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Introduction

Your Belling Platinum Multifunction Built-in Double Oven

Welcome to your new Belling Platinum built-in oven unit. Its stylish and practical design will enhance your kitchen and make ‘Cooking Electric’ a pleasure. It features a multifunction oven and 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

If your query relates to cooking, please write to the Senior Home Economist at the same address.

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 EN 55014 regarding suppression of Radio and Television reception interference.
For Your Own Safety

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 the cooker when cleaning at maximum oven setting.

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.
How to install your oven

<table>
<thead>
<tr>
<th>Dimension (mm)</th>
<th>Oven</th>
<th>Housing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Height</td>
<td>888</td>
<td>880</td>
</tr>
<tr>
<td>Width</td>
<td>596</td>
<td>560</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Oven front dimensions</td>
</tr>
<tr>
<td>Depth</td>
<td>562</td>
<td>550 (min)</td>
</tr>
</tbody>
</table>

The oven is designed to fit into a cabinet of 600 mm width. The oven can be built in kitchen units, but you must ensure that it is properly ventilated.

In the diagram the built-in oven is ventilated by means of a space at the top of the kitchen cabinet.

Ensure that air can flow freely around the housing area. Cut a section 400 mm wide and a minimum of 15 mm high to allow air to pass under the unit.

Failure to allow adequate ventilation to the appliance may result in over heating or damage to adjacent units and may invalidate the warranty.

Lift the oven carefully into position on the shelf, taking care NOT to lift it by the door handle. If you lower the oven door, you will see 8 screw holes, 4 on each side of the oven. The oven should then be secured to the housing by fitting screws into these holes. Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.
Installation Instructions

Important

This equipment is designed specifically for domestic purposes and Belling Appliances Limited cannot accept responsibility if used in any other type of installation. This appliance must not be installed over any appliance that generates heat.

Before Cooking

Before you cook for the first time, we recommend that you switch on each element in turn to burn off any odours remaining from manufacture. Simply operate the grill on maximum for a few minutes, and the oven for about 30 mins.

Electrical Requirements

For your own safety, we recommend that your cooker is installed by a competent person such as one who is registered with NICEIC (National Inspection Council for Electrical Installation Contracting). The cooker should be installed in accordance with the latest Edition of the IEE Regulations.

WARNING: THIS APPLIANCE MUST BE EARTHED

Electrical Connections

THE INSTALLER MUST check that the voltage shown at the rating plate corresponds with the house electricity supply. The oven must be supplied via a suitable double pole isolating switch, having a contact separation of at least 3 mm in all poles placed in a readily accessible position adjacent to the unit. The maximum loading for your oven is 5.2 kW. 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 25 mm.

ii) The top of the connector must not be more than 350 mm above the base.

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

Where a double oven is used a 20 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.
ACCESSORIES

The cooker comes complete with the following accessories:

Main Oven:

2 Oven Shelves
2 Cookclean liners, (see below for fixing instructions)
1 Meat tray

Top Oven:

1 Oven Shelf
1 Meat tray
1 Grill pan and Handle
1 Grill pan grid

Fitting Cookclean Liners - Main Oven only

1. Remove the shelves and meat tray.
2. Unhook the wire shelf supports.
3. Hook Cookclean liners onto the oven interior (the enamel shiny side should face the oven wall).
4. Hook the shelf supports into the holes in the cookclean liners, ensuring that they are firmly in place.
5. Replace shelves and trays in the required position.
How to use your oven

A - Temperature selector control knob top oven
B - Function selector control knob top oven
C - Temperature selector control knob bottom oven
D - Function selector control knob bottom oven
E - Timer clock
F - Temperature indicator light top oven
G - Temperature indicator light bottom oven

TOP OVEN / GRILL FUNCTIONS

A - TEMPERATURE SELECTOR
The light next to this control will illuminate when the oven / grill is switched on and turns off when the oven reaches the correct temperature. The light will cycle on and off during cooking in line with the oven / grill temperature.

B - FUNCTION SELECTOR
Cook or grill by turning the control knob B until the indicator on it is in line with the symbol.

