

Multifunction Double Oven

Synergie 50/50
Model 487

INSTALLATION AND USER INSTRUCTIONS

You must read these instructions prior to using the appliance and retain them for future reference.



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Introduction

Your Belling Formula Built-in Oven

Thank you for purchasing a new Belling Synergie 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):

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

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 ovens 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.
- During use, the oven becomes hot, care should be taken to avoid touching heating elements inside the oven.

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.

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 6.4kW.

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.

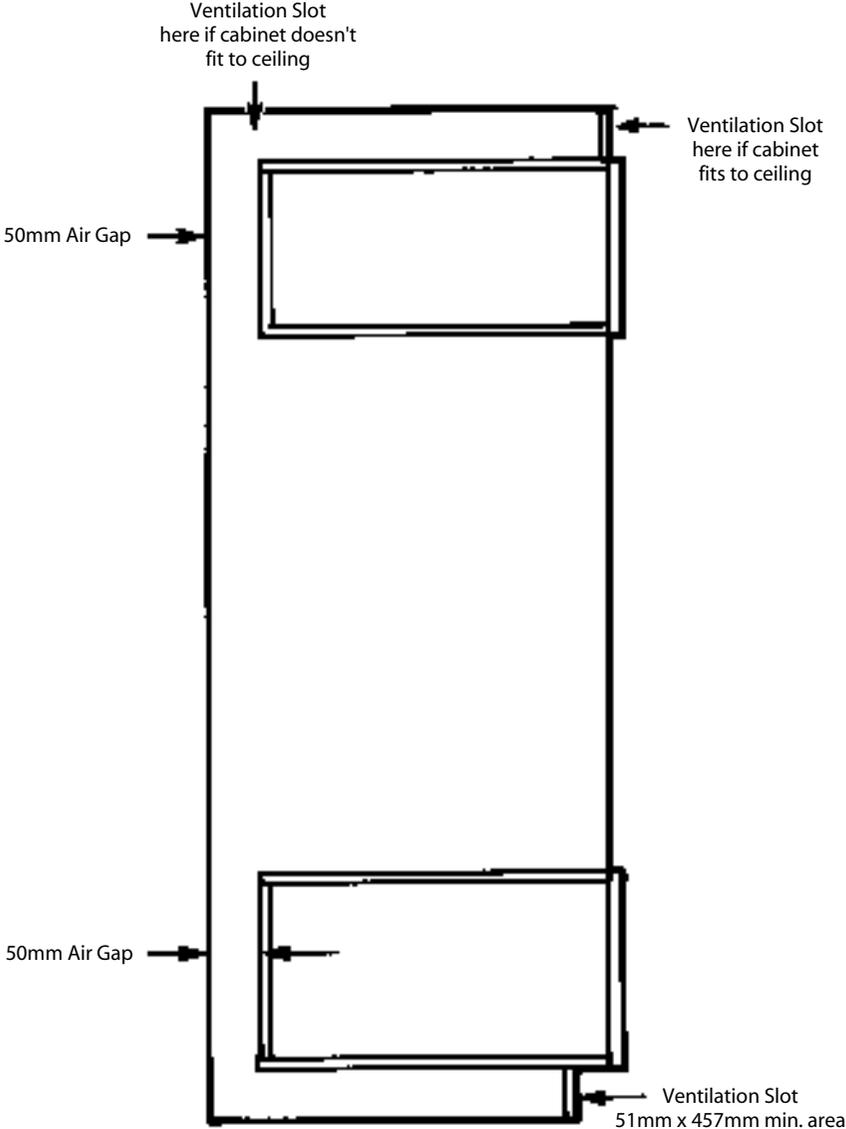
3. Final Installation

- 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

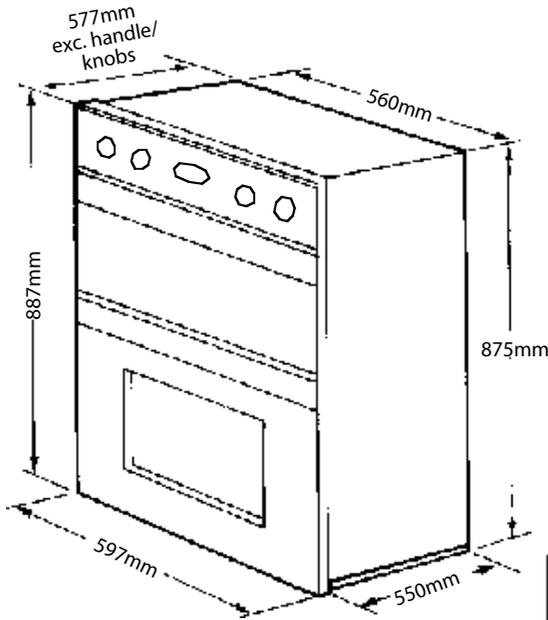


Fig. 2

Fig. 3

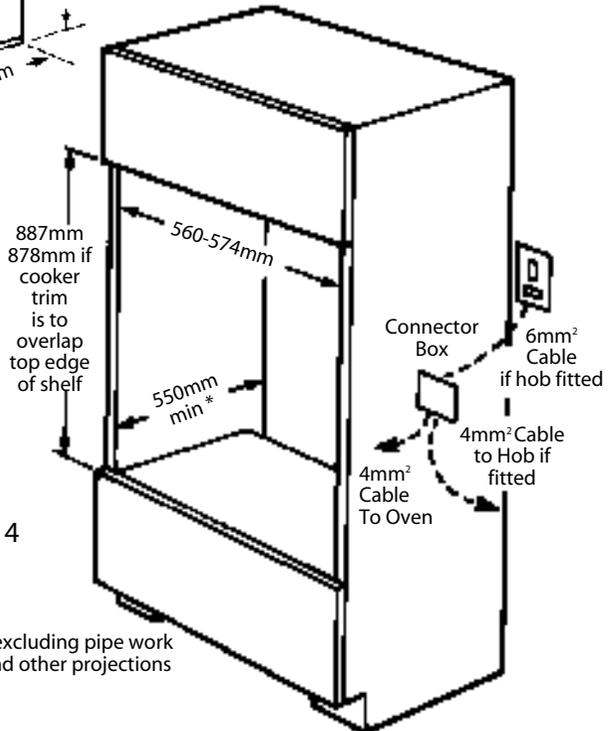
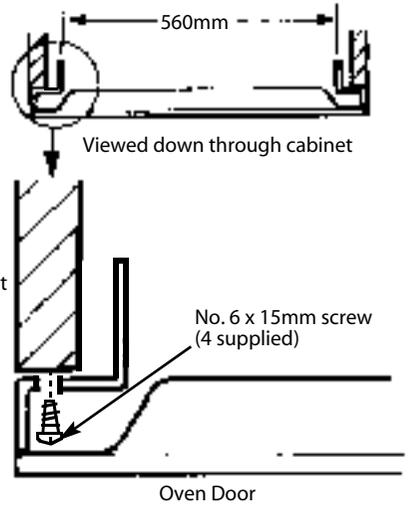
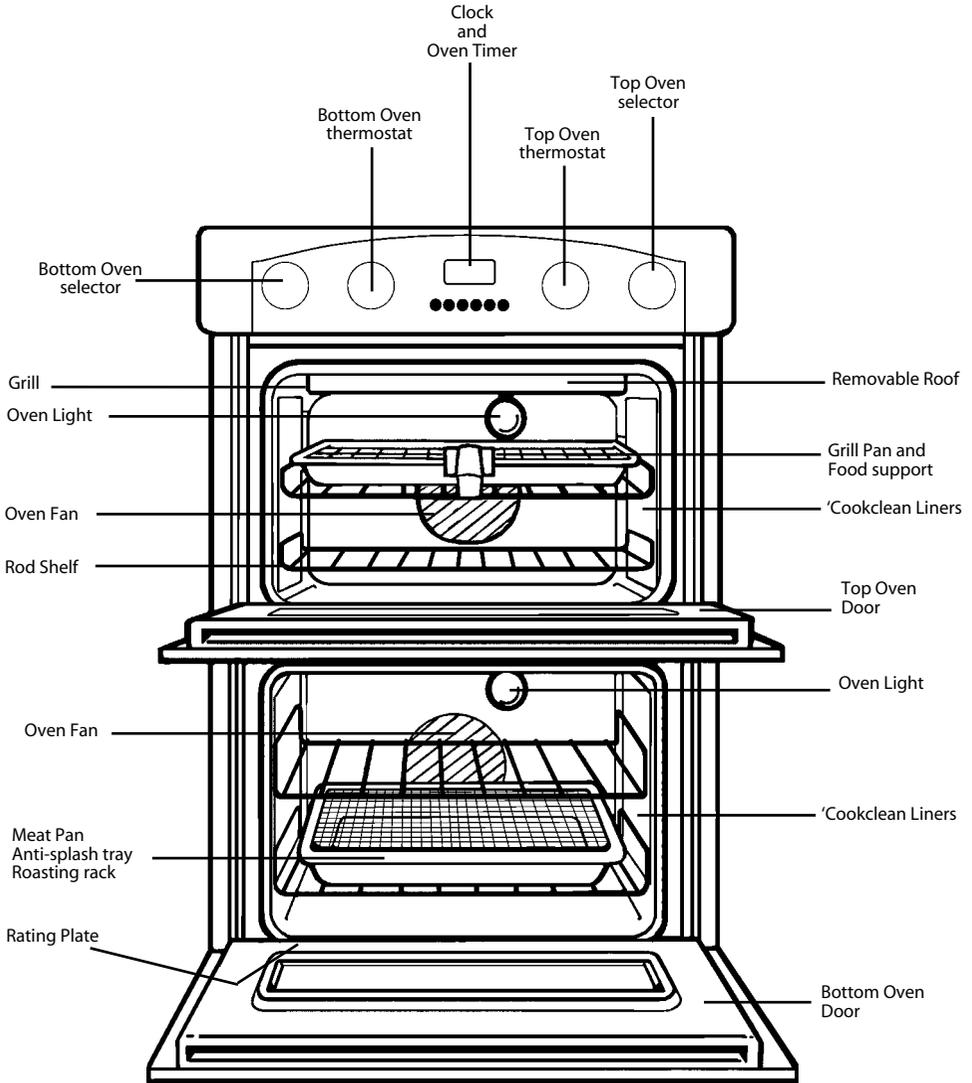


