

*Formula Multifunction
Double Oven
XOU90MF*

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 Formula built-in oven unit. Its stylish and practical design will enhance your kitchen and make Cooking a pleasure. It features a multifunction oven, a top oven, and a dual zone 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/grill door closed when the appliance is not in use.
- 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.
- Always keep children away from cooker when cleaning at maximum oven setting.

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 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 operate the grill with the oven/grill door closed as this will cause the appliance to overheat.
- Never line the shelves, floor or sides of the oven or grill with aluminium foil as overheating and damage may result.
- 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

Note: When the cooker is first used, an odour may be emitted - this will cease after a short period of use.

To help remove the 'new' smell, heat up the empty ovens to maximum temperature for a minimum of two to three hours keeping the oven doors closed.

Ensure the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to any temporary finish on oven linings and elements and also any moisture absorbed by the insulation.

Electrical Requirements

For your own safety, we recommend that your appliance 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 32 amp 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.

The maximum loading for your oven is 5.6kW.

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 350mm above the base.

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.

Installation Instructions

IMPORTANT

It is essential that the lower cupboard is constructed in the manner illustrated i.e. having side, back and roof panels so joined as to provide no apertures which could permit access to the oven unit when installed.

1. General

The appliance is designed for mounting at a safe level into an oven housing which must be secured.

2. Oven Unit Housing Cabinet

- a. The oven housing unit cabinet dimensions must comply with Fig. 4.
- b. An air gap of 50mm minimum must be provided at the rear of any top or bottom cupboards or shelves. Fig 1.
- c. It is necessary that the cabinets are provided with unobstructed ventilation, i.e. from adjacent cabinetry. This can be done by either raising the base of the cabinets using the adjusting feet(or spacers) or alternatively by providing a slot in the cabinet plinth to the dimensions shown in Fig. 1.
- d. The air gap at rear allows the warmed air to pass out of the inner cabinet space, but where it is intended to fit cupboards above the oven unit to ceiling height it is essential that the warmed air is exhausted through the front of the cabinet Fig. 1.
- e. If an oven unit is installed adjacent to a tall cabinet, steam escaping from the oven when the door is opened could condense on, and perhaps stain the adjacent surface. To prevent permanent staining the adjacent surface should be made of a material that is heat resisting and easy to clean. Adjacent tall cabinets should not be deeper than the oven housing cabinet.

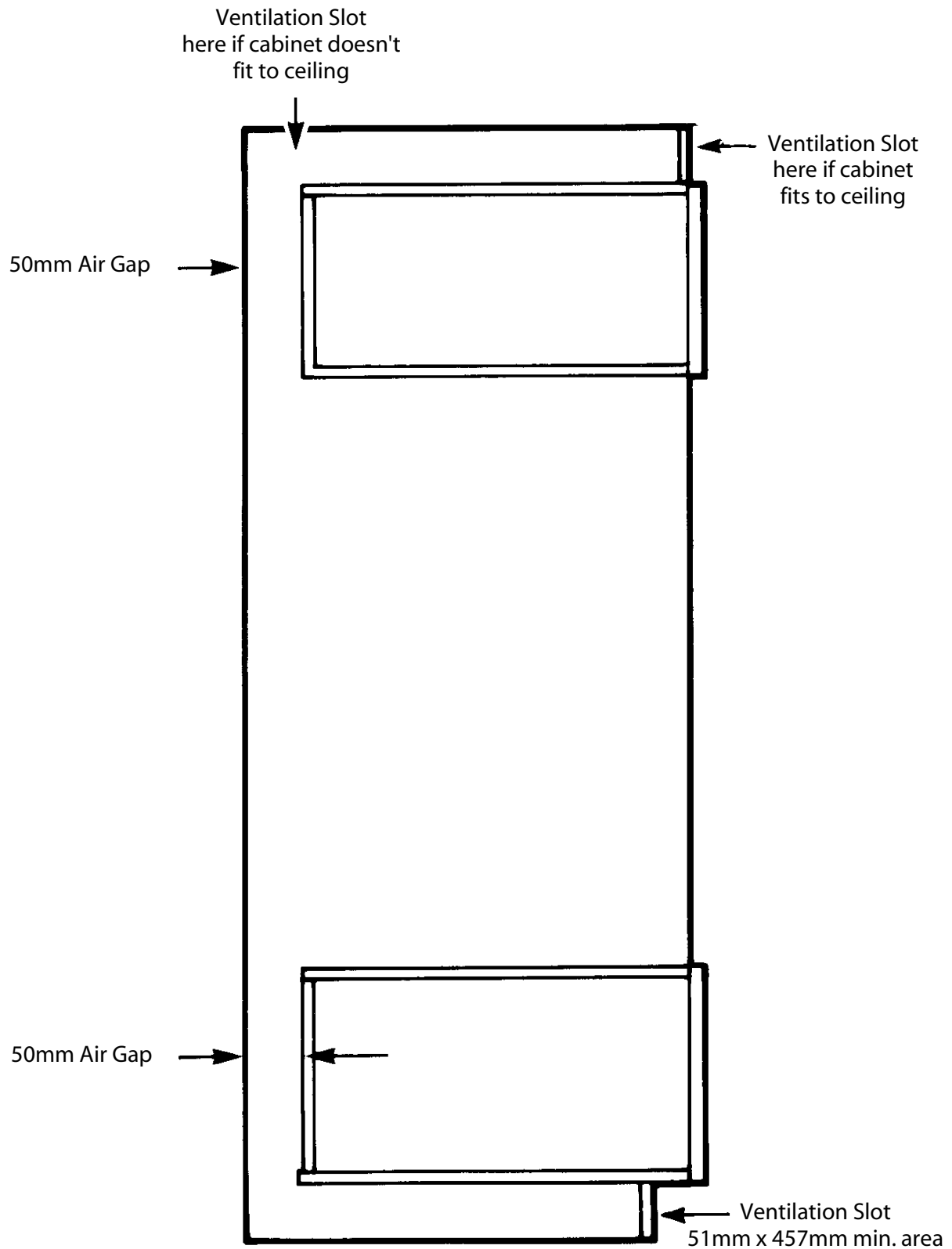
3. Final Installation

- a. Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.
- b. Correct any unevenness by placing spacers under the bottom of the cabinet. Make sure that the cabinet rests firmly on the floor without rocking.
- c. Before the oven is fitted the cabinet must be firmly secured to the backing wall for stability.
- d. The oven unit should now be lifted (this is a two person lift) into the cabinet and pushed fully home.
- e. Finally the oven is secured to the cabinet by means of the four pozi washer head screws, two through each side trim.
- f. Remove all packing material from the grill and oven interior.

List of Loose Items

4 x Pozi Washer Head No. 6 x 15mm screws.

Installation Instructions



TALL CABINET VENTILATION Fig. 1

Installation Instructions

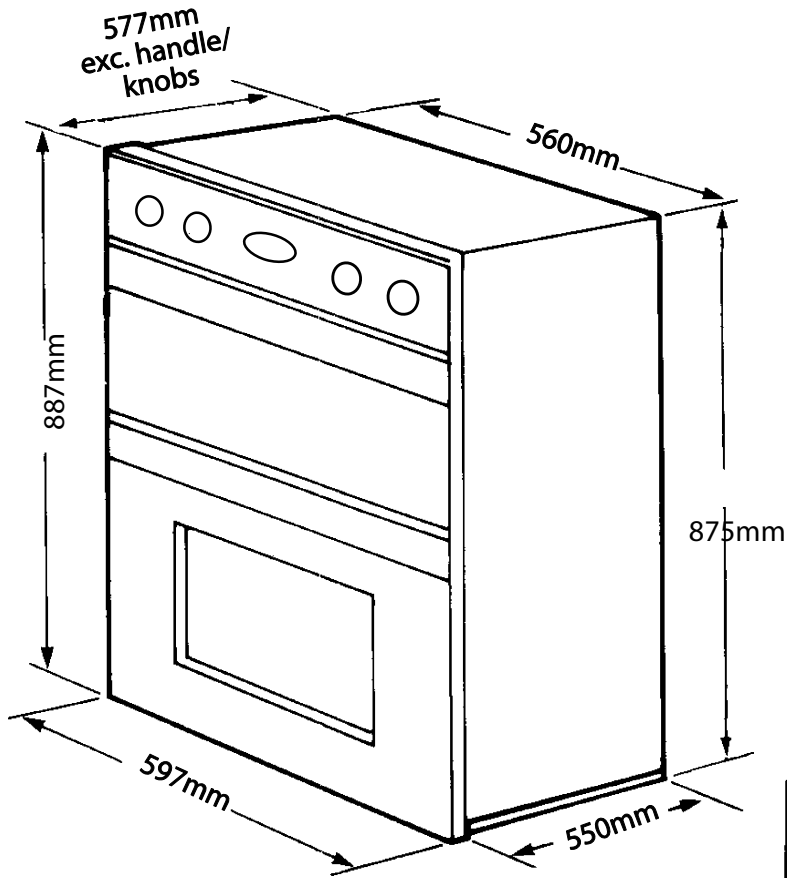


Fig. 2

Fig. 3

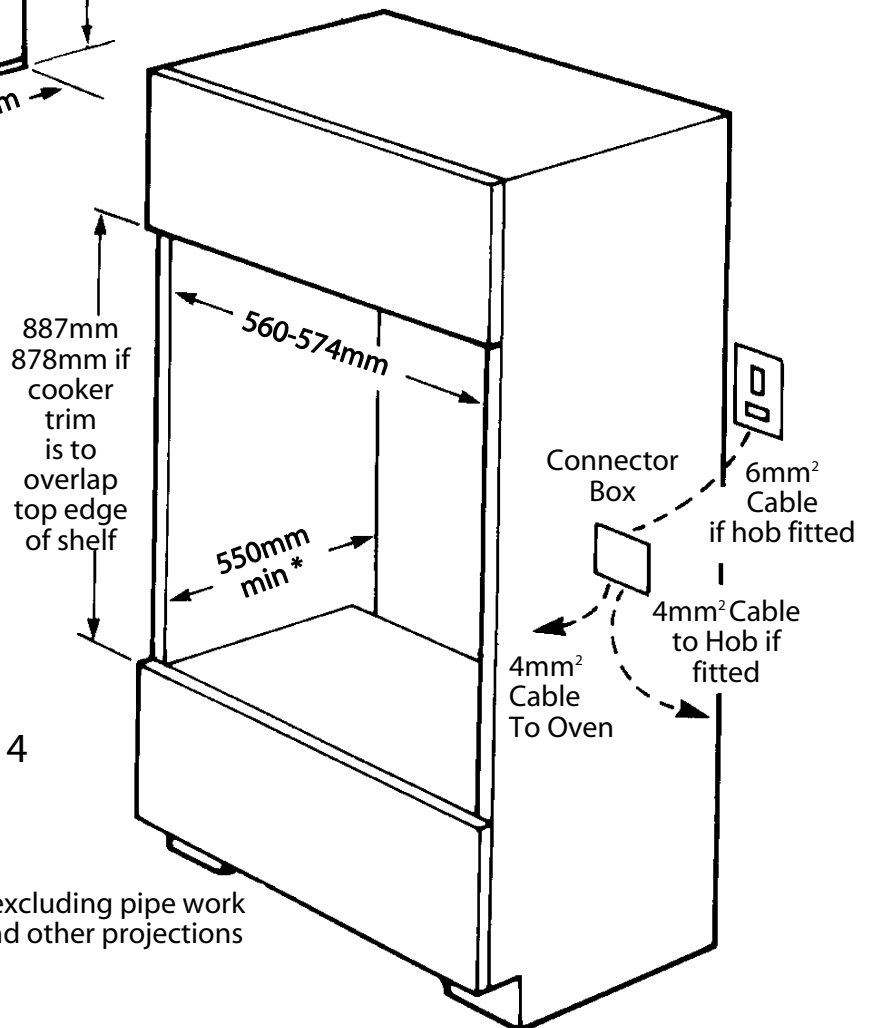
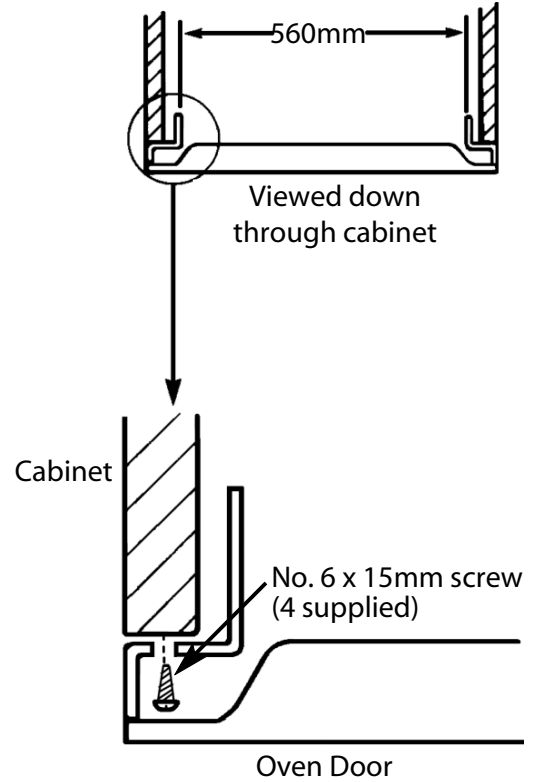


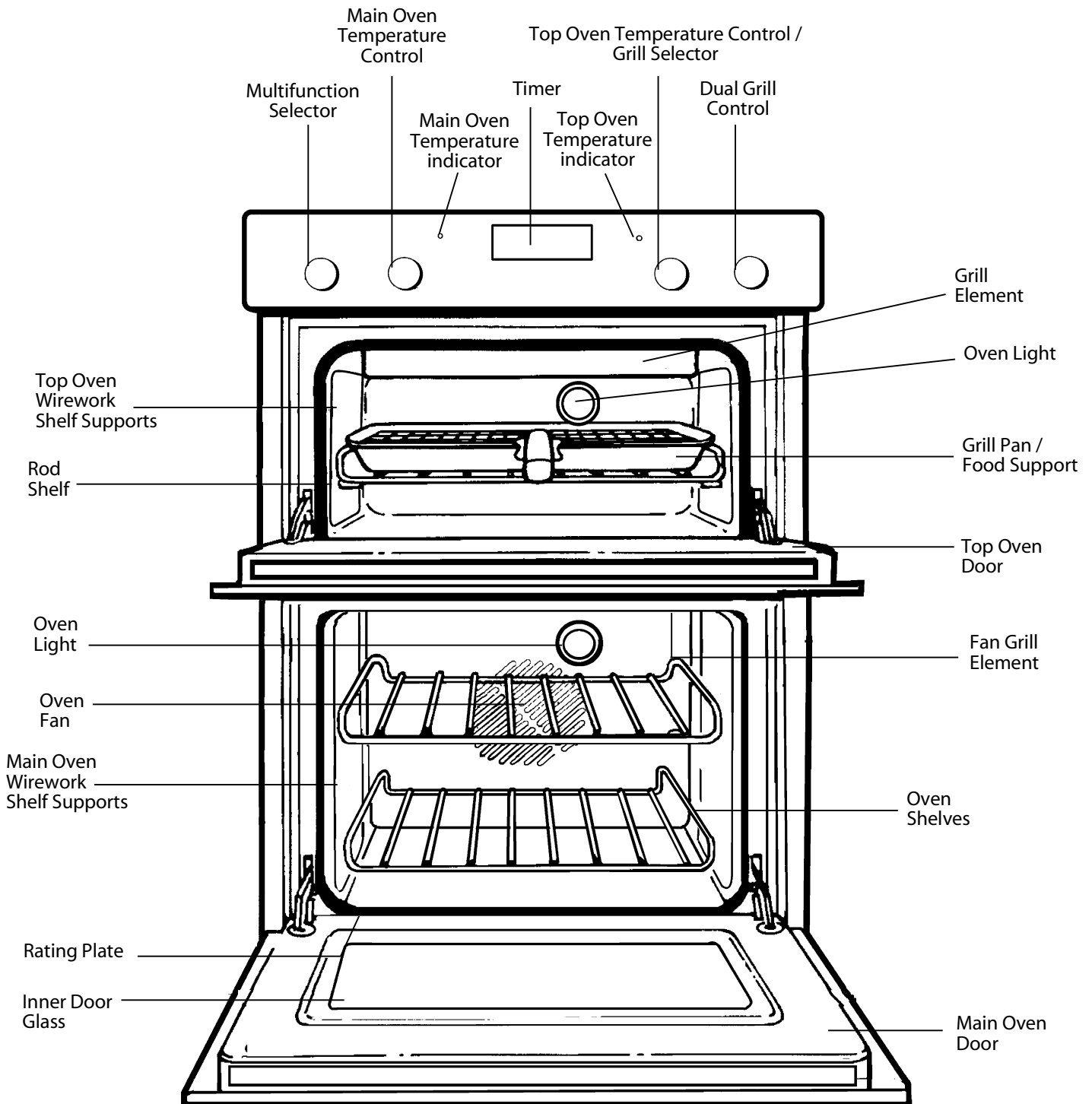
Fig. 4

* excluding pipe work and other projections

Product Specification

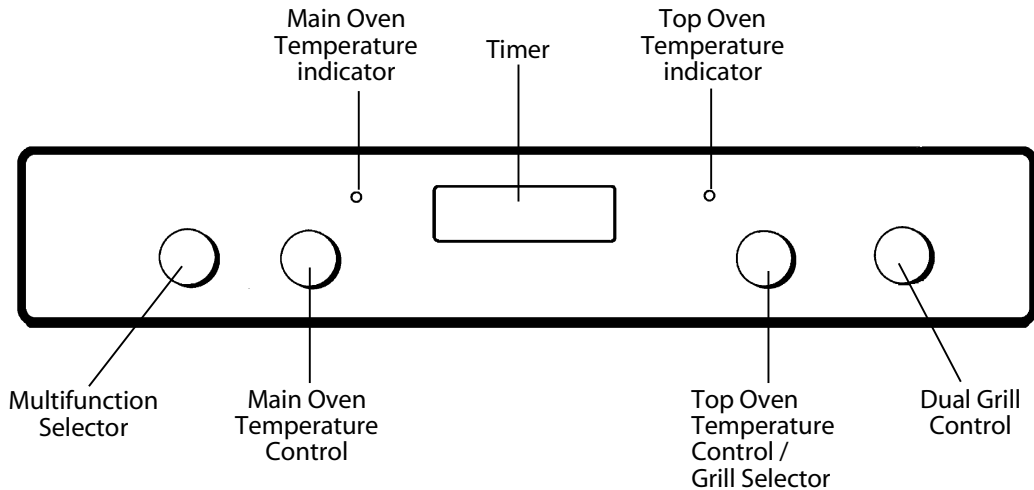
	Supply Voltage	230/240v
	Supply Frequency	50Hz AC
	Total Wattage	5.1/5.6kW
TOP OVEN	Grill Wattage	Full Grill 2.4/2.6 kW Half Grill 1.2/1.3 kW
	Top Oven Wattage	1.7/1.85 kW
MAIN OVEN	Conventional Oven Wattage	1.93/2.1 kW
	Fan Oven Wattage	2.3/2.5kW
	Fan Wattage Main oven / defrost	28/30W
	Fan Grill Wattage	2.44/2.66kW
	Top Oven Lamp Wattage Main Oven Lamp Wattage	13/15W 13/15W
	Grilling Area	900cm²
	Top Oven Capacity	33 Ltr
	Main Oven Capacity	58 Ltr
	External Dimensions including trim	H 887mm W 597mm D 600mm

Know Your Oven



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)

Multifunction Selector

Rotate the control knob in either direction until the required function symbol appears in the control window. Many of the functions will also require the main oven thermostat to be set before the oven will heat up.

Main Oven Temperature Control

This is used in addition to the multifunction selector. This is used for the functions (fan oven, fan grill and conventional oven). Turn the control clockwise to set the oven thermostat to the required temperature. If the timer is set correctly and the selector switch set to a suitable function 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.

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 their off 'O' position.

Multifunction Selector Switch

The Multifunction selector switch is used when operating the main oven.

With the exception of the **O** position the main oven light will remain on when this selector switch is used.

Off



With the selector in this position the main oven will not heat up. The timer will still operate.

Fan Oven



The oven fan and a rear element are controlled when this function is selected. Use the main oven thermostat control to set the required temperature.

Conventional Oven



Top and base elements are controlled when this function is selected. Use the main oven thermostat control to set the required temperature.

Fan Grill



The oven fan and fan grill element are controlled when this function is selected. Use the oven thermostat control to set the required temperature. **Oven door must be closed for fan grilling.**

Fan Only



The oven fan will operate when this function is selected. The oven thermostat control **must** be set in the **off** position.

Oven Timer Operation

The oven timer offers you the following features:

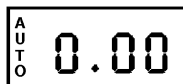
1. Time of Day
2. Automatic Cooking
3. Minute Minder

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 take the same time to cook and require approximately the same temperature.
2. Set the oven timer so that the food has just finished or about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that 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.
5. We advise dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie poultry, joints, etc) the delay start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. 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.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Foods should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooling. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

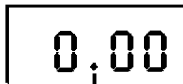
Oven Timer Operation



CLOCKFACE

The timer incorporates a 24 hour clock.

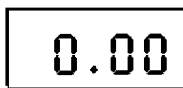
Ensure the correct time of day is always set, before using your cooker.



SYMBOLS

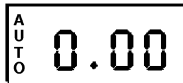
A 'bell' symbol will light up when you select a Minute Minder Period and will remain lit for the period set.

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.

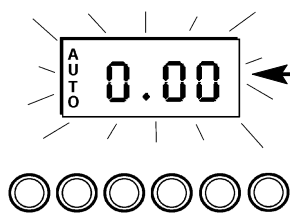
Manual Button

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

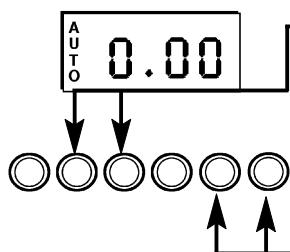
"+" and "-" Buttons Used to adjust the various timer function settings.

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.



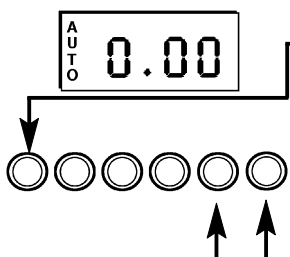
- Step 4** Press & hold in both the Cook Time & Stop Time buttons together.
- Step 5** With the Cook Time & Stop Time buttons still held in, press either the "+" or "-" buttons to set the correct time of day.
- Step 6** Release all the buttons simultaneously.

THE TIME OF DAY IS NOW SET.

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

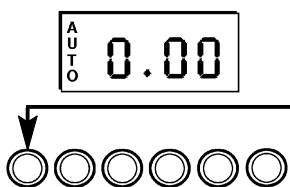
Note: You cannot adjust the time of day if the timer has been set for an Auto Cooking Programme.

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.

Oven Timer Operation

AUTO COOKING PROGRAMMES

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

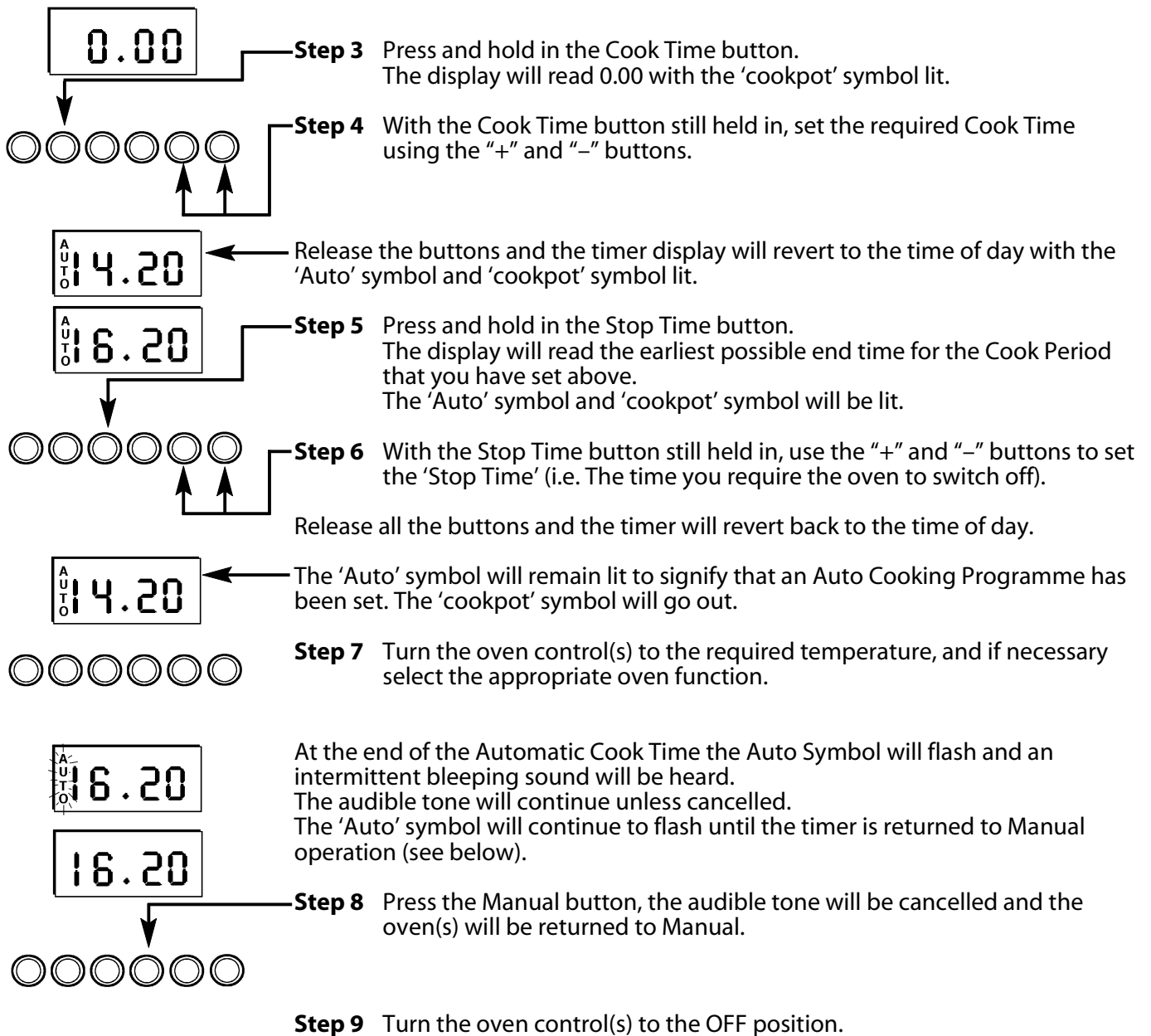
- (a) To set the timer to switch the oven(s) On and Off Automatically
- (b) To set timer to switch on immediately and OFF automatically after a set cook time.

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).



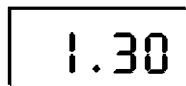
Oven Timer Operation

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

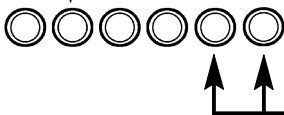
Note 2 When cooking automatically the Stop Time can be checked at any time by simply pressing the Stop Time button.

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.



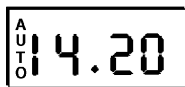
Step 4 Press & hold in the Cook Time button, the display will read 0.00 and the 'cookpot' symbol will light up.



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

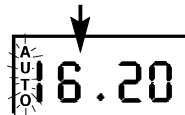
Note: Cook Time is the length of time the food requires to cook.

Step 5 Release all buttons.

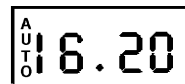


The timer display will revert to the time of day with the 'Auto' symbol lit & 'cookpot' symbol remaining lit.

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.

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.

Open the Grill Chamber/Top Oven door.

Preheat the grill at **4** setting for approximately 5 minutes.

When toasting/grilling, the rod shelf is placed in either the second or third runner from the bottom. The grill pan is placed on the shelf and pushed back as far as the location stops on the rod shelf to correctly position it under the grill element. Leave the control at **4** 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 **4**. The thicker the food, the lower the control should be set.

Food which requires browning only should be placed under the hot grill directly on the shelf in the second or third runner from the bottom of the oven, according to the depth of the dish.

After use, always return controls to their off position.

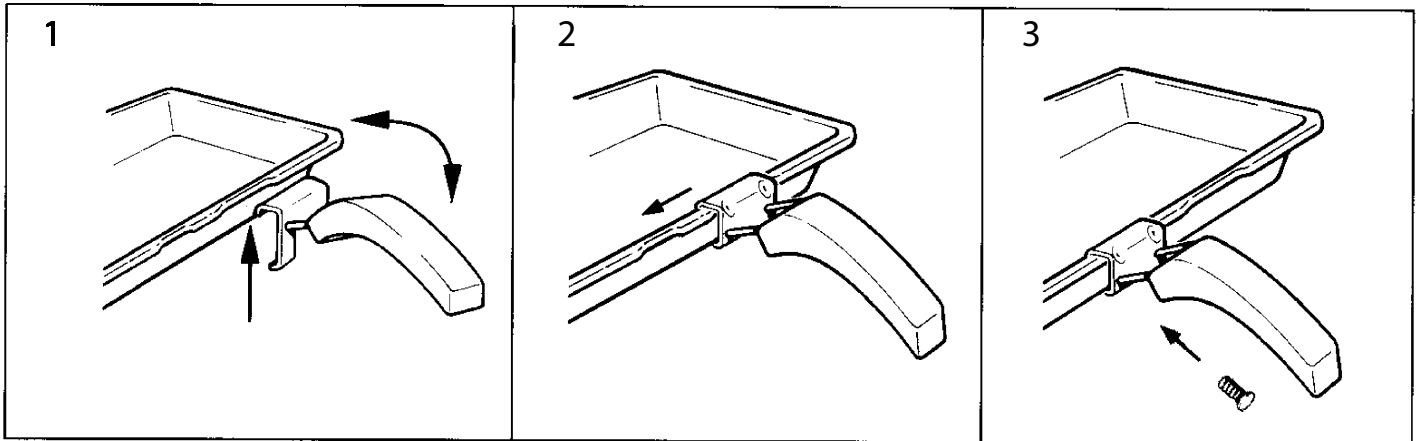
Grilling



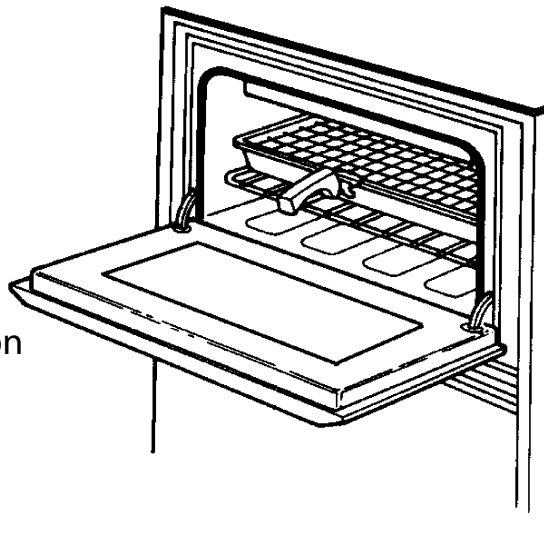
Grill Pan Handle

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.



Door position
for Grilling.



Top Oven Cookery Notes

The temperature 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 Top Oven is fitted with 'Cookclean' sides and one rod shelf. It is heated by two elements - the grill element and an element under the floor of the oven - and has a fully variable temperature control like the main oven. To heat the oven, turn the control knob clockwise, selecting the required temperature between 100°C (200°F) and 220°C (425°F) as recommended in the Top Oven temperature chart. The indicator light will immediately come on and 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.

Top Oven for cooking

Except for the timer function the Top Oven is used in exactly the same way as the Main Oven to cook all types of food. It can either be used alone, to cook small quantities of food, or in conjunction with the Main Oven to provide additional cooking space, so often necessary when entertaining. There are two cooking positions - runners 1 and 2 from the bottom of the oven. The correct positioning of food is indicated in the temperature charts. These 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. Food should be positioned centrally under the grill element (As a guide the front of the utensil should be approximately 100mm (4ins.) from the front of the shelf.) Food must never be placed directly on the floor of the oven, and there should always be at least 25mm (1in.) between the top of the food and the grill element. **NEVER** use utensils larger than 300mm (12ins.) x 230mm (9ins.). Larger utensils should be used in the Main Oven.

Cooking Meat/Poultry in the Top Oven

The Top Oven is most useful for the longer slower cooking required for cheaper cuts of meat - casserole cooking, pot roasting, braising etc.

Small joints of meat up to 1.5kg (3 lbs) or poultry up to 3.6kg (8 lbs) in weight can be roasted in a small meat pan in the Top Oven, but should preferably be 'slow roasted' or covered with a lid of aluminium foil (one or two incisions in the top of the foil will allow the meat or poultry to brown). Always ensure that there is at least 25mm (1in.) between the top of the foil and the grill element. Do not use the grill pan as a meat pan. Larger joints of meat weighing more than 1.5kg (3 lbs) or poultry weighing more than 3.6kg (8 lbs) should be roasted in the Main Oven.