- The oven light only.
- Conventional Oven
- Heat from above and below. Use in conjunction with temperature selector A.
- Full Grill. Use in conjunction with temperature selector A. Grill with door closed.
- Half Grill. Use in conjunction with temperature selector A. Grill with door closed.
MAIN OVEN / FUNCTIONS

C - TEMPERATURE SELECTOR
The light next to this control will illuminate when the oven / grill is switched on and turns off when the oven reaches the correct temperature. The light will cycle on and off during cooking in line with the oven / grill temperature.

D - FUNCTION SELECTOR
Cook or grill by turning the control knob D until the indicator on it is in line with the symbol.

- The oven light only.

- Heat from below. Use in conjunction with temperature selector C.

- Heat from above. Use in conjunction with temperature selector C.

- Conventional Oven -
  Heat from above and below. Use in conjunction with temperature selector C.

- Fan Assisted - Heat from above and below, with hot air circulated by the fan.

- No Heat Defrost - Fan only. The temperature selector C, MUST NOT be used with this function.

- Fan Oven - Use in Conjunction with temperature selector C.

- Fan Grilling - Use in Conjunction with temperature selector C.

- Fan Grilling and Conventional Grilling -
  Grill with door closed. Set the Function selector D to the grill position and the temperature selector C to the desired temperature. The temperature can be varied depending on the food being cooked. Before using the grill, pre-heat for about five minutes. Position the grill pan on the highest shelf position and check continually as it could easy burn.

Note: It is recommended that you do not grill for longer than 30 mins at any one time.
Oven Timer Operation

The oven timer offers you the following features:

1. Time of Day
2. Minute Minder
3. Automatic Cooking with cook and delay cooking functions.

Automatic Cooking

DO NOT use the grill when the oven is set to cook automatically.

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 delayed 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 discoulour 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 cooking. 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 all oven controls are turned off.
Step 2  Check the electricity supply to the cooker is turned on.
Step 3  When switched on the display will show 0.00 and AUTO flashing intermittently.
Step 4  Press and hold “Stop Time” and “Cook Period” buttons together, display shows 0.00.

At the same time press either the "+" or "-" buttons to set the correct time of day.

THE TIME OF DAY IS NOW SET.

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 select the required function (Oven should now be operating).

Step 4  Press and release the cook period 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 until the timer is reset (see step 6 on next page).

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 Automatisally (cont.)

Step 5  Turn off the oven control.
Step 6  Press the manual button to cancel the bleeping.


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 cook period 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 Stop Time button the display will read the earliest possible stop 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 select 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 until the timer is reset (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.

Step 7
Press the manual button to cancel the bleeping sound.


Other Notes On Timer Operation

1. When cooking Automatically the cook period can be checked at any time simply by pressing the cook period button.

2. When cooking Automatically the Stop Time can be checked at any time by simply pressing the stop time 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 Manual button (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 ••• (Minute Minder, Cook Period, Stop Time).

However the cooker cannot be re-used until the timer has been set to manual operation, this is achieved by pressing the manual 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.
Oven Timer Operation

To Set The Minute Minder

**Bell Symbol**

0:20

**Step 1**
Ensure the time of day is set correctly.

**Step 2**
Press and release the Minute Minder 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 Minute Minder button.

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

**Programming Mistakes**

There will be a programming error if the time of day is between the programmed start time and the end of cooking period.

This mistake is immediately diagnosed by the timer and is signalled by a continuous bleep and by the "Auto" symbol flashing.

**Program Cancellation**

A program can be cancelled by pushing the manual operation button.
Cooking Modes Main Oven

Cooking with heat from below

The oven has an element below the oven base which is ideal for finishing off and crisping pastry and pizza bases.
To achieve the best results the oven should be pre-heated until the oven neon goes out and the food placed on the lowest shelf position.
Important: Items should not be cooked on the base of the oven as this may damage the enamel.

Cooking with heat from above

Cooking with top heat gives a more diffused heat than the conventional grill. It is ideal for dishes with meringue toppings where only the meringue requires cooking and for finishing off cheese, potato or pastry toppings.
To achieve the best results the oven should be pre-heated until the oven neon goes out.