Fig. 4

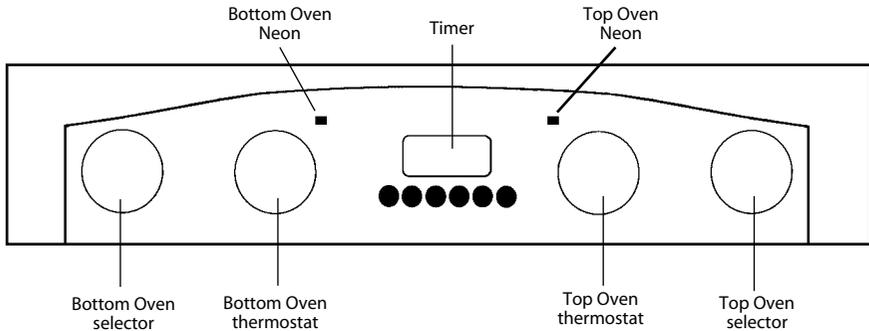
* excluding pipe work
and other projections

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 bottom oven cannot heat up. Before seeking assistance make sure this is done (refer to oven timer operation).

Oven Multifunction Selectors

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

Oven Thermostat

This is used in addition to the multifunction selector. This is used for all functions except defrost and lights only.

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.

Cooling Fan

A gentle flow of air will be blown below the control panel when any function (except 'fan only' and 'light only') 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.

Note

In some instances, if thermostat is operated before the selector switch the neon will be illuminated. This is not a fault and no elements will be on.

Multifunction Selector Switch

Top Oven

With the exception of the **O** position the 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.
Half Grill		With this function selected only the left hand side of the grill will be on. Use the oven thermostat control to set the required temperature. The oven door must be <u>open</u> for grilling.
Full Grill		Both left and right hand grill elements will be on in this position. Use the oven thermostat control to set the required temperature. The oven door must be <u>open</u> for grilling.
Fan Grill		Both the grill element and the rear fan are controlled when this function is selected. Use the oven thermostat control to set the required temperature. Oven door must be <u>closed</u> for fan grilling.
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.
Fan Only		The oven fan will operate when this function is selected. The oven thermostat control must be set in the off position.
Light Only		This function switches on the oven light only.

Multifunction Selector Switch

Bottom Oven

With the exception of the **O** position the 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 oven thermostat control to set the required temperature. |
| Conventional Oven |  | The top and base elements are controlled when this function is selected.
Use the oven thermostat control to set the required temperature. |
| Base Heat |  | The base element only is controlled when this function is selected.
Use the oven thermostat control to set the required temperature. |
| Top Heat |  | The top element only is controlled when this function is selected.
Use the oven thermostat control to set the required temperature. |
| Fan Oven with Base Heat |  | The oven fan, rear element and base elements will operate when this function is selected.
Use the oven thermostat control to set the required temperature. |
| Light Only |  | This function switches on the oven light only. |

Oven Timer Operation

The oven timer offers you the following features:

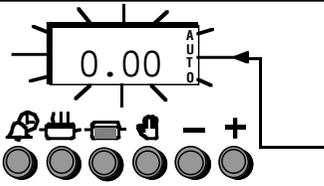
1. Time of Day
2. Automatic Cooking
3. Minute Minder

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



TO SET TIME OF DAY

Step 1 Make sure the oven control is turned off.

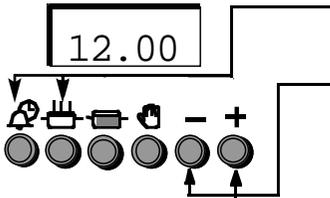
Step 2 Check the electricity supply to the cooker is turned on.

Step 3 When switched on the display will show **0.00** and **AUTO** symbol will be flashing intermittently.

Step 4 Press & hold in both the "Minute Minder" & "Cook Period" button together.

Step 5 With the "Minute Minder" & "Cook Period" 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.

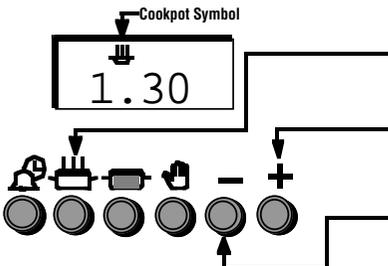
To Set Timer To Switch OFF Automatically

This allows you to cook immediately for a chosen period before the oven switches Off Automatically

Step 1 Ensure the time of day is set correctly.

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

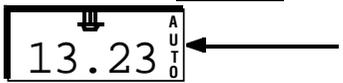
Step 3 Turn the oven control to the required temperature and the selector switch to the required function (Oven should now be operating).



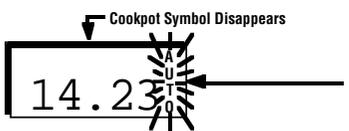
Step 4 Press and release the "Cookpot" button the display will read 0.00 with the cookpot lit.

Within 2 seconds press and hold the "+" button until the required cooking period is set.

(Adjustment can be made by pressing the "-" button).



The timer display will revert to the time of day with the Auto symbol and Cookpot lit.



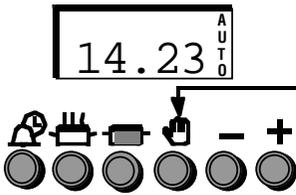
At the end of the cooking period the Auto symbol will Flash and an intermittent bleeping sound will be heard.

- This will continue for approximately 2 minutes unless the timer is reset within this period (See Step 6).

**The oven will now no longer operate until the timer has been reset.
(See Steps 5 & 6 on next page)**

Oven Timer Operation

To Set Timer To Switch OFF Automatically (cont.)



Step 5

Turn off the oven control and selector switch.

Step 6

Press the "👉" button to cancel the bleeping. (If 2 minutes has not elapsed.)

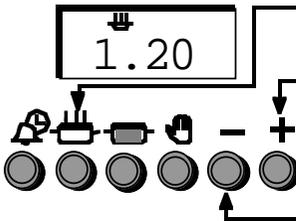
Press "👉" button again to return to Manual Operation.

To Set Timer To Switch 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 Ensure the time of day is set correctly.

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



Step 3

Press and release the "👉" button the display will read 0.00 with the cookpot lit.

Within 2 seconds press and hold the "+" button until the required cooking period is set.

(Adjustment can be made by pressing the "-" button).

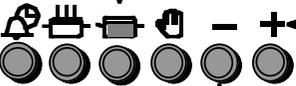


The timer display will revert to the time of day with the Auto symbol and Cookpot lit.



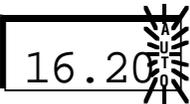
Step 4

Press the release the "👉" button the display will read the earliest possible end time with the Cookpot and Auto symbol lit.



Within 2 seconds press and hold the "+" button to set to the time you require the food to be ready, with only the Auto symbol lit.

(Adjustment can be made by pressing the "-" button).



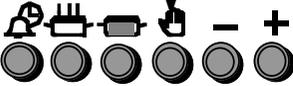
Step 5

Turn the oven control to the required temperature and the selector to the required function. *The oven will now switch on later in the day for the cooking period required and will cut off automatically at the stop time setting.* At the end of the cooking period the Auto symbol will flash and an intermittent bleeping sound will be heard. This will continue for approximately 2 minutes unless the timer is reset within the period. (See Step 7 on next page).

Oven Timer Operation

To Set Timer To Switch ON and OFF Automatically (cont.)

16.20



The oven will no longer operate until the timer has been reset to manual operation.

Step 6

Turn off the oven control and selector switch.

Step 7

Press the "👤" button to cancel the bleeping sound. (If 2 minutes has not elapsed.)

Press "👤" button again to return oven to "Manual Operation".

Other Notes On Timer Operation

1. When cooking Automatically the cook period can be checked at any time simply by pressing the "👤" button.
2. When cooking Automatically the Stop time can be checked at any time by simply pressing the "👤" button. (This also can be altered at any time by following step 4 above.
3. Having set a cooking period and Stop time an electronic device stores the information. The device within the timer will switch the oven on at the required start time.
4. If a mistake is made and is not readily rectified alter the cook period to show 0:00 (as per Step 3 above) then press the "👤" (see Step 7 above) and start the sequence again.

5. After an Automatic sequence the bleeping sound could also be switched off by pressing any of the three buttons



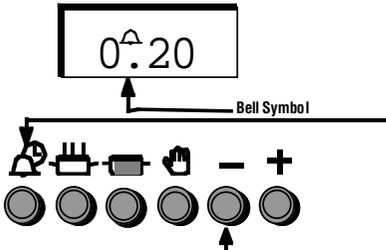
However the cooker cannot be re-used until the timer has been set to manual operation, this is achieved by pressing the "👤" button (see Step 7 above).

6. If at any time the display shows three flashing zero's 0.00. 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 cooked.*
7. To give yourself more time to set each function press and hold the required function button and at the same time press "+" or "-" button.

NOTE: Between the hours of 10.00p.m. and 6.00a.m. the intensity of the display reduces.

Oven Timer Operation

To Set The Minute Minder



Step 1

Ensure the time of day is set correctly.

Step 2

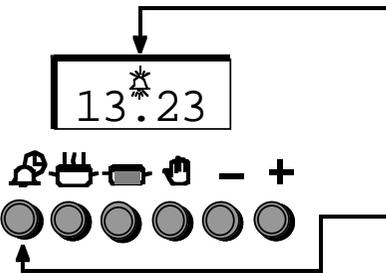
Press and release the "🔔" Button.

Within 5 seconds press and hold the "+" button until the required time is set, a "Bell" symbol will light up.

This can be adjusted by pressing the "-" button.

The timer will then revert back to the time of day.

At the end of the set time a bleeping sound will be heard and the "Bell" symbol will flash.



This can be cancelled by pressing the "🔔" button.

NOTE: If necessary the Minute Minder can be cancelled before the tone sounds by pressing the "🔔" button and then pressing the "-" button until 0.00 appears in the display window.

Grilling



General

DO NOT allow young children near the appliance when the grill is in use as the surfaces can get extremely hot.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE TOP OVEN DOOR CLOSED.

The grill is designed to be selected by the top oven selector in conjunction with the top oven thermostat. It can be used with both elements on together or with the left hand element only.

Grilling Procedure

1. Open the top oven door and position the rod shelf as recommended in the grilling chart (see below) for the food being cooked.
2. Select half grill or full grill on the top oven selector, set the top oven thermostat to the required temperature and preheat for approximately 5 minutes.
3. Position the grill pan centrally under the grill element and push back as far as the location stops on the rod shelf.
4. Leave the oven thermostat at setting 230°C for toast and for fast cooking of foods. For thicker foods requiring longer cooking turn the thermostat to a lower setting, after initial sealing on both sides at 230°C. The thicker the food, the lower the thermostat should be set.
If excessive smoke is emitted, reduce the setting.
5. After use always return both controls to their OFF (O) position.

Do Not line the grill pan with aluminium foil.

Ensure that the grill pan must be cleaned after every use.
Excess fat build-up in the bottom of the pan could cause a fire hazard.

Preheat the grill on the required setting for 5 minutes

Food	Shelf Position from base of oven	Setting Required Temp °C	Cooking Time
Toasting of bread products	4	230	2-5 mins
Small cuts of meat, sausages, bacon etc.	3	230 for 4- 6 mins then reduce to setting 170	10-20 mins
Chips, gammon steaks etc.	3	230 for 6- 8 mins then reduce to setting 170	20-30 mins
Fish: Whole / Fillets	3	170	15-20 mins
Fingers	4	230	10-15 mins
Pizza's	3	150	10-15 mins
Browning of food	3	230	5-10 mins

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 is left closed.

DO NOT line the base and the sides of the oven, the meat pan or the rod shelves with aluminium foil.

Operating instructions

1. Open the top oven door.
2. Select the correct shelf position, as stated in the chart.
3. Turn the top oven selector to fan grilling.
4. Turn the top oven thermostat 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.



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 with the anti-splash tray in position. It is important that the anti-splash tray is used, as it will stop the splashing of fat and help keep the oven clean.
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.



Anti-splash tray and food support rack.

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.
Gammon Steaks		160	30		Dependent on size	Grill on shelf position 3. Turn after 15 mins.
Pork - any type of joint	1.0 1.5 2.0 2.5 over 2.5	160-170 150-170 140-150 140-150 140	60-70 60-70 65-75 65-75 70-75	45 45 50 50 50	105-120 130-150 180-230 220-240 -	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.
LAMB Lamb chop - thick		170	25		Dependent on size	Season. Grill on shelf position 3. Turn over after 15 mins.
Lamb - any type of joint	1.0 1.5 2.0 2.5 over 2.5	160-170 160-170 150-160 150-160 150	30-40 35-40 35-45 40-45 45-50	45 45 50 50 50	78-88 90-110 120-140 150-170 -	Score fat. Season with pepper and rosemary. If you prefer the lamb pink choose the shorter time. Grill on shelf position 1.
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 Chicken joints	1.0 1.5 2.0 2.5 over 2.5 less than 1kg each	180 180 170 170 160-170 180	30 30 35 35 40 30	30 30 30 30 30 30	60 75 100 115 - 60	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1. Shelf 1.
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 4-5	170-190 160-170	40 45	40 40	- -	Can be stuffed. Grill on shelf position 1
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 Any Any	170-180 170-180 170-180	30-50 40-50 40-50	- - -	- - -	Well hung meat will require less cooking time. grill on position 1.
Beefburgers	450g(lb)	170	20-30 mins			Shelf 2.
Sausages	450g (lb)	170	20-30 mins			Shelf 2. Prick sausages before cooking.
Bacon	450g (lb)	170	20-30 mins			Shelf 2. Roll up bacon before cooking.
Mixed Grill		170			30	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.

Fan Cooking



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 top 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 to the required fan oven symbol.
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.



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.



Temperature and Time

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

To prepare Meat and Poultry for Roasting in your Fan Oven

- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has 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.

Conventional Cooking



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.

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 top element.
4. Turn the selector switch to the required conventional oven symbol.
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.

Temperature Conversion Scale

Approximate Oven Temperature Conversion Chart

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

Cooking Guide - Fan oven (Top and Bottom Ovens)



Food	Preheat	Temperature (°C)	Cooking Time
Small Cakes	No	170/180	15-25 mins
Victoria Sandwich	No	160/170	20-30 mins
Rich Fruit Cake	No	130/140	Time dependant on size
Scones	Yes	200/210	9-12 mins
Plate Tart (10 inch)	No	180/190	50 min-1 hour
Swiss Roll	Yes	180/190	10-15 mins
Shortbread Biscuits	No	130/140	15-20 mins
Roast Chicken (1.5kg)	No	160/170	1½ hours
Turkey: Up to 5.5kg (12lb)	No	150/160	12-14 mins 450g (1lb) + 12mins extra
Over 5.5kg (12lb)	No	150	15-20 mins 450g (1lb)

