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Introduction

Your Belling Cooker

Welcome to your new Belling Classic Cooker. Its stylish and practical design will enhance your kitchen and make ‘Cooking Electric’ a pleasure.

It features a fan oven, with a separate grill/top oven and a radiant hob. There is also a clock/timer with a minute minder and automatic oven switch on and off.

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

Getting Help

If you have any problems with installing, operating, or cooking with your Belling Cooker, please check through these instructions thoroughly to make sure that you have not missed anything. If you still need help, then please contact (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 then please write to the Senior Home Economist at the same address.

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

WARNING! For your own safety, make sure that these instructions 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 the following EEC Directives:

Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC
Installing your cooker

Unpacking

After unpacking your cooker, make sure that you remove all the packing from the oven and grill, and any stickers from the oven door and the hob.

Examine your cooker for any damage.

If there is any damage to your cooker or if anything is missing, please contact your supplier for advice.

Siting/Moving the Cooker (see Fig. 1)

Your cooker is heavy, so be careful when moving or positioning it. Do not try to move the cooker by pulling on the doors or handles. The Belling Classic is designed to fit between 600mm deep cabinets, spaced a minimum of 550mm apart. It can also be used freestanding, with a cabinet to one side, in a corner setting or with its back to a wall.

The cooker is a class X appliance, as such, adjacent side walls which project above hob level must not be nearer to the cooker than 150mm (6") Any overhanging surface or cooker hood should be at least 650mm (25½") above the cooker hob. We do not recommend positioning the cooker below wall cupboards, as the heat and steam from the cooker may cause damage to the cupboard and its contents.

Excess steam from the oven, vents out at the back of the cooker, so the wall behind the cooker needs to be resistant to the steam or condensation.

Whatever the position, remember to leave enough room for the cooker to be pulled out for cleaning and service, and make sure that the vents in the back panel of the cooker are not blocked.

Before moving your cooker make sure it is cold. Movement of your cooker is most easily achieved by lifting the front as follows. Open the grill/oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements or oven interior furniture.

Care should be taken when moving the appliance on soft floor coverings.

Your cooker must stand on a flat surface so that the hob is perfectly level, and the cooker is stable and cannot be rocked.

Cooker Height

If required, a height adjustment kit is available to increase the height to the hob from 900mm up to a maximum of 914mm. This is available on application to Belling Spare Parts Department, quoting Part No. BA6225583. Telephone: 01709 579901.
Fig. 1
The area marked must be clear of obstructions including the wall switch, mains cable and mains cable socket outlet because of the position of oven vents and hob.
# Installing your cooker

## Connecting the Cooker

For your own safety, we recommend that your cooker is installed by a qualified electrician. The installation must comply with current I.E.E. Regulations.

**WARNING! THIS COOKER MUST BE EARTHED!**

The cooker must be connected to the correct electrical supply as stated on the rating plate situated adjacent to the bottom left hand main oven door hinge, through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles, adjacent to (but not above) the cooker. It should also be easily accessible when cleaning the cooker or in case of an emergency. The cooker supply must be rated 45A minimum.

We recommend that P.V.C. insulated twin and earth cable is used to connect the cooker to the cooker control unit. The minimum size of cable that can be used is 6mm² twin and earth, the maximum size is 10mm² twin and earth.

The power supply cable should conform to BS6004.

## Important

For access to the mains terminal block, for supply cable connection, it is necessary to remove the mains terminal cover, located at the lower right-hand side of the rear panel.

No part of the appliance, even the timer of the oven unit, will operate unless the main control unit is switched On.

Allow sufficient cable length for the cooker to be pulled out for cleaning. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position. Refer to Fig. 1 when installing.

This appliance conforms to EN55014 regarding suppression of radio and television interference.