Top Oven Cookery Notes

Top Oven as a Hotcupboard

Plates and dishes placed on the floor of the Top Oven will be heated when the Main Oven is in use. When the Main Oven is not in use (for instance when a meal is being cooked on the hob) place the plates and serving dishes on the rod shelf using the bottom runner and turn the Top Oven control to approximately 100°C (200°F). A maximum time of 10-12 minutes is all that is required to heat the plates and dishes.

NEVER operate the grill control when using the Top Oven for cooking or as a hotcupboard.

Note: Utensils stored in top oven will get hot when main oven is in use. Care should be taken when removing them.

Top Oven Temperature Chart

Top Oven Cooking				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1 lb) + 35 mins over.	Runner 1 from bottom of oven.
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1 lb)	
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1 lb) + 40 mins over	
Pork (foil covered)	Yes	190/200	40 mins per 450g (1 lb)	
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1 lb) + 40 mins over	
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1 lb)	
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1 lb) + 25 mins over	
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1 lb)	
Casserole Cooking	Yes	150	2-2½ hrs	
If using aluminium foil: <ol style="list-style-type: none"> Remember it is important to increase the cooking time by one third; Never allow foil to touch sides of oven; Never cover oven interior with foil; Never cover oven 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 temp 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		

Top Oven Temperature Chart

Baking	Top Oven Cooking			
	Pre-heat	Temperature °C	Time in mins.	Position in Oven
Scones	Yes	210/220	10-15	Runner 1 from bottom of oven.
Small Cakes	Yes	180/190	20-25	Runner 1 from bottom of oven.
Victoria Sandwich	Yes	170/180	20-30	Runner 1 from bottom of oven.
Sponge Sandwich (fatless)	Yes	180/190	20-25	Runner 1 from bottom of oven.
Swiss Roll	Yes	200/210	10-15	Runner 1 from bottom of oven.
Semi-rich Fruit cakes	Yes	150/160	60-75 7 inch	Runner 1 from bottom of oven.
Rich Fruit Cakes	Yes	130/140	Time Dependent on size	Runner 1 from bottom of oven.
Shortcrust Pastry	Yes	190/200	Time Dependent on recipe	Runner 1 from bottom of oven.
Puff Pastry	Yes	200/210	Time Dependent on recipe	Runner 1 from bottom of oven.
Yorkshire Pudding	Yes	190/200	30-40	Runner 2 from bottom of oven.
Individual Yorkshire Puddings	Yes	200/210	20-30	Runner 2 from bottom of oven.
Milk Pudding	Yes	130/140	90-120	Runner 1 from bottom of oven.
Baked Custard	Yes	140/150	40-50	Runner 1 from bottom of oven.
Bread	Yes	200/210	30-45	Runner 1 from bottom of oven.
Meringues	Yes	100	150-180	Runner 1 from bottom of oven.

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.

Main Oven – Fan Grilling



Fan grilling is a combination of heat from the grill element and the oven fan circulating the hot air around the food.

Joints of meat and poultry will be browned as if they were cooked on a rotisserie or spit but more economically as the door left closed.

If required, fan grilling can be timed using the Oven Auto timer. Follow the timer instructions before selecting fan grill and the required temperature.

If Manual fan grilling is required always ensure the timer is set to Manual.

Do not use the oven without the removable oven roof in position with its front flange facing downwards.

Operating instructions

1. Open the oven door.
2. Select the correct shelf position, as stated in chart.
3. Turn the selector switch until the Fan grill symbol is seen in the window.
4. Turn the oven thermostat control to the required temperature (see Fan Grilling Roasting Chart).
5. Position the meat pan centrally under the grill elements.
6. Close the oven door.
7. After use always return both controls to the off position.
8. If the oven timer was used, reset to Manual.

Main Oven – Fan Grilling



As with the fan oven cooking there is no need to pre-heat the oven – yet another economy feature. Also you can cook more than one thing at a time – even up to 4 small chickens.

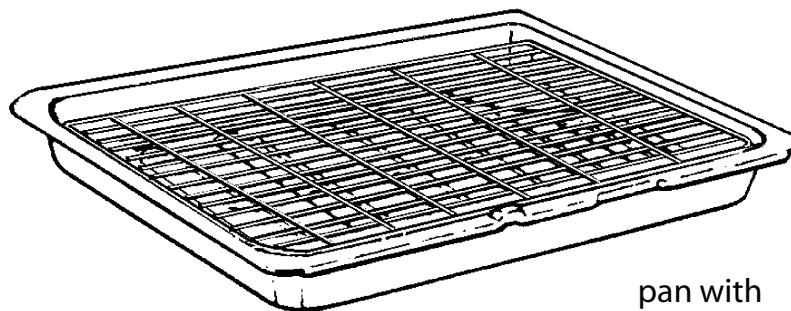
Temperatures

These will be similar to those used for the more traditional form of roasting but the guide will give you an indication of which temperature to set the Thermostat. But remember that because of the way the oven is heated this is a more economical way of roasting.

General recommendations

Most types of meat and poultry cooked by this method will have an all over brownness and crispness on the outside. The only exceptions are very lean joints, such as veal, which, because of its low fat content, is better cooked using conventional heating.

1. **Always** place the pan on the shelf position recommended. (See Chart).
2. There is no need to preheat the oven before cooking and all fan grilling should be carried out with the oven door closed, this saves energy. The cooking temperatures and times are calculated from a cold oven.
3. After rinsing and drying meat, place on the food roasting support rack over the pan supplied.
4. Position meat in oven as recommended in the roasting chart.
5. Fan grilling is ideally suited for cooking all types of poultry and larger joints of meat (e.g. stuffed, rolled joints and legs of pork and lamb). Results will be as if you had cooked the food on a rotisserie. If you use frozen meat or poultry it must be completely defrosted before it is cooked.
6. When cooking a joint always grill it with the fat side uppermost in order to crisp it. For bigger joints or where there is little bone, grill at the lower temperature given in the table and cook for a longer time per kg.
7. When cooking any type of poultry, start grilling the underside uppermost and turn breast uppermost about a third to halfway through the cooking period. If cooking stuffed poultry allow slightly longer cooking time.



pan with
food support rack.

Main Oven – Fan Grilling Roasting Chart

Shelf positions are counted from the base upwards ie: lowest shelf position is 1.

Type of Meat or Poultry	Weight kg	Temp °C	Time (min/kg)	Plus Extra Time (mins)	Total Cooking Time (mins)	Tips
PORK Pork Chop - thick		170	25		Dependent on size	Season. Grill on shelf position 3. Turn over after 15 mins. Grill on shelf position 3 Turn after 15 mins. Score fat with sharp knife and rub on salt. Pork should always be thoroughly cooked. So overcook rather than undercook. Grill on shelf position 1.
Gammon Steaks		160	30		Dependent on size	
Pork - any type of joint	1.0	160-170	60-70	45	105-120	
	1.5	150-170	60-70	45	130-150	
	2.0	140-150	65-75	50	180-230	
	2.5	140-150	65-75	50	220-240	
	over 2.5	140	70-75	50	-	
LAMB Lamb chop - thick		170	25		Dependent on size	Season. Grill on shelf position 3. Turn over after 15 mins. Score fat. Season with pepper and rosemary. If you prefer the lamb pink choose the shorter time Grill on shelf position 1.
Lamb - any type of joint	1.0	160-170	30-40	45	78-88	
	1.5	160-170	35-40	45	90-110	
	2.0	150-160	35-45	50	120-140	
	2.5	150-160	40-45	50	150-170	
	over 2.5	150	45-50	50	-	
BEEF Beef - joints which have an outside layer of fat eg. Rib, Rolled, Sirloin	1.0 1.5 2.0 2.5 over 2.5	170-180 170-180 160-170 160-170 160	40-50 40-50 40-50 45-50 45-50	20 20 20 30 40	60-70 80-90 100-110 140-150 -	Season. If joint preferred rare grill for the shorter time. If preferred well done grill for the longer time. Grill on shelf position 1.
CHICKEN	1.0	180	30	30	60	
	1.5	180	30	30	75	
	2.0	170	35	30	100	
	2.5	170	35	30	115	
	over 2.5	160-170	40	30	-	
Chicken joints	less than 1kg each	180	30	30	60	
DUCK	1.5 2.0 2.5	180 180 180	30 30 35	30 30 30	75 90 115-130	Dry thoroughly and lightly salt. Grill on shelf position 1.
GOOSE	up to 4	170-190	40	40	-	
	4-5	160-170	45	40	-	
TURKEY	up to 5 6-8	170 150	- -	- -	150-165 165-175	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1
GAME Grouse Partridge Pheasant	Any	170-180	30-50	-	-	
	Any	170-180	40-50	-	-	
	Any	170-180	40-50	-	-	
Beefburgers	450g(lb)	170	25mins per 450g (lb)		30	Shelf 3. Shelf 3. Prick sausages before cooking. Shelf 3. Roll up bacon before cooking. 4 pieces of steak, sausages, chops, bacon, tomatoes & mushrooms. Cook sausages, chops, bacon for 10 mins. add steak, cook for further 20 mins. Tomatoes & mushrooms should be placed on trivet under roasting rack for total cooktime.
Sausages	450g (lb)	170	25mins per 450g (lb)			
Bacon	450g (lb)	170	25mins per 450g (lb)			
Mixed Grill		170				

Main Oven – Fan Only



The oven has a fan only position, which can be used to assist defrosting by circulating unheated air around the food.

Time to defrost will depend on type and size of the food and the room temperature.

Operating Procedure

1. Turn the selector switch until the required fan only symbol is shown in the control panel window.
2. After use always return the control to the off position and close the oven door.

**DO NOT turn the oven thermostat control on.
DO NOT defrost meat and poultry by warming the food through.**

Foods ideally suited for fan defrosting (without heat) are those which are normally served cold, e.g. cream/cream cakes, butter cream filled cakes, gateaux, cheese cakes, iced cakes, quiches, pastries, biscuits, bread croissants, fruit and many delicate frozen foods.

If fish, meat and poultry are to be “fan only” defrosted then where possible the items should be thin e.g. fish fillets, peeled shrimp, cubed or ground meat, sliced meat, thin chops, steaks or liver.

The items should be placed so the maximum amount of surface area is exposed to the circulating air and turned regularly to ensure even defrosting.

Fan defrosting without heating is only suitable for meat and poultry joints up to a maximum weight of 1.8kg (4 lb).

It is important to wash both roast and cooking utensils before cooking immediately after defrosting.

It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

Main Oven – Conventional Oven



Important

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

The oven is heated by elements at the top of the oven and underneath the floor of the oven.

Food should not be placed on the floor of the oven.

Do not use the oven without the removable oven roof in position with its front flange facing downwards.

Operating Procedure

1. Ensure Oven Timer is set to Manual.
2. Position rod shelf as recommended in the chart for food being cooked.
3. Position food centrally under grill element.
4. Turn the selector switch until the required conventional oven symbol is shown in the window.
5. Turn the oven thermostat control to the required temperature setting (see oven temperature charts).
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.
6. After use always return both controls to the off position and close the oven door.

Main Oven – Fan Oven



Important

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

The oven is heated by an element at the rear of the oven.
A fan at the rear of the oven operates to circulate heated air within the oven.

Do not use the oven without the removable oven roof in position with its front flange facing downwards.

Operating Procedure

1. Ensure Oven Timer is set to Manual.
2. Position rod shelf as recommended in the chart for food being cooked.
3. Turn the selector switch until the required fan oven symbol is shown in the control panel window.
4. Turn the oven thermostat control to the required temperature setting (see oven temperature charts).
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.
5. After use always return both controls to the off position and close the oven door.

Main Oven – Fan Oven Cookery Notes

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.

Main Oven – Fan Oven Cookery Notes

Temperature and 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 used to cook large quantities of food for 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 for 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.

Temperature Conversion Scale

Approximate Oven Temperature Conversion Chart

Gas Mark	Conventional Oven		Fan Oven (It is not always necessary to preheat oven)
	°F	°C	°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

Main Oven Temperature Chart

It is not necessary to pre-heat the fan oven before roasting. **Note:** Where times are stated, they are approximate only.

Conventional Oven				Fan Oven				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven	Meat	Pre-heat	Temperature °C	Time (approx.)
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1 lb) + 35 mins over.	Runner 3 from bottom of oven.	Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra
Beef/ Lamb (foil covered)	Yes	190/200	35-45 mins per 450g (1 lb)		Lamb	No	160/180	20-30 mins per 450g (1lb) + 25 mins extra
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1 lb) + 40 mins over		Pork	No	160/180	25-30 mins per 450g (1lb) + 25 mins extra
Pork (foil covered)	Yes	190/200	40 mins per 450g (1 lb)		Veal	No	160/170	25-30 mins per 450g (1lb) + 25 mins extra
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1 lb) + 40 mins over		Chicken/Turkey up to 4kg (8 lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1 lb)		Turkey 4 to 5.5kg (8 to 12 lb)	No	150-160 or 150	12-14 mins per 450g (1lb) at plus 12 mins extra *For every 450g (1lb) over 5.5kg (12lb) allow 10 mins per 450g (1lb) and roast at 150 °C
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1 lb) + 25 mins over		Casserole Stews	No	140-150	1 1/2 - 2 Hrs
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1 lb)					
Casserole Cooking	Yes	150	2-2 1/2 hrs					

If using aluminium foil, never: **1.** Allow foil to touch sides of oven. **2.** Cover 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 temp 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		

Main Oven Temperature Chart

Note: Where times are stated, they are approximate only.