Cooking Guide - Top and Base Heat



Food	Preheat	Temperature (°C)	Cooking Time	Shelf Position
Small Cakes	Yes	180	15-25 mins	3
Victoria Sandwich	Yes	160/170	20-30 mins	3
Rich Fruit Cake	Yes	130/140	Time dependant on size	2
Scones	Yes	210	10-15 mins	2
Plate Tart (10 inch)	Yes	180/190	50 min-1 hour	2
Swiss Roll	Yes	190/200	15-20 mins	2

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 to the fan oven symbol.
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.

Cooking Guide-Fan Oven Plus Base Heat

This function can be used for items which require additional bottom heat such as Apple Crumbles etc.

Preheat oven for 10-15mins before use

Food	Shelf Position (from bottom)	Temperature (°C)	Cooking Time (min.)
Apple Crumble	2	160-170	30-60
Pizza (Frozen)	2	170-180	20-30
Bakewell Tart	2	180-190	30-40
Shortbread	2	140-150	15-30

Cooking Guide-Base Heat Only

This function can be used for cooking casseroles etc.

Preheat oven for 10-15mins before use

Food	Shelf Position (from bottom)	Temperature (°C)	Cooking Time (hrs.)
Beef Casserole	2	130-150	2½ - 4
Cook-in-Sauce	2	130-150	1-2

Cooking Guide-Top Heat Only

This function can be used for items which need top heat only

Preheat oven for 10-15mins before use

Food	Shelf Position (from bottom)	Temperature (°C)	Cooking Time (min.)
Lemon Meringue Pie	2	160-170	20-30
Queen of Puddings	2	150-160	20-30

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.

Care and Cleaning

TURN OFF THE COOKER ELECTRICITY SUPPLY AND ALLOW THE APPLIANCE TO COOL BEFORE CLEANING.

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

Refer to the instructions below for cleaning the following 'Cookclean' panels; **Side and rear panels only**.

'Cookclean' Oven Panels

How 'Cookclean' Works

The surfaces of the 'Cookclean' oven panels are treated with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature, the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking.

However, if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the oven without shelves or meat pan, at maximum setting for a couple of hours. This may be necessary once a month or every two or three months depending on the type and amount of oven cooking.

It should not normally be necessary to clean the 'Cookclean' panels with water. If the user feels it is desirable to do so, wipe them over with a clean, soapy cloth followed by a wipe with a clean damp cloth. Do not remove the rear panel for cleaning. Take care not to disturb the sensor bulb on this panel. **Do not use biological washing powder, harsh abrasives or oven chemical cleaners of any kind as these could damage the 'Cookclean' liners.**

Cleaning the Grill, Top Oven and Bottom Oven

(a) Base of both Ovens

Wipe out the oven with a damp soapy cloth. For more stubborn stains on the base of the oven use a well soaped fine steel wool soap pad.

(b) Grill Pan, Meat Pans and Rod Shelves:

To prevent stains from being burnt on to the grill pan, food support and rod shelf always wash immediately after use in warm soapy water.

Use a well soaped fine steel wool soap pad to remove stubborn stains from the rod shelves, grill pan, meat pan and the base 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.**

(c) Removable Grill Roof Panel:

Pull the grill roof panel out slowly, being careful not to damage the elements. Clean using a damp soapy cloth, if stubborn stains remain gently clean with a well soaped fine steel wool soap pad and soapy water, then wipe over with a damp cloth.

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.

Control Panel and Door Trims

Regularly wipe with a clean, damp cloth and polish with a clean, dry cloth.

Inner Door Panels and Glass

Open the door fully. The glass panel may now be washed. Stubborn stains can be removed by using a well soaped fine steel wool soap pad.

Do not use scouring pads or abrasive powder, which will scratch the glass.

Replacement of the Oven Lamp

TURN OFF THE COOKER ELECTRICITY SUPPLY AND ALLOW THE APPLIANCE TO COOL BEFORE REMOVING THE LAMP LENS. THIS WILL AVOID THE POSSIBILITY OF ELECTRIC SHOCK.

Open the oven door and remove the oven shelves. Using a thick cloth, grip the lamp lens, unscrew anti-clockwise and remove the lens.

