

Belling  Omega

Electric Slot-in Cooker

INSTALLATION AND USER INSTRUCTIONS



Contents

Introduction	3
Installing Your Cooker	4-7
For your own safety	- Never 8
	-Always 9
Know your Cooker	10
Control Panel	11-12
Doors	12
Timer	13-19
Ceramic Hob	20-26
General Information - Ceramic hobs	27-28
Temperature Conversion scale	29
Top oven operation and Grilling	30-33
Top Oven Cooking Notes	34
Top oven cooking	35-36
Top Oven Temperature Charts	37-38
Main oven	39
Main fan oven	40-43
Main conventional oven	44
Main oven temperature charts	45-46
Main oven fan grilling	47-49
Main oven defrost - fan only	50
Main oven Economy setting	51-52
Care and cleaning	53-55
Is there something wrong with your cooker?	56-57
Cooking results not satisfactory?	58-59
Service	Back cover

Introduction

Your Belling Cooker

Thank you for purchasing a Belling Omega Cooker. Its stylish and practical design will enhance your kitchen and make cooking a pleasure. It features a multifunction main oven, a separate grill/top oven and a ceramic hob. All of these functions are set electronically for accurate temperature control, and features a childlock safety feature. There is also a clock/timer which features a minute minder and an automatic main oven switch on and off feature.

Even if you have used an electric cooker before, it is important that you read these instructions thoroughly before starting to cook, as there may be new features not featured on your previous cooker. Pay particular attention to the installation and safety instructions.

Getting Help

If you have any problems with installation, operating or cooking with your Belling Omega 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.

BELLING HELPLINE Tel: 01709 579902.

Please quote the cooker model and serial number with your enquiries. This can be found on the rating label, positioned under the main oven door seal.

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.

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 doors and the hob. Remove the plinth cover from inside the main oven and put to one side.

Examine your cooker for any damage, particularly the hob glass. Make sure there are no chips or cracks.

If there is any damage to your cooker or anything is missing, please contact your supplier for advice. If the hob is cracked the cooker must not be connected to the supply, and no part of it may be used.

Siting/moving the cooker

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 fascia. The Belling Omega is designed to fit between 600mm deep cabinets, spaced a minimum of 600mm apart. It can also be used free-standing, with a cabinet to one side, in an angled corner setting or with its back to the wall.

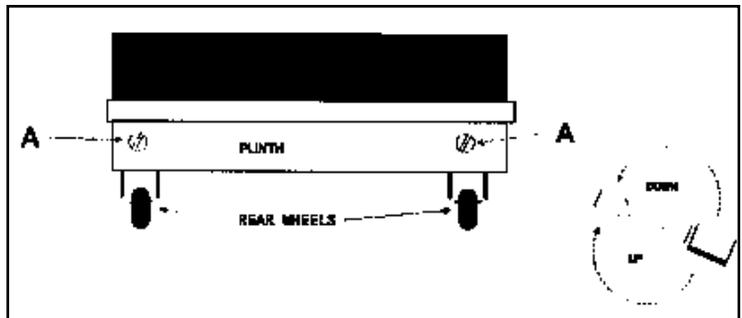
The cooker must be installed such that, adjacent side walls which project above the hob level are not nearer to the cooker than 150mm (6 ins.) and any overhanging surface or cooking hood are at least 650mm (25^{1/2}ins.) above the cooker hob. We do not recommend positioning the cooker below wall cupboards, as the heat and steam from the cooker may cause damage to the cupboard and its contents.

Whatever the position, remember to leave enough room for the cooker to be pulled out for cleaning and service.

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 of the front edge of the oven roof. avoiding any grill elements or oven or oven interior furniture. Also take care not to damage floor coverings.

Installing your cooker

- Cooker height** Your cooker must stand on a flat surface so that the hob is perfectly level, and the cooker is stable and cannot be rocked. If the floor is not level there is some scope for adjustment by using the screw feet and wheels on the base of the cooker.
- Levelling** Two rear wheels and two front feet are fitted which can be adjusted up or down to level the cooker. The front feet can be screwed in or out and the rear wheels raised or lowered from the front of the cooker by adjusting the levelling screws "A" in the plinth.
- Caution** Some soft floor coverings may get damaged if the cooker is not moved carefully.

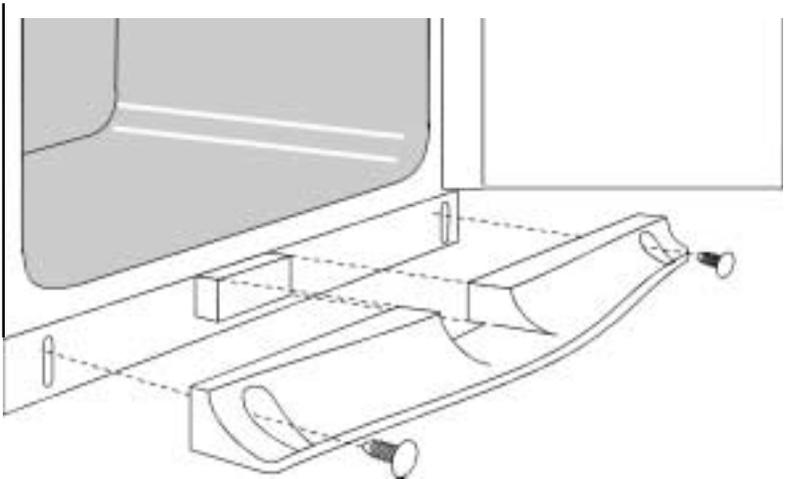


Installing your cooker

Fitting the plinth cover

Your cooker is supplied with a plinth cover which is fitted as follows.

1. Remove any packaging from around the cover, and locate its two fixing plugs, contained in a bag within the grill pan.
2. Open the main oven doors and offer up the plinth cover, using the pegs on the rear of the moulding to locate in the outermost slots in the cooker base, see diagram below.
3. Locate the moulding between the catch bracket cover and the metal bracket below.
4. Firmly press the fixing plugs into the holes at the extreme ends of the plinth cover.



Installing your cooker

Connecting
your cooker,
cont.

WARNING! THIS APPLIANCE MUST BE EARTHED!

Your cooker should have been checked to ensure that the voltage corresponds with the supply voltage, this is stated on the rating plate, which is situated adjacent to bottom left hand main oven door hinge. The cooker must be connected by a qualified electrician to a suitable double-pole control unit with a minimum of 32A and a minimum contact clearance of 3mm, which should be fitted adjacent to (but not above) the cooker, in accordance with IEE regulations. The power supply cable should conform to BS6004. We recommend P.V.C. insulated twin and earth cable with a conductor size of 6mm². The maximum size of cable that can be used is 10mm².

The control unit should be easily accessible in the event of an emergency.

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

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. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Tighten the screws on the cable clamp and replace the cover.

No part of the appliance will operate unless the main control unit is switched ON.

Allow sufficient cable length for the cooker to be pulled out for cleaning, but do not let it hang closer than 50mm (2") to the floor. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position.

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 oven for approximately 30 minutes. Ensure that the room is well ventilated (eg. 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.

Also, before you use the ceramic hob for the first time, clean the hob surface with Belling Ceramic Hob Cleaner and Conditioner. This applies a thin protective film to the hob, making it easier to clean, and prolonging its life.

For your safety

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

Never ...