Baking Food	Conventional Oven				Fan Oven		
	Pre-heat	Temperature °C	Time	Shelf Position	Pre-heat	Temperature °C	Time
Scones	Yes	220	10-15 mins.	2nd from bottom	Yes	210/220	9-12 mins. approx.
Small Cakes	Yes	180	15-25 mins.	3rd from bottom	No	170/180	15-20 mins. approx.
Victoria Sandwich	Yes	160	20-30 mins.	3rd from bottom	No	160/170	20-25 mins. approx.
Sponge Sandwich (Fatless)	Yes	170/180	15-20 mins.	3rd from bottom	Yes	170/190	15-20 mins. approx.
Swiss Roll	Yes	190/200	8-12 mins.	3rd from bottom	Yes	180/200	12-15 mins. approx.
Semi-rich Fruit cakes	Yes	150/160	1 1/4 hrs. 7"	2nd from bottom	No	140/150	1 1/4 - 1 1/2 hrs. approx.
Rich Fruit Cakes	Yes	130/140	Depending on recipe and size	2nd or 3rd from bottom	No	130/140	Depending on size.
Shortcrust Pastry	Yes	180/190	Depending on use	2nd or 3rd from bottom	No	190/200	Depending on size.
Puff Pastry	Yes	190/200	Depending on use	2nd or 3rd from bottom	No	190/200	Depending on size.
Yorkshire Pudding	Yes	190/200	40-45 mins.	3rd from bottom	Yes	180/190	40-50 mins. approx.
Individual Yorkshire Puddings	Yes	200/210	20-30 mins.	3rd from bottom	Yes	190/200	20-25 mins. approx.
Milk Pudding	Yes	140/150	1 3/4 - 2 hrs.	2nd from bottom	No	130/140	1 1/2 - 2 hrs. approx.
Baked Custard	Yes	130/140	40-50 mins.	3rd from bottom	No	140/150	35-45 mins. approx.
Bread	Yes	190/200	25-35 mins.	3rd from bottom	Yes	200/210	30-35 mins. approx.
Meringues	Yes	80/90	3 - 3 1/2 hrs.	3rd from bottom	No	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.

The Economy Setting

Your Multifunction 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 selector switch set to fan oven  operating at 90°C.

Operating Procedure

1. Ensure Oven Timer is set to Manual.
2. Turn the selector switch until the fan oven symbol is shown in the control panel window.
3. 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.
4. After use always return both 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 before preparing the food.
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 stand covered joints on a rack over the meat tin, to allow good air circulation.
6. Pork joints can only be cooked, if an internal temperature of at least 88°C is reached. This can be tested using a meat thermometer.
7. This method is unsuitable for stuffed meat and poultry.
8. Always bring soups, casseroles and liquids to the boil before putting in the oven.
9. When casseroles are used, cover the food first with foil and then the lid to prevent loss of moisture.
10. Always thaw frozen food completely before cooking.
11. Root vegetables will cook better if cut into small even sized pieces.
12. Always adjust the seasoning and thickenings at the end of the cooking time.
13. Egg and fish dishes need only 1-5 hours cooking and should be observed from time to time.
14. 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. Thaw frozen food completely in the refrigerator before re-heating.
3. Re-heat food thoroughly and quickly either on the hotplate or in the fan oven, 170°C and then serve immediately.
4. Only re-heat food once.

Care and Cleaning

TURN OFF THE COOKER ELECTRICITY SUPPLY BEFORE CLEANING.

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 obtained 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 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 and the floor of the oven.

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 and Control Panel

It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the Cooker. 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 on timer lens, door handles or control knobs. To clean, wipe over with a soft cloth, wrung out in clean warm water, dry with a soft clean cloth.

Care and Cleaning

CLEANING THE DOORS

Take particular care not to damage the inner surface of the door inner glass that is coated with a heat reflective layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panel is not subjected to any sharp mechanical blows.

Stubborn stains can be removed by using a fine steel wool pad. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. After cleaning, rinse and dry with a soft cloth.

SIDE OPENING DOORS

Cleaning the door glass is the same as the drop down doors, except take care to support the weight of the inner glass when removing and refitting.

DROP DOWN DOORS

Remove the door inner glass as follows.

1. Open the door fully and unscrew the two screws securing the glass panel so that the securing brackets can be turned. There is no need to remove the screws completely.

2. Turn the brackets so that the glass can be removed and cleaned at the sink (Fig 1.)

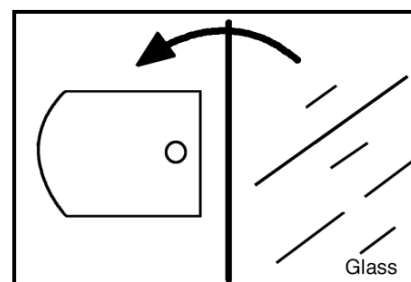


Fig. 1.

3. The inside of the outer door glass can now be cleaned while still fitted to the cooker.

NEVER OPERATE THE COOKER WITHOUT THE INNER DOOR GLASS IN POSITION.

Refit the door inner glass as follows.

1. **NOTE:** The inner door glass has a special reflective coating on one side. Replace the door inner glass so that the statement: **"IMPORTANT THIS FACE TOWARDS THE OVEN"** can be read from the inner side of the door.

2. Turn the two securing brackets back to their original position to retain the glass and tighten the screws (Fig 2.)

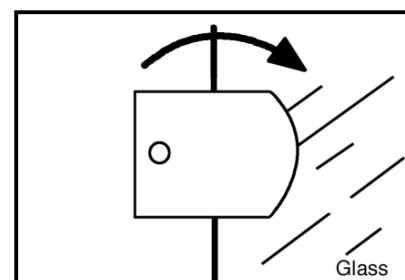




Fig. 2.

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.
Main Oven does not work.	Ensure timer is set to manual by pressing button “  ” on the timer until the the 'Auto' symbol is off
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 Top Oven 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/Top Oven is now operating correctly
Grill Does not work	Ensure that the Top Oven Control / Grill Selector is turned to a grill position.
Grill keeps turning on and off	When the grill control is operated at a setting less than '4' this is normal regulator operation, not a fault
Timer is flashing '000' and 'Auto'	The electricity supply to the cooker has been interrupted and the Timer must be reset.
Timer bleeping continually	Press button marked “  ”.
Unable to set auto oven programe	The 'Cook Time' button on the timer refers to the duration of cooking (the time required to cook the food), not to stop the time. When the required 'Cook Time' and 'end time' have been set, the timer will calculate the start time for you.
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 lamp may be obtained from our Spares 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.
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).
Over/Under cooking	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 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 (see above) 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" by 9"), eg. 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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