Carefully unscrew the bulb anti-clockwise. Fit a replacement (15W 300°C SES) bulb and refit the lamp lens.

How to Clean the Lamp Lens

TURN OFF THE COOKER ELECTRICITY SUPPLY AND ALLOW THE APPLIANCE TO COOL BEFORE REMOVING THE LAMP LENS. THIS WILL AVOID THE POSSIBILITY OF ELECTRIC SHOCK.

Oven lamps are not covered by the guarantee. A new lamp may be obtained from our parts department by calling 01709 579907

Open the oven door and remove the oven shelves. Using a thick cloth, grip the lamp lens, unscrew anti-clockwise and remove.

Clean with a non-abrasive cleaning cream and refit the lamp lens.

Do not use scouring pads or abrasive powder, which will scratch the glass lens.

Care and Cleaning

To Clean the Inside of the Outer and Inner Glass Panels

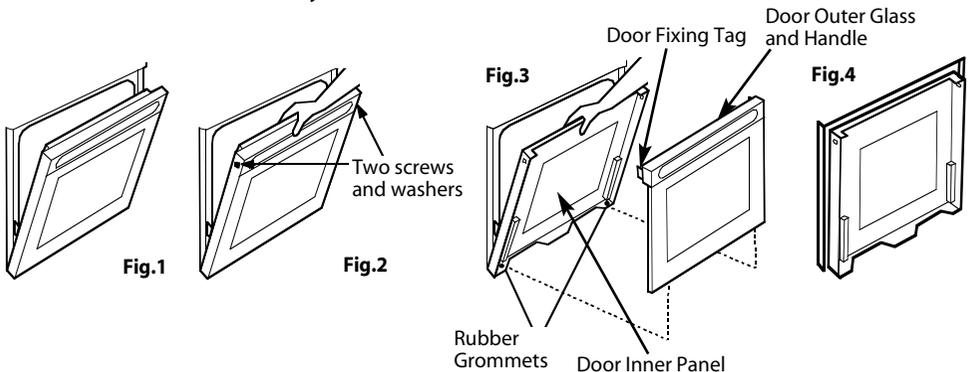
TURN OFF THE COOKER ELECTRICITY SUPPLY AND ALLOW THE APPLIANCE TO COOL BEFORE CLEANING.

1. Position the top or bottom door as shown (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 (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 (Fig.3)
Take care not to dislodge rubber grommets in bottom of the door.
4. Return the inner door panel to the closed position as shown (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 then 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 (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 the door together, refit the two screws and fibre washers (see Fig.2).

WARNING: Never operate either oven 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 see oven timer operation.
Bottom Oven dose not work.	Check the following to ensure that the timer is in Manual Mode: Check that the Auto symbol is <u>not</u> 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. Bottom 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 - see grilling guide. (c) Grilling with inadequate ventilation in the cabinet - see installation instructions.
Grill Does not work	Check that you have selected Half Grill or Full Grill function on the Top Oven Selector knob and selected a setting on the Top Oven Thermostat knob - see grilling page.
Grill keeps turning on and off	When the Top Oven Thermostat is operated at a setting less than ' 230°C ' with Half Grill or Full Grill selected, the grill will cycle on and off, this is normal and is <u>not</u> 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 is <u>not</u> a fault.
Oven Light 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:- 01709 579907
Timer buzzer/bleeper operates continually	Buzzer/Bleeper should stop automatically after 2 minutes. If not, press the  button to silence.

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 aluminium foil.

Baking General

Uneven rising of cakes

Ensure that the oven shelves are level.

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 - reduce standard temperatures by 25°C for fan ovens.
3. Using normal creaming method with soft margarine.
If using soft margarine, use an all-in-one method instead of the traditional creaming of the margarine and sugar. Remember when using a food mixer or processor not to over-cream soft margarine.

Over/Under cooking
Fast/Slow 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 (2¹/₄") in height.

Top Oven Baking

Uneven cooking front to back

Ensure that the cooking utensils are at least 100mm (4") from the front of the shelf.

Uneven rising of cakes

Ensure that the shelf is level (as 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. DO NOT use the main oven meat pan.
Only cook one item at a time to avoid overloading the oven.

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

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

Model Number _____

Serial Number _____

Date of Purchase _____

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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