

Build Under Double Oven XOU70FP

INSTALLATION AND USER INSTRUCTIONS

Retention of this instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.



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Introduction

Your Belling Formula Built-in Oven

Thank you for purchasing a new Belling built-under oven unit. Its stylish and practical design will enhance your kitchen and make Cooking a pleasure. It features a fan oven, a top oven, and a dual power grill. There is also an electronic auto timer featuring a minute minder.

Even if you have used an electric cooker before, it is important that you read this book thoroughly before starting to cook, paying particular attention to the installation and safety instructions.

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

Belling Helpline
Tel: 0870 444 9939

Belling Appliances Ltd.,
Stoney Lane
Prescot
Merseyside
L35 2XW

Details of how to contact a Belling Approved Service Agent, should your oven ever require maintenance, can be found in the 'Service' section of this book.

Please quote the oven unit model and serial number with all enquiries. This can be found on the rating plate on the oven frame.

For your own safety, make sure that all the instructions contained in this book 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.

This appliance conforms to EN55014 regarding suppression of Radio and Television reception interference.

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.

For Your Own Safety

When used properly your Belling oven is completely safe but as with any electrical product there are certain precautions that must be observed.

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always ..

- Always make sure you remove all packing from inside the oven/grill before switching on for the first time.
- Always make sure you understand the controls prior to using the appliance.
- Always keep children away from the appliance when grilling as the surfaces will get extremely hot during and after use.
- Always make sure all controls are turned off when you have finished cooking and when not in use.
- Always stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry good quality oven gloves when removing items from the oven/grill.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch before cleaning and allow the appliance to cool.
- Always make sure the shelves are in the correct position before switching on the oven/grill.
- Always keep the oven and grill doors closed when the appliance is not in use.
- Always take care when removing utensils from the top oven when the main oven is in use, as the contents may be hot.
- Always keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- 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 refer servicing to a qualified appliance service engineer.

For Your Own Safety

Never ..

- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurised container in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never operate the grill with the door closed as this will cause the appliance to overheat.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on the oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never allow children to play with the appliance controls.
- Never line the shelves, the floor or the sides of the oven or grill with aluminium foil, as overheating and damage may result.
- Never install on a platform.
- During use, the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Never use steam cleaners.

Installation Instructions

Important

This equipment is designed specifically for domestic purposes and Belling Appliances Limited cannot accept responsibility if used in any other type of installation.

This appliance must not be installed over any appliance that generates heat.

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. Simply operate the grill on maximum for a few minutes, and the oven for about 30 mins.

Electrical Requirements

For your own safety, we recommend that your cooker is installed by a qualified electrician. The cooker should be installed in accordance with the latest Edition of the IEE Regulations.

WARNING:- THIS APPLIANCE MUST BE EARTHED.

Electrical Connections

THE INSTALLER MUST check that the voltage shown at the rating plate corresponds with the house electricity supply.

The oven must be supplied via a suitable double pole isolating switch, having a contact separation of at least 3mm in all poles placed in a readily accessible position adjacent to the unit.

If the oven is to be wired into a connector unit this may be positioned behind the oven provided the following requirements are met:

- i) The connector unit must not project from the wall more than 25mm.
- ii) The top of the connector must not be more than 130mm above floor level.

Remove the terminal cover at the rear base of the oven. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections.

This appliance conforms to B.S. EN 55014 regarding suppression of Radio and Television reception interference.

Where a double oven is used a 32 amp double pole control switch should be used to feed the unit using a suitable rated cable. We recommend that a minimum of 4mm² PVC insulated twin and earth cable conforming to B.S. 6004. Where a hob is fitted adjacent to an oven then a 45 amp Double Pole control switch should be used to feed both units via separate suitably rated cables. We recommend that a minimum of 4mm² PVC insulated twin and earth cable conforming to B.S. 6004.

In all cases adhere to routing details (see Fig.5).

Note: Due to many different types of installation, a mains cable is not supplied with this product. The installer will fit the correct type and length of cable.

Installation Instructions

1. General

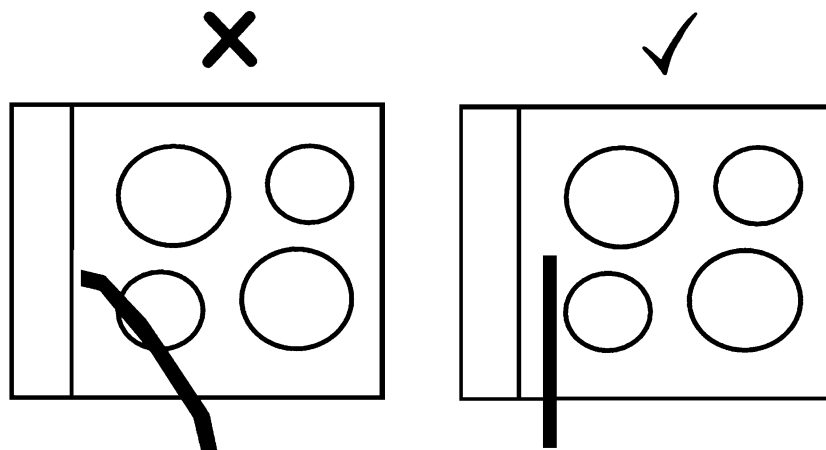
The appliance is designed for mounting on a floor between two adjacent cabinets. The cabinets must be securely fixed to the wall and the appliance securely fixed to the cabinets.

Warning: This appliance must be earthed.

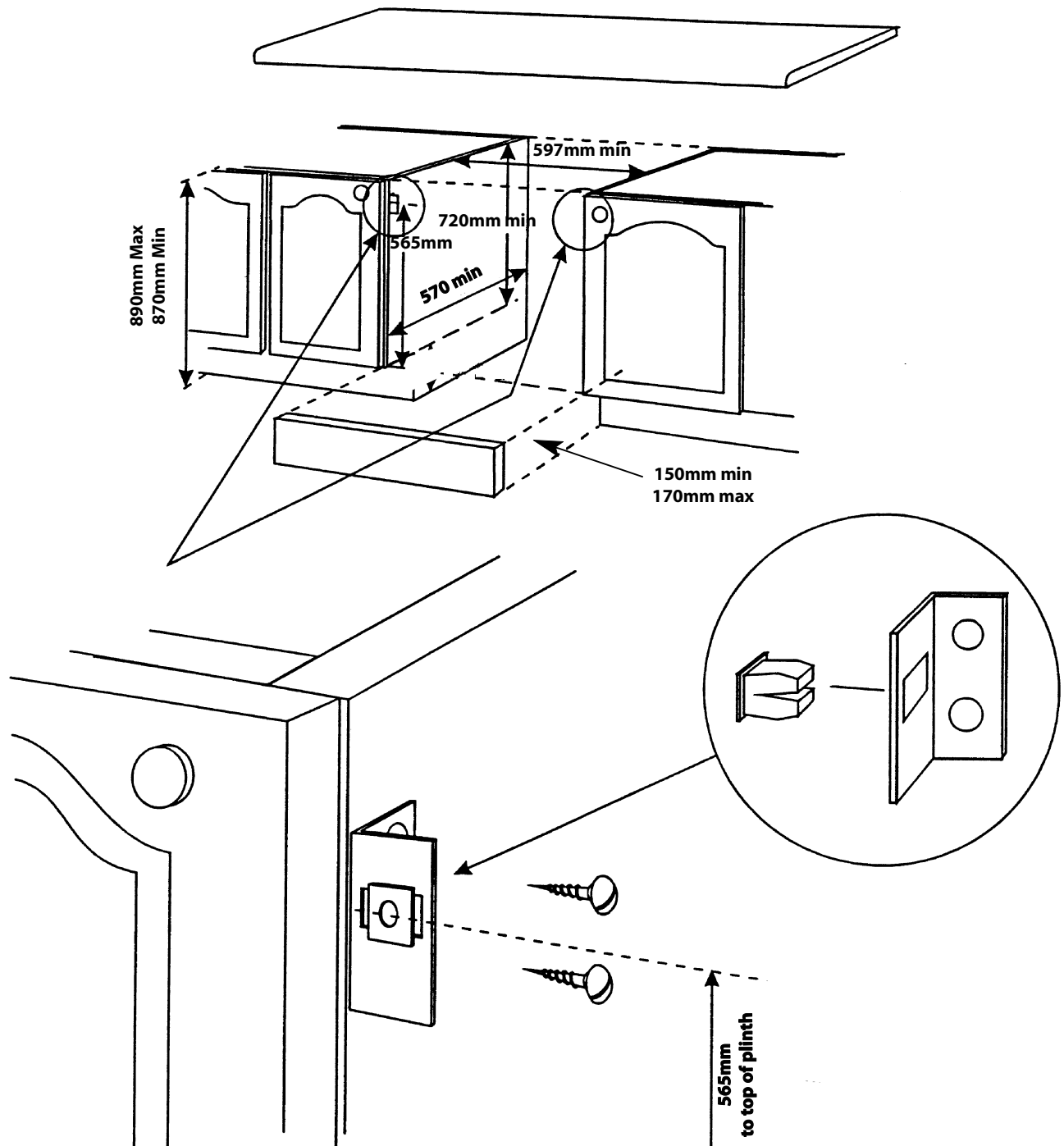
Note: This cooker must not be fitted on a platform.

