Formula Multifunction
Double Oven

INSTALLATION AND USER INSTRUCTIONS

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

Belling
Cooking at its best
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For further details of service and guarantee, see separate leaflet.
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 fastlite 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 voltage label 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.

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 the 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.
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 4mm$^2$ 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 4mm$^2$ 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

Ventilation Slot
here if cabinet doesn't
fit to ceiling

50mm Air Gap

Ventilation Slot
here if cabinet
fits to ceiling

50mm Air Gap

Ventilation Slot
51mm x 457mm min. area

TALL CABINET VENTILATION  Fig. 1
Installation Instructions

Fig. 2

577mm excl. handle/knobs
887mm
560mm
597mm
550mm
875mm

Fig. 3

Viewed down through cabinet
Cabinet
No. 6 x 15mm screw (4 supplied)

Oven Door

Fig. 4

887mm
878mm if cooker trim is to overlap top edge of shelf
560-574mm
550mm min.

Connector Box
6mm² Cable if hob fitted
4mm² Cable to Hob if fitted

4mm² Cable To Oven

* excluding pipe work and other projections
# Product Specification

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<th>Specification</th>
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<tr>
<td><strong>TOP OVEN</strong></td>
<td></td>
</tr>
<tr>
<td>Supply Voltage</td>
<td>230/240v</td>
</tr>
<tr>
<td>Supply Frequency</td>
<td>50Hz AC</td>
</tr>
<tr>
<td>Total Wattage</td>
<td>5.1/5.6kW</td>
</tr>
<tr>
<td>Grill Wattage</td>
<td>Full Grill 2.4/2.6 kW</td>
</tr>
<tr>
<td></td>
<td>Half Grill 1.2/1.3 kW</td>
</tr>
<tr>
<td>Top Oven Wattage</td>
<td>1.7/1.85 kW</td>
</tr>
<tr>
<td><strong>MAIN OVEN</strong></td>
<td></td>
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<tr>
<td>Conventional Oven Wattage</td>
<td>1.93/2.1 kW</td>
</tr>
<tr>
<td>Fan Oven Wattage</td>
<td>2.3/2.5kW</td>
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<tr>
<td>Fan Wattage Main oven / defrost</td>
<td>28/30W</td>
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<td>2.66/2.9kW</td>
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<td>13/15W</td>
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<td>Main Oven Lamp Wattage</td>
<td>13/15</td>
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<tr>
<td>Grilling Area</td>
<td>900cm²</td>
</tr>
<tr>
<td>Top Oven Capacity</td>
<td>33 Ltr</td>
</tr>
<tr>
<td>Main Oven Capacity</td>
<td>58 Ltr</td>
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<tr>
<td><strong>External Dimensions</strong></td>
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<tr>
<td>including trim</td>
<td></td>
</tr>
<tr>
<td>H</td>
<td>887mm</td>
</tr>
<tr>
<td>W</td>
<td>597mm</td>
</tr>
<tr>
<td>D</td>
<td>600mm</td>
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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).

Main Oven 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 Thermostat

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 Thermostat

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 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, depending upon which direction the control knob is rotated. With the control knob rotated clockwise both will come on together, and with the control rotated anti-clockwise the single left-hand element only will come on. Do not operate the Top Oven control when grilling.

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

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 " " 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 beeping 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.)

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 0:00:0 (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 0:00:0. 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 “웠” 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 “وطن” button.

NOTE: If necessary the Minute Minder can be cancelled before the tone sounds by pressing the “وطن” button and then pressing the “-” button until 0.00 appears in the display window.
Fastlite Grilling

General

DO NOT allow young children near the appliance when the grill is in use as the surfaces can get extremely hot. The grill control provides variable heat control of the grill elements. Turning clockwise the whole grill is controlled. Turning anti-clockwise the left hand side element will be controlled.

DO NOT GRILL WITH THE TOP OVEN DOOR CLOSED.

