be cleaned using household cream cleaner with a nylon pad or sponge. Heavier soiling may require the use of a proprietary oven cleaner or steel wool pad, but do not allow these to contact either the 'Cookclean' enamel or any of the door seals or plastic parts of the cooker.

Only use oven cleaners which carry the Vitreous Enamel Association Approvals, and always follow the manufacturers instructions for use.

'Cookclean' Panels The oven and grill side runners, and the fan oven back panel, are coated with a special 'Cookclean' enamel which will absorb and gradually vapourise any splashes which occur during cooking. The surface coating, which can be recognised by its matt finish, may be damaged by using aerosol oven cleaners, oven pads, detergents or scouring powders, and their use is not recommended.

Any particularly heavy soiling or splashing may indicate the cooking temperature has been too high, or that excess fat or water has been used when roasting. It can be removed by 'blotting' the surface with a paper towel or soft sponge, or by running the oven empty at maximum setting for about 2 hours.

Whilst normal cleaning can be carried out with these panels in place, they can be removed for cleaning manually, or for cleaning the rest of the oven interior. First, remove the oven shelves. The panels can then be removed by undoing the fixing screws.

To clean these 'Cookclean' panels by hand, scrub them with a nylon pad or brush, using warm soapy water. Rinse in cold water and 'blot' then dry with a paper towel or sponge. Do not rub the surface too dry as this can damage the 'Cookclean' finish. After cleaning, replace the panels immediately and run the oven at maximum setting for about 30 minutes to prevent deterioration of the enamel.

Plastic Grill pan handle, Control knobs Wipe with a cloth wrung out in hot soapy water.

Replacement of Oven Lamps **WARNING: ISOLATE COOKER FROM SUPPLY BEFORE REPLACING LAMP.**

Open the oven door and remove the rod shelves. Use a thick cloth to grip the light glass dome, unscrew anti-clockwise and lift out. Reach into the aperture with thick cloth, and unscrew the faulty lamp anti-clockwise (15W 300°C SES). Fit replacement lamp, refit glass lens. The oven lamp is not covered by the guarantee.

A new lamp may be obtained from our Parts Department by calling:- 01709 579907.

# Is there Something Wrong with your Cooker?

---

Fault finding guide Before contacting your Belling Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.

---

<u>Problem</u>	<u>Check</u>
Nothing works.	Is the main cooker wall switch turned on? Is the timer display blank? If the timer is not working it is likely that there is no electricity supply to your cooker.
Fan oven does not work. Grill and conventional oven work.	Ensure timer is set to manual by pressing the Cook Time and Stop Time buttons together.
Grill does not work. Main Oven Works.	Operating the cooker under the following conditions may cause a safety device to operate. (a) grilling with the grill door shut. (b) grilling for an excessively long period at a maximum setting. Switch off the appliance and allow the cooker to cool for approximately 30 minutes. Switch the cooker back on again and check that the grill is now operating correctly
Grill keeps turning on and off	When the grill control is operated at a setting less than 9 this is normal regulator operation, not a fault
Cannot set an "Auto Cook" programme / Cannot get the timer to turn the oven on and off at the required times.	Remember: " Cook Time " is the actual length of time for which the timer will switch the oven on as part of an " Auto Cooking " programme.
Timer sounds continually	Return minute minder to off
Hotplate burner failing to ignite	Ensure the burner cap and rings are seated correctly. Ensure holes in the burner ring are not blocked. Ensure that there is gas coming from the burner. If not check gas is turned on and glass lid is fully upright. Ensure that there is a spark at the burner, a clicking noise should be heard. If not check cooker is switched on.
Replacement of Oven Lamps	The oven lamp is not covered by the guarantee. The part is easily changed - see the section on Oven Lamp Replacement. A new lamp may be obtained from our Parts Department by calling:- 01709 579907

# Is there Something Wrong with your Cooker?

---

## Cooking results not satisfactory?

---

Problem	Check
Grilling	
Uneven cooking front and back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill is not set too high.
Baking General	
Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.
Sinking of cakes	The following may cause cakes to sink: 1. Preheating of fan ovens. 2. Cooking at too high a temperature. 3. Using normal creaming method with soft margarine. (Use the all-in-one method - see Cook Book supplied).
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the cook book provided, however, it may be necessary to increase or decrease temperature by 10°C to suit personal taste. Do not use oven/meat tins greater than 56mm (2 <sup>1</sup> / <sub>4</sub> " ) in height.

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

This appliance conforms to the following EEC Directives:

Gas Appliances  
90/396/EEC

Low Voltage Equipment  
72/23/EEC  
93/68/EEC



Electromagnetic Compatibility  
89/336/EEC  
92/31/EEC  
93/68/EEC

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE RULES IN FORCE, AND USED ONLY IN A SUFFICIENTLY VENTILATED SPACE. CONSULT INSTRUCTIONS BEFORE INSTALLATION AND USE OF THIS APPLIANCE.

# Service

---

Please check your guarantee card for who to contact for service. Remember that service agents may charge for visits (even during the guarantee period) if nothing is found to be wrong with the appliance, so always check the instructions to make sure you have not missed anything.

Belling Appliances After Sales Division (Service)

Tel: 08457 454540 (all calls will be charged at local rate)

Before contacting a service agent, please note the following details about your cooker:

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date of Purchase \_\_\_\_\_

In order to provide a complete service history for your Belling product, please ask the service engineer to record the appropriate details in the chart below.

Date	Nature of Fault	Parts Replaced or Repaired	Authorised Stamp or Signature



Belling Appliances Ltd., Mexborough, South Yorkshire S64 8AJ