2. Final Installation

- a. Ensure that the adjacent cabinets and the gap between them have dimensions in accordance with the diagram.
- b. Assemble the plastic plugs provided into the fixing brackets. See diagram.
- c. Fix the fixing brackets to the sides of the adjacent cabinets so that the centre line of the brackets are 565mm above the top of the plinth line and the front face of the plastic plug is level with the front face of the cabinet sides. See diagram.
- d. Adjust the feet on the cooker to their minimum position, i.e. fully screwed in.
- e. Slide the cooker centrally into the space between the cabinets ensuring the following:
 - i) The gap between the cabinet sides and the cooker is even along the length of the cabinet sides.
 - ii) The cable is routed away from any vents in the rear panel and is not trapped between the cooker and the wall, adjacent cabinets or under the feet
- f. Adjust the feet using an open ended spanner until the bottom of the cooker door is in line with the top of the plinth. Using a spirit level, check that the cooker is level in all directions.
- g. Check that the plinth can be fitted. If necessary re - adjust the feet and check that the cooker is level, then lock the feet into position by tightening the lock nut using an open ended spanner.
- h. Open the top oven door and fix the cooker to the brackets through the holes in the side trims.
- i. Fix the plinth in position.
- j. Ensure that there is a minimum gap of 1mm between the cooker side trim and the adjacent cabinet doors or drawer fronts.
- k. If a hob is to be installed directly above the cooker it must not project downwards more than 20mm below the underside of the work top. Any projection of more than 10mm must not project more than 500mm from the wall.

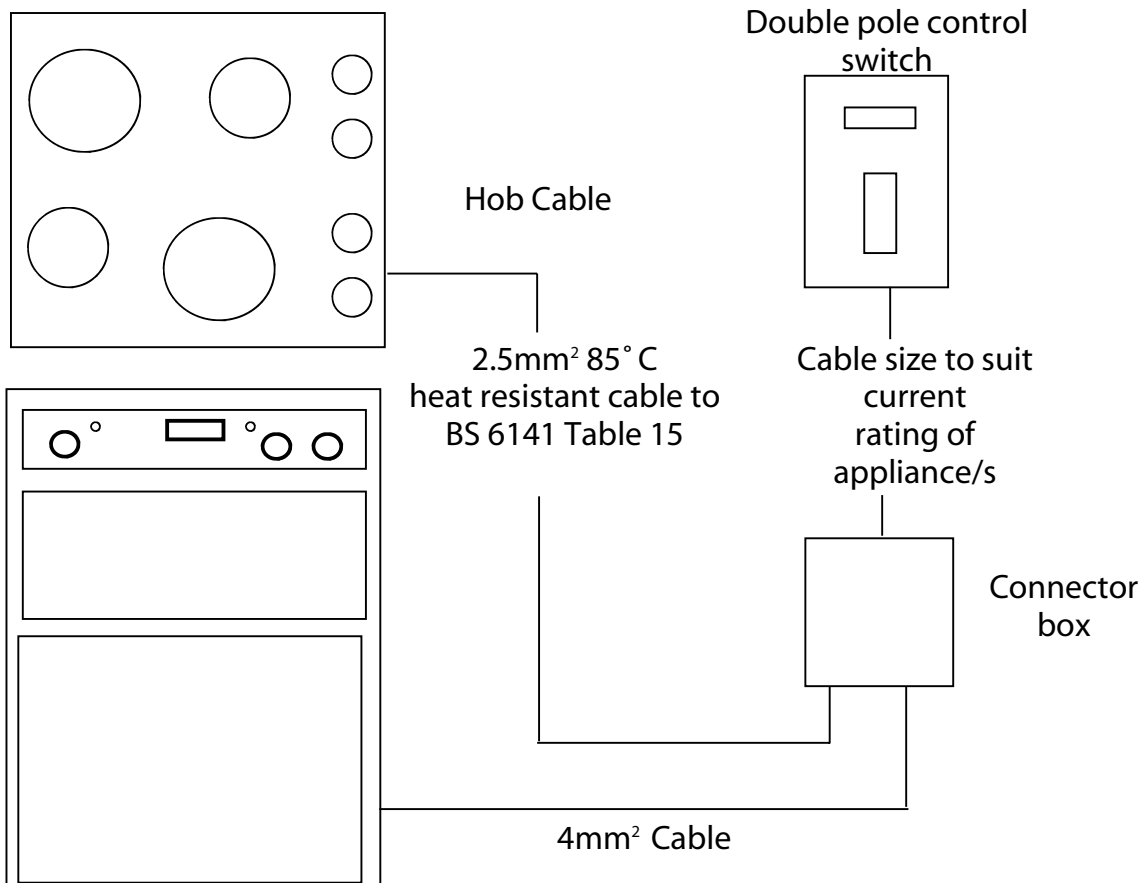
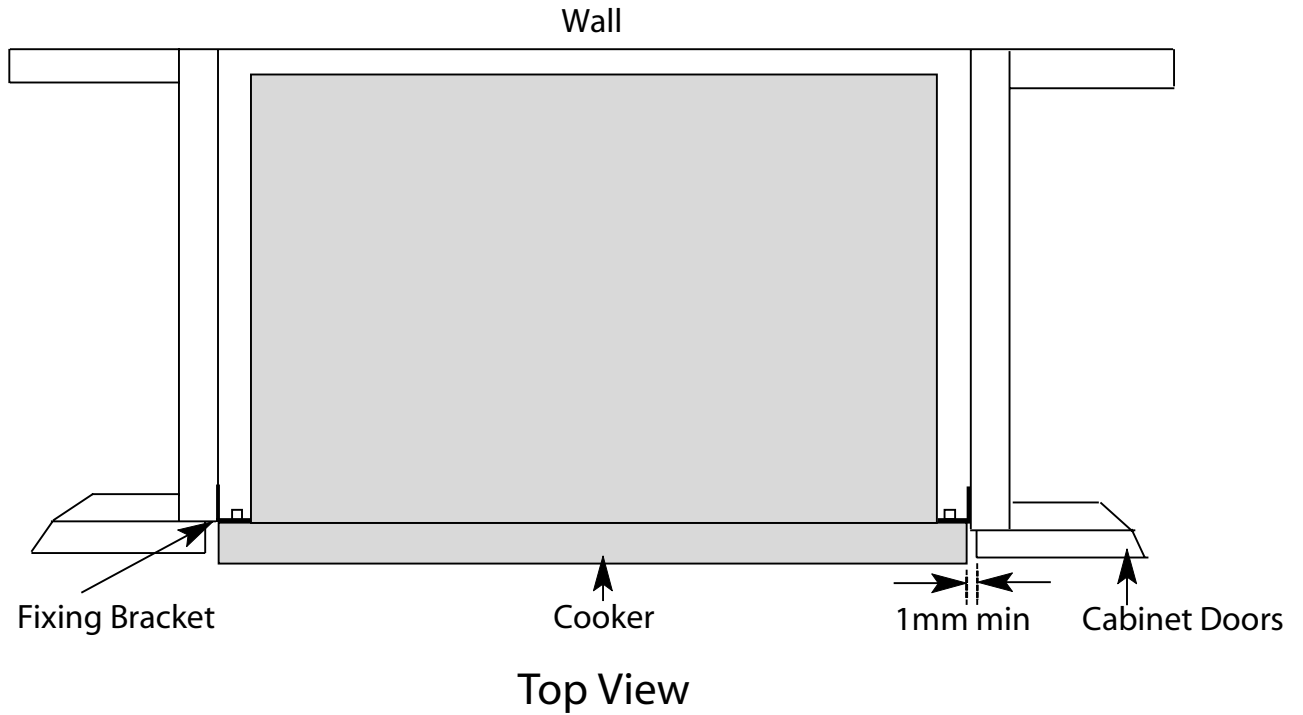