Your cooker is not fitted with a conventional type of grill. A Fastlite High Speed Grill is designed to reduce your grilling times. It is quicker since it takes less time to warm from cold. Conventional grills require a 5 minute or so pre-heat time before food is placed beneath them, but for normal Fastlite grilling no pre-heat is required. However, when toasting, optimum performance is achieved by pre-heating the grill for about 1 minute.

You will notice that the grill elements are protected by a wire mesh. This stops you from touching live parts. DO NOT under any circumstance insert objects into the mesh. During use the mesh may become soiled. DO NOT attempt to clean it with the grill still on. Turn the grill control off and wait until it has cooled before cleaning. Care must be taken to ensure the grill mesh is not distorted – do not store the grill pan handle on the grill pan grid when the rodshelf is in the top runner position.

Grilling Procedure

1. Position rod shelf as recommended in chart for food being cooked.
2. Open door to its grilling position (see next page).
3. Position the grill pan centrally under the heating elements by pushing the pan back as far as the location stops on the shelf.
4. Turn the grill control to a setting as recommended in the following chart.
5. After use always return the control to the off position and close the oven door.

Do Not line the grill pan with aluminium foil. The grill pan must be cleaned after every use. Excess fat build up in the bottom of the pan could result in a fire hazard. Always use the anti-splash tray provided when grilling.

Note: The grill will not operate unless the Top Oven control is in the Off position.
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.
Always grill food with the anti-splash tray and food grid in position unless stated in the chart.

**Guide to grilling successfully**

<table>
<thead>
<tr>
<th>Food</th>
<th>Pre-heat</th>
<th>Shelf Position from base of oven</th>
<th>Setting</th>
<th>Approx. Cooking Time</th>
</tr>
</thead>
</table>
| Toasting of Bread Products | 1 min.   | 3 or 2                           | Maximum                  | 3-5 mins. Grill pan and grid.
| Small cuts of meat – Sausages, Bacon | None     | 3 or 2                           | Maximum for 4 mins. reduce to 3 | 10-15 mins. Grill pan and grid. |
| Chops, etc. Gammon Steaks,  | None     | 2                                | Maximum for 6-8 mins. reduce to 3/2/2 | 25-30 mins. Grill pan and grid. |
| Fish. Whole, Fillets        | None     | 2                                | Maximum                  | 6-8 mins. in base of grill pan. |
| Fish in breadcrumbs         | None     | 3                                | 3                        | 10-15 mins. Grill pan and grid. |
| Pre-cooked Potato           | None     | 3 or 2                           | 3                        | 10-12 mins. in base of grill pan. |
| Pizzas                      | None     | 3 or 2                           | 3                        | 10-12 mins. Grill pan and grid. |
| Browning of Food            | 1 min.   | 3 or 2                           | Maximum                  | 5-7 mins. Dish placed directly on shelf. |
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.

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.

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.

Do not use large main oven meat pan in top oven.
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 shell 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

<table>
<thead>
<tr>
<th>Meat</th>
<th>Pre-heat</th>
<th>Temperature °C</th>
<th>Time (approx.)</th>
<th>Position in Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef/ Lamb (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>35 mins per 450g (1 lb) + 35 mins over.</td>
<td></td>
</tr>
<tr>
<td>Beef/ Lamb (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>35-40 mins per 450g (1 lb)</td>
<td></td>
</tr>
<tr>
<td>Pork (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>40 mins per 450g (1 lb) + 40 mins over</td>
<td></td>
</tr>
<tr>
<td>Pork (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>40 mins per 450g (1 lb)</td>
<td></td>
</tr>
<tr>
<td>Veal (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>40-45 mins per 450g (1 lb) + 40 mins over</td>
<td></td>
</tr>
<tr>
<td>Veal (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>40-45 mins per 450g (1 lb)</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>25-30 mins per 450g (1 lb) + 25 mins over</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>25-30 mins per 450g (1 lb)</td>
<td></td>
</tr>
<tr>
<td>Casserole Cooking</td>
<td>Yes</td>
<td>150</td>
<td>2-2½ hrs</td>
<td></td>
</tr>
</tbody>
</table>