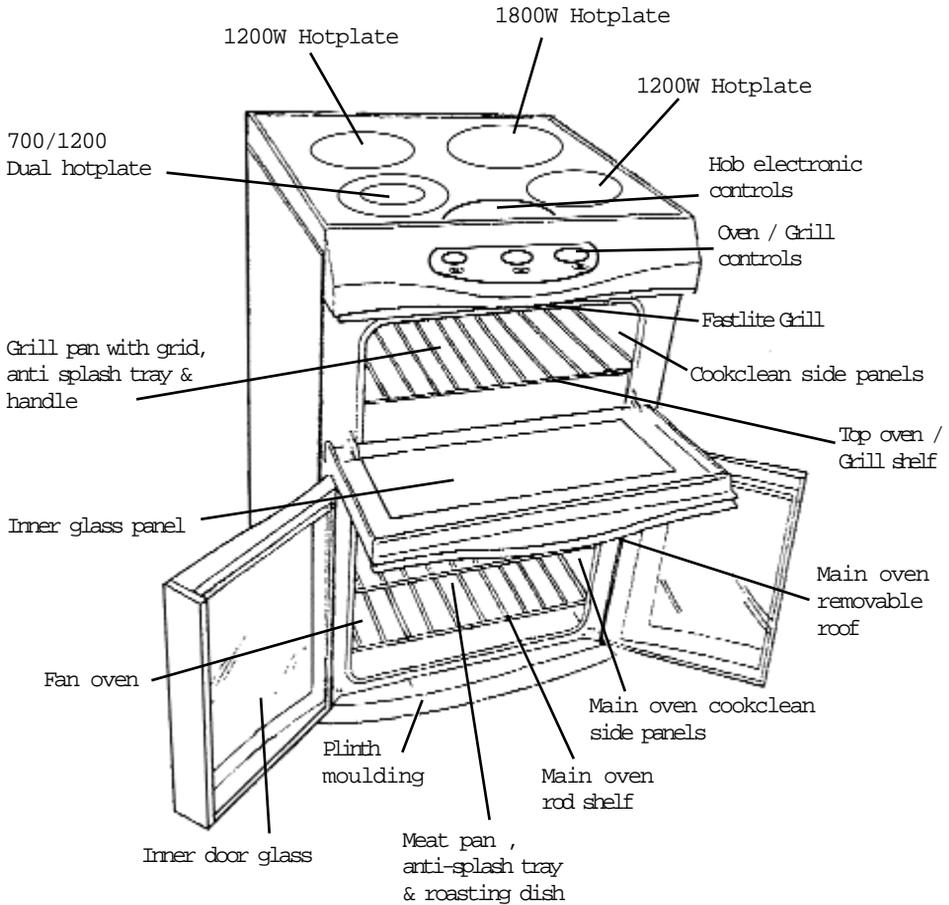
- Never allow anyone except an authorised Belling Service Agent to service or repair your cooker.
- Never remove any part of the cooker other than those intended in normal use, or attempt to modify the cooker in any way.
- Never use the cooker for commercial catering. It is designed for domestic use 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 1/3 full of oil, or use a lid while frying. 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 or grill, 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 clothes on either hob or oven doors.

For your safety

Always...

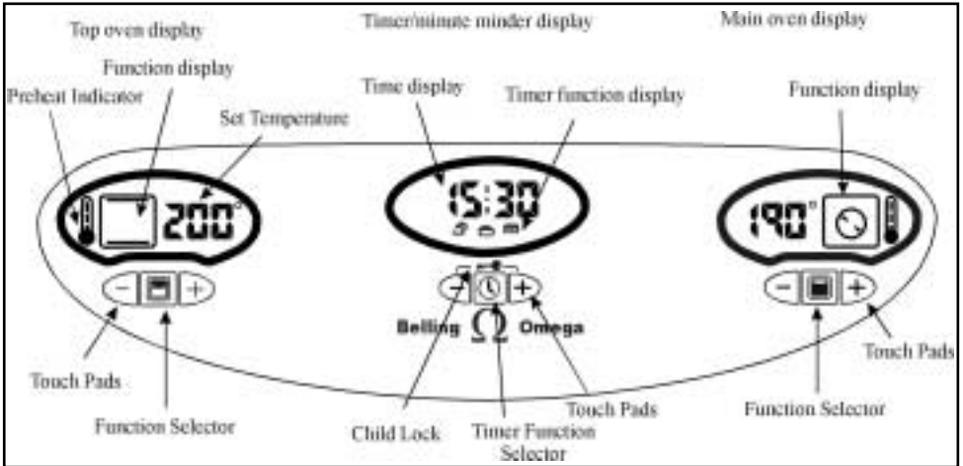
- Always take care when touching any part of the cooker which may be hot. Use dry, good quality, oven gloves when removing or replacing food or dishes.
- Always stand back when opening the oven door to allow any build-up of heat or steam to disperse.
- Always keep the oven and grill doors closed when 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 build-up of grease or fat from cooking may be a fire hazard.
- Always switch off at the mains 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 handles away from the edge of the hob and any heat. For added safety you should consider using a suitable hob guard.
- Always lift pans from the hob elements to avoid spills and scratching the glass surface.
- Always make sure that all controls are switched off when you have finished 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 keep children away from the cooker when cleaning at maximum setting.

Know your cooker

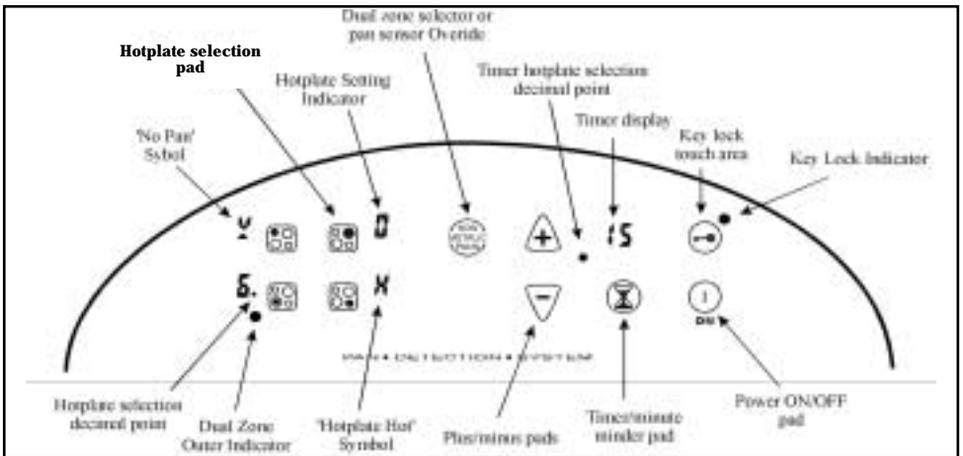


Controls

Oven controls



Hob controls



Controls

The controls are actuated by placing a finger on the designated touch pad.

Note:- Before retiring for the evening, it is advisable to check that all the cooker controls have been switched Off and that nothing is left on the hob.

Operating the controls when the grill is in use.

In common with all cookers having controls sited above a grill compartment, care must be taken when setting the controls, due to the hot air expelled from the grill compartment.

Control panel

- Cooling fan A gentle flow of air will be blown below the control panel when the grill/ovens are in use and may continue for a period after the controls have been switched off.
- Main and top oven light The oven lights will be illuminated when the appropriate control is operated. The light will remain on during the cooking period.

Doors

The doors operate automatically via push to open – push to close mechanism.

- Top oven door To open the door press centrally on the touch pad until an audible click is heard. When released, the door will gradually open. To close the door, lift the door up and press centrally on the touch pad to engage the door catch.
- Main oven doors To open the main oven doors press the left-hand door touch pad until the catch is activated and then release. Both doors will swing open. To close the doors close the right hand door first and then close and press the left-hand door until the door catch is engaged.

Oven timer operation

The oven timer offers you the following features:

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

The automatic timer will control the main oven only.

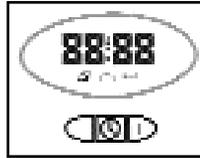
Hints on
automatic
cooking

1. Select foods which will take the same time to cook and require the same approximate 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 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 into the oven.
4. We advise that the 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 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 or tossed 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. Food 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.

Know your timer

Clockface

The timer incorporates a 24-hour clock. Ensure that the correct time of day is always set, before using your cooker.



Symbols



This symbol will light up when you select a Minute minder function. At the end of the Minute Minder Period, the timer will emit an audible tone for 7 minutes, the symbol will start to flash and will continue to flash until the minute minder function is cancelled.



This 'cookpot' symbol will light up either: -
When you select the cook period and set a length of time for an auto-cooking programme (an auto cook programme can only be set for the main oven).
During the actual cook period.



This symbol will light during the setting of the Automatic Cook Period end time (the time when the cooking is to be completed).

'M' will light up when a Minute Minder Period is set.

'A' will light up when and Automatic cooking Programme has been set.

Setting the time of day

- Step 1 Check that the electricity supply is switched on.
- Step 2 When the electricity supply to the cooker is switched on at the wall mounted cooker control switch the display will show 12.00 and will flash.
- Step 3 Touch the '+' or '-' touch pads to advance or reduce the time setting. Initially the display will increment slowly and accelerate the longer it is held. This will allow quick changes to be made when the timer is hours away from the required set time. In this case, when the set time is approached remove your finger from the touch pad for a fraction of a second and the timer will revert to 1-minute increments.
- Step 4 When the correct time has been set; touch the  symbol touch pad. The timer will stop flashing and the time of day is set.

To change the time of day after it has been set, place your finger on the  symbol touch pad for 2 seconds. A beeping sound will be heard and the timer display will flash. Follow the above setting procedure.

Setting the minute minder

Step 1 Touch the  symbol touch pad once. 

The  symbol the time will flash.

Step 2 Place your finger on either the '+' or '-' touch pad to advance or reduce the time setting. Settings up to 99 minutes can be selected. Initially the display will increment slowly and accelerate the longer it is held. This will allow quick changes to be made when the timer is a long way from the required set time. In this case, when the set time is approached remove your finger from the touch pad area for a fraction of a second and the timer will revert to 1-minute increments.

Step 3 When the correct time has been set; touch the  symbol touch pad. The timer and all the symbols will stop flashing and the time is set.

After setting the 'M' symbol in the centre of the time display will be illuminated and the timer will count down in 1 second intervals.

At the end of the set time a bleeping sound will be heard and the 'M' symbol will flash. This will continue for 7 minutes

Step 4 To cancel the bleeping sound touch the  symbol touch pad once.

TO CANCEL THE MINUTE MINDER BEFORE THE TONE SOUNDS

Step 1 Touch the  symbol touch pad once. 

The  symbol time will flash.

Step 2 Place your finger on the '-' touch pad until '0:00' appears in the display. The display will revert to time of day after a few seconds.

Electronic clock & automatic oven operation

Auto cooking programmes

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

- a) To set the timer to switch the main oven On and Off Automatically
- b) To set the timer to switch on immediately and Off automatically after a set cook period.

To set the 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 the food onto the correct shelf position in the oven.

Step 3 Set the oven control to the required function and temperature. (The oven should now be operating).

Step 4 Touch the  symbol touch pad twice. The  symbol and the time will flash.

Step 5 Place your finger on the '+' symbol touch pad on the timer display to set the required cooking period. When the cooking period has been set, remove your finger and after 4 seconds the display will stop flashing. The  symbol and the 'A' symbol will remain on during the cooking period.

Step 6 At the end of the cook period the 'A' symbol and the main oven outer oval will flash and a beeping sound will be heard. Touch the  symbol touch pad area to switch the oven off and to cancel the beeping sound.

To set the timer to switch ON and OFF automatically.

Step 1 Ensure the time of day is set correctly.

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

Step 3 Set the oven control to the required function and temperature. (The oven should now be operating).

Step 4 Touch the  symbol touch pad twice. The  symbol and the time will flash.

Step 5 Place your finger on the '+' symbol touch pad on the timer display to set the required cooking period,

Electronic clock & automatic oven operation

- Step 6 Touch the  symbol touch pad to confirm the correct setting. The display will stop flashing. The  symbol and the timer will flash.
- Step 7 Place your finger on the '+' symbol touch pad on the timer display to set the required end time. After 4 secs the display will stop flashing. The outer oval will remain on but the oven function display will go off until the cooking starts. The  symbol and the 'A' symbol will remain on during the cooking period.
- Step 8 At the end of the cook period the 'A' symbol and the outer oval will flash and a beeping sound will be heard. Touch the  symbol touch pad to cancel the beeping sound and the automatic cooking function

Automatic oven operation

To cancel automatic cooking before the tone sounds

- Step 1 Touch the  symbol touch pad twice. The symbol and the time will flash. 
- Step 2 Place your finger on the '-' symbol touch pad on the timer display until '0:00' appears in the display. The display will revert to time of day after a few seconds.

Locking the oven functions

As a safety feature the Omega is protected by a safety lock feature to protect the ovens when off. To lock the ovens, proceed as follows;

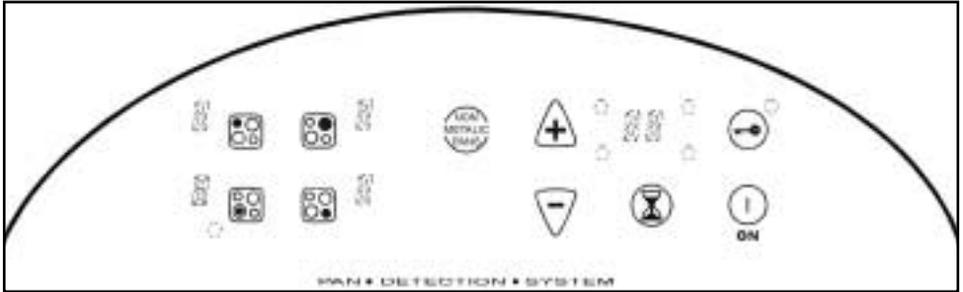
- Step 1 With the time of day set, touch the '+' and '-' touch pad simultaneously for 3 seconds. The oven setting is now locked OFF. Both the main oven and top oven displays will show C-L.



To reset the ovens to cooking mode repeat Step 1. The ovens are now available for cooking.

Ceramic hob

Your Omega ceramic hob features 4 fastlite hotplates fitted with a special Pan Detection System designed as a safety and energy saving feature. This system only allows the hotplate to heat up if a metal pan or pot is present on the hotplate.



Switching the hob on

1. Touch the On/Off pad . A "0" will appear in all 4 hotplate-setting indicators  and their decimal points will be blinking. The next action (e.g. selection of hotplate or timer) must be made within 10 seconds, or the hob controller will revert to "Off" mode.

Switching on the hotplates

After switching On, , and with a metal pan in position (see Automatic Pan-detection, below), within 10 seconds....

1. Touch the desired hotplate selection pad . On the corresponding hotplate-setting indicator there will be "0" and the decimal point  will be lit.
2. Use the plus + or minus - pads to select a power setting between 1 and 9.

Note:

- Only one hotplate can be selected for adjustment at a time (i.e. only one decimal point  can be lit).
- Briefly touching the plus or minus pads will increase or decrease the power setting by one level (e.g. from 3 to 4).
- Touch and hold the plus + or minus - pad, and the settings will increase or decrease continuously by one step every 0.3 seconds.
- Maximum power (setting 9) can be obtained most quickly, in one step, starting from "0", by using the minus pad.

Ceramic hob

The table below serves as an indication of what cooking process each energy level may be suitable for.

Power Setting Suggested Cooking Functions

- 1 Keeping foods warm; melting butter; warming baby food and bottles
- 2 Warming foods eg milk, soup, baked beans; thickening sauces and soups; scrambled eggs, omelettes
- 3 Slow cooking, stewing, making porridge
- 4 Simmering, steaming, slow boiling and for smaller quantities
- 5 Fast boiling, and for larger quantities
- 6 Shallow frying
- 7 Pre-heating pan for shallow frying, sauteed foods
- 8 High temperature cooking for deep fat frying of delicate foods eg beignets, or requiring initial high temperature with longer cooking time eg chicken and some fish
- 9 High temperature cooking eg deep fat frying-Chips, doughnuts, samosas, and wok cooking

Switching off the hotplates

Switching off the hotplates

Either:

1. Select the hotplate to be turned off by using the appropriate hotplate selection pad . The decimal point ● at the corresponding hotplate-setting indicator must be lit.
2. With the minus pad '-', reduce the power to "0".

Or (quickly, from a high setting):

1. Select the hotplate to be turned off by using the appropriate hotplate selection pad . The decimal point ● at the corresponding hotplate setting indicator must be lit.
2. Touch both plus '+' and minus - pads at the same time. The setting will revert to "0".

Or (to turn all the plates, timer, etc. off at once):

1. Touch the On/Off pad . This will switch the hob off.

Ceramic hob

“Hob hot”
indication 

After switching off, an  will appear in any hotplate-setting indicator whose hotplate has registered a surface temperature of 60°C. The  will remain until the surface has cooled to below 60°C.

Caution: In the case of mains power to the cooker being interrupted for more than 3 seconds, no  will be displayed on resumption of the supply, even if the surface temperature may still exceed 60°C.

Automatic
pan-detection

This is a special safety and energy-saving feature of the Omega hob. Each hotplate has its own pan-detector which senses the presence of metal pots or pans on its heated area. When there is no pot or pan in place, the hotplate will not heat up. The pan-detection system can be overridden e.g. for glass cookware and where pan detection is not wanted, (see “Overriding pan-detection”, below), but, for normal use, please note the following:

- When a hotplate is turned on, but no pan is detected (e.g. no pan in place, pan too small or pan made of glass), the no-pan symbol  will appear, flashing, on the corresponding hotplate-setting indicator and the hotplate will not heat up.
- With the dual hotplate, the pan-detection system will automatically select the inner part, or both parts, of the plate, according to the size of the pan. The dual-hotplate indicator  will light, with larger pans, to indicate that both parts of the plate are operating.
- If a hotplate is left turned on, but no pan is detected ( flashing), after 10 minutes the controller will automatically turn the hotplate off.

Overriding
pan-detection

To allow non-metallic (e.g. glass) pans to be heated, or to gain manual selection of the outer part of the dual hotplate, the pan-detection system must be overridden. This can be done, separately, for each hotplate, as follows:

1. The chosen hotplate must first be turned on to the desired power setting. If a non-detectable pan (or no pan) is in place, the no-pan symbol  will flash.

Ceramic hob

2. The chosen hotplate must also be "selected" (decimal point ● lit). If not, touch the appropriate selection pad .
3. Touch and hold the single/dual plate/pan-detection override pad . With this pad held, touch briefly the selection pad  for the chosen plate. The plate will now heat up with or without a pan in place.

If pan-detection is overridden on the dual hotplate, only the inner part of the plate will come on. The single/dual plate/pan-detection override pad  can then be used to select the outer heated area:

1. The dual hotplate must be first turned on and detection overridden as above. The hotplate must also be "selected" (decimal point ● lit).
2. Touch the single/dual plate/pan-detection override pad  to bring the outer part of the plate on. Touch it again, and the outer part will turn off.

Note:

- Pan-detection will remain overridden only as long as the hotplate remains on. If the "overridden" plate is turned off, or to zero, or if the whole hob controller is turned off, the pan-detection system will be reinstated for the next use.

Automatic heat-up

This feature allows a cold pan to be heated up with full power for an initial period, after which the hotplate will automatically reduce its power to a selected simmer setting. The auto-heat-up function provides the user with two distinct cooking bands. The first band from setting 1 - 5, is for a range of cooking processes from gentle warming and slow cooking through to a brisk boil. The second band from setting 6 - 9, is for a range of high temperature hob cooking tasks including shallow and deep frying.

To use this function:

1. Touch the desired hotplate selection pad . On the corresponding hotplate-setting indicator there will be "0" and the decimal point ● will be lit.

Ceramic hob

2. Select maximum power (setting 9) by touching the minus pad '-'.
pad '-'.
3. Still at setting 9, touch the plus pad '+'. The display will show alternately "A" and "9".
4. Use the minus pad to select the desired simmer setting, e.g. "5". The display will show alternately "A" and "5" during the full-power heat-up time, and then "5", when the power drops to the simmer level.

Of course, the speed and efficiency of cooking will be influenced by the type and quality of cookware being used, and the specific type and quantity of food/liquid being cooked. Individual users will need to allow themselves time to become accustomed to using the automatic heat-up function.

To switch off the automatic heat-up function:

1. The appropriate hotplate must be "selected" (decimal point ● lit).
2. Touch the minus pad '-'. This will immediately deactivate the automatic heat-up, except when touched during the first 10 seconds of the heat-up period (this time is reserved for the initial setting).

Timer



The hob controller has its own built-in timer. This can be used in either of two ways: as a "minute-minder", where an alarm sounds after the set time has elapsed, or as a hotplate timer, where one of the hotplates can be automatically turned off at the end of the set time.

To operate the timer as a minute-minder

1. Touch the On/Off pad , to switch the hob on.
2. Touch timer pad  to select timer. The timer display 88 will light up.
3. Enter the desired time using the plus + or minus - pads. The timer starts to count down immediately.

Ceramic hob

To operate the timer as a minute-minder while hotplates are running:

1. "De-select" the selected hotplate (the one with its decimal point ● lit), by pressing its selector . None of the decimal points ● should now be lit.
2. Touch timer pad  to select timer. The timer display 88 and its decimal point ● will light up.
3. Enter the desired time using the plus + or minus - pads. The timer starts to count down immediately.

To operate the timer as a hotplate timer:

1. With hotplate(s) already running, select the hotplate to which the timer is to be assigned for automatic switch-off. Use the appropriate selector pad , so that its indicator ● is lit. Note: the timer can only be assigned to one plate at a time.
2. Touch timer pad  to select timer. The timer display 88 and its decimal point ● will light up. The appropriate timer assignment-to-hotplate indicator ● 88 will also light.
3. Enter the desired time using the plus + or minus - pads. The timer starts to count down immediately. At the end of the set time the timer displays 00 and the alarm sounds for up to 2 minutes. If the timer has been used as a hotplate timer, the assigned plate will turn off.

To switch off the alarm:

- Press any symbol pad.

To switch off the timer before the set time has elapsed:

1. Touch timer pad  to select timer.
 2. Reduce time to 00 with the minus '-' pad, or touch both the plus and minus pads, together, to zero the timer.
 3. Touch again the timer pad . This switches off the timer.
- Note that when the timer is "zeroed" in this way:

- The alarm does not sound.
- If the timer is assigned to a hotplate, the plate does not turn off, but continues to heat until turned off manually. 25

Ceramic hob

Lock



To prevent unintentional operation of the hob controls, touch the Lock pad . This deactivates all other pads on the hob controller, except for the On/Off button, leaving the hob running as set. The "Lock-engaged" indicator  ● will be lit. Touching the Lock pad again will return the hob to normal operation. Note:

- The hob controller can always be turned off, with or without Lock engaged, by touching the On/Off  pad.
- If the hob is switched off with Lock engaged, it will still be engaged when the hob is next turned on, but all the hotplate and timer settings will have been reset to "off". It will be necessary to touch the Lock pad before the hob can be used.

Safety switch-off

If any of the hotplates should be left on by mistake, the hob controller will automatically turn them off after a period, which depends upon the set energy level.

General Information Notes

(Ceramic Hobs)

Never

- Never Cook directly on the hob surface without a cooking utensil as this will result in damage to the surface of the hob.
- Never use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
- Never drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.
- Never allow a cooking utensil to come into contact with the hob surround.
- Never place anything between the base of the utensil and the ceramic hob, eg do not use asbestos mats, aluminium or wok stands.



- Never leave any utensils, food or combustible items on the hob when it is not in use.
- Never place aluminium or plastic foil, or plastic containers on the hob.
- Never leave the hotplates or cooking areas switched On unless they are being used.
We recommend not to place large preserving pans or fish kettles across two heating areas.
- Never leave utensils partly covering the heated areas. Always ensure that they are placed centrally over the heated areas and have the same diameter as the heating area used.



We recommend not to use a utensil with a base diameter greater than 25cm (10ins).

If hob should become cracked, Never use until repaired.

Always ensure that saucepan handles are positioned safely.

Always

- Always use good quality smooth flat based utensils.
- Always use a utensil which has approximately the same base area as the heating area zone being used.
- Always use utensils which have more than sufficient capacity for the amount of food being cooked to prevent boil over or spillage.
- Always use utensils with good fitting lids.
- Always use a low dome pressure cooker for best results.



Good quality
Flat base
same size as
element



Convex
base too
small



Concave
base



Too
small



Too
large



No Pan
Element ON

General Information Notes

(Ceramic Hob)

IMPORTANT - As with any cooking appliance 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 (eg to answer the telephone) on or in close proximity to the patterned cooking areas.

In the unfortunate event of a chip pan fire:

1. TURN OFF THE COOKING APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Picking up a hot pan and rushing outside with it often causes injuries.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

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.

Choosing your utensils

Below are some guidelines to help you make the right choice of utensils.

Remember

To obtain a satisfactory performance from a ceramic hob and to avoid unnecessary damage, we recommend the use of good quality utensils with smooth flat bases.

1. Purchasing a new pan will not necessarily mean it will have a flat base, always check before buying. See diagram on previous page.
2. Using the correct pans and utensils will result in maximum contact with the hob and maximum efficiency as with any type of electric hob.

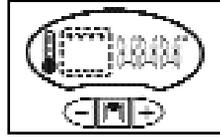
Approximate oven temperature

Conversion chart

Gas Mark	Conventional Oven		Fan Oven (It is not always necessary to preheat oven) °C
	°F	°C	
1/2	250	120	100
1	275	140	120
2	300	150	130
3	325	160	140
4	350	180	160
5	375	190	170
6	400	200	180
7	425	220	200
8	450	230	210
9	475	240	220

Top oven operation and grilling

The various functions are selected from the left-hand display



Oven OFF, Interior light only



Full Grill



Half Grill



Top Oven

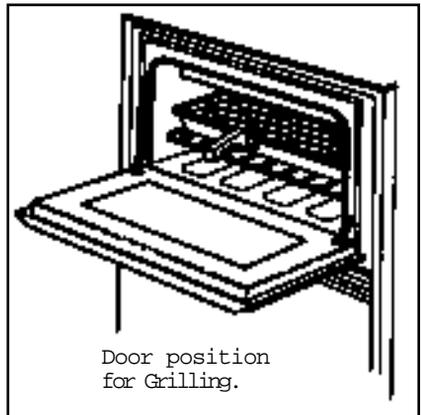
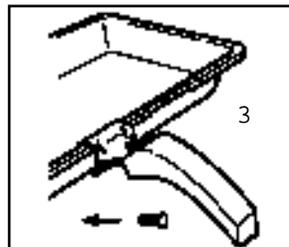
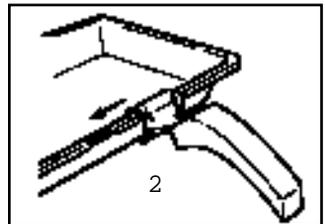
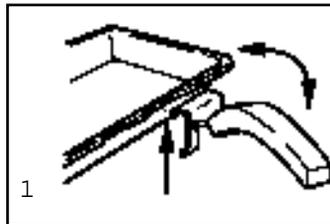
Grilling

Grill pan handle

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

WARNING: The grill pan must not be used without the handle.

Please note, if a fixed handle is required, the grill pan is unable to be kept in the Main oven with the door closed.



Grilling

NEVER allow young children near to 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.

DO NOT LINE THE GRILL PAN WITH ALUMINIUM FOIL.

Your cooker is fitted with a high speed grill which is designed to reduce your grilling times. It is quicker because it takes less time to warm up from cold. Conventional grills require 5 minutes preheat before food is placed beneath them, but for normal grilling the Fastlite grill can be used directly from cold without any preheat. However, when toasting, optimum performance is achieved by preheating the grill for about 1 minute.

The grill control is designed to provide variable heat control of either both elements on together or the single left-hand element only.

You will notice that a wire mesh protects the grill elements. This stops you from touching live parts, so under no circumstances should pointed objects be inserted into the mesh. During use the mesh may become soiled. Do not attempt to clean it while the grill is still on. Turn the cooker off at the control unit and wait until the cooker has cooled down before cleaning.

Care must be taken to ensure that the grill mesh is not distorted - do not store the grill pan handle on the grill pan grid when the rod shelf is in the top runner position.

Full grill

The function is selected by touching the  touch pad twice. The  symbol will appear. A setting of 10 will show in the display. Place your finger on the '-' touch pad to change the setting if required. The maximum setting is '10' and the minimum is '1'.

Half grill

The function is selected by touching the  touch pad three times. The  symbol will appear. A setting of 10 will show in the display. Place your finger on the '-' touch pad to change the setting if required. The maximum setting is '10' and the minimum is '1'.

Grilling

Open the grill/top oven door.

When toasting/grilling, the rod shelf is placed in either the second or third runner from the bottom. The grill pan is placed on the shelf and pushed back until the pan engages the stop to correctly position it under the grill elements. Leave the control at 10 for toast, and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, reduce the setting after the initial sealing on both sides at 10. The thicker the food, the lower the setting should be. Use the anti-splash tray in the grill pan.

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

AFTER USE, ALWAYS RETURN THE CONTROL TO THE OFF POSITION.

Guide to successful grilling

Food	Pre-heat	Shelf positions from base of oven	Setting	Approx. Cooking time
Toasting of Bread Products	1 min.	3 or 2	10	2 - 4 mins
Small cuts of meat - sausages, Bacon	None	3 or 2	10 for 4 - 6 mins. Reduce to setting 7	10 - 15 mins
Chops, etc. Gammon Steak	None	2	10 for 6 - 8 mins Reduce to setting 7	25 - 30 mins
Fish: Whole Fillets Fingers	None	2 2 3	7 7 7	15 mins 10 - 15 mins 10 - 15 mins
Pre-cooked Potato	None	3	7	10 - 12 mins
Pizzas	None	2	7	10 - 15 mins
Browning of food	1 min	1 or 2	10	4 - 6 mins

Top oven cooking notes

The charts on the following pages 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 is adjustable in 5°C increments.

To select the top oven touch the  touch pad 4 times. The  symbol will appear. Initially a temperature of 190°C will set. To change the setting place your finger on the '+' or '-' touch pads to increase or decrease the setting.

As the oven warms up, the thermometer light will increase in height. At the time when the oven reaches the set temperature for the first time the thermometer will be fully lit and an audible bleep will be heard, If the thermometer flashes the oven temperature has exceeded the set temperature and is cooling down. This will also occur if the set temperature is reduced during the cooking period.

At the end of the cooking period touch the  touch pad to switch the oven off.

After the oven has been switched off the cooling fan will continue to blow air from above the top door and the thermometer will remain lit for a period of time. This time will depend on the cooking temperature used.

Top oven cooking

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, or in conjunction with the Main oven to provide additional cooking space so often necessary when entertaining. NOTE: the top oven cannot be used in automatic mode. There are two cooking positions - runners 1 and 2 from the bottom of the oven. The correct positioning of the food is indicated in the temperature charts on the following pages. These charts are a guide only, giving approximate cooking temperatures and times. To suit personal tastes and requirements, it may be necessary to increase or decrease the 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 or utensils must never be placed directly on the floor of the oven, and there should always be at least 25mm (1in.) between the top of the food and the grill element. NEVER use utensils larger than 300mm (12ins.) x 230mm (9ins.). Larger utensils should be used in the main oven.

Cooking meat/poultry in the top oven

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

Small joints of meat up to 1.5kg (3lb) 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 (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 (3lbs) or poultry weighing more than 3.6kg (8 lbs.) should be roasted in the main oven.

Do not use larger main oven meat pan in the top oven.

Top oven cooking

Top oven as a
hot cupboard

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 on 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 the main oven is in use. Care should be taken when removing them.

Top Oven Temperature Chart

Top Oven Cooking				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1 lb) + 35 mins over.	Runner 1 from bottom of oven.
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1 lb)	
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1 lb) + 40 mins over	
Pork (foil covered)	Yes	190/200	40 mins per 450g (1 lb)	
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1 lb) + 40 mins over	
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1 lb)	
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1 lb) + 25 mins over	
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1 lb)	
Casserole Cooking	Yes	150	2-2½ hrs	

If using aluminium foil:

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.

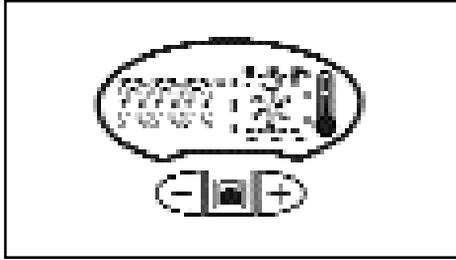
Beef - Rare:	60°C	Lamb:	80°C	Poultry:	90°C
Medium:	70°C	Pork:	90°C		
Well Done:	75°C	Veal:	75°C		

Top Oven Temperature Chart

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

Note: If soft tub margarine is used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Main oven



The various functions are selected from the right-hand display



Oven OFF, Interior light only



Fan oven. (rear oven element and fan)



Fan grill (top grill elements and fan)



Conventional oven (top and base elements)



Fan only

Main fan oven

Fan oven

To select the fan oven function touch the  touch pad twice until the  symbol appears.

A temperature setting of 190° will show in the display. Place your finger on the '+' or '-' touch pads to set the required cook temperature. Remove your finger. After a few seconds the fan symbol will start to rotate, the thermometer will light up, the oven interior light will come on and cooking will commence. As the oven warms up, the thermometer light will increase in height. At the time when the oven reaches the set temperature for the first time the thermometer will be fully lit and an audible bleep will be heard. If the thermometer flashes the oven temperature has exceeded the set temperature and is cooling down. This will also occur if the set temperature is reduced during the cooking period.

At the end of the cooking period touch the  touch pad to switch the oven off.

After the oven has been switched off the cooling fan will continue to blow air from above the top door and the thermometer will remain lit for a period of time. This time will depend on the cooking temperature used.

Note: This function can be used in either Manual or Automatic mode.

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 and Yorkshire pudding do benefit from being placed in a pre-heated oven.

The charts on the following pages are a guide only, giving approximate times and cooking temperatures. To suit personal tastes and requirements, it may be necessary to increase or decrease the temperatures by 10°C.

Main fan oven

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 of food 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 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 the 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 (15 x 12ins) and baking trays no larger than 330 x 255mm (13 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 that are not in use should be removed from the oven.

Temperature and time

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

Main fan 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 been stored in a refrigerator, should be allowed to come to room temperature before cooking. Frozen meat or poultry must be completely defrosted before placing in the oven.
- (b) The weight of any stuffing used should be added before calculating the cooking time.
- (c) Place meat/poultry in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (3^{1/2} lbs.) should be roasted in a smaller meat pan/tin - or they may be 'pot roasted' - a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- (d) Additionally fat should be added, except for veal. Very lean meat or poultry can either be 'larded' with bacon fat 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 cooking 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 fan oven

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 450 g, (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.

Main conventional oven

Conventional cooking

The oven is heated by two elements, one at the top of the oven and the other underneath the floor of the oven.

To select this function touch the  touch pad four times until the  symbol appears.

A temperature setting of 200° will show in the display. Place your finger on the '+' or '-' touch pads to set the required cook temperature. Remove your finger. After a few seconds the thermometer will light up, the oven interior light will come on and cooking will commence. As the oven warms up, the thermometer light will increase in height. At the time when the oven reaches the set temperature for the first time the thermometer will be fully lit and an audible bleep will be heard. If the thermometer flashes the oven temperature has exceeded the set temperature and is cooling down. This will also occur if the set temperature is reduced during the cooking period.

At the end of the cooking period touch the  touch pad to switch the oven off.

After the oven has been switched of the cooling fan will continue to blow air from above the top door and the thermometer will remain lit for a period of time. This time will depend on the cooking temperature used.

Food should not be placed on the floor of the oven

Note: This function can be used in either Manual or Automatic mode.

Main Oven Temperature Chart

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

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

Note: If soft tub margarine is used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

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.

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

If using aluminium foil, never: 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

Beef - Rare:	60°C	Lamb:	80°C	Poultry:	90°C
Medium:	70°C	Pork:	90°C		
Well Done:	75°C	Veal:	75°C		

Main oven - fan grilling

Fan grilling

Note: This function can be used in either Manual or Automatic mode.

To select this function touch the  touch pad three times until the  symbol appears.

A temperature setting of 190° will show in the display. Place your finger on the '+' or '-' touch pads to set the required cook temperature as shown in the chart. Remove your finger. After a few seconds the thermometer will light up, the oven interior light will come on and cooking will commence. As the oven warms up, the thermometer light will increase in height. At the time when the oven reaches the set temperature for the first time the thermometer will be fully lit and an audible bleep will be heard. If the thermometer flashes the oven temperature has exceeded the set temperature and is cooling down. This will also occur if the set temperature is reduced during the cook period.

Turn the food over approximately halfway through cooking, taking care not to burn yourself.

Fan grilling can only be carried out with the door closed.

At the end of the cooking period touch the  touch pad to switch the oven off.

After the oven has been switched of the cooling fan will continue to blow air from above the top door and the thermometer will remain lit for a period of time. This time will depend on the cooking temperature used.

Main oven fan grilling

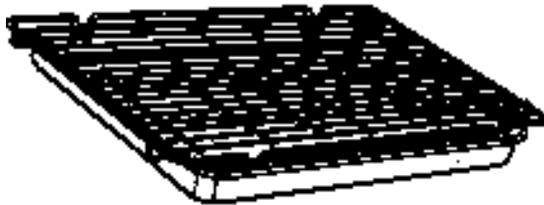
Fan grilling

In this method of cooking, the fan and the full width grill element work together and has the same results as if you were cooking on a rotisserie but more economically with the door closed.

You can grill by this method anything from a thick chop to a large turkey or goose and they will be cooked more thoroughly, economically and will require less attention during the actual cooking period. In the case of large pieces of meat, the juices from the meat will drain into the meat pan and will form the basis for making delicious gravy. Furthermore anything cooked by this method as opposed to the more conventional method of roasting or grilling will result in a cleaner oven.

There is no need to pre-heat the oven.

Position the meat pan centrally under the grill element (with the anti-splash tray and roasting rack in place) at shelf position 3, or shelf position 1 if very large pieces/items of food are being cooked.



Anti-splash tray and roasting
rack

Main Oven – Fan Grilling

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

Type of Meat or Poultry	Weight kg	Temp °C	Time (min/kg)	Plus Extra Time (mins)	Total Cooking Time (mins)	Tips
PORK Pork Chop - thick		170	25		Dependent on size	Season, grill on shelf position 2. Turn over after 15 mins.
Gammon Steaks		160	30		Dependent on size	Grill on shelf position 2 Turn after 15 mins.
Pork - any type of joint	1.0 1.5 2.0 2.5 over 2.5	160-170 150-170 140-150 140-150 140	60-70 60-70 65-75 65-75 70-75	45 45 50 50 50	105-120 130-150 180-230 220-240 -	Score fat with sharp knife and rub on salt. Pork should always be thoroughly cooked. So overcook rather than undercook. Grill on shelf position 1.
LAMB Lamb chop - thick		170	25		Dependent on size	Season. Grill on shelf position 2. Turn over after 15 mins.
Lamb - any type of joint	1.0 1.5 2.0 2.5 over 2.5	160-170 160-170 150-160 150-160 150	30-40 35-40 35-45 40-45 45-50	45 45 50 50 50	78-88 90-110 120-140 150-170 -	Score fat. Season with pepper and rosemary. If you prefer the lamb pink choose the shorter time Grill on shelf position 1.
BEEF Beef - joints which have an outside layer of fat eg. Rib, Rolled, Sirloin	1.0 1.5 2.0 2.5 over 2.5	170-180 170-180 160-170 160-170 160	40-50 40-50 40-50 45-50 45-50	20 20 20 30 40	60-70 80-90 100-110 140-150 -	Season. If joint preferred rare grill for the shorter time. If preferred well done grill for the longer time. Grill on shelf position 1.
CHICKEN	1.0 1.5 2.0 2.5 over 2.5	180 180 170 170 160-170	30 30 35 35 40	30 30 30 30 30	60 75 100 115 -	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1.
Chicken joints	less than 1kg each	180	30	30	60	Shelf 1.
DUCK	1.5 2.0 2.5	180 180 180	30 30 35	30 30 30	75 90 115-130	Dry thoroughly and lightly salt. Grill on shelf position 1.
GOOSE	up to 4 4-5	170-190 160-170	40 45	40 40	- -	Can be stuffed. Grill on shelf position 1
TURKEY	up to 5 6-8	170 150	- -	- -	150-165 165-175	Season and brush over with melted butter to give nicely browned skin. Grill on shelf position 1
GAME Grouse Partridge Pheasant	Any Any Any	170-180 170-180 170-180	30-50 40-50 40-50	- - -	- - -	Well hung meat will require less cooking time. grill on position 1.
Beefburgers	450g(lb)	170	25mins per 450g (lb)			Shelf 2.
Sausages	450g (lb)	170	25mins per 450g (lb)			Shelf 2. Prick sausages before cooking.
Bacon	450g (lb)	170	25mins per 450g (lb)			Shelf 2. Roll up bacon before cooking.
Mixed Grill		170			30	4 pieces of steak, sausages, chops, bacon, tomatoes & mushrooms. Cook sausages, chops, bacon for 10 mins. add steak, cook for further 20 mins. Tomatoes & mushrooms should be placed on trivet under roasting rack for total cooktime.

Main oven defrost - fan only

The fan only mode can be used to assist in de-frosting. This defrosts by circulating the air around the food. Time to defrost will depend on the type and size of the food.

The fan only mode is selected by touching the  touch pad five times until the  symbol appears in the display.

Defrosting frozen meat and poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a refrigerator (allowing 5 - 6 hours per lb.) or at room temperature (allowing 2 - 3 hours per lb.) Frozen meat or poultry must be completely defrosted before cooking in the oven.

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, quiches, pastries, biscuits, bread, croissants, fruit and many delicate frozen foods.

If fish, meat and poultry are to be defrosted as selected on the oven control (without heat), then where possible the types of food recommended should be small or thin, e.g. fish fillets, peeled shrimp, cubed or ground meat, sliced meat, thin chops, steak 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.

Larger joints may be defrosted in the main oven using the 'defrost' position for up to a maximum weight of 1.8 kg (4 lbs.).

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

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

At the end of the defrosting operation, touch the  touch pad to switch the oven off.

Main oven Economy setting

A setting of 90°C in fan oven mode can be used for slow cooking, keeping food warm and warming plates for short periods. Extra care must be taken when warming bone china, as it may be damaged in a hot oven.

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 over cooking.
Inexpensive cuts of meat are tenderised.
Fully loading the oven can be very economical.
Cooking times can be extended in some cases by up to 2hrs.

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. Egg and fish dishes need only 1 - 5 hours cooking and should be observed from time to time.
3. Joints of meat and poultry should be cooked at a fan oven setting of 170°C for 30 mins. before turning to Economy setting.
4. Meat over 2.7 kg (6 lbs.) and poultry over 2 kg (4 lb. 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 be cooked, if by testing with a meat thermometer and a temperature of at least 88°C is reached.
7. This method is unsuitable for stuffed meat and poultry.
8. Always bring soups, casseroles and liquids to the boil before putting into 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. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

Main oven Economy setting

Storage and re-heating of food

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Thaw frozen food completely in the refrigerator before re-heating.
3. Re-heat food thoroughly and quickly either on the hotplate or in the fan oven at 170°C and then serve immediately.
4. Only re-heat food once.

Care and cleaning

In the interests of both safety and hygiene your Belling Omega 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 mains supply and allow to cool before cleaning. Cleaning with the cooker switched on could activate hotplate or cooker elements when wiping over the touch pads. Remember to re-set the timer after switching the cooker on.

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.

Ceramic hob

WARNING! If any crack should appear on the hob, isolate the cooker from the mains supply. Do not use any part of the cooker but contact your Belling Service Agent.

The ceramic hob is very hard wearing and, with normal care should remain in good condition. However, it is important that any spillage is dealt with before the hob is used again, otherwise it will become baked on.

Once the hob has cooled, remove any heavy spillage or soiling with a metal spatula, palette knife or scraper, then use a little Belling Ceramic Hob Cleaner & Conditioner on a damp cloth to remove any marks. Wipe off the residue of the cleaner with a soft damp cloth and polish the hob with a soft lint-free cloth. It is important that the hob is cleaned regularly with Belling Ceramic Hob Cleaner and Conditioner as it provides a protective film to keep the hob in good condition and to assist in keeping the hob clean.

While it is recommended that normal cleaning is carried out when the hob is cooled, if jam, fruit or anything with a high sugar content is spilled on the hob, or plastic or aluminium is melted onto the hob, clean it off immediately, as damage to the hob can result. Switch off the hob and use a metal spatula, palette knife or scraper to remove the spillage. TAKE CARE, as the spillage and the hob may be very hot. When the hob has cooled, clean as usual with Belling Ceramic Hob Cleaner and Conditioner.

Do not use scouring powders or paste, wire wool scouring pads or oven cleaners on the hob as these can cause damage to the hob surface.

If you require further Belling Ceramic Hob Cleaner and Conditioner please contact our Spares Department on 01709 579907.

Care and cleaning

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.

Do not use scouring pads or abrasive detergents, particularly on the control panel and doors.

Control panel

The surface of the control panel should be cleaned by wiping with a damp cloth and dried with a clean lint-free cloth. Do not use any abrasives.

Fastlite grill

Before cleaning the grill element mesh the electricity supply to the appliance 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. Wipe with a damp cloth.

DO NOT use metal cleaning utensils, wire wool or proprietary oven cleaners.

'Cookclean panels'

The top oven/grill and the main oven shelf runners and the main oven rear panel are coated with a special 'Cookclean' enamel which absorbs and gradually vapourise any splashes which occur during cooking. Using aerosol oven cleaners, oven pads, detergents or scouring powders may damage the surface coating, which can be recognised by its matt finish, and their use is not recommended.

Any particularly heavy soiling or splashing may indicate the cooking temperature has been too high, or that excessive 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 2 hours.

DO NOT use biological washing powders, harsh abrasives or chemical oven cleaners of any kind as these could damage the 'Cookclean' liners.

Base and rear of top oven and base of main oven

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

Care and cleaning

Doors

1. Door sides. - wipe with a damp soapy cloth and polish with a clean dry cloth.
2. Outer door glass - wipe with a damp soapy cloth and polish with a clean dry cloth.
3. Inner door glass - open the doors fully. The glass can be cleaned in situ or removed for cleaning when staining occurs between the inner and outer door glass. To remove the inner door glass slide the panel upward out of the mounting slot.
Take care not to damage the inner surface of the door inner glass. This is coated with a heat-reflected layer. Do not use scouring pads, or abrasive powder, which will scratch the glass. Ensure that the glass panels are not subjected to any mechanical blows.

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

Ensure that the inner door glass is re-fitted correctly. Observe the wording printed on the glass. 'Important - this face towards the oven'.

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

Care must be taken that the rating label edges are not lifted during cleaning and furthermore that the lettering is not blurred or removed.

Replacement of oven lamps

WARNING: ISOLATE THE COOKER FROM THE MAINS SUPPLY BEFORE REPLACING THE LAMP.

Open the oven door and remove the rod shelves. Use a thick cloth to protect your hand and grip the light glass lens. Unscrew the lens anti-clockwise and lift out. Reach into the aperture with a thick cloth, and unscrew the faulty lamp anti-clockwise. Fit a replacement 15W 300°C SES lamp. Clean the lamp lens with a non-abrasive cleansing cream and refit the lens. The oven lamp is not covered by the guarantee. A new lamp may be obtained from our Spares department by calling: 01709 579907.

Is there something wrong with your cooker?

Fault finding guide

Before contacting your Belling service Centre/Installer, check the problem guide below: there may be nothing wrong with your cooker

PROBLEM

CHECK

Nothing works

Is the main cooker wall switch turned on?

Is the timer display blank?.

If the timer is not working it is likely that there is no electricity supply to your cooker.

Main oven does not work but the top oven does.

Ensure that the timer is set to manual mode.

Thermometer flashes

This shows that the oven is over temperature. Have you set the cooker to a temperature and then reduced the temperature after a period?

Timer flashing

The electricity supply to the cooker has been interrupted. The timer must be reset.

Timer beeping

Place your finger on the timer function touch pad to cancel.

Grill keeps turning on and off

This is normal for any setting other than setting 10.

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?

PROBLEM

Oven controller displays 'E-XX' error Code.

Hob shows four  symbols.

Hob shows alternate flashing F then  on one hotplate selector.

CHECK

Switch the oven off at the wall and back on. If the problem persists contact our aftersales division, quote 'E-XX' number, see list below.

- E-01 Top Oven Sensor Fault (short circuit or not connected)
- E-02 Over Temperature (300 °C) in the Top Oven measured
- E-04 Main Oven Sensor Fault (short circuit or not connected)
- E-05 Over Temperature (300 °C) in the Main Oven measured
- E-10 Power supply
- E-12 Error in the measurement circuit
- E-13 Relay not controllable.
- E-18 General Error in the Touch Pad circuit
- E-2X Error in the X Touch Pad

Switch oven off at wall and back on. If pan sensing function does not work contact our after sales division.

The associated hotplate will not work. Contact our after sales division. The hotplate can still be used by using the pan detection override.

Is there something wrong with your cooker?

Cooking results not satisfactory

PROBLEM

Grilling
Uneven Cooking

CHECK

Ensure that the grill is positioned front to back centrally below the grill element

Fat splattering

Ensure that the grill is not set to high.

Baking - General

Uneven rising of cakes

Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.

Sinking of cakes

The following may cause cakes to sink:

1. Preheating of fan ovens.
2. Cooking at too high a temperature.
3. Using normal creaming method with soft margarine. (Use the all-in-one method - see Cook Book supplied)

Over/Under cooking
Fast/Slow cooking

Refer to the cooking times and temperatures given in the cook book provided, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal tastes. Do not use oven/meat tins greater than 56mm (2^{1/4}") in height.

Is there something wrong with your cooker?

Cooking results not satisfactory

PROBLEM
top oven baking

CHECK

Uneven cooking front to back

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

Uneven rising of cakes

Ensure that the shelf is level (see above) and that the food is positioned centrally on the shelf.

Overcooking

Remember to reduce cooking temperatures by 10°C from standard recipes when using the Top Oven

Food is taking too long to cook

Ensure that any cooking utensil used in the top oven is not larger than 300 x 225mm (12" by 9"), eg. The main oven meat pan.
Only cook one item at a time to avoid overloading the oven.

Service

Please check your guarantee card for who to contact for service. Remember that service agents may charge for visits (even during the guarantee period) if nothing is found to be wrong with the appliance, so always check the instructions to make sure 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 _____

In order to provide a complete service history for your Belling product, please ask the service engineer to record the appropriate details in the chart below.

Date	Nature of Fault	Parts Replaced or Repaired	Authorised Stamp or Signature



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