Installation Instructions

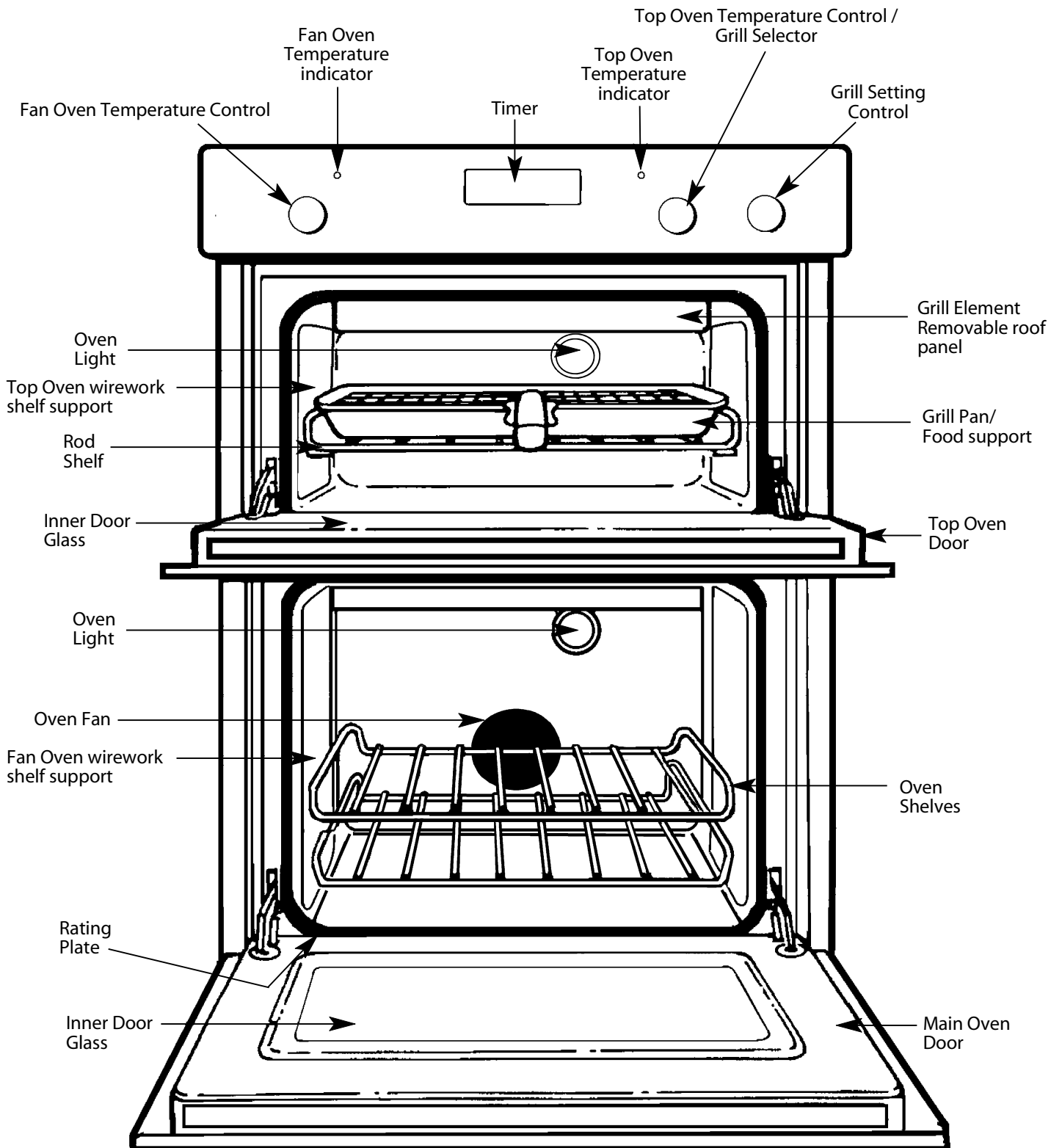


A minimum distance of 25mm should be maintained between the front face of the cabinet side and the front face of the plinth.

Installation Instructions



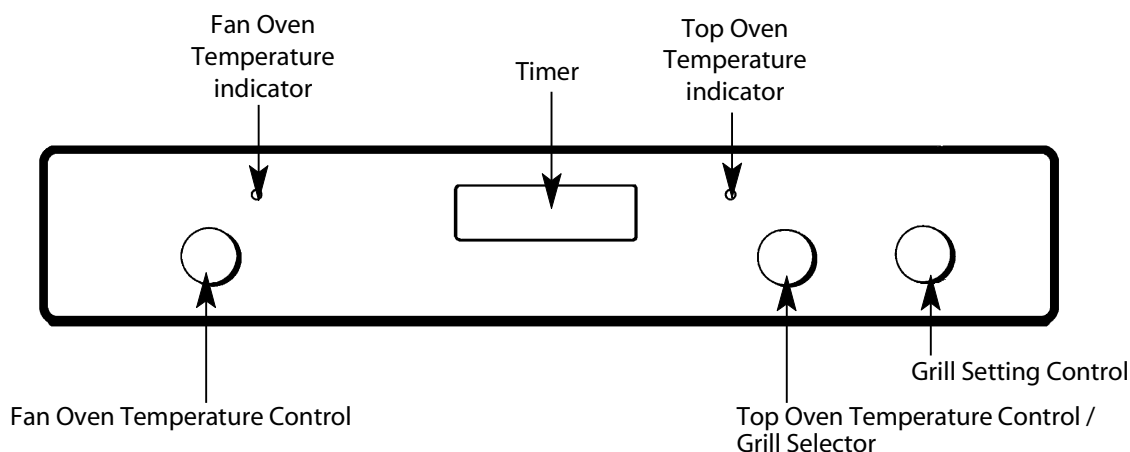
Know Your Oven



IMPORTANT

NEVER line the shelves, floor or sides of the oven or grill with aluminium foil as overheating and damage may result.

The Controls



Important

Before using your cooker ALWAYS make sure that the timer has been set to MANUAL operation. Unless this is done, the main oven cannot heat up. Before seeking assistance make sure this is done (refer to oven timer operation)

Fan Oven Temperature Control

Turn the control clockwise to set the fan oven thermostat to the required temperature. If the timer is set correctly an indicator light will illuminate. This will remain on until the oven reaches the required temperature. The oven light and oven fan will operate when this control is set.