If using aluminium foil:
1. Remember it is important to increase the cooking time by one third;
2. Never allow foil to touch sides of oven;
3. Never cover oven interior with foil;
4. 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
- Medium: 70°C
- Well Done: 75°C

**Lamb**
- 80°C

**Pork**
- 90°C

**Veal**
- 75°C

**Poultry**
- 90°C
# Top Oven Temperature Chart

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

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

<table>
<thead>
<tr>
<th>Type of Meat or Poultry</th>
<th>Weight kg</th>
<th>Temp °C</th>
<th>Time (min/kg)</th>
<th>Plus Extra Time (mins)</th>
<th>Total Cooking Time (mins)</th>
<th>Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td>PORK</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pork Chop - thick</td>
<td></td>
<td>170</td>
<td>25</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gammon Steaks</td>
<td></td>
<td>160</td>
<td>30</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>1.5</td>
<td>60-70</td>
<td>45</td>
<td>130-150</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2.0</td>
<td>65-75</td>
<td>50</td>
<td>180-230</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2.5</td>
<td>65-75</td>
<td>50</td>
<td>220-240</td>
<td></td>
</tr>
<tr>
<td></td>
<td>over 2.5</td>
<td>140</td>
<td>70-75</td>
<td>50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>LAMB</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lamb chop - thick</td>
<td></td>
<td>170</td>
<td>25</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lamb - any type of joint</td>
<td></td>
<td>1.0</td>
<td>30-40</td>
<td>45</td>
<td>78-88</td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1.5</td>
<td>35-40</td>
<td>45</td>
<td>90-110</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2.0</td>
<td>35-45</td>
<td>50</td>
<td>120-140</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2.5</td>
<td>40-45</td>
<td>50</td>
<td>150-170</td>
<td></td>
</tr>
<tr>
<td></td>
<td>over 2.5</td>
<td>150</td>
<td>45-50</td>
<td>50</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BEEF</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beef joints which have an outside layer of fat eg. Rib, Rolled, Sirloin</td>
<td>1.0</td>
<td>170-180</td>
<td>40-50</td>
<td>20</td>
<td>60-70</td>
<td>Season. If joint preferred rare grill for the shorter time. If preferred well done grill for the longer time. Grill on shelf position 1.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1.5</td>
<td>40-50</td>
<td>20</td>
<td>80-90</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2.0</td>
<td>40-50</td>
<td>20</td>
<td>100-110</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2.5</td>
<td>45-50</td>
<td>30</td>
<td>140-150</td>
<td></td>
</tr>
<tr>
<td></td>
<td>over 2.5</td>
<td>160</td>
<td>45-50</td>
<td>40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHICKEN</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken joints</td>
<td></td>
<td>1.0</td>
<td>180</td>
<td>30</td>
<td>60</td>
<td>Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1.5</td>
<td>180</td>
<td>30</td>
<td>75</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2.0</td>
<td>170</td>
<td>35</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2.5</td>
<td>170</td>
<td>35</td>
<td>115</td>
<td></td>
</tr>
<tr>
<td></td>
<td>over 2.5</td>
<td>160-170</td>
<td>40</td>
<td>30</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>less than 1 kg each</td>
<td>180</td>
<td>30</td>
<td>60</td>
<td>-</td>
<td>Shelf 1.</td>
</tr>
<tr>
<td>DUCK</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>1.5</td>
<td>180</td>
<td>30</td>
<td>75</td>
<td>Dry thoroughly and lightly salt. Grill on shelf position 1.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>2.0</td>
<td>180</td>
<td>30</td>
<td>90</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2.5</td>
<td>180</td>
<td>35</td>
<td>115-130</td>
<td></td>
</tr>
<tr>
<td>GOOSE</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>up to 4</td>
<td>170-190</td>
<td>40</td>
<td>-</td>
<td>Can be stuffed. Grill on shelf position 1.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>4-5</td>
<td>160-170</td>
<td>45</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>TURKEY</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>up to 5</td>
<td>170</td>
<td>-</td>
<td>150-165</td>
<td>Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>6-8</td>
<td>150</td>
<td>-</td>
<td>165-175</td>
<td></td>
</tr>
<tr>
<td>GAME</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grouse</td>
<td></td>
<td>Any</td>
<td>170-180</td>
<td>30-50</td>
<td>-</td>
<td>Well hung meat will require less cooking time. grill on position 1.</td>
</tr>
<tr>
<td>Partridge</td>
<td></td>
<td>Any</td>
<td>170-180</td>
<td>40-50</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Pheasant</td>
<td></td>
<td>Any</td>
<td>170-180</td>
<td>40-50</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Beafburgers</td>
<td></td>
<td>450g (lb)</td>
<td>170</td>
<td>25mins per 450g (lb)</td>
<td>-</td>
<td>Shelf 3.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>450g (lb)</td>
<td>170</td>
<td>25mins per 450g (lb)</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Sausages</td>
<td></td>
<td>450g (lb)</td>
<td>170</td>
<td>25mins per 450g (lb)</td>
<td>-</td>
<td>Shelf 3. Pick sausages before cooking. Shelf 3. Roll up bacon before cooking. 4 pieces of steak, sausages, chops, bacon, tomatoes &amp; mushrooms. Cook sausages, chops, bacon for 10 mins. add steak, cook for further 20 mins. Tomatoes &amp; mushrooms should be placed on trivet under roasting rack for total cooktime.</td>
</tr>
<tr>
<td>Bacon</td>
<td></td>
<td>450g (lb)</td>
<td>170</td>
<td>25mins per 450g (lb)</td>
<td>-</td>
<td></td>
</tr>
<tr>
<td>Mixed Grill</td>
<td></td>
<td>170</td>
<td>25mins per 450g (lb)</td>
<td>30</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>
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.

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

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

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.
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

When all 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 calcu-
liating the cooking time.

(c) Place meat/poultry in the main oven meat pan supplied with your
cooker. Small joints weighing less than 1.75kg (31/2 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 sea-
soned 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

<table>
<thead>
<tr>
<th>Gas Mark</th>
<th>Conventional Oven</th>
<th>Fan Oven (It is not always necessary to preheat oven)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>°F</td>
<td>°C</td>
</tr>
<tr>
<td>1/2</td>
<td>250</td>
<td>120</td>
</tr>
<tr>
<td>1</td>
<td>275</td>
<td>140</td>
</tr>
<tr>
<td>2</td>
<td>300</td>
<td>150</td>
</tr>
<tr>
<td>3</td>
<td>325</td>
<td>160</td>
</tr>
<tr>
<td>4</td>
<td>350</td>
<td>180</td>
</tr>
<tr>
<td>5</td>
<td>375</td>
<td>190</td>
</tr>
<tr>
<td>6</td>
<td>400</td>
<td>200</td>
</tr>
<tr>
<td>7</td>
<td>425</td>
<td>220</td>
</tr>
<tr>
<td>8</td>
<td>450</td>
<td>230</td>
</tr>
<tr>
<td>9</td>
<td>475</td>
<td>240</td>
</tr>
</tbody>
</table>
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

<table>
<thead>
<tr>
<th>Meat</th>
<th>Pre-heat</th>
<th>Temperature °C</th>
<th>Time (approx.)</th>
<th>Position in Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef/ Lamb (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>35 mins per 450g (1 lb) + 35 mins over.</td>
<td></td>
</tr>
<tr>
<td>Beef/ Lamb (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>35-45 mins per 450g (1 lb)</td>
<td></td>
</tr>
<tr>
<td>Pork (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>40 mins per 450g (1 lb) + 40 mins over.</td>
<td></td>
</tr>
<tr>
<td>Pork (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>40 mins per 450g (1 lb)</td>
<td></td>
</tr>
<tr>
<td>Veal (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>40-45 mins per 450g (1 lb) + 40 mins over</td>
<td></td>
</tr>
<tr>
<td>Veal (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>40-45 mins per 450g (1 lb)</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (slow roasting)</td>
<td>Yes</td>
<td>170/180</td>
<td>25-30 mins per 450g (1 lb) + 25 mins over</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (foil covered)</td>
<td>Yes</td>
<td>190/200</td>
<td>25-30 mins per 450g (1 lb)</td>
<td></td>
</tr>
<tr>
<td>Casserole Cooking</td>
<td>Yes</td>
<td>150</td>
<td>2-2½ hrs</td>
<td></td>
</tr>
</tbody>
</table>

### Fan Oven

<table>
<thead>
<tr>
<th>Meat</th>
<th>Pre-heat</th>
<th>Temperature °C</th>
<th>Time (approx.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>No</td>
<td>160/180</td>
<td>20-25 mins per 450g (1 lb) + 20 mins extra</td>
</tr>
<tr>
<td>Lamb</td>
<td>No</td>
<td>160/180</td>
<td>20-30 mins per 450g (1 lb) + 25 mins extra</td>
</tr>
<tr>
<td>Pork</td>
<td>No</td>
<td>160/180</td>
<td>25-30 mins per 450g (1 lb) + 25 mins extra</td>
</tr>
<tr>
<td>Veal</td>
<td>No</td>
<td>160/170</td>
<td>25-30 mins per 450g (1 lb) + 25 mins extra</td>
</tr>
<tr>
<td>Chicken/Turkey up to 4kg (8 lb)</td>
<td>No</td>
<td>160/180</td>
<td>18-20 mins per 450g (1 lb) + 20 mins extra</td>
</tr>
<tr>
<td>Turkey 4 to 5.5kg (8 to 12 lb)</td>
<td>No</td>
<td>150-160</td>
<td>12-14 mins per 450g (1 lb) at plus 12 mins extra</td>
</tr>
<tr>
<td>Casserole Stews</td>
<td>No</td>
<td>140-150</td>
<td>1½ - 2 Hrs</td>
</tr>
</tbody>
</table>

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
- Medium: 70°C
- Well Done: 75°C

**Lamb:**
- 80°C

**Pork:**
- 90°C

**Veal:**
- 75°C

**Poultry:**
- 90°C

*For every 450g (1 lb) over 5.5kg (12 lb) allow 10 mins per 450g (1 lb) and roast at 150°C.
# Main Oven Temperature Chart

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

<table>
<thead>
<tr>
<th>Baking</th>
<th>Conventional Oven</th>
<th>Fan Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Pre-heat</td>
<td>Temperature °C</td>
</tr>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>220</td>
</tr>
<tr>
<td>Small Cakes</td>
<td>Yes</td>
<td>180</td>
</tr>
<tr>
<td>Sponge Sandwich (Fatless)</td>
<td>Yes</td>
<td>170/180</td>
</tr>
<tr>
<td>Swiss Roll</td>
<td>Yes</td>
<td>190/200</td>
</tr>
<tr>
<td>Semi-rich Fruit cakes</td>
<td>Yes</td>
<td>150/160</td>
</tr>
<tr>
<td>Rich Fruit Cakes</td>
<td>Yes</td>
<td>130/140</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>Yes</td>
<td>180/190</td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>Yes</td>
<td>190/200</td>
</tr>
<tr>
<td>Yorkshire Pudding</td>
<td>Yes</td>
<td>190/200</td>
</tr>
<tr>
<td>Milk Pudding</td>
<td>Yes</td>
<td>140/150</td>
</tr>
<tr>
<td>Baked Custard</td>
<td>Yes</td>
<td>130/140</td>
</tr>
<tr>
<td>Bread</td>
<td>Yes</td>
<td>190/200</td>
</tr>
<tr>
<td>Meringues</td>
<td>Yes</td>
<td>80/90</td>
</tr>
</tbody>
</table>

*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 reheating.
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.

'Cookclean' Oven Panels

Refer to the instructions below for cleaning the following 'Cookclean' panels;
Oven – side, and rear 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.

Replacement of Oven Lamps

WARNING: TURN OFF THE COOKER ELECTRICITY SUPPLY BEFORE REPLACING LAMP.

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.

Fastlite Grill

Before cleaning the grill element mesh the cooker electricity supply must be turned off and the grill totally cold. To clean, use a damp soapy cloth and wipe over. If stubborn stains remain gently clean with a nylon scouring pad and soapy water, and then wipe over with a damp cloth. DO NOT use metal cleaning utensils, wire wool, or proprietary oven cleaners on the grill element mesh.

Oven Interior

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

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

Decorative Trims 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 hot 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 hot water, dry with a soft clean cloth.
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.)

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.)
# 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.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
</table>
| **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 ‘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 is turned fully off. |
| **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 programme** | 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: 01709 579907 |
## Is there Something Wrong with your Cooker?

### Cooking results not satisfactory?

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grilling</strong></td>
<td><strong>Uneven cooking front and back</strong>Ensure that the grill pan is positioned centrally below the grill element.</td>
</tr>
<tr>
<td><strong>Fat splattering</strong></td>
<td>Ensure that the grill is not set too high.</td>
</tr>
<tr>
<td><strong>Baking General</strong></td>
<td><strong>Uneven rising of cakes</strong>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.</td>
</tr>
<tr>
<td><strong>Sinking of cakes</strong></td>
<td>The following may cause cakes to sink:</td>
</tr>
<tr>
<td></td>
<td>1. Preheating of fan ovens.</td>
</tr>
<tr>
<td></td>
<td>2. Cooking at too high a temperature.</td>
</tr>
<tr>
<td></td>
<td>3. Using normal creaming method with soft margarine. (Use the all-in-one method - see Cook Book supplied).</td>
</tr>
<tr>
<td><strong>Over/Under cooking</strong></td>
<td><strong>Fast/Slow cooking</strong> Refer to the cooking times and temperatures given in the cook book provided, however, it may be necessary to increase or decrease temperature by 10°C to suit personal taste. Do not use oven/meat tins greater than 56mm (2'/4&quot;) in height.</td>
</tr>
</tbody>
</table>

### Top Oven Baking

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Uneven cooking front to back</strong></td>
<td>Ensure that any cooking utensils are at least 100mm (4&quot;) from the front of the shelf.</td>
</tr>
<tr>
<td><strong>Uneven rising of cakes</strong></td>
<td>Ensure that the shelf is level (see above) and that the food is positioned centrally in the oven.</td>
</tr>
<tr>
<td><strong>Overcooking</strong></td>
<td>Remember to reduce cooking temperatures by 10°C from standard recipes when using the Top Oven.</td>
</tr>
<tr>
<td><strong>Food is taking too long to cook</strong></td>
<td>Ensure that any cooking utensil used in the Top Oven is not larger than 300x225mm (12&quot; by 9&quot;), eg. the main oven meat pan. Only cook one item at a time to avoid overloading the oven.</td>
</tr>
</tbody>
</table>
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: 0345 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.

<table>
<thead>
<tr>
<th>Date</th>
<th>Nature of Fault</th>
<th>Parts Replaced or Repaired</th>
<th>Authorised Stamp or Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
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<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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.

Belling

Cooking at its best

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

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