Conventional Grilling

Grill with the door closed. Before using the grill, pre-heat for about five minutes. Position the grill pan on the highest shelf position and check continually to ensure the food does not burn. The temperature of the grill can be varied depending on the food being cooked.

Cooking in the conventional oven

The oven has two heating elements, one on the base and one on the ceiling of the cooker. Hot air rises, so the top of the oven is always the hottest. The temperature in the middle of the oven is maintained at the temperature set by the control knob and is slightly hotter above, slightly cooler below. In a conventional oven, dishes requiring different temperatures can be cooked in the oven at the same time e.g. Roast Beef and Yorkshire Pudding.

When baking in a conventional oven and using two shelves at the same time (e.g. baking two apple pies or two shelves of bread) they should be interchanged halfway through the cooking period. When baking two trays of scones, small cakes, at the same time, the lower tray may require to be baked a few minutes longer than the top tray. Preheat the oven until the neon light goes out.

Important: Drip trays, baking trays etc must not be left on the base of the oven as this could damage the appliance.

Cooking in the fan oven

The fan is situated on the back wall of the oven. The heating element encircles the fan and the fan forces this heat into the oven, through sidewalls, creating a more even temperature than a conventional oven. The moving hot air surrounds the food and penetrates it more quickly than in a conventional oven.
The oven can be filled with food all requiring the same cooking temperature. Subtract 5-10 minutes per hour for every dish requiring a conventional cooking time of more than 1 hour and reduce the heat by 10 °C.

To achieve the best result, it is recommended to preheat the oven until the neon light goes out.

**Fan Grilling**

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

**No Heat Defrost**

**Operating Procedure**
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.

**DO NOT** turn the Temperature Selector On.
**NO 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 1,8 kg (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.

**Shelf Positions**

Shelf positions have been counted from the top of the oven to the base. The top shelf is 1 and the bottom shelf is 4. Use shelves 2, 3, 4 for cooking and shelf 1 for grilling.
# Main Oven Cooking Charts

Recommended cooking times for cooking in the conventional oven

<table>
<thead>
<tr>
<th>FOOD</th>
<th>PREHEAT</th>
<th>TEMPERATURE °C</th>
<th>TIME</th>
<th>SHELF POSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAKES</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small Cakes</td>
<td>Yes</td>
<td>190°C</td>
<td>15-25 mins.</td>
<td>2</td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>Yes</td>
<td>190°C</td>
<td>20-30 mins.</td>
<td>3</td>
</tr>
<tr>
<td>Maderia Cake</td>
<td>Yes</td>
<td>180°C</td>
<td>50-60 mins.</td>
<td>4</td>
</tr>
<tr>
<td>Rich fruit Cake</td>
<td>Yes</td>
<td>150°C</td>
<td>time dependent on size</td>
<td>4</td>
</tr>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>220°C</td>
<td>10-15 mins.</td>
<td>3</td>
</tr>
<tr>
<td><strong>PASTRY</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>Yes</td>
<td>230°C</td>
<td>10-20 mins</td>
<td>4</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>Yes</td>
<td>200°C</td>
<td>20-30 mins</td>
<td>4</td>
</tr>
<tr>
<td>Plate Tarts</td>
<td>Yes</td>
<td>210°C</td>
<td>45-60 mins.</td>
<td>4</td>
</tr>
<tr>
<td>Quiche/Flans</td>
<td>Yes</td>
<td>210°C</td>
<td>40-50 mins.</td>
<td>4</td>
</tr>
<tr>
<td><strong>YEAST</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread Loaf</td>
<td>Yes</td>
<td>220°C</td>
<td>30-40 mins.</td>
<td>4</td>
</tr>
<tr>
<td>Bread Rolls</td>
<td>Yes</td>
<td>220°C</td>
<td>15-20 mins.</td>
<td>4</td>
</tr>
<tr>
<td>Pizza Dough</td>
<td>Yes</td>
<td>220°C</td>
<td>20-30 mins.</td>
<td>4</td>
</tr>
</tbody>
</table>

* Preheat until the oven neon light goes out.

---

Recommended cooking times for cooking in the fan oven

<table>
<thead>
<tr>
<th>FOOD</th>
<th>PREHEAT</th>
<th>TEMPERATURE °C</th>
<th>TIME</th>
<th>SHELF POSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAKES</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small Cakes</td>
<td>Yes</td>
<td>180°C</td>
<td>15-25 mins.</td>
<td>3 + 4</td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>Yes</td>
<td>180°C</td>
<td>20-30 mins.</td>
<td>3 + 4</td>
</tr>
<tr>
<td>Maderia Cake</td>
<td>Yes</td>
<td>170°C</td>
<td>50-60 mins.</td>
<td>3 + 4</td>
</tr>
<tr>
<td>Rich fruit Cake</td>
<td>Yes</td>
<td>140°C</td>
<td>time dependent on size</td>
<td>4</td>
</tr>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>210°C</td>
<td>10-15 mins.</td>
<td>3 + 4</td>
</tr>
<tr>
<td><strong>PASTRY</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>Yes</td>
<td>220°C</td>
<td>10-20 mins</td>
<td>3 + 4</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>Yes</td>
<td>190°C</td>
<td>20-30 mins</td>
<td>3 + 4</td>
</tr>
<tr>
<td>Plate Tarts</td>
<td>Yes</td>
<td>200°C</td>
<td>45-60 mins.</td>
<td>3 + 4</td>
</tr>
<tr>
<td>Quiche/Flans</td>
<td>Yes</td>
<td>200°C</td>
<td>40-50 mins.</td>
<td>3 + 4</td>
</tr>
<tr>
<td><strong>YEAST</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread Loaf</td>
<td>Yes</td>
<td>220°C</td>
<td>30-40 mins.</td>
<td>3 or 4</td>
</tr>
<tr>
<td>Bread Rolls</td>
<td>Yes</td>
<td>210°C</td>
<td>15-20 mins.</td>
<td>3 + 4</td>
</tr>
<tr>
<td>Pizza Dough</td>
<td>Yes</td>
<td>220°C</td>
<td>20-30 mins.</td>
<td>3 + 4</td>
</tr>
</tbody>
</table>

* Preheat until the oven neon light goes out.
Meats

Times and temperatures for roasting

The secret of succulent, tender meat is not to roast it too quickly at too high a temperature. Best results are obtained when roasting is carried out at a lower temperature; the joint loses less weight, is more tender ( too high a temperature causes meat to be tough and dry ), and spitting fat is reduced to a minimum.

When a complete meal is being cooked in the oven, cooking time may need to be increased, and temperature may need to be raised for approximately the last 30 minutes of the cooking period ( for instance when cooking Yorkshire Pudding to serve with roast beef ). The suggested times and temperatures below should be used as a guide, but may vary according to:

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of the joint. A short thick joint requires longer than a long thin one.
   A small joint ( under 1.5 kg ) takes longer per 500 g than a large one ( over 3 kg ).

**TIMES AND TEMPERATURES FOR ROASTING IN THE CONVENTIONAL OVEN**

<table>
<thead>
<tr>
<th>FOOD</th>
<th>PREHEAT</th>
<th>TEMPERATURE/TIME °C</th>
<th>SHELF POSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>Yes</td>
<td>190°C approx. 20-25 mins. per 450 g (1 lb) + 20-25 mins. over</td>
<td>4</td>
</tr>
<tr>
<td>Lamb/Mutton</td>
<td>Yes</td>
<td>190°C approx. 25-30 mins. per 450 g (1 lb) + 25 mins. over</td>
<td>4</td>
</tr>
<tr>
<td>Pork</td>
<td>Yes</td>
<td>190°C approx. 30-35 mins. per 450 g (1 lb) + 30 mins. over</td>
<td>4</td>
</tr>
<tr>
<td>Chicken</td>
<td>Yes</td>
<td>190°C approx. 20-25 mins. per 450g (1 lb) + 20 mins. over</td>
<td>4</td>
</tr>
<tr>
<td>Turkey</td>
<td>Yes</td>
<td>Up to 5.5 kg (12 lb) allow 22 mins. per 450 g (1 lb) at 190°C Over 5.5 kg (12 lb) allow 16 mins. per 450 g (1 lb) at 180°C</td>
<td>4</td>
</tr>
<tr>
<td>Veal</td>
<td>Yes</td>
<td>190°C approx. 25-30 mins. per 450 g (1 lb) + 30 mins. over</td>
<td>4</td>
</tr>
</tbody>
</table>

* Preheat until the oven neon light goes out.
## TIMES AND TEMPERATURES FOR ROASTING IN THE FAN OVEN

<table>
<thead>
<tr>
<th>FOOD</th>
<th>PREHEAT</th>
<th>TEMPERATURE/TIME °C</th>
<th>SHELF POSITION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>Yes</td>
<td>180°C approx. 20-25 mins. per 450 g (1 lb) + 20-25 mins. over</td>
<td>4</td>
</tr>
<tr>
<td>Lamb/Mutton</td>
<td>Yes</td>
<td>180°C approx. 25-30 mins. per 450 g (1 lb) + 25 mins. over</td>
<td>4</td>
</tr>
<tr>
<td>Pork</td>
<td>Yes</td>
<td>180°C approx. 30-35 mins. per 450 g (1 lb) + 30 mins. over</td>
<td>4</td>
</tr>
<tr>
<td>Chicken</td>
<td>Yes</td>
<td>180°C approx. 20-25 mins. per 450 g (1 lb) + 20 mins. over</td>
<td>4</td>
</tr>
<tr>
<td>Turkey</td>
<td>Yes</td>
<td>Up to 5.5 kg (12 lb) allow 22 mins. per 450 g (1 lb) at 180°C Over 5.5 kg (12 lb) allow 16 mins. per 450 g (1 lb) at 170°C</td>
<td>4</td>
</tr>
<tr>
<td>Veal</td>
<td>Yes</td>
<td>180°C approx. 25-30 mins. per 450 g (1 lb) + 30 mins. over</td>
<td>4</td>
</tr>
</tbody>
</table>

* Preheat until the oven neon light goes out.
Cooking in the Top Oven

The top oven is heated by two elements. The grill element and an element under the floor of the oven.

The Top Oven is used exactly in the same way as the Main Oven to cook all types of food, or in conjunction with the Main Oven to provide additional cooking space, so often necessary when entertaining.

There is one cooking position - runner 1 - 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 suite 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 (4 ins.) 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 (1 in.) between the top of the food and the grill elements. NEVER use utensils larger than 300mm (12 ins.) x 230mm (9 ins.). Larger utensils should be used in the Main Oven.

Cooking Meat / Poultry

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 (1 in.) between the top of the foil and the grill element.

Larger joints of the meat weighing more than 1.5kg (3 lbs) or poultry weighing more than 3.6kg (8 lbs) should be roasted in the Main Oven.

Top Oven as a Hotcupboard

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

Note: Utensils stored in the Top Oven will get hot when Main Oven is in use. Care should be taken when removing them.
Grilling

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

GRILLING SHOULD BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED. DO NOT LINE THE GRILL PAN WITH ALUMINIUM FOIL.

The grill control is designed to provide variable heat control of either inner and outer grill elements together or the inner grill element only, depending upon which function is selected. Pre-heat the grill at max. temperature setting for approximately five minutes.

When toasting / grilling, the rod shelf is placed in the highest runner position. The grill pan is placed on the shelf and centralised under the grill element. Leave the control at max. for toast, for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the thermostat to a lower setting after sealing both sides at max. The thicker the food, the lower the temperature setting should be.

Food which requires browning only should be placed under the hot grill directly on the shelf, on the top or bottom runner according to the dept of the dish.

After use, always return the controls to the off position.
## Top Oven Temperature Chart

