Format 616

INSTALLATION AND USER INSTRUCTIONS

Belling
Cooking at its best
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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
Introduction

Your Belling Cooker
Welcome to your new Belling Format 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 sealed hotplate. 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 voltage 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.

Disposal of your product
To minimise the risk of injury to children please dispose of your product carefully and safely.
Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.
To help the environment, Local Authority instructions should be followed for the disposal of your product.
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, particularly the door 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.

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 handles. The Belling Format is designed to fit between 600mm deep cabinets, spaced a minimum of 600mm 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 type 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.

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

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.

The minimum height of the cooker will be set at 900mm to the top of the hob. This can be adjusted upwards by rotating anti-clockwise the two feet under the plinth and two wheels adjusted from front of cooker. It is recommended that the cooker height at the top of the hob should not be set over 915mm.

Before sliding the cooker into position, measure the height from the floor to the top of adjacent units at the front and back and adjust the cooker height accordingly. This is best done by tilting the cooker sideways to gain access to the feet and wheels rather than by tilting forwards or backwards.
Installing your cooker

Connecting the Cooker

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

**WARNING! THIS 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. We recommend that the cooker circuit is rated to 30 amps.

We recommend that 6mm² 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, 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.

This appliance conforms to BS 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 oven for about 30 minutes.
For your 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 ⅓ 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 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.
- Never store flammable liquids, aerosols, etc. in adjacent cabinetry.
- Never operate the grill when the ovens are set to cook automatically.
For your safety

Always...

- Always take care when touching any part of the cooker which may be hot. Use dry 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 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 allow the cooker to cool before cleaning.
# Product Specification

<table>
<thead>
<tr>
<th>Format</th>
<th>616 BR</th>
<th>616 WH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supply Voltage</td>
<td>230/240V</td>
<td></td>
</tr>
<tr>
<td>Supply Frequency</td>
<td>50Hz</td>
<td></td>
</tr>
<tr>
<td>Total Wattage</td>
<td>94.6 / 10.5kW</td>
<td></td>
</tr>
<tr>
<td>Grill Wattage</td>
<td>Full Grill 2.66/2.9kW</td>
<td>Half Grill 1.65/1.8kW</td>
</tr>
<tr>
<td>Top Oven Wattage</td>
<td>1.77/1.93kW</td>
<td></td>
</tr>
<tr>
<td>Main Oven Wattage</td>
<td>2.3/2.5kW</td>
<td></td>
</tr>
<tr>
<td>Fan Oven</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oven Lamp Wattage</td>
<td>23/25W</td>
<td></td>
</tr>
<tr>
<td>Front Left Hotplate Wattage</td>
<td>1.38 / 1.5kW</td>
<td></td>
</tr>
<tr>
<td>Rear Left Hotplate Wattage</td>
<td>0.92 / 1.0kW</td>
<td></td>
</tr>
<tr>
<td>Rear Right Hotplate Wattage</td>
<td>1.38 / 1.5kW</td>
<td></td>
</tr>
<tr>
<td>Front Right Hotplate Wattage</td>
<td>0.92 / 1.0kW</td>
<td></td>
</tr>
<tr>
<td>Grilling Area</td>
<td>900cm²</td>
<td></td>
</tr>
<tr>
<td>Top Oven Capacity</td>
<td>33 litres</td>
<td></td>
</tr>
<tr>
<td>Main Oven Capacity</td>
<td>64 litres</td>
<td></td>
</tr>
<tr>
<td>Nominal External Dimensions (including trim)</td>
<td>H 900-915mm</td>
<td>W 600mm</td>
</tr>
</tbody>
</table>
Control Panel

Operating controls when the grill is in use

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

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

Cooling fan

A gentle flow of air will be blown below the control panel when grill/oven controls are in use.

Main oven light

The oven light will illuminate when the appropriate oven controls are operated. The light will remain on during the cooking period.

The Economy Setting

The main oven has a Slow Cook setting specially designed to reduce energy usage. (Fan Oven only)

To operate turn main oven thermostat to the shaded segment at 90°C. (For more details see pages 29 & 30).
Oven Timer Operation

The oven timer offers you the following features:

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

Hints on Automatic Cooking

1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Set the oven timer so that the food has just finished or about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.
5. We advise dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (i.e. 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 discolor should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Foods should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooling. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.
**Know Your Timer**

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

**PLEASE NOTE THAT THE DISPLAY WILL DIM BETWEEN 22.00 HOURS AND 06.00 HOURS TO PREVENT GLARE.**
However, should you operate the timer during these hours the display will return to normal brightness for a few seconds and then dim again.

**SYMBOLS**
- This Cookpot symbol will light up either:
  - When you press the Cook Period button and set a length of time for an Auto Cooking Programme. (It will go out again a few seconds after you release the timer buttons. - During the actual Cook Period.

**AUTO** will light up:
- When the timer is first turned on it will flash. (It will go out when a time of day is set).
- When an Auto Cooking Programme has been set. The AUTO symbol will flash at the end of an Auto Cooking programme to indicate that the programme has finished.

*(When the AUTO symbol is flashing, to return the oven to Manual operation, turn the oven controls off, ensure that the correct time of day is set, and press the Manual button twice – The AUTO symbol will go out)*.

**TIMER FUNCTION BUTTONS**

- **Minute Minder Button**
  Here you can set a time period of up to 23 hours 59 minutes, that will count down. When it reaches zero, the timer will emit an audible tone. 
  **For Example:** If you set 20 minutes, the audible tone will occur 20 minutes later.

- **Auto Cooking Programme**
  Cook Period is the actual length of time for which, the timer will switch the oven(s) on as part of an “Auto Cooking” programme. (e.g. If you set 2 hours, the food will be cooked for 2 hours).

- **End Time Button**
  The time of day at which you want an “Auto Cooking” programme to end.
  **For Example:** If you set a “Cook Period” for 2 hours, and “End Time” of 11:00. The timer will switch the oven(s) on at 9:00 and turn the oven(s) off at 11:00. You will hear a audible tone at 11:00, to indicate that the Auto Cooking Programme has finished.

**Notes:**
- When setting an Auto Cooking programme you will need to set the oven control(s) to the required temperature(s) when you set the timer.
- If an Auto Cooking programme has been set the oven(s) will only operate during the pre-programmed time.

- **Manual Button**
  Needs to be pressed to cancel an Auto Cooking programme and return the ovens(s) to Manual operation.

- **+ and – Buttons**
  Used to adjust the various timer function settings.
**Electronic Clock & Oven Timer Operation**

**SETTING THE TIME OF DAY**

**Step 1** Make sure all oven controls are turned Off.

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

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

**Step 4** Press & hold in both the ☐️ Minute Minder & 🕒Cook Period button together.

**Step 5** With the ☐️ Minute Minder & 🕒Cook Period buttons still held in, press either the + or – buttons to set the correct time of day.

**Step 6** Release all the buttons simultaneously.

**THE TIME OF DAY IS NOW SET.**

*To change the time of day repeat Steps 4, 5 & 6 above.*

**Note:** You cannot adjust the time of day if the timer has been set for an Auto Cooking Programme.

**SETTING THE MINUTE MINDER**

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

**Step 2** Press and hold the ☐️ Minute Minder Button, a ☐️ symbol will light up.

**Step 3** With the ☐️ Minute Minder button held in, set the required Minute Minder time using the + and – buttons.

Release all buttons and the timer display will revert back to the time of day. Bell symbol will remain lit to signify that a Minute Minder period has been set.

At the end of the set time a bleeping sound will be heard, and the ☐️ symbol will flash for approximately 2 minutes.

After approximately 2 minutes the bleeping sound will stop and the ☐️ symbol will go out automatically.

**Step 4** To cancel the bleeping sound within the two minutes press the ☐️ Minute Minder button.

When the Minute Minder has been set, the time remaining can be checked at any time by simply pressing the Minute Minder button.