## 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 each hob element and the grill on maximum for a few minutes, and the ovens for about 30 minutes. Ensure that the room is well ventilated (eg. open a window.)
# Product Specification

## Classic 426

<table>
<thead>
<tr>
<th></th>
<th>240V</th>
<th>230V</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Supply Voltage</strong></td>
<td>240V</td>
<td>230V</td>
</tr>
<tr>
<td><strong>Supply Frequency</strong></td>
<td>50Hz</td>
<td>50Hz</td>
</tr>
<tr>
<td><strong>Total Wattage</strong></td>
<td>10.9kW</td>
<td>10kW</td>
</tr>
<tr>
<td><strong>Grill Wattage</strong></td>
<td>Full Grill 2.6kW</td>
<td>2.38kW</td>
</tr>
<tr>
<td><strong>Top Oven Wattage</strong></td>
<td>1.85kW</td>
<td>1.7kW</td>
</tr>
<tr>
<td><strong>Main Oven Wattage</strong></td>
<td>2.5kW</td>
<td>2.3kW</td>
</tr>
<tr>
<td><strong>Front Left Hotplate Wattage</strong></td>
<td>1.8kW</td>
<td>1.65kW</td>
</tr>
<tr>
<td><strong>Rear Left Hotplate Wattage</strong></td>
<td>1.1kW</td>
<td>1.0kW</td>
</tr>
<tr>
<td><strong>Rear Right Hotplate Wattage</strong></td>
<td>1.8kW</td>
<td>1.65kW</td>
</tr>
<tr>
<td><strong>Front Right Hotplate Wattage</strong></td>
<td>1.1kW</td>
<td>1.0kW</td>
</tr>
<tr>
<td><strong>Grilling Area</strong></td>
<td>900cm²</td>
<td>900cm²</td>
</tr>
<tr>
<td><strong>Top Oven Capacity</strong></td>
<td>33 litres</td>
<td>33 litres</td>
</tr>
<tr>
<td><strong>Main Oven Capacity</strong></td>
<td>64 litres</td>
<td>64 litres</td>
</tr>
<tr>
<td><strong>Nominal External Dimensions (including trim)</strong></td>
<td>H 1260mm</td>
<td>H 1260mm</td>
</tr>
<tr>
<td><strong>Height to Hob</strong></td>
<td>900mm min. 914mm max.</td>
<td>900mm min. 914mm max.</td>
</tr>
</tbody>
</table>
For your own safety

When used properly your Belling Cooker is completely safe, but as with any electrical appliance there are some precautions you must take in its use.

Never..

- Never allow anyone except an authorised Belling Service Agent to service or repair your cooker.
- Never remove any part of the cooker other than those intended in normal use, or attempt to modify the cooker in any way.
- Never use the cooker for commercial catering. It is designed for domestic use and for cooking food only.
- Never allow young children to operate or play with the cooker.
- Never use a chip pan or deep fat fryer more than \( \frac{1}{3} \) full of oil, or use a lid while frying, and do not leave a fryer unattended while cooking.
- Never operate the grill with the grill/top oven door closed. This may cause overheating of your cooker.
- Never line the shelves, floor, or sides of the oven, grill or hob spillage tray with aluminium foil as overheating and damage may result.
- Never place materials which might catch fire, such as tea towels on the hob or elements, even when the cooker is not in use.
- Never allow aluminium foil or plastic to touch any hob element when it is hot.
- Never use an asbestos mat, trivet or rack of any kind under pans on the hob.
- Never store anything which might catch fire in the oven or grill.
- Never heat unopened containers.
- Never place flammable or plastic items on or near the hob.
- Never dry anything on either hob or oven doors, e.g. towels etc.
- Never store flammable liquids, aerosols, etc. in adjacent cabinetry.
For your own safety

Always..

- Always take care when touching any part of the cooker which may be hot. Use dry good quality oven gloves when removing or replacing food or dishes.
- Always stand back when opening the oven door to allow any build-up of heat or steam to disperse.
- Always keep the oven and grill doors closed when not in use to prevent accidents, but remember that the grill door must be kept open when grilling to prevent overheating.
- Always make sure that the roof, side and back panels, and shelves are fitted correctly before using the oven or grill.
- Always keep your cooker clean, as a build-up of grease or fat from cooking may be a fire hazard.
- Always switch off at the mains supply before cleaning your cooker.
- Always supervise children and pets, particularly when grilling, as exposed parts of the grill may become hot.
- Always use suitable pans for the hob, and make sure that they are stable.
- Always keep pan handles away from the edge of the hob and any heat. For added safety you should consider using a suitable hob guard.
- Always make sure that all the controls are switched off when you finish cooking.
- Always remember that your cooker may stay hot for a time even after you have finished cooking.
- Always keep ventilation slots clear of obstructions.
- Always remember during use the appliance becomes hot, care should be taken, to avoid touching elements inside the oven.
Control Knobs

The knobs for the grill and hotplates can be rotated in either direction to provide variable heat control. The two oven knobs can only be rotated clockwise from the Off position to the maximum setting.

Before retiring for the evening it is advisable to check that all of the controls have been switched off and that nothing has been left on the hob.
Using the Timer

The Belling Classic features a clock with integral timer which allows you to set either oven to automatically switch itself on and off. You must choose which oven the timer is to operate by using the relevant oven thermostat. For example, to use the timer to operate the top oven, set the timer and switch on the top oven thermostat. For the fan oven, set the timer and switch on the fan oven thermostat.

Before you use the timer to switch the oven on and off in your absence, we recommend that you practice using the timer to cook a routine meal while you are at home, to make sure you fully understand the operation.

**Fig. 4**

Start time pointer under hour hand for Manual operation.

Push & turn for auto-start time.

Turn for minute minder or cooking time.

Pull & turn to set time of day.

---

**Setting the clock**

For the automatic functions of the clock to work correctly it is important that the clock shows the correct time of day.

1. Make sure that the cooker is switched on at the mains.
2. Pull and turn the lower knob on the right hand side of the clock face until the correct time is shown. The knob can be turned in either direction.

To allow you to operate the ovens manually, make sure that the start time pointer is hidden beneath the hour hand on the clock when you set the time. If necessary, turn the upper knob (start time) until the BROWN/RED hand clicks into place beneath the hour hand.

**Using the Minute Minder**

The timer incorporates a minute minder to allow you to time your cooking in one minute steps up to 180 minutes (3 hours). At the end of the selected time it will sound an alarm. It will also switch off either oven automatically. For example, to use the minute minder:-

1. Turn the lower knob (without pulling) in either direction until the desired time is indicated in the window.
2. The timer will count down, and at the end of the set time the alarm will sound.
3. To cancel the alarm, or to cancel the minute minder before it sounds, turn the lower knob until the hand symbol is in the window.
Using the Timer

The minute minder also allows you to set either oven to switch off automatically.

For example, if you are already cooking in the fan oven, and you wish to set it to switch off in 1 hour (60 minutes).

1. Turn the lower knob (without pulling) in either direction until the desired cooking time (60) is indicated in the window.
2. The oven will stay on and the timer will count down until the end of the cooking time, when the alarm will sound and the oven will switch off.
3. Although the oven has switched off it is still set to automatic control. To cancel the alarm and to return the oven to Manual control, turn the lower knob until the hand symbol is in the window, and switch off the oven thermostat.

Auto cooking

Remember, that if you use the minute minder while either oven is in use, it will switch off the oven when the alarm sounds.

You can also use the timer to set either oven to start cooking automatically, and to stop when your cooking has finished. The other oven cannot be used manually if one is set to automatic. Check that the clock is showing the correct time of day before setting the timer.

1. Set the time you would like the cooking to start. Push and turn the upper knob clockwise until the start time pointer is against the desired start time.
2. Turn the lower knob (without pulling) in either direction until the desired cooking time (up to 3 hours / 180 minutes) is indicated in the window.
3. Set the correct oven thermostat to the required temperature and place the food in the oven.
4. The oven will start at the correct time, then the timer will count down until the end of the cooking time, when the alarm will sound and the oven will switch off.
5. Although the oven has switched off it is still set to automatic control. To cancel the alarm and return the oven to Manual control, turn the lower knob until the hand symbol is in the window, and switch off the oven thermostat.

Remember, to allow you to operate the ovens manually, the hand symbol must be in the window, and the start time pointer must be hidden beneath the hour hand on the clock. If necessary, turn the upper knob (start time) until the pointer clicks into place beneath the hour hand.
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 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.
Using The Hob

Radiant Hob

The hob is fitted with four conventional radiant ring elements.

Controls

The function of each of the controls is marked on the control panel just above the knobs. The four to the left of the timer operate the hob elements.

The controls can be operated by turning them in either direction - '0' for off, between 1 and 3 for low simmering, and between 4 and 6 for fast simmering and boiling.

The controls may also be set to any position between the numbers on the dial. We recommend that pans are brought to the boil on setting 6 maximum and then the heat reduced as necessary.

Choice of Saucepans

For best results, and to ensure quick, economical cooking, we recommend the use of flat bottomed saucepans (with close fitting lids) which completely cover the hotplate - up to 255mm (10") base diameter on 180mm (7") plate. Thin based saucepans are uneconomical since they distort in use, resulting in poor contact and efficiency. Never place anything between the saucepan base and hotplate (i.e. cooking mats etc.) and never use recessed or ridged base utensils.

Do not line the spillage trays/bowls with aluminium foil, since this may cause premature failure of hotplates. Hob damage may result from placing large preserving pans or fish kettles across two hotplates.

IMPORTANT — As there could be some fire risk attached to the heating of oil, particularly for Deep Fat Frying, cooking utensils containing oil must not be left unattended (e.g. to answer the telephone) on or in close proximity to hotplates.

In the unfortunate event of a chip pan fire:
1. Switch Off the electricity supply.
2. Smother flames with a fire blanket, pan lid or damp cloth.
3. Leave the pan to cool for 60 minutes before moving it.

Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.

WARNING — Do not leave anything on the hob when it is not in use.

Safety requirements for deep fat frying.

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added too quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan, clean and free from streaks of oil or fat.
DO NOT ALLOW YOUNG CHILDREN NEAR THE APPLIANCE WHEN THE GRILL IS IN USE AS THE SURFACES GET EXTREMELY HOT.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED. (See Fig. 5).

DO NOT LINE THE GRILL PAN WITH ALUMINIUM FOIL.

The grill control is designed to provide variable heat control of either the twin grill elements on together or the single left hand grill element only, depending upon which direction the grill control is rotated. With the grill control knob rotated clockwise the twin elements will come on together, anti-clockwise rotation brings only the left hand single element on.

Do not operate the top oven control when grilling.

Please note that the grill will not operate unless the top oven control is in the Off position.

Open the grill/top oven door.

Preheat the grill at 5 setting for approximately 5 minutes.

When toasting/grilling, the rod shelf is placed in either the first or second runner from the bottom. The grill pan is placed on the shelf and pushed back to centrally position it under the grill element. Leave the control at 5 for toast, and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at 5. The thicker the food, the lower the control should be set.

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

Important

After use, always return controls to their OFF position.
Grilling

Grill Pan Handle

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

Please note, if a fixed handle is required, the 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.

Fig.5

Door position for Grilling.
The top oven 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. 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 pilot 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. If the oven pilot light does not come on when the control knob is turned, cancel the timer and return the cooker to manual operation, see timer instructions.

The oven doors become hot, especially when both ovens are used. An additional protective means, that reduces door surface temperature is available by request. This can be fitted if children are likely to be present in the kitchen. Children must not be left unsupervised in the vicinity of the cooker. Details, including fixing instructions are available from Belling Appliances Ltd - Tel. 01709 579902.

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. 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. Food should be positioned centrally under the grill element (as a guide the front of the utensil should be approximately 60mm (2 1/2 ins.) from the front of the shelf.) Cooking utensils 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 element. **DO NOT** 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 (3lbs) or poultry up to 3.6kg (8lbs) 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 meat weighing more than 1.5kg (3lbs) or poultry weighing more than 3.6kg (8lbs) should be roasted in the main oven. **Do not use large main oven meat pan or the grill pan as a meat pan in the 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 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:

Do not operate the grill control when using the top oven for cooking or as a hotcupboard.

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

## Meat

<table>
<thead>
<tr>
<th>Food</th>
<th>Pre-heat</th>
<th>Temperature and Time</th>
<th>Position in oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef/Lamb (slow roasting)</td>
<td>Yes</td>
<td>170/180°C approx. 35 minutes per 450g (1lb) + 35 minutes over</td>
<td></td>
</tr>
<tr>
<td>Beef/Lamb (foil covered)</td>
<td>Yes</td>
<td>190/200°C approx. 35-40 minutes per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Pork (slow roasting)</td>
<td>Yes</td>
<td>170/180°C approx. 40 minutes per 450g (1lb) + 40 minutes over</td>
<td>Shelf placed directly on floor of oven</td>
</tr>
<tr>
<td>Pork (foil covered)</td>
<td>Yes</td>
<td>190/200°C approx. 40 minutes per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Veal (slow roasting)</td>
<td>Yes</td>
<td>170/180°C approx. 40-45 minutes per 450g (1lb) + 40 minutes over</td>
<td></td>
</tr>
<tr>
<td>Veal (foil covered)</td>
<td>Yes</td>
<td>190/200°C approx. 40-45 minutes per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (slow roasting)</td>
<td>Yes</td>
<td>170/180°C approx. 25-30 minutes per 450g (1lb) + 25 minutes over</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (foil covered)</td>
<td>Yes</td>
<td>190/200°C approx. 25-30 minutes per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Casserole Cooking</td>
<td>Yes</td>
<td>Approx. 150°C 2-2 ½ hours</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.
# Top Oven Temperature Chart

**Note:** Always refer to cooking notes before using oven. If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

## Baking

<table>
<thead>
<tr>
<th>Food</th>
<th>Pre-heat</th>
<th>Temperature and Time</th>
<th>Position in oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>210/220°C approx 9-12 minutes</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Small Cakes</td>
<td>Yes</td>
<td>180/190°C approx 15-20 minutes</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>Yes</td>
<td>170/180 approx 20-25 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Sponge Sandwich (fatless)</td>
<td>Yes</td>
<td>180/190°C approx 15-20 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Swiss Roll</td>
<td>Yes</td>
<td>200/210°C 10-15 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Semi-rich Cakes</td>
<td>Yes</td>
<td>160/170°C 1½-1¾ hrs.</td>
<td>Shelf placed directly on floor of oven</td>
</tr>
<tr>
<td>Rich Fruit Cakes</td>
<td>Yes</td>
<td>140/150°C time dependent on size</td>
<td>Shelf placed directly on floor of oven</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>Yes</td>
<td>190/200°C time dependent on use</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>Yes</td>
<td>200/210°C time depending on use</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Yorkshire Pudding</td>
<td>Yes</td>
<td>190/200°C approx 40-45 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Individual Yorkshire Pudding</td>
<td>Yes</td>
<td>200/210°C approx 20-25 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Milk puddings</td>
<td>Yes</td>
<td>140/150°C 2-2½ hrs</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Baked Custard</td>
<td>Yes</td>
<td>140/150°C approx. 40-45 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Bread</td>
<td>Yes</td>
<td>220°C for 10 mins.</td>
<td>Shelf placed directly on floor of oven</td>
</tr>
<tr>
<td>Meringues</td>
<td>Yes</td>
<td>100°C approx 3-4 hrs</td>
<td>Runner 1 from bottom of oven</td>
</tr>
</tbody>
</table>
Main Oven

Main
Oven Door

Always stand back when opening the oven door at the end of a cooking period as 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 Thermostat

The oven is heated by an element behind the oven interior rear panel. This is controlled by a thermostat which is set to the required oven temperature by turning the control knob clockwise, between 80°C (176°F) and 230°C (450°F) recommended in the temperature chart.

A pilot light will immediately come On, and will go out when the desired temperature is reached, subsequently switching On and Off at intervals to maintain the correct temperature. The fan will operate continuously whilst the oven is switched On.

Note: If the pilot light does not come On when the control is turned, check that the timer is in Manual operation, see timer instructions.
Main Oven Cookery Notes

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones Yorkshire pudding, do benefit from being placed in a pre-heated oven.

The main oven 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.

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.

Oven Positions

Since the distribution of heat in the fan oven is more even than conventional ovens, 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 390x300mm (15ins x 12ins) and baking trays no larger than 330 x 255mm (13ins x 10ins), these should be positioned centrally on the oven shelf. The oven is provided with 2 shelves. A third shelf is available as an optional extra. Please contact the customer helpline on 01709 - 579902 for further information.

(a) Never use more than 3 shelves in the oven as air circulation will be restricted.

(b) Food or utensils should not be placed directly on the floor of the oven for cooking.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

Always fit the rod shelves of the main oven and top oven as shown on page 10 i.e. crank uppermost.
Temperature and Time

If all three shelves are used to cook large quantities of food 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.

N.B. Recipes in cookery books give times and temperatures for cooking in ordinary ovens. The Belling fan oven makes it possible, in most cases to:—

(a) reduce the recommended temperature by 25°C (45°F).
(b) reduce the recommended time by approximately 10 minutes per hour.
(c) make pre-heating the oven unnecessary for certain foods.

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 been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.

(b) The weight of any stuffing used should be added before calculating the cooking time.

(c) Place meat/poultry in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (3½ lbs) should be roasted in a smaller meat pan/tin – or they may be ‘pot roasted’ – a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.

(d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be ‘larded’ with fat bacon or brushed very sparingly with cooking oil or melted fat.

(e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt to give crisp crackling.

(f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturer’s pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.

(g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.

(h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.
Main Oven Cookery Notes

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, 1lb), or at room temperature (allowing 2-3 hours per 450g, 1lb). Frozen meat or poultry must be completely defrosted before placing in the oven.

After thoroughly defrosting it is essential to wash both meat/poultry and the utensil, before any cooking.

Important

Basic principles of food handling and hygiene must be followed to prevent the possibility of bacterial growth.
Main Oven Temperature Chart

Meat

<table>
<thead>
<tr>
<th>Food</th>
<th>Pre-heat</th>
<th>Temperature and Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>No</td>
<td>160/180°C approx. 20-25 minutes per 450g (1lb) + 20 minutes extra</td>
</tr>
<tr>
<td>Lamb</td>
<td>No</td>
<td>160/180°C approx. 25-30 minutes per 450g (1lb) + 25 minutes extra</td>
</tr>
<tr>
<td>Pork</td>
<td>No</td>
<td>160/180°C approx. 25-30 minutes per 450g (1lb) + 25 minutes extra</td>
</tr>
<tr>
<td>Veal</td>
<td>No</td>
<td>160/170°C approx. 25-30 minutes per 450g (1lb) + 25 minutes extra</td>
</tr>
<tr>
<td>Chicken/Turkey up to 4kg (8lbs)</td>
<td>No</td>
<td>160/180°C approx. 18-20 minutes per 450g (1lb) + 20 minutes extra</td>
</tr>
<tr>
<td>Turkey up to 5.5kg (12lbs)</td>
<td>No</td>
<td>150/160°C approx. 13-15 minutes per 450g (1lb) eg. 5kg (11lb) = 143-165 mins</td>
</tr>
<tr>
<td>over 5.5kg (12lbs)</td>
<td></td>
<td>150°C approx. 12 minutes per 450g (1lb) eg. 10kg (22lb) = 264 mins</td>
</tr>
<tr>
<td>Casserole/Stews</td>
<td>No</td>
<td>140/150°C approx. 1½ -2 hours</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 centre 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
### Main Oven Temperature Chart

#### Baking

<table>
<thead>
<tr>
<th>Food</th>
<th>Pre-heat</th>
<th>Temperature and Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>210/220°C 9-12 minutes</td>
</tr>
<tr>
<td>Small Cakes</td>
<td>No</td>
<td>170/180°C approx 15-20 mins</td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>No</td>
<td>160/170 approx 20-25 mins</td>
</tr>
<tr>
<td>Sponge Sandwich (fatless)</td>
<td>No</td>
<td>170/190°C 15-20 mins</td>
</tr>
<tr>
<td>Swiss Roll</td>
<td>Yes</td>
<td>180/200°C approx.12-15 mins</td>
</tr>
<tr>
<td>Semi-rich Cakes</td>
<td>No</td>
<td>140/150°C 1 ⅓-1 ½ hrs.</td>
</tr>
<tr>
<td>Rich Fruit Cakes</td>
<td>No</td>
<td>130/140°C - dependent on size</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>No</td>
<td>190/200°C - dependent on size</td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>No</td>
<td>190/200°C - depending on size</td>
</tr>
<tr>
<td>Yorkshire Pudding</td>
<td>Yes</td>
<td>180/190°C approx 40-45 mins</td>
</tr>
<tr>
<td>Individual Yorkshire Pudding</td>
<td>Yes</td>
<td>190/200°C approx 20-25 mins</td>
</tr>
<tr>
<td>Milk Puddings</td>
<td>No</td>
<td>140/150°C 1 ⅓-2 hrs</td>
</tr>
<tr>
<td>Baked Custard</td>
<td>No</td>
<td>140/150°C 35-45 mins</td>
</tr>
<tr>
<td>Bread</td>
<td>Yes</td>
<td>200/210°C 30-35 mins</td>
</tr>
<tr>
<td>Meringues</td>
<td>No</td>
<td>80/90°C approx 3-4 hrs</td>
</tr>
</tbody>
</table>

**Note:** If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.
## Temperature Conversion Chart

### 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>½</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>
Care and Cleaning

In the interests of both safety and hygiene your Belling Classic needs to be kept clean. A build-up of grease or fat from cooking could cause a fire hazard.

**WARNING! For your own safety, always switch off your cooker at the wall switch and allow to cool before cleaning.**

Never use excessive amounts of water to clean your cooker, and remember that your cooker is heavy—take care when pulling it out for access.

**Hob and Spillage Compartment**
Lift out the hotplate bezels and wash in hot soapy or detergent water. Wipe the hob with a damp cloth wrung out in hot soapy or detergent water. To clean the spillage compartment, raise the hob and secure in this position with the stay provided, and wipe with a damp cloth wrung out in hot soapy or detergent water, using a fine soap impregnated steel wool pad if necessary.

**Control Panel and Surround**
Clean with a soft cloth wrung out in warm soapy water. Rinse with a soft cloth wrung out in clear water, dry with a soft clean cloth. **Do not use scouring pads or abrasive cleaners.**

**Cooker Exterior**
The outside surfaces of your cooker should be cleaned with a mild detergent and a little water. Wipe off the detergent with a damp cloth and dry the cooker with a soft lint-free cloth.

**Door Handles**
Clean door handles with warm soapy water only. Do not use cream or abrasive cleaners.

**Ovens and Grill**
The grill/top oven roof slides forward out of the grill compartment. Remember, never operate grill/top oven without its roof in place. The grill/top oven rod shelves and enamel parts of the oven or grill can be cleaned using household cream cleaner with a nylon pad or sponge. Heavier soiling may require the use of proprietary oven cleaner or steel wool pad, but do not allow these to contact either the 'Cookclean' enamel or any of the door seals or plastic parts of the cooker.

Only use oven cleaners which carry the Vitreous Enamel Development Council’s Approvals symbol, and always follow the manufacturers instructions for use.
Care and Cleaning

'Cookclean' Panels  The oven and grill side runners, and the fan oven back panel, are coated with a special 'Cookclean' enamel which will absorb and gradually vapourise any splashes which occur during cooking. The surface coating, which can be recognised by its matt finish, may be damaged by using aerosol oven cleaners, oven pads, detergents or scouring powders, and their use is not recommended.

Any particularly heavy soiling or splashing may indicate the cooking temperature has been too high, or that excess fat or water has been used when roasting. It can be removed by 'blotting' the surface with a paper towel or soft sponge, or by running the oven empty at maximum setting for about 2 hours.

Grill/Top Oven  To prevent stains from being burnt onto the grill pan, food support, and rod shelf, always clean using hot soapy water immediately after use.

Wipe out the grill/top oven compartment, use a fine steel wool soap pad to remove stubborn stains from the rod shelf and the floor of the compartment.

Oven Door  Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Do not use scouring pads or abrasive powder which may scratch the surface.

Take care during cleaning not to damage or distort the Door Seal. Do not lift the Door Seal from the oven front frame, if necessary remove the seal by carefully unhooking the corner clips.

N.B. Care must be taken that Rating Label edges are not lifted during cleaning and furthermore that the lettering is not blurred or removed.
## Is there Something Wrong with your Cooker?

<table>
<thead>
<tr>
<th>Fault finding guide</th>
<th>Check</th>
</tr>
</thead>
<tbody>
<tr>
<td>Before contacting your Belling Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.</td>
<td></td>
</tr>
</tbody>
</table>

<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 working?  
If the timer is not working it is likely that there is no electricity supply to your cooker. |
| Main and Top Ovens do not work. Grill works | Ensure timer is set to manual, see timer instructions. |
| Top Oven and Grill do not work. Main Oven works. | Operating the cooker under the following conditions may cause a safety cut-out 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. |
<p>| 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 '5' this is normal regulator operation, not a fault |
| Timer buzzer operates continually | Return minute minder to Off. |</p>
<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grilling</strong></td>
<td></td>
</tr>
<tr>
<td>Uneven cooking front and back</td>
<td>Ensure that the grill pan is positioned centrally below the grill</td>
</tr>
<tr>
<td></td>
<td>element.</td>
</tr>
<tr>
<td>Fat splattering</td>
<td>Ensure that the grill is not set to too high a setting.</td>
</tr>
<tr>
<td><strong>Baking General</strong></td>
<td></td>
</tr>
<tr>
<td>Uneven rising of cakes</td>
<td>Ensure that the oven shelves are level by using a spirit level on the</td>
</tr>
<tr>
<td></td>
<td>rod shelf. The oven should be checked both left to right and front</td>
</tr>
<tr>
<td></td>
<td>to back.</td>
</tr>
<tr>
<td>Sinking of cakes</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>Over/Under cooking</td>
<td>Refer to the cooking times and temperatures given in the cook book</td>
</tr>
<tr>
<td>Fast/Slow cooking</td>
<td>provided, however, it may be necessary to increase or decrease</td>
</tr>
<tr>
<td></td>
<td>temperature by 10°C to suit personal taste.</td>
</tr>
<tr>
<td></td>
<td>Do not use oven/meat tins greater than 75mm (3&quot;) in height.</td>
</tr>
<tr>
<td><strong>Top Oven Baking</strong></td>
<td></td>
</tr>
<tr>
<td>Uneven cooking front to back</td>
<td>Ensure that any cooking utensils are at least 75mm (3&quot;) from the</td>
</tr>
<tr>
<td></td>
<td>front of the shelf.</td>
</tr>
<tr>
<td>Uneven rising of cakes</td>
<td>Ensure that the shelf is level (see above) and that the food is</td>
</tr>
<tr>
<td></td>
<td>positioned centrally in the oven.</td>
</tr>
<tr>
<td>Overcooking</td>
<td>Remember to reduce cooking temperatures by 10°C from standard</td>
</tr>
<tr>
<td></td>
<td>recipes when using the top oven.</td>
</tr>
<tr>
<td>Food is taking too long to cook</td>
<td>Ensure that any cooking utensil used in the top oven is not larger</td>
</tr>
<tr>
<td></td>
<td>than 300 x 230mm (12&quot; x 9&quot;) eg. the main oven meat pan,</td>
</tr>
<tr>
<td></td>
<td>should not be used.</td>
</tr>
<tr>
<td></td>
<td>Only cook one item at a time to avoid overloading the oven.</td>
</tr>
</tbody>
</table>
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>
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</tbody>
</table>

Cooking at its best

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