Timer

See Oven Timer Operation.

Top Oven Temperature Control

Turn the control clockwise to set the top oven thermostat to the required temperature. An indicator light will illuminate. This will remain on until the oven reaches the required temperature. This light will then cycle on and off as the thermostat maintains control of the oven temperature.

Grill Setting Control

The grill control is designed to provide variable heat control of either both grill elements on together or the single left hand grill element only. Turn the Top Oven Control/Grill Selector clockwise past the temperature settings to the half grill or full grill settings, depending on which you require.

To set the grill power, turn the grill control to any setting 1 - 6.

Cooling Fan

A gentle flow of air will be blown below the control panel when any control is used. In some instances this will continue after switching off. This helps to keep the control panel and knobs cool.

After use always return the controls to 'O' their off position.

Oven Timer Operation


Note: Timer must be set to 'Time of Day' and 'Manual' before the ovens can be used.

Automatic Cooking The Main Oven can be controlled by the automatic timer. When the timer control has been set for the Main Oven, it is possible to use the other oven for normal cooking.

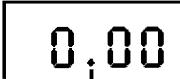
Hints on Automatic Cooking

1. Select foods which will require the same cooking time and temperature.
2. To ensure food does not cool down and require reheating, set the end time so the food is ready when you require it.
3. Always ensure that meat and poultry is defrosted before placing in the oven.
4. Whenever possible, take food out of the refrigerator and keep it as cool as possible.
5. If cooking food that requires frying before placing in the oven for auto cooking, keep the delay start time to a minimum.
6. Never place hot or warm food in the oven for delay start cooking as it could cause the oven to be warm and produce harmful bacteria in the food.
7. We advise that dishes containing left-over cooked poultry or meat, e.g. Shepherd's Pie, should not be cooked automatically if there is to be a delay period.
8. Ensure that delay start times are kept to a minimum to prevent bacterial growth in food.
9. Wine or beer may ferment and cream may curdle during the delay period so it is best to add these ingredients just before serving.
10. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
11. Dishes containing liquid should not be filled too full to prevent boiling over.
12. Food should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
13. Always ensure that food is piping hot and cooked thoroughly before serving.
14. Only reheat food once.

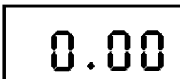
Know Your Timer




CLOCKFACE
 The timer incorporates a 24 hour clock.
Ensure the correct time of day is always set, before using your cooker.



SYMBOLS
 A 'bell' symbol will light up when you select a Minute Minder Period and will remain lit for the period set.
 At the end of the Minute Minder Period, the timer will emit an audible tone and the 'bell' symbol will disappear.




The 'cookpot' symbol will light up either:-
 - When the timer is in manual mode, or
 - During the actual Cook Time.



'AUTO' will light up:-
 - When the timer is first turned on it will flash. It will go out when a time of day is set or when the timer is set to manual.
 The 'AUTO' symbol will flash at the end of an Auto Cooking programme to indicate that the programme has finished.
(When the 'AUTO' symbol is flashing, to return the oven to Manual operation, turn the oven controls off, ensure that the correct time of day is set, and press the "Manual" button - The 'AUTO' symbol will go out).

TIMER FUNCTION BUTTONS

 **Minute Minder Button** Here you can set a time period of up to 23 hours 59 minutes, that will count down. When it reaches zero, the timer will emit an audible tone.
For Example: If you set 20 minutes, the audible tone will occur 20 minutes later.


AUTO COOKING PROGRAMME

Cook Time Button Cook Time is the actual length of time for which, the timer will switch the oven(s) on as part of an "Auto Cooking" programme.
 (e.g. If you set 2 hours, the food will be cooked for 2 hours).

Stop Time Button The time of day at which you want an "Auto Cooking" programme to **end**.
For Example: 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 audible tone at 11:00, to indicate that the Auto Cooking Programme has finished.

Notes:

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

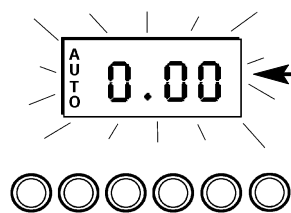
 **Manual Button** Needs to be pressed to cancel an Auto Cooking programme and return the oven(s) to Manual operation.

"+" and "-" Buttons Used to adjust the various timer function settings.

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Electronic Clock & Oven Timer Operation

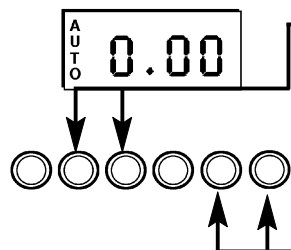
SETTING THE TIME OF DAY



Step 1 Make sure all oven controls are turned Off.

Step 2 Check the electricity supply to the cooker is turned on.

Step 3 When switched on the display will show 0.00 and the Auto symbol, flashing intermittently.



Step 4 Press & hold in both the Cook Time & Stop Time buttons together.

Step 5 With the Cook Time & Stop Time buttons still held in, press either the "+" or "-" buttons to set the correct time of day.

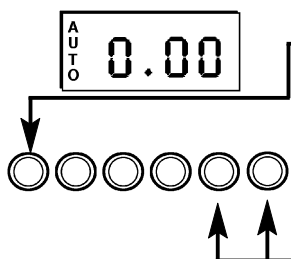
Step 6 Release all the buttons simultaneously.

THE TIME OF DAY IS NOW SET.

To change the time of day repeat Steps 4, 5 & 6 above.

Note: You cannot adjust the time of day if the timer has been set for an Auto Cooking Programme.

SETTING THE MINUTE MINDER

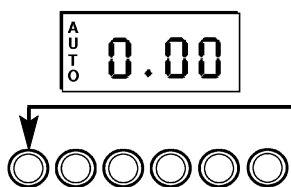


Step 1 Ensure the time of day is set correctly.

Step 2 Press and hold the Minute Minder button.

Step 3 With the Minute Minder button held in, set the required Minute Minder period using the "+" and "-" buttons. A 'bell' symbol will light up.

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 an audible tone will be heard, and the 'bell' symbol will disappear.

Step 4 To cancel the audible tone press the Minute Minder button.

Note 1 When the Minute Minder has been set, the time remaining can be checked at any time by simply pressing the Minute Minder button.

Note 2 If necessary the Minute Minder can be cancelled before the tone sounds by pressing and holding the Minute Minder button and then at the same time pressing the "-" button until 0.00 appears in the display window.

Electronic Clock & Oven Timer Operation

AUTO COOKING PROGRAMMES

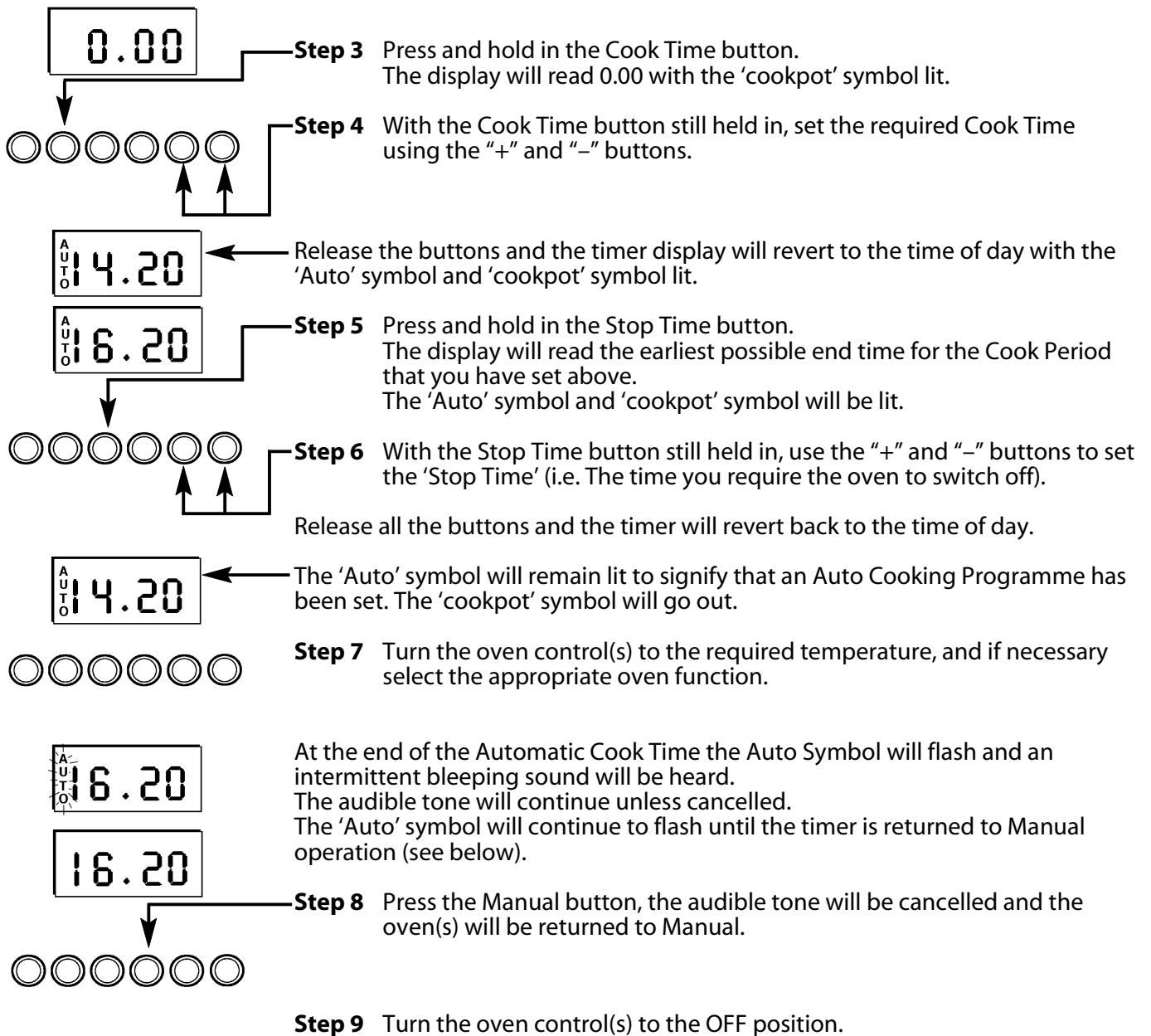
There are two Auto Cooking programmes that can be selected using your timer:-

- (a) To set the timer to switch the oven(s) On and Off Automatically
- (b) To set 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 specified 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(s).



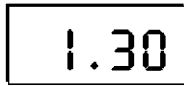
Electronic Clock & Oven Timer Operation

Note 1 When cooking automatically the Cook Time can be checked at any time by simply pressing the Cook Time button.

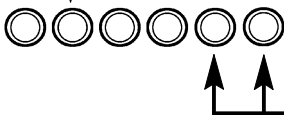
Note 2 When cooking automatically the Stop Time can be checked at any time by simply pressing the Stop Time button.

b) TO SET TIMER TO SWITCH ON IMMEDIATELY AND OFF AUTOMATICALLY AFTER A SET COOK PERIOD

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



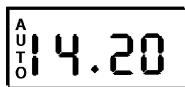
Step 4 Press & hold in the Cook Time button, the display will read 0.00 and the 'cookpot' symbol will light up.



With the Cook Time button still held in set the required Cook Period using the "+" and "-" buttons. Example: 1 hr 30 minutes (as shown).

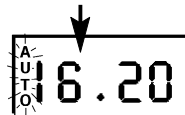
Note: Cook Time is the length of time the food requires to cook.

Step 5 Release all buttons.



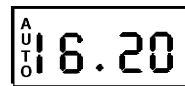
The timer display will revert to the time of day with the 'Auto' symbol lit & 'cookpot' symbol remaining lit.

NOTE: The Cookpot symbol disappears



At the end of the Cook Time the 'Auto' symbol will flash and an intermittent audible tone will be heard.

The audible tone will continue until cancelled. The 'Auto' symbol will continue to flash until the timer is returned to Manual operation (see below).



Step 6 Press the Manual button. The audible tone will be cancelled and the oven(s) will be returned to Manual.



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

Electronic Clock & Oven Timer Operation

TO CANCEL AN AUTO COOKING PROGRAMME BEFORE THE COOK TIME HAS FINISHED.

Step 1 Turn the oven control(s) to the OFF position.

15.00



Step 2 Press the Manual button to return the oven(s) to "Manual" operation. The 'Auto' symbol will go out.

Note 1 When cooking automatically the Cook Time can be checked at any time by simply pressing the Cook Time button.

OTHER NOTES ON TIMER OPERATION

1. When cooking Automatically the Cook Time can be checked at any time simply by pressing the Cook Time button.
2. When cooking Automatically the Stop Time can be checked at any time by simply pressing the Stop Time button.
3. 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 times.
4. When setting an Auto Cooking Programme and a mistake is made, to clear:-
 - (a) Press & release the Manual button.
 - (b) Start the sequence again.
5. If at any time the display shows three flashing zero's 0.00 and 'Auto', 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.
6. To set each function always press and hold the required function button and at the same time press "+" or "-" buttons.

Grilling

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/ TOP OVEN DOOR CLOSED OR WITH THE REMOVABLE ROOF TAKEN OUT.

DO NOT LINE THE GRILL PAN WITH ALUMINIUM FOIL.

The grill control is designed to provide variable heat control of either both grill elements on together or the single left hand grill element only. Turn the Top Oven Control / Grill Selector clockwise past the temperature settings to the half grill or full grill settings, depending on which you require.

To set the grill power, turn the grill control to any setting 1 - 6.

After use always set the Top Oven Control / Grill Selector back to 'O' the off position.

Note

There should always be at least 25mm (1 inch) between the top of the food and the grill element.

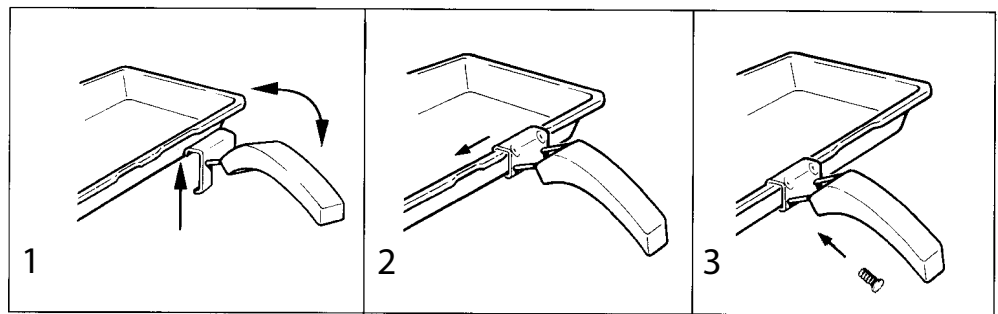
Grilling

Grill Pan Handle

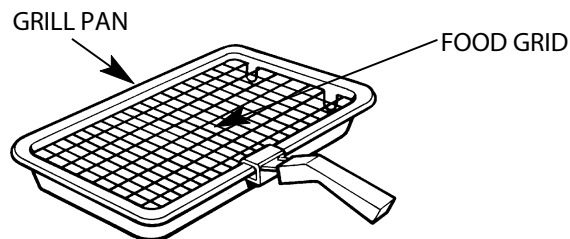
The grill pan handle is detachable from the pan, to facilitate cleaning and storage. The handle can be either detachable from or fixed to the pan. For a fixed handle remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket (1), slide it towards the centre of the pan (2) and let the handle locate over the bracket (3). Replace screw and washers and ensure that they are fully tightened up.

For a detachable handle remove screw and washers from the grill pan and keep in a safe place.

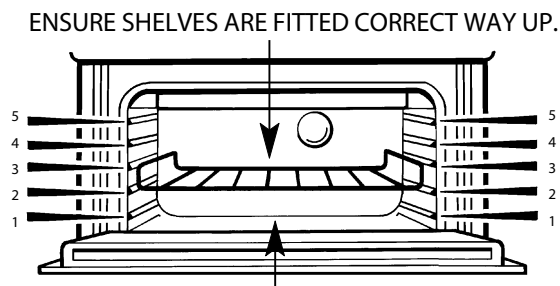
Please note, if a fixed handle is required, grill pan is unable to be kept in the Fan Oven with door closed, but may be stored in the Top Oven with door closed.



Grill Pan Food Grid



Top Oven Shelf Positioning for Grilling



Note

Ensure oven timer is set to Manual.

Preheat the grill if indicated on grill chart.

The grill pan must be placed on the correct shelf and positioned centrally under the grill element.

Leave the control at 6 for toast, and for 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 6. The thicker the food, the lower the control should be set.

DO NOT line the grill pan with aluminium foil, as this increases the amount of fat spitting which can cause a fire.

After use always return both controls to their OFF (0) position.

Grilling Chart

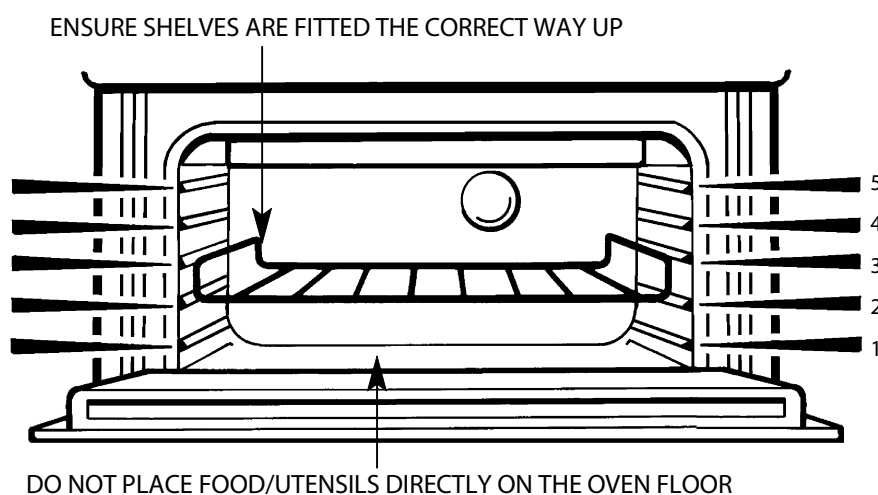
Food	Preheat for five minutes	Shelf Position from base of oven and orientation	Setting	Approximate cooking time	Pan to be used
Toasting of bread products	Setting 6	5	Setting 6	5-10 minutes	Grill pan and food support
Small cuts of meat, sausages, bacon	Setting 6	3 or 4	Setting 6 for 4 minutes then reduce to Setting 4	10-25 minutes	Grill pan and food support
Chops etc. Gammon steaks	Setting 6	3 or 4	Setting 6 for 6-8 minutes then reduce to Setting 4-3 ¹ / ₂	20-35 minutes	Grill pan and food support
Fish: Whole Fillets Fingers	Setting 6	3 or 4	Setting 6	8-12 minutes 10-15 minutes 10-20 minutes	Grill pan and food support
Pre-cooked potato products	Setting 6	4 or 5	Setting 5	15-20 minutes	Grill pan and food support
Pizzas	Setting 6	3 or 4	Setting 4	10-20 minutes	Grill pan and food support
Browning of food eg. Cauliflower cheese	Setting 6	2 or 3	Setting 6	10-20 minutes	Dish placed directly on the shelf

Top Oven Cookery Notes

The top oven should be used to cook small quantities of food. The oven is designed so that the grill element operates at a reduced heat output, this is combined with a heating element situated underneath the floor of the oven. To ensure even cooking of the food it is important that cooking utensils are positioned correctly on the oven shelf so that the element is directly above. As a guide, the front of the utensil should be approx. 100mm (4") from the front of the shelf.

Note: Charts are a guide only, to suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C. It may also be necessary to increase or decrease cooking times.

Shelf Positioning



There should always be at least 25mm (1 inch) between the top of the food and the grill element.

WARNING: Items stored in the top oven will get hot when the main oven is in use.

DO NOT allow young children near to the appliance when the top oven is in use as the surfaces get extremely hot.

Top Oven Cookery Notes

Note

NEVER line the shelves, the floor or the sides of the oven with aluminium foil as overheating and damage may result.

- Step 1 Place the shelf in the correct position (see Oven Temperature Charts).
- Step 2 Select the required cooking temperature (100-220°C) (see Top Oven Temperature Charts).
The Top oven pilot light will immediately come on and will remain on until the top oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.
- Step 3 Place the food on the shelf directly below the element ensuring the oven door is closed.

Note: At the end of your cooking, always return the control to the OFF position (O).

Plate Warming

Place the plates/dishes on shelf position 1 from the base of the top oven and turn the top oven temperature control to 100°C for 10-15 minutes. NEVER use the grill setting control when warming plates.

Top Oven Utensils

DO NOT use: Meat Pans and Baking Trays larger than - 225mm x 300mm (9"x12").

DO NOT use the grill pan as a meat pan in the top oven, the air circulation will be seriously restricted.

Main Oven – Fan Oven

Since a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, pre-heating is often unnecessary. For guides on “pre-heating”, “cooking temperatures” and “cooking times” see “Oven Temperature Charts” later in book.

Note: Charts are a guide only, to suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10oC. It may also be necessary to increase or decrease cooking times.

Main Oven Shelf Positioning for Fan Oven

Most foods will cook satisfactorily on any shelf position, due to even distribution of heat in the main oven, but the shelves must be evenly spaced.

The top oven rod shelf can be used in the main oven when cooking large quantities of food. (N.B. Maximum 3 shelves in the main oven).

Food or utensils should never be placed directly on the floor of the oven for cooking.

DO NOT allow young children near to the appliance when the main oven is in use as the surfaces get extremely hot.

Main Oven Utensils

DO NOT use:

Meat Pans larger than 375mm x 300mm (15"x12")

Baking Trays larger than 325mm x 250mm (13"x10")

Temperature & Time

The oven is provided with two shelves. A third is available as an optional extra. Please contact 0870 458 9961 for further information.

If three shelves are in use to cook large quantities of food, it may be necessary to increase the cooking times given in the temperature charts by a few minutes, to allow for the loss of heat due to extra time taken to load the oven, and the large mass of food. Baking trays should have an even gap around the oven.

Note

NEVER line the shelves, the floor or the sides of the oven with aluminium foil as overheating and damage may result.

Main Fan Oven Operation

- Step 1 Check that the timer is in manual.
- Step 2 Place the shelf / shelves in the correct position (see Main Fan Oven Temperature Charts).
- Step 3 Place the food centrally on the shelf ensuring the main oven door is fully closed.
- Step 4 Select the required cooking temperature (80-230°C) by turning the Fan Oven temperature control clockwise. The Fan Oven pilot light will immediately come on and will remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

Note: When you have finished using your cooker, always return the controls to their OFF (O) position. At the end of the cooking period there may be a momentary puff of steam when the 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 Economy Setting

Your oven has a 'slow cooking' facility. This is used for slow cooking, keeping food warm and warming plates for short periods.

Some advantages of slow cooking are:-

The oven stays cleaner because there is less splashing.

Timing of food is not as critical, so there is less fear of overcooking.

Fully loading the oven can be very economical.

Cooking times can be extended in some cases by up to 2hrs. for late comers.

Bearing in mind these advantages, it makes sense to cook larger quantities of food than required and store them in a freezer to be used cold or for re-heating.

It is important to follow the guidelines given for preparing food using the 'Slow' setting.

Slow cooking can only be used with the fan oven operating at 90°C.

Operating Procedure

1. Ensure Oven Timer is set to Manual.
2. Turn the oven thermostat control to a temperature setting of 90°C. The oven light will remain on. The oven indicator light will remain on until the oven reaches the set temperature. This light will then automatically cycle on and off during cooking as the oven temperature is controlled.
3. After use always return any controls to the off position and close the oven door.

Using The Economy Setting

Points to bear in mind when preparing food:-

1. Make sure all dishes will fit into the oven ensuring there is enough room for air to circulate.
2. All dishes cooked by the 'Economy' setting should be cooked for a minimum of 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
3. Joints of meat and poultry should be cooked at fan oven 170°C for 30 mins before turning to the Economy setting.
4. Meat over 2.7 Kg. (6 lbs) and poultry over 2 Kg. (4 lbs 8oz) are unsuitable for the Economy setting.
5. Always ensure that joints of pork and poultry are thoroughly cooked by checking with a meat thermometer before serving.
6. Always thaw frozen foods completely before cooking. We do not recommend placing frozen food in the oven to cook.
7. Always bring soups, casseroles and liquids to the boil before putting in the oven.
8. When casseroles are used, cover the food first with foil and then the lid to prevent loss of moisture.
9. Ensure that fruit and vegetables are cut into even sized small pieces to cook properly.
10. Always adjust the seasoning and thickenings at the end of the cooking time.
11. When cooking egg or fish dishes it may be necessary to check during cooking to avoid overcooking.
12. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

Storage and Re-heating of Food

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Always thaw frozen food completely in the refrigerator before re-heating.
3. Always re-heat food thoroughly and ensure it is piping hot before serving.
4. Only re-heat food once.

Temperature Conversion Scale

Approximate Oven Temperature Conversion Chart

Gas Mark	°F	Main Conventional Oven	Top Convection Oven	Main Fan Oven
1/2	250	120	110	100
1	275	140	130	120
2	300	150	140	130
3	325	160	150	140
4	350	180	170	160
5	375	190	180	170
6	400	200	190	180
7	425	220	210	200
8	450	-	220	210
9	475	-	-	220

OVEN TEMPERATURE CHARTS – MEAT

Food	Main Fan Oven Cooking		
	Pre-heat	Temperature °C	Time (approx.)
Meat			
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	20-30 mins per 450g (1lb) + 25 mins extra
Chicken/Turkey up to 4kg (8lb)	No	160/180	15-20 mins per 450g (1lb) + 20 mins extra
Turkey up to 5.5kg (12lb)	No	150/160	12-14 mins per 450g (1lb) + 12 mins extra
Turkey over 5.5kg (12lb)	No	150	10 mins per 450g (1lb) e.g. 10kg (22lb) = 264 mins
Casserole Stews	No	140	1½ - 2 hours

Note: Up to two shelves may be used in this oven. The position of these is not important providing they are evenly spaced.

Food	Top Oven Convection Cooking		
	Pre-heat	Temperature °C	Time (approx.)
Meat			
Beef/Lamb (Slow Roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over
Beef/Lamb (Foil Covered)	Yes	180/190	35 mins per 450g (1lb)
Pork (Slow Roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over
Pork (Foil Covered)	Yes	190/200	40 mins per 450g (1lb)
Poultry/Game (Slow Roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over
Poultry/Game (Foil Covered)	Yes	195/200	25-30 mins per 450g (1lb)
Casserole Cooking	Yes	150	2 - 2½ hours

COOKING MEAT/POULTRY IN THE TOP OVEN

Small joints of meat up to 1.5Kg (3 lbs) and poultry up to 3.6Kg (8lbs) can be roasted in a small meat pan in the top oven.

IF USING ALUMINIUM FOIL

1. Never allow foil to touch sides of oven.
2. Never cover interior with foil.
3. Never 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 of meat, 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		Pork	Lamb	Poultry
Rare 60 °C	Medium 70 °C	Well Done 75 °C	80 °C	90 °C

OVEN TEMPERATURE CHARTS – BAKING

Baking	Main Fan Oven Cooking			Baking	Top Oven Convection Cooking				
	Food	Pre-heat	Temperature °C		Time	Food	Pre-heat	Temperature °C	Time (approx)
	<p>Note: Up to two shelves may be used in this oven. The position of these is not important providing they are evenly spaced.</p>								
Scones	Yes	210	9-12 mins	Scones	Yes	200/210	10-15 mins	3	
Small Cakes	No	170	15-25 mins approx	Small Cakes	Yes	180/190	20-25 mins	3	
Victoria Sandwich	No	160	20-30 mins	Victoria Sandwich	Yes	170	20-30 mins	5	
Sponge Sandwich (Fatless)	Yes	180	15-20 mins	Sponge Sandwich (Fatless)	Yes	190	20-25 mins	3	
Swiss Roll	Yes	190	10-15 mins	Swiss Roll	Yes	200	10-15 mins	3	
Semi-rich Fruit Cake	No	150	1-1¼ hours	Semi-rich Fruit Cake	Yes	150	75-90 mins	2	
Rich Fruit Cakes	No	130	Depending on size	Rich Fruit Cakes	Yes	140/150	2½ - 3 hrs	2	
Shortcrust Pastry	No	180/190	Depending on use	Shortcrust Pastry	Yes	190/200	Depending on use	2 or 3	
Puff Pastry	yes	195/200	Depending on use	Puff Pastry	Yes	200/210	Depending on use	2 or 3	
Yorkshire Pudding	Yes	180	30-45 mins	Yorkshire Pudding	Yes	180/190	30-45 mins	2 or 3	
Individual Yorkshire Pudding	Yes	190	20-25 mins	Individual Yorkshire Pudding	Yes	190/200	20-30 mins	2 or 3	
Milk Pudding	No	140	1¼-1½ hours	Milk Pudding	Yes	150	1½ - 2 hrs	2	
Baked Custard	No	130	40-50 mins	Baked Custard	Yes	150	40-50 mins	2	
Bread	Yes	200	30-35 mins	Bread	Yes	200	30-40 mins	1 or 2	
Meringues	No	80/90	3-3½ hours	Meringues	Yes	100	3 - 3½ hrs	3	

Note: If soft tub margarine is being 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.

Care and Cleaning

TURN OFF THE COOKER ELECTRICITY SUPPLY BEFORE CLEANING.

NEVER use steam cleaners.

Before switching on again, ensure that all controls are in the **OFF** position.

Oven Shelf Supports The shelf supports are removable and dishwasher safe.
To remove – hold the support at the front and pull away from the oven side, this can then be cleaned in a sink or a dishwasher.
To refit the support, insert the longer leg into the rear fixing hole and push in the front leg.

Replacement of Oven Lamps **WARNING: TURN OFF THE COOKER ELECTRICITY SUPPLY BEFORE REPLACING LAMP.**

Oven lamps are not covered by the guarantee. A new lamp may be ordered from our Parts Department by calling 0870 458 9961.

Open the oven door and remove the rod shelves. Do use a thick cloth to grip the light glass dome and bulb, unscrew anti-clockwise and lift out. Reach into the aperture, and carefully unscrew the faulty lamp anti-clockwise. Fit replacement lamp (15W 300°C SES), and refit dome. If necessary clean dome in warm soapy water before drying completely.

Grill Compartment The grill/top oven 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 the door seals or plastic parts of the cooker.

Oven Interior Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven. Refer to the instruction above for cleaning the 'Cookclean' panels.

Do not use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Care and Cleaning

Decorative Trims

It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the appliance. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in warm water, or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Under no circumstances should abrasive cleaning materials be used. To clean, wipe over with a soft cloth, wrung out in clean warm water, dry with a soft clean cloth.

Care and Cleaning

TO CLEAN THE INSIDE OF OUTER AND INNER GLASS PANELS

Warning: Always switch your appliance OFF at the mains supply and allow to cool before cleaning.

Fig. 1

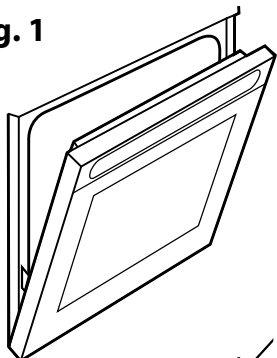


Fig. 2

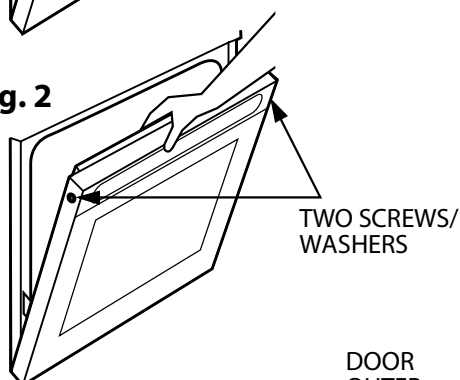


Fig. 3

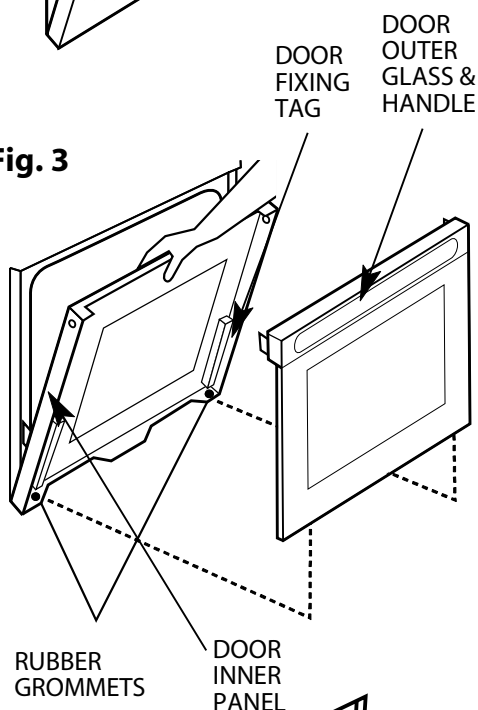
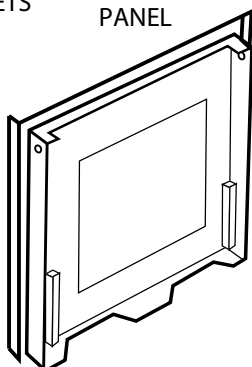


Fig. 4



1. Position top or main oven door as shown in fig. 1.

Note: The door can be wedged open using a towel between the door and the side trim thus leaving your hands free.

2. Grip inner door panel and handle/outer glass assembly. Remove two screws and fibre washers (put to one side) as shown in fig. 2.
3. Pull handle/outer glass assembly at the top outwards while still holding the inner door panel and unhook handle/outer glass assembly at the bottom by lifting handle/outer glass assembly upwards as shown in fig. 3. Take care not to dislodge rubber grommets in bottom of door.
4. Return the inner door panel to the closed position as shown in fig. 4.

Warning: Care must be taken when closing the door inner panel as the door will attempt to snatch shut, without the weight of the handle/outer glass assembly avoid trapping your fingers.

5. The inside of inner and outer door glass can now be cleaned using a clean, damp cloth and polished using a clean, dry cloth.
6. Refit the handle/outer glass assembly by opening the oven door and hold taking care not to trap your fingers, see fig. 3. Hook the handle/outer glass assembly back into the rubber grommets at the bottom of the inner door panel, see fig. 3. Fit the handle/outer glass assembly back in position at the top ensuring the fixing tags on the handle/outer glass assembly fit inside the door inner panel. While still holding door together, refit the two screws and washers, see fig. 2.

Never operate the ovens without the outer glass panels correctly refitted.

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.

Problem	Check
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.
Display shows 0.00 AUTO	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct time of day and "Manual" operation using instructions given in the timer section of the book.
Main and Top Ovens do not work but the Grill works.	Ensure timer is set to manual. Check that the Auto Symbol is not lit up and is not flashing. See timer section for instructions on how to return timer to "Manual".
Top Oven and Grill do not work. Main Oven works.	Operating the cooker under the following conditions may cause a safety device to operate. (a) Grilling with the door closed - always grill with the door open to the correct position - see grilling. (b) Grilling for an excessively long period at maximum setting - see grilling guide. (c) Grilling with inadequate ventilation in the cabinet - see installation instructions.
Grill does not work	Ensure that the Top Oven Control / Grill Selector is turned to a grill position.
Grill keeps turning on	When the grill setting control is operated at a setting less than '4' the grill will cycle of and on, this is normal regulator operation, not a fault.
Cannot set an 'Auto Cook' programme.	Remember: "Cook Period" is the actual length of time for which, the timer will switch the oven(s) on as part of an "Auto Cooking" programme.
Draught from beneath the control panel	A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself after all of the controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and not a fault.
Timer is flashing	The electricity supply to the cooker has been interrupted and the Timer must be reset.
Timer buzzer/bleeper operates continually.	Buzzer/Bleeper should stop automatically after 2 minutes. If not press the minute minder button to silence.
Oven lamp does not work	The oven lamp is not covered by the guarantee. The part is easily changed - see the section on Oven Lamp Replacement. A new amp may be obtained from our Parts Department by calling:- 0870 458 9961

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. Ensure that the grill pan is not lined with foil.

Baking General

Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf. 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 - not always necessary. 2. Cooking at too high a temperature. 3. Using normal creaming method with soft margarine. (Use the all-in-one method).
Over/Under cooking	Refer to the cooking times and temperatures given in the Oven Temperature Charts provided, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use oven/meat tins greater than 56mm (2 ¹ / ₄ ") in height.

Top Oven Baking

Uneven cooking front to back	Ensure that any cooking utensils are at least 100mm (4") from the front of the shelf.
Uneven rising of cakes	Ensure that the shelf is level and that the food is positioned centrally in the oven.
Overcooking	Remember to reduce cooking temperatures by 10°C from standard recipes when using the Top Oven.
Food is taking too long to cook	Ensure that any cooking utensil used in the Top Oven is not larger than 300x225mm (12" x 9"), eg. DO NOT use the main oven meat pan. Only cook one item at a time to avoid overloading the oven.

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply. To help the environment Local Authority instructions should be followed for the disposal of your product.

Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.



The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.



Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

This appliance conforms to the following EEC Directives:

Low Voltage Equipment

73/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

92/31/EEC

93/68/EEC



Service

Calling for Service

Please consult your retailer in the first instance. If you experience difficulty contact Belling Appliances, After Sales Division. Remember that you may be charged for the visit (even during the guarantee period) if nothing is found to be wrong with the appliance, so always check the instructions to make sure that you have not missed anything.

Belling Appliances After Sales Division (Service)
Tel: 0870 444 9939 (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 _____

Also note your Postcode _____

In order to provide a complete service history for your Belling appliance, 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

IMPORTANT NOTICE:- In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction manual is accurate at the date of printing but will be superseded and should be disregarded if specifications are changed.



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