If necessary the Minute Minder can be cancelled before the tone sounds by pressing and holding the Minute Minder button and then at the same time pressing the “-” button until 0.00 appears in the display window.
Electronic Clock & Oven Timer Operation

**AUTO COOKING PROGRAMMES**

There are two Auto Cooking programmes that can be selected using your timer:—

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

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**a) TO SET THE TIMER TO SWITCH THE OVEN(S) ON AND OFF AUTOMATICALLY**

*This allows you to cook at a specified time for a chosen period before the oven switches off Automatically.*

**Step 1** Check that the correct time of day is set, if not follow instructions for setting the time of day.

**Step 2** Place food onto the correct shelf position in the oven and close the oven door(s).

**Step 3** Press and hold in the ☑️ Cook Period button.  
The display will read 00.00 with the cookpot (🍲) symbol lit.

**Step 4** With the ☑️ Cook Period button still held in, set the required  
Cook Period using the + and – buttons.

**Step 5** Press and hold in the 🕒 End Time” button.  
The display will read the earliest possible end time for the Cook Period that you have set above. 
The Auto symbol and Cookpot (🍲) symbol lit.

**Step 6** With the 🕒 End Time button still held in, use the + and – buttons to set the “End Time” (i.e. The time you require the oven to switch off). 
Release all the buttons and the timer will revert back to the time of day.

**Step 7** Turn the oven control(s) to the required temperature, and if necessary select the appropriate oven function.

*Note: If your appliance has two ovens: When the timer has been set for one oven it is possible to use the other oven only during the same Automatic programme.*

At the end of the Automatic Cook Period the Auto Symbol will flash and an intermittent bleeping sound will be heard.
The bleeping sound will continue for approximately 2 minutes unless cancelled. The “Auto” symbol will continue to flash until the timer is returned to Manual operation (see below).

**Step 8** Press the 🕒 Manual button to cancel the bleeping sound. (If 2 minutes has not elapsed).

**Step 9** Turn the oven control(s) to the OFF position.

**Step 10** Press the 🕒 Manual button again to return the oven(s) to Manual Operation. (The Auto symbol will go out)
Electronic Clock & Oven Timer Operation

Note 1 When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button.

Note 2 When cooking automatically the End Time can be checked at any time by simply pressing the End Time button.

b) TO SET TIMER TO SWITCH ON IMMEDIATELY AND OFF AUTOMATICALLY AFTER A SET COOK PERIOD

Step 1 Check that the correct time of day is set, if not follow instructions for setting the time of day.
Step 2 Place food onto the correct shelf position in the oven and close the oven door(s).
Step 3 Turn the oven control(s) to the required temperature, and if necessary select the appropriate oven function.

Step 4 Press & hold in the Cook Period button, the display will read 0.00 and the cookpot (.AUTO) symbol will light up.

With the Cook Period button still held set the required Cook Period using the + and - buttons. Example: 1hr 30 minutes (as shown).

Note: Cook Period is the length of time the food requires to cook.

Step 5 Release all buttons.

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

At the end of the Cook Period the “Auto” symbol will flash and an intermittent bleeping sound will be heard.

The bleeping sound will continue for approximately 2 minutes unless cancelled. The “Auto” symbol will continue to flash until the timer is returned to Manual operation (see below).

Step 6 Press the manual button to cancel the bleeping.
(If 2 minutes has not elapsed)

Step 7 Turn the oven control(s) to the OFF position.

Step 8 Press the manual button again to return the cooker to Manual operation. (The Auto symbol will go out).
Electronic Clock & Oven Timer Operation

**TO CANCEL AN AUTO COOKING PROGRAMME BEFORE THE COOK PERIOD HAS FINISHED.**

**Step 1** Turn the oven control(s) to the OFF position.

**Step 2** Press and hold in the \(\text{Cook Period}\) button.

**Step 3** With the \(\text{Cook Period}\) button still held in, return the display to 0.00 by pressing the "-" button.

**Step 4** Release the \(\text{Cook Period}\) and - buttons and the display will revert to the time of day and the AUTO symbol will flash.

**Step 5** Press the \(\text{Manual}\) button to return the oven(s) to Manual operation. The AUTO symbol will go out.

**Note 1** When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button.

**OTHER NOTES ON TIMER OPERATION**

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

2. When cooking Automatically the End Time can be checked at any time by simply pressing the End Time button.

3. Having set a Cook Period and End Time an electronic device stores the information. The device within the timer will switch the oven(s) on and off at the required times.

4. When setting an Auto Cooking Programme and a mistake is made, to clear:-
   
   (a) Press and hold in the \(\text{Cook Period}\) button.

   (b) With the \(\text{Cook Period}\) button still held in, return the display to 0.00 by pressing the - button.

   (c) Release the Cook Period & - buttons, and the display will revert to the time of day and the "Auto" symbol will flash.

   (d) Press & release the Manual button.

   (e) Start the sequence again.

5. If at any time the display shows three flashing zero's 0.00, it is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day. **Food in the oven may, therefore, not have been cooked, before serving check food is thoroughly heated and completely cooked.**

6. To set each function always press and hold the required function button and at the same time press + or - buttons.

**Note:** Between the hours of 22.00 & 06.00 the display dims to prevent glare.

  However, if you should operate a button during this period, the timer will return to normal brightness for a few seconds and then dim again.
Hob

Do not allow young children near to the appliance when the hob is in use as the surfaces get extremely hot.

Use of Hotplates

The relevant control for each heating area is shown on page 10. Each control can be used to vary the temperature setting from a minimum at 1 to a maximum at 6. For normal cooking, after having placed the pan on the required hob position, set the control knob to maximum (6); wait until boiling point is reached, then set the knob to a lower position as required.

See chart below for guide to control settings.

Control Settings Guide

This table is provided only as a guide - settings also depend on the type of pan used and the quantity of food.

<table>
<thead>
<tr>
<th>Knob Position</th>
<th>COOKING CHART</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>To dissolve butter, chocolate, etc.</td>
</tr>
<tr>
<td>1 or 2</td>
<td>To heat food, keep small amounts of water simmering, to beat sauces containing egg yolk and butter. To simmer - stews, meat, fish, vegetables, fruit.</td>
</tr>
<tr>
<td>3</td>
<td>To heat solid and liquid foods - keep water boiling - defrost frozen foods- make omelettes containing 2-3 eggs - various types of cooking dishes, fruit and vegetables.</td>
</tr>
<tr>
<td>4 or 5</td>
<td>To cook foods, jams, etc.</td>
</tr>
<tr>
<td>5 or 6</td>
<td>To seal meats and fry fish.</td>
</tr>
<tr>
<td>6</td>
<td>Frying potatoes, etc., bringing water to the boil.</td>
</tr>
</tbody>
</table>

1. Choosing your Utensils

WE CANNOT LIST RECOMMENDED PANS IN THIS DOCUMENT AS MANUFACTURERS ARE CONSTANTLY UPDATING AND CHANGING THEIR RANGES AND WE DO NOT HAVE CONTROL OVER THIS.

REMEMBER

1. Purchasing a new pan will not necessarily mean it will have a flat base, always check before buying. See Diagram on page 18.

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.
Hob

For best results we recommend the use of good quality saucepans with smooth flat bases. Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use. Almost equally as good are saucepans with a thick machined aluminium base. If using enamelled steel or cast iron pans, ensure that they have good smooth flat bases as otherwise the heat will not be distributed evenly and damaging heat spots may be created.

**Never** use recessed or ridged base utensils. Ideally the base of saucepan should be approximately the same size as the heating area, up to a maximum of 254mm (10”).

Use pans which have sufficient capacity for the amount of food being cooked and therefore reduce soiling caused by excessive spillage. Do use utensils with good fitting lids, and for best results use a low dome pressure cooker.

- Good Quality Flat Base same size as Element
- Convex Base too Small
- Concave Base too Small
- Too Large
- No pan Element ON

(a) Do not use utensils with rough bases.
(b) Do not use lightweight utensils with thin distorted or uneven bases.
(c) Do not use utensils with recessed, or ridged bases.
(d) Do not use a utensil which has a convex base. Always ensure that the base of the utensil is dry before placing on the hob.

**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 fire it will assist in smothering the flames if the pan lid is replaced, and the electricity supply is switched **Off**.

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.
# Approximate Oven Temperature

## Conversion Chart

<table>
<thead>
<tr>
<th>Gas Mark</th>
<th>Conventional Oven</th>
<th>Fan Oven (It is not always necessary to preheat oven)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>°F</td>
<td>°C</td>
</tr>
<tr>
<td>1/2</td>
<td>250</td>
<td>120</td>
</tr>
<tr>
<td>1</td>
<td>275</td>
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</tr>
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</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>
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, 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.
NEVER 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.

DO NOT LINE THE GRILL PAN WITH ALUMINIUM FOIL.
The grill control is designed to provide variable heat control of either the whole grill element or the inner section only, depending upon which direction the control knob is rotated. With the control knob rotated clockwise the whole element will come on. With the control rotated anti-clockwise the inner element only will come 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 Chamber/Top Oven door
Preheat the grill at 4 setting for approximately 5 minutes.

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 as far as possible to correctly position it under the grill element. Leave the control at 4 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 4. The thicker the food, the lower the control should be set. Use anti-splash tray in grill pan.

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

After use, always return controls to their off position.

Door position for Grilling.
The charts on pages 27 and 28 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

The Top Oven is fitted with 'Cookclean' sides and one rod shelf. It is heated by two elements - the grill element and an element under the floor of the oven - and has a fully variable temperature control like the main oven. To heat the oven, turn the control knob clockwise, selecting the required temperature between 100°C (200°F) and 220°C (425°F) as recommended in the Top Oven temperature chart. The 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 page 14.

The Top Oven is used in exactly the same way as the Main Oven to cook all types of food. It can either be used alone, to cook small quantities of food, or in conjunction with the Main Oven to provide additional cooking space, so often necessary when entertaining. There are two cooking positions - runners 1 and 2 from the bottom of the oven. The correct positioning of food is indicated in the temperature charts on pages 27 and 28. These charts are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C. Food should be positioned centrally under the grill element (As a guide the front of the utensil should be approximately 100mm (4ins.) from the front of the shelf.) Food must never be placed directly on the floor of the oven, and there should always be at least 25mm (1in.) between the top of the food and the grill element. NEVER use utensils larger than 300mm (12ins.) x 230mm (9ins.). Larger utensils should be used in the Main Oven.

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

Small joints of meat up to 1.5kg (3 lbs) or poultry up to 3.6kg (8 lbs) in weight can be roasted in a small meat pan in the Top Oven, but should preferably be 'slow roasted' or covered with a lid of aluminium foil (one or two incisions in the top of the foil will allow the meat or poultry to brown). Always ensure that there is at least 25mm (1in.) between the top of the foil and the grill element. Do not use the grill pan as a meat pan. Larger joints of meat weighing more than 1.5kg (3 lbs) or poultry weighing more than 3.6kg (8 lbs) should be roasted in the Main Oven.

Do not use large main oven meat pan in top oven.
Top Oven Cookery Notes

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.

**NEVER** operate the grill control when using the Top Oven for cooking or as a hotcupboard.

**Note:** Utensils stored in top oven will get hot when main oven is in use. Care should be taken when removing them.
### Main Oven

<table>
<thead>
<tr>
<th>Operation</th>
<th>Turn the main oven thermostat to set the required temperature, the oven light will come on.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Oven Thermostat</strong></td>
<td>When operated a pilot light will immediately come <strong>On</strong>, and will go out when the desired temperature is reached, subsequently switching <strong>On</strong> and <strong>Off</strong> at intervals to maintain the correct temperature. The fan will operate continuously whilst the oven is switched <strong>On</strong>. By turning the control knob clockwise, between 80°C (176°F) and 230°C (450°F) recommended in the temperature chart. <strong>Note</strong>: If the pilot light does not come <strong>On</strong> when the control is turned, check that the timer is in <strong>Manual</strong> operation.</td>
</tr>
</tbody>
</table>
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 charts on pages 27 and 28 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Because the fan oven cooks so efficiently, we recommend that when cooking any recipes not designed for a fan oven, you reduce the temperature by about 25°C and the time by about 10 minutes in the hour. If large quantities are being cooked it will be necessary to increase the cooking time somewhat to compensate for the extra oven load.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened, this will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Oven Positions

Since the distribution of heat in the fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced:

To ensure even circulation do not use meat pans larger than 390 x 300mm (15ins x 12ins) and baking trays no larger than 330 x 255mm (13ins x 10ins), these should be positioned centrally on the oven shelf.

(a) When using three shelves to bake large quantities of small cakes, scones, biscuits, sausage rolls, etc., place the third shelf on the base of the oven in the upstanding position, so that air can flow underneath it. Then select the second runner from bottom and top runner.

(b) Food should not be placed directly on the floor of the oven.

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

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts on pages 27 and 28 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap on all sides of the oven.

To prepare Meat and Poultry for Roasting in your Fan Oven

(a) Wipe the meat or poultry, dry well and weigh it. Meat which has for been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.

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

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

Frozen Meat and Poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1 lb), or at room temperature (allowing 2-3 hours per 450g, 1 lb).

Frozen meat or poultry must be completely defrosted before placing in the oven.

It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.
<table>
<thead>
<tr>
<th>Baking</th>
<th>Top Oven Cooking</th>
<th>Fan Oven Cooking</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Food</strong></td>
<td><strong>Pre-heat</strong></td>
<td><strong>Temperature °C</strong></td>
</tr>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>210/220</td>
</tr>
<tr>
<td>Small Cakes</td>
<td>Yes</td>
<td>180/190</td>
</tr>
<tr>
<td>Sponge Sandwich (fatless)</td>
<td>Yes</td>
<td>180/190</td>
</tr>
<tr>
<td>Swiss Roll</td>
<td>Yes</td>
<td>200/210</td>
</tr>
<tr>
<td>Semi-rich Fruit cakes</td>
<td>Yes</td>
<td>150/160</td>
</tr>
<tr>
<td>Rich Fruit Cakes</td>
<td>Yes</td>
<td>140/150</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>Yes</td>
<td>190/200</td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>Yes</td>
<td>200/210</td>
</tr>
<tr>
<td>Yorkshire Pudding</td>
<td>Yes</td>
<td>190/200</td>
</tr>
<tr>
<td>Milk Pudding</td>
<td>Yes</td>
<td>140/150</td>
</tr>
<tr>
<td>Baked Custard</td>
<td>Yes</td>
<td>150/160</td>
</tr>
<tr>
<td>Bread</td>
<td>Yes</td>
<td>200/210</td>
</tr>
<tr>
<td>Meringues</td>
<td>Yes</td>
<td>100</td>
</tr>
</tbody>
</table>

Note: If soft 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 margarine only.
# Oven Temperature Charts - Meat

## Top Oven Cooking

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

## Fan Oven Cooking

<table>
<thead>
<tr>
<th>Meat</th>
<th>Pre-heat</th>
<th>Temperature °C</th>
<th>Time (approx.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>No</td>
<td>160/180</td>
<td>20-25 mins per 450g (1 lb) + 20 mins extra</td>
</tr>
<tr>
<td>Lamb</td>
<td>No</td>
<td>160/180</td>
<td>20-30 mins per 450g (1 lb) + 25 mins extra</td>
</tr>
<tr>
<td>Pork</td>
<td>No</td>
<td>160/180</td>
<td>25-30 mins per 450g (1 lb) + 25 mins extra</td>
</tr>
<tr>
<td>Veal</td>
<td>No</td>
<td>160/170</td>
<td>25-30 mins per 450g (1 lb) + 25 mins extra</td>
</tr>
<tr>
<td>Chicken/ Turkey up to 4kg (8 lb)</td>
<td>No</td>
<td>160/180</td>
<td>18-20 mins per 450g (1 lb) + 20 mins extra</td>
</tr>
<tr>
<td>Turkey 4 to 5.5kg (8 to 12 lb) over 5.5kg (12 lb)</td>
<td>No</td>
<td>160/180</td>
<td>13-15 mins per 450g (1 lb) at 150/160°C allow 12 mins per 450g at 150°C</td>
</tr>
<tr>
<td>Casserole Stews</td>
<td>No</td>
<td>140-150</td>
<td>1½ - 2 Hrs</td>
</tr>
</tbody>
</table>

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

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

- **Beef** - Rare: 60°C, Medium: 70°C, Well Done: 75°C
- **Lamb** - 80°C
- **Pork** - 90°C
- **Veal** - 75°C
- **Poultry** - 90°C
The Economy Setting

This is 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 overcooking.
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. slow cook.
The kitchen stays cooler.
Using the Economy Setting

Points to bear in mind when preparing food:

1. Make sure all dishes will fit into the oven before preparing the food.
2. All dishes cooked by the 'Slow' setting should be cooked for a minimum of 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
3. Joints of meat and poultry should be cooked at fan oven 170°C for 30 mins before turning to the Slow setting.
4. Meat over 2.7 Kg. (6 lbs) and poultry over 2 Kg. (4 lbs 8oz) are unsuitable for the Slow setting.
5. Always stand covered joints on a rack over the meat tin, to allow good air circulation.
6. Pork joints can only be cooked, if by testing with a meat thermometer and internal 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 in the oven.
9. When casseroles are used, cover the food first with foil and then the lid to prevent loss of moisture.
10. Always thaw frozen food completely before cooking.
11. Root vegetables will cook better if cut into small even sized pieces.
12. Always adjust the seasoning and thickenings at the end of the cooking time.
13. Egg and fish dishes need only 1-5 hours cooking and should be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

Storage and Re-heating of Food

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

In the interests of both safety and hygiene your Belling Cooker 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.

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**

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner, or by gently rubbing with liberally soaped, very fine steel wool pads, e.g. Brillo, Ajax, etc.

**Sealed Hotplates**

The cleaning of sealed hotplates should be done when they are cold, using a soap filled 'Brillo Pad' following the grain of the hotplate. This will ensure that any stubborn, burnt on spillages are removed. Wipe over with a damp clean cloth, making sure that all the cleaner has been removed. IMPORTANT: After cleaning, dry the hotplates thoroughly by switching on to a low setting for a few minutes, then smear with a little cooking oil to provide a protective coating.

**Cooking Exterior**

The outside surfaces of your cooker should be cleaned with a mild detergent or mild cream cleanser 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 as damage may result.

**Door Handles**

Clean door handles/trims with warm soapy water only. Do not use cream or abrasive cleaners.
Care and Cleaning

Ovens and Grill

The grill/top oven roof slides forward out of the grill compartment. Remember, never operate top oven/grill 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 a 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.

‘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.

Whilst normal cleaning can be carried out with these panels in place, they can be removed for cleaning manually, or for cleaning the rest of the oven interior. First, remove the oven shelves. The panels can then be removed by undoing the fixing screws.

To clean these ‘Cookclean’ panels by hand, scrub them with a nylon pad or brush, using warm soapy water. Rinse in cold water and ‘blot’ them dry with a paper towel or sponge. Do not rub the surface too dry as this can damage the ‘Cookclean’ finish. After cleaning, replace the panels immediately and run the oven at maximum setting for about 30 minutes to prevent deterioration of the enamel.

Grill/Top Oven

Refer to the instructions above for cleaning the ‘Cookclean’ removable side panels. To prevent stains from being burnt onto the grill pan, anti-splash tray, 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.

Main Oven

1. Glass Door – Open the oven door fully. Stubborn stains can be removed by using a fine steel wool soap pad. Do not use scouring pads, or abrasive powder, which will scratch the glass.

32
**Care and Cleaning**

To Clean Inside of Outer and Inner Glass of both doors

**WARNING:** ALWAYS SWITCH OFF YOUR APPLIANCE AT THE MAINS SUPPLY AND ALLOW TO COOL BEFORE CLEANING.

1. Position top oven door as shown in Fig. 1.
   **NOTE:** The door can be wedged open using a towel between the door and the side trim thus leaving your hands free.

2. Open main oven door as wide as possible without damaging the door handle. Then proceed to remove the handle/outer glass assembly by following the rest of the instructions.

3. Grip inner door panel and handle/outer glass assembly. Remove two screws and fibre washers (put to one side) as shown in Fig. 2.

4. Pull handle/outer glass assembly at the top outwards while still holding the inner door panel and unhook handle/outer glass assembly at the bottom by lifting handle/outer glass assembly upwards as shown in Fig. 3. Take care not to dislodge rubber grommets in bottom of door.

5. Return the inner door panel to the closed position as shown in Fig. 4.
   **WARNING:** CARE MUST BE TAKEN WHEN CLOSING THE DOOR INNER PANEL AS THE DOOR WILL ATTEMPT TO SNATCH SHUT, WITHOUT THE WEIGHT OF THE HANDLE/OUTER GLASS ASSEMBLY AVOID TRAPPING YOUR FINGERS. (TOP OVEN ONLY).

6. The inside of inner and outer door glass can now be cleaned using only warm soapy water and cloth taking care not to damage the glass screen.

7. Refit the handle/outer glass assembly by opening the oven door and hold taking care not to trap fingers, see Fig. 3. Hook the handle/outer glass assembly back into the rubber grommets at the bottom of inner door panel, see Fig. 3. Fit the handle/outer glass assembly back in position at the top ensuring the fixing tags on the handle/outer glass assembly. Fit inside the door inner panel while still holding door together refit the two screws and washers, see Fig. 2.

**NEVER OPERATE THE OVENS WITHOUT THE OUTER GLASS PANELS CORRECTLY REFITTED.**
Care and Cleaning

After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door.

2. Remove the rod shelves and meat pan.

Using a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven. Refer to the instructions on page 32 for cleaning the 'Cookclean' panels.

NEVER use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

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.

Replacement of Oven Lamps

WARNING: ISOLATE COOKER FROM SUPPLY BEFORE REPLACING LAMP.

Open the oven door and remove the rod shelves. Use a thick cloth to grip the light glass dome, unscrew anti-clockwise and lift out. Reach into the aperture with thick cloth, and unscrew the faulty lamp anti-clockwise (25W 300°C SES). Fit replacement lamp, refit glass lens.

Splashback Assembly

A splashback kit is available as an optional extra from the Belling Spare Parts Department. Please telephone 01709 579907.

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>Before contacting your Belling Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Problem</td>
<td>Check</td>
</tr>
</tbody>
</table>
| Nothing works      | Is the main cooker wall switch turned on?  
|                    | Is the timer display blank?  
|                    | If the timer is not working it is likely that there is no electricity supply to your cooker.                                                      |
| Main and Top Ovens do not Grill works | Ensure timer is in manual mode;  
|                    | check that the 'Auto' symbol is not lit up and is not flashing. See timer section for instructions on how to return timer to 'manual'. |
| Top Oven and Grill do not work. Main Oven works. | Operating the cooker under the following conditions may cause a safety device to operate.  
|                    | (a) grilling with the Top Oven door shut.  
|                    | (b) grilling for an excessively long period at a maximum setting.  
|                    | Switch off the appliance and allow the cooker to cool for approximately 30 minutes. Switch the cooker back on again and check that the grill/Top Oven is now operating correctly. |
| Grill Does not work | Ensure that the Top Oven control is turned fully off.                                                                                                      |
| Grill keeps turning on and off | When the grill control is operated at a setting less than '4' this is normal regulator operation, not a fault.                                                                 |
| Timer bleeping continually | Press the minute minder button to silence.                                                                                                                  |
| Unable to set 'Auto Cook' programme | Remember: 'Cook Period' is the actual length of time for which the timer will switch the oven(s) on as part of an 'Auto Cooking' programme. |
# Is there Something Wrong with your Cooker?

## Cooking results not satisfactory?

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grilling</strong></td>
<td></td>
</tr>
<tr>
<td>Uneven cooking front and back</td>
<td>Ensure that the grill pan is positioned centrally below the grill element.</td>
</tr>
<tr>
<td>Fat splattering</td>
<td>Ensure that the grill is not set too high.</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 rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front 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></td>
<td>3. Using normal creaming method with soft margarine. (Use the all-in-one method - see Cook Book supplied).</td>
</tr>
<tr>
<td>Over/Under cooking</td>
<td>Refer to the cooking times and temperatures given in the cook book provided, however, it may be necessary to increase or decrease temperature by 10°C to suit personal taste. Do not use oven/meat tins greater than 56mm (2'/4&quot;) in height.</td>
</tr>
<tr>
<td>Fast/Slow cooking</td>
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<tr>
<td>Top Oven Baking</td>
<td></td>
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<tr>
<td>Uneven cooking front to back</td>
<td>Ensure that any cooking utensils are at least 100mm (4&quot;) from 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 positioned centrally in the oven.</td>
</tr>
<tr>
<td>Overcooking</td>
<td>Remember to reduce cooking temperatures by 10°C from standard 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 than 300x225mm (12&quot; by 9&quot;), eg. the main oven meat pan. Only cook one item at a time to avoid overloading the oven.</td>
</tr>
</tbody>
</table>
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.

<table>
<thead>
<tr>
<th>Date</th>
<th>Nature of Fault</th>
<th>Parts Replaced or Repaired</th>
<th>Authorised Stamp or Signature</th>
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</thead>
<tbody>
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Cooking at its best

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