### Top Oven Cooking

<table>
<thead>
<tr>
<th>Meat</th>
<th>Preheat Temperature °C</th>
<th>Time (approx.)</th>
<th>Pos.in Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef/Lamb (slow roasting)</td>
<td>yes 170/180</td>
<td>35 mins per 450g (1lb) + 35 mins over</td>
<td></td>
</tr>
<tr>
<td>Beef/Lamb (slow roasting)</td>
<td>yes 190/180</td>
<td>35 - 40 mins per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Pork (slow roasting)</td>
<td>yes 170/180</td>
<td>40 mins per 450g (1lb) + 40 mins over</td>
<td></td>
</tr>
<tr>
<td>Pork (foil covered)</td>
<td>yes 190/200</td>
<td>40 mins per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Veal (slow roasting)</td>
<td>yes 170/180</td>
<td>40 - 45 mins per 450g (1lb) + 40 mins over</td>
<td>runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Veal (foil covered)</td>
<td>yes 190/200</td>
<td>40 - 45 mins per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (slow roasting)</td>
<td>yes 170/180</td>
<td>25 - 30 mins per 450g (1lb) + 25 mins over</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (foil covered)</td>
<td>yes 190/200</td>
<td>25 - 30 mins per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Casserole Cooking</td>
<td>yes 150</td>
<td>2 - 2.5 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 temperature 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>Temperat °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>15 - 20</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>Individual Yorkshire Puddings</td>
<td>yes</td>
<td>200/210</td>
<td>20 - 30</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 tube 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.
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 use biological washing powder, harsh abrasives or oven chemical cleaners of any kind.

Replacement of Oven Lamp
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.
NOTE: Oven bulb replacement is not covered by your guarantee.

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.

Grill Compartment / Top Oven
The Grill/Top Oven rod shelf, shelf supports and enamel parts of the oven/grill can be cleaned using household cream cleaner with a nylon pad or sponge. Heavy soiling may require the use of a proprietary oven cleaner or steel wool pad.

Cooker Exterior
Use a soft cloth wrung out in hot soapy water. Then use a cloth wrung out in clean water and finally dry with a soft clean cloth. The stainless Steel can be cleaned with the Platiumium Stainless Steel cleaner, a sample is supplied with the oven. Platiumium Stainless Steel cleaner can be obtained from Belling After sales, tel. 01709 579907 quoting Ref No. Belling 005.

Oven Door inner glass panel
Open the door fully and unscrew the two screws securing the inner glass panel. The glass panel may now be washed at the sink using hot soapy water. Do not use scouring pads or abrasive powders, which will scratch the glass.
After cleaning rinse and dry with a soft cloth.
Caution - Do not operate the cooker without the inner glass panel in position.
## Is there something wrong with your oven unit?

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>
<tbody>
<tr>
<td>Nothing works</td>
<td>Is the main cooker wall switch turned off?</td>
</tr>
<tr>
<td></td>
<td>With the selector switches set to 🔥 do the oven lights illuminate?</td>
</tr>
<tr>
<td></td>
<td>If the answer to the above question is NO then it is likely that there is no electricity supply to your cooker.</td>
</tr>
<tr>
<td>Grill does not work</td>
<td>Check that the selector switch is set to 🎆 and the thermostat is set.</td>
</tr>
<tr>
<td>Main Oven does not work</td>
<td>Check that the selector switch is set to 🍎 fan oven or 🌃 top and bottom heat or 🍎 fan grill and that the temperature control is set correctly.</td>
</tr>
<tr>
<td>Top Oven does not work</td>
<td>Check selector is set to 🌃 and the temperature control is set correctly.</td>
</tr>
<tr>
<td></td>
<td>Check timer is set to manual.</td>
</tr>
</tbody>
</table>
Cooking results not satisfactory?

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilling</td>
<td>Ensure that the grill pan is centrally positioned beneath the grill element.</td>
</tr>
<tr>
<td>Uneven cooking front to back</td>
<td>Ensure that the temperature is not set too high.</td>
</tr>
<tr>
<td>Fat splattering</td>
<td></td>
</tr>
<tr>
<td>Baking</td>
<td>Ensure that the oven shelves are level by following the installation instructions. The following may cause cakes to sink:</td>
</tr>
<tr>
<td>Sinking of cakes</td>
<td>1. Cooking at a too high temperature.</td>
</tr>
<tr>
<td></td>
<td>2. Using normal creaming method with soft margarine.</td>
</tr>
<tr>
<td>Over/Undercooking</td>
<td>Refer to the cooking times and temperatures given however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste.</td>
</tr>
<tr>
<td>Fast/Slow cooking.</td>
<td>Do not use utensils greater than 58mm (2 1/4&quot;) in height for your roasting.</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>
</table>

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