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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
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 ceramic hob. There is also a clock/timer with a minute minder and automatic oven switch on and off.

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

Getting Help

If you have any problems with installing, operating, or cooking with your Belling Cooker, please check through these instructions thoroughly to make sure that you have not missed anything. If you still need help, then please contact (including a daytime telephone number if possible):

Consumer Relations Department  
Belling Appliances Ltd.  
Talbot Road  
Mexborough  
South Yorkshire  
S64 8AJ  
Tel: 01709 579902

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

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

Note: When using the oven(s)/grill a cooling fan will operate and a 'gentle hum' will be heard. A gentle flow of air will be detected coming from beneath the control panel.
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 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 (Fig. 1)

Your cooker is heavy, so be careful when moving or positioning it. Do not try to move the cooker by pulling on the doors or handles. The Belling 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 class X appliance, as such, adjacent side walls which project above hob level must not be nearer to the cooker than 150mm (6") Any overhanging surface or cooker hood should be at least 650mm (25'/") above the cooker hob. We do not recommend positioning the cooker below wall cupboards, as the heat and steam from the cooker may cause damage to the cupboard and its contents.

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

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

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.

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 anticlockwise the two feet under the plinth and two wheels adjusted from rear of cooker. It is recommended that the cooker height at the top of the hob should not be set over 915mm.
Installing your cooker

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.

Door Hinging

The cooker is supplied with the oven door fitted for left hand hinging. If you want to convert it to right hand hinging a special door hinge changing kit is required which may be obtained free of charge on application to Belling Spare Parts Department.

Fig. 1

The area marked \[\square\square\] must be clear of obstructions including the mains cable and main cable socket outlet because of the position of oven vents.
Connecting the Cooker

For your own safety, we recommend that your cooker is installed by a NICEIC (National Inspection Council for Electrical Installation Contracting) registered contractor. The installation must comply with current I.E.E. Wiring 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 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.

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

Never..

- Never allow anyone except an authorised Belling Service Agent to service or repair your cooker.
- Never remove any part of the cooker other than those intended in normal use, or attempt to modify the cooker in any way.
- Never use the cooker for commercial catering. It is designed for domestic use and for cooking food only.
- Never allow young children to operate or play with the cooker.
- Never use a chip pan or deep fat fryer more than \( \frac{1}{3} \) full of oil, or use a lid while frying, and do not leave a fryer unattended while cooking.
- Never operate the grill with the grill/top oven door closed. This may cause overheating of your cooker.
- Never line the shelves, floor, or sides of the oven 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.
For your own safety

Always..

- Always take care when touching any part of the cooker which may be hot. Use dry good quality oven gloves when removing or replacing food or dishes.
- Always stand back when opening the oven door to allow any build-up of heat or steam to disperse.
- Always keep the oven and grill doors closed when not in use to prevent accidents, but remember that the grill door must be kept open when grilling to prevent overheating.
- Always make sure that the roof, side and back panels, and shelves are fitted correctly before using the oven or grill.
- Always keep your cooker clean, as a build-up of grease or fat from cooking may be a fire hazard.
- Always switch off at the mains supply before cleaning your cooker.
- Always supervise children and pets, particularly when grilling, as exposed parts of the grill may become hot.
- Always use suitable pans for the hob, and make sure that they are stable.
- Always keep 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.
## Product Specification

<table>
<thead>
<tr>
<th>Format</th>
<th>625WH 625BH</th>
<th>635MH 635RH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supply Voltage</td>
<td>230/240V</td>
<td>230/240</td>
</tr>
<tr>
<td>Supply Frequency</td>
<td>50Hz</td>
<td>50Hz</td>
</tr>
<tr>
<td>Total Wattage</td>
<td>10.3/11.2kW</td>
<td>10.3/11.2kW</td>
</tr>
</tbody>
</table>
| Grill Wattage               | Full Grill 2.66/2.9kW  
Half Grill 1.33/1.45kW  | Full Grill 2.66/2.9kW  
Half Grill 1.33/1.45kW    |
| Top Oven Wattage            | 1.77/1.93kW | 1.77/1.93kW |
| Main Oven Wattage           | 2.3/2.5kW   | 2.3/2.5kW   |
| Oven Lamp Wattage           | 23/25W      | 23/25W      |
| Front Left Hotplate Wattage | 1.10/1.2kW Fastlite | 1.10/1.2kW Fastlite |
| Rear Left Hotplate Wattage  | 1.38/1.5kW Fastlite | 1.38/1.5kW Fastlite |
| Rear Right Hotplate Wattage | 1.10/1.2kW Fastlite | 1.10/1.2kW Fastlite |
| Front Right Hotplate Wattage| 1.65/1.8kW Fastlite | 1.65/1.8kW Halogen |
| Grilling Area               | 900cm²      | 900cm²      |
| Top Oven Capacity           | 39.3 litres | 39.3 litres |
| Main Oven Capacity          | 64 litres   | 64 litres   |
| Nominal External Dimensions (including trim) | H 900-915mm  
W 600mm  
D 600mm  | H 900-915mm  
W 600mm  
D 600mm |
Control Panel

Clock autotimer and minute minder

Front left  Rear right  Rear left  Front right  Twin Circuit Grill  Top oven  Main oven  Top and main oven lights

Control knobs

As a safety precaution the control knobs for the plates, grill and ovens are designed to freewheel until they are depressed: this is to prevent any part of the cooker being switched on accidentally.

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.

Control Panel Cover

The hinged cover glass protects the control panel and also acts as a pan guard when set in the vertical positions. To return the glass cover to the horizontal position lift the glass slightly before lowering.
Oven Timer Operation

Note: In some circumstances a shimmering effect may be noticed. This is characteristic of this type of display.

The oven timer offers you the following features:
1. Time of Day
2. Minute Minder
3. Automatic cooking.

To set time of day (see Fig. 4)
1. When the electricity supply to the oven has been switched on the display will show three flashing zeros 0.00 and AUTO.
2. Set time of day. Press and hold any two function keys (A, B, C or D) and at the same time press either button F or E. The time in the display will increase or decrease. If you overshoot the required time simply release button F or E then press the other button until the correct time is set. The Cook pot symbol will be lit, indicating that the oven is ready for manual use.
3. If at any time the display shows three flashing zeros 0.00. It is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day.

Minute Minder
1. Press and release the button A and within 5 seconds press + button F. Continue to hold until you have set the required time (if you overshoot the required time press button E).
2. After releasing the button the display will revert to time of day. During the delay period, the time left to run can be checked by pressing button A.
3. At the end of the set time a tone will sound for a short period of time. To cancel press button A.
4. If necessary the minute minder can be cancelled before the tone sounds by pressing button A and then pressing button E until 0.00 appears in the display.

Note: To give yourself more time to set each function. Press and hold the required function button and at the same time press button E or F. The display will remain in the set mode until all buttons have been released.
Oven Timer Operation

Automatic Cooking

1. Make sure all oven controls are turned Off.
2. Check that the electricity supply to the oven is turned on.
3. Check that the oven clock is at the right time of day.

The Top Oven and Main Oven can be controlled by the automatic timer. When the timer control has been set for one oven it is possible to use the other oven only on the same automatic cooking programme.

The grill will not function when the Top Oven is set to cook automatically.

Hints on Automatic Cooking

1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Set the oven timer so that the food has just finished or about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.
5. We advise dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie poultry, joints, etc) the 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.
Oven Timer Operation

To set Timer to switch ON and OFF automatically

1. Press and release the cooktime button B and within 2 seconds press button F. Continue to hold until you have set the required cooking duration - ie the amount of time required to cook the food. (If you overshoot the required cooking time press button E until cooking time is correct.)

2. When the cooktime has been set press and release button C and then within 2 seconds press button F. (The display will show the earliest possible endtime). Continue to hold in the button until the time you require the food to be ready appears in the display. (If you overshoot the required time press button E.)

3. Release the buttons, the display will revert to time of day, the cook pot symbol will not be lit and the AUTO symbol will be lit.

4. Turn the oven control to the required temperature. At the pre-selected time the oven will switch on and the cook pot symbol and controls illumination will be lit. At the end of the cooking time, the oven will switch off, the cook pot symbol will disappear, the AUTO symbol will flash and a tone will sound for a short period of time.

5. To cancel the tone and return the oven to manual operation. Turn the oven control off and press the manual button D, the tone will stop, the AUTO symbol will disappear and the cook pot symbol will be lit.

6. If on your return to the oven the display shows three flashing zeros 0.00. It is likely that the electricity supply to the oven has been interrupted and the food should be checked to ensure that it is thoroughly cooked. Reset the timer to the correct time of day.

To set the timer to switch off automatically

1. Press and release button B and within 2 seconds press button F. Continue to hold until you have set the required cooking duration - ie the amount of time required to cook the food. (If you overshoot the required cooking time press button E until cooking is set.)

2. Release the button, the display will revert to time of day and the AUTO and cook pot symbols will be lit.

3. Turn the oven control to the required temperature. The oven will start cooking immediately and at the end of the cooking time will switch off. The cook pot will disappear, the AUTO symbol will flash and a tone will sound for a short time.

4. To cancel the tone and return the oven to manual operation. Turn the oven control off, press the manual button D. The tone will stop, the AUTO symbol will disappear and the cookpot symbol will be lit.

5. If on your return to the oven the display shows three flashing zeros 0.00. It is likely that the electricity supply to the oven has been interrupted and the food should be checked to ensure that it is thoroughly cooked. Reset the timer to the correct time of day.
IMPORTANT

Before using your oven manually ALWAYS make sure that the timer has been set to MANUÁL. Unless this is done, the oven cannot heat up. If by pressing button D the oven does not function. Press and hold B and at the same time press button E until 0.00 appears in the display. Press button D again and the cookpot symbol will be lit. Before seeking assistance, make sure you have done this.
Ceramic Hob

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

Under no circumstances should the hob be used with aluminium foil on contact with the hob surface, as damage will occur.

The following boiling plates are located beneath the decorative circular patterned cooking areas:

<table>
<thead>
<tr>
<th></th>
<th>625</th>
<th>635</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front Left</td>
<td>1.17/1.2kW Fastlite</td>
<td>1.17/1.2kW Fastlite</td>
</tr>
<tr>
<td>Rear Left</td>
<td>1.47/1.5kW Fastlite</td>
<td>1.47/1.5kW Fastlite</td>
</tr>
<tr>
<td>Rear Right</td>
<td>1.17/1.2kW Fastlite</td>
<td>1.17/1.2kW Fastlite</td>
</tr>
<tr>
<td>Front Right</td>
<td>1.76/1.8kW Fastlite</td>
<td>1.761.8kW (Halogen)</td>
</tr>
</tbody>
</table>

The cooking areas change colour when heated (become red) indicating which heating element is energised. The cooking area returns to its original colour when the heating element is switched off and cools.

Warning  Even though the cooking area has returned to its original colour it may still be hot.

Hob Hot Light  This will operate soon after any of the four boiling plate controls are turned on, and will remain illuminated until the ceramic surface has cooled.

Conventional and Halogen Controls  When the control is turned from the O position, the numbers in the windows above the knob will show settings of 1-6. 6 is the highest setting, for fast cooking.

To reduce the heat to cook more slowly or simmer, turn the knob to a lower setting which will vary according to size and type of saucepan, the amount and type of food, and whether or not a lid is fitted. Pans can be placed on the unheated areas of the panel when cooking is finished and before serving food. It is inadvisable at any time to leave a heating element switched on without a pan in position as this wastes energy, and could make soil or rub-off from aluminium pans more difficult to remove. To protect elements against over-heating, safety cut-outs have been incorporated with each element. After several minutes with the control at setting 6 the safety cut-out switches the element Off and On continuously, thus preventing any adverse effects that may be caused by an excessive build-up of heat in the cooking area.

Settings 1 to 4 provide very low inputs of 3% to 10% for low simmering.

The control will be off when O shows in the window.
Do Not

Do not Cook directly on the hob surface without a cooking utensil as this will result in damage to the surface of the hob.
Do not use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
Do not drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.
Do not allow a cooking utensil to come into contact with the hob surround.
Do not place anything between the base of the utensil and the ceramic hob, eg do not use asbestos mats, aluminium or wok stand.

Do not leave any utensils, food or combustible items on the hob when it is not in use.
Do not place aluminium or plastic foil, or plastic containers on the hob.
Do not 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.
Do not 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, Do not use until repaired.
Always ensure that saucepan handles are positioned safely.
**General Information Notes**

**(Ceramic Hobs)**

**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** (e.g. to answer the telephone) on or in close proximity to the patterned cooking areas.

In the unfortunate event of a chip pan fire:

1. Switch **Off** the electricity supply.
2. Smother flames with a fire blanket or damp cloth.
   
   Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.

   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 to 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.

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 below.
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.

**Do Use**

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

---

![Diagram](attachment:diagram.png)

- Good quality flat base
- Convex base too small
- Concave base
- Too small
- Too large
- No Pan
- Element ON

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Choosing Your Utensils

WARNING: Extreme caution should be taken to avoid steam burns and hot surfaces when cleaning up spillage to the hot hob.

1. Always clean up any spillage immediately with a clean cloth or a paper towel to avoid unnecessary damage to the hob.

2. When cooking food which contains sugar (most food) or syrup, use a utensil which is large enough to prevent boil over or spillage. Sugar spillage will permanently damage the hob and therefore should be cleaned off with care immediately. If sugar spillage has occurred, remove it as long as it is still hot with a metal handled razor-blade scraper commercially available. This will avoid any damage. NEVER LET IT COOL BEFORE REMOVING.

3. Always ensure that the base of the utensil is dry before placing on the ceramic hob.

Do Not use utensils with rough bases.
Do not use lightweight utensils with thin, distorted or uneven bases.
Do not use lightweight enamelled steel utensils.
Do not use cast iron utensils.
Do not use utensils with recessed, scrolled (like a gramophone record) or ridged bases.
Do not use a utensil which has a base concavity greater than 1 mm as this will reduce the performance of the hob.
Do not use a utensil with a convex base.
Do not use glass ceramic utensils.
Do not use lightweight saucepans with plain thin copper bases on ceramic or halogen hotplates.

Note: All copper pans are excellent conductors of heat, and are hard wearing and strong, but need quite a lot of care. They can be very heavy and do not usually have completely flat bases. The interiors are usually lined with a different material such as tin.

A stainless steel pan with a sandwich base of aluminium and stainless steel is an excellent conductor of heat and is suitable for use on ceramic and halogen hobs, providing they are used in accordance with the saucepans manufacturers’ recommendations.

Stainless steel pans with a sandwich base of aluminium and copper are excellent conductors of heat. If using stainless steel saucepans with aluminium and copper sandwich bases on ceramic and halogen hobs, the use of these pans must be in accordance with the saucepan manufacturers’ recommendations. Extra care should be taken to ensure the base of the pan and the hob is cleaned, and the hob conditioned, after each and every use, when using this type of saucepan.
Choosing Your Utensils

If these recommendations are not followed, the result will be a build up of small copper deposits on the surface of your hob, which, if not cleaned after each use, will result in permanent marking of your hob.

Always lift the pan from the hob, **Do not** drag or slide across the hob surface as damage may occur.
## 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>½</td>
<td>250</td>
<td>120</td>
</tr>
<tr>
<td>1</td>
<td>275</td>
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<td>230</td>
</tr>
<tr>
<td>9</td>
<td>475</td>
<td>240</td>
</tr>
</tbody>
</table>
Grilling

DO NOT allow young children near the appliance when the grill is in use as the surfaces get extremely hot.

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

DO NOT LINE THE GRILL PAN WITH ALUMINIUM FOIL.

The grill control is designed to provide variable heat control of either the twin grill elements on together or the single left-hand grill element only, depending upon which direction the control knob is rotated. With the control knob rotated clockwise the window on the control will show orange and the twin elements will come on together, and with the control rotated anti-clockwise the window will show yellow and the single left-hand 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 5 setting for approximately 5 minutes.

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

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

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

Grill Pan Handle

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

Please note, if a fixed handle is required, grill pan is unable to be kept in the Fan Oven with door closed, but may be stored in the Top Oven with door closed.

Door position for Grilling.
Top Oven Cookery Notes

The charts on pages 26 and 27 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.

Top Oven for 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, 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 26 and 27. 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. DO NOT 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 longer slower cooking required for cheaper cuts of meat - casserole cooking, pot roasting, braising etc.

Small joints of meat up to 1.5kg (3lbs) or poultry up to 3.6kg (8lbs) in weight can be roasted in a small meat pan in the Top Oven, but should preferably be 'slow roasted' or covered with a lid of aluminium foil (one or two incisions in the top of the foil will allow the meat or poultry to brown). Always ensure that there is at least 25mm (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 (8lbs) should be roasted in the Main Oven.

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

Top Oven as a Hotcupboard

Plates and dishes placed on the floor of the Top Oven will be heated when the Main Oven is in use. When the Main Oven is not in use (for instance when a meal is being cooked on the hob) place the
plates and serving dishes on the rod 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.

**Do not** operate the grill control when using the Top Oven for cooking or as a hotcupboard.

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

## Meat

<table>
<thead>
<tr>
<th>Food</th>
<th>Pre-heat</th>
<th>Temperature and Time</th>
<th>Position in oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef/Lamb (slow roasting)</td>
<td>Yes</td>
<td>170/180°C approx. 35 minutes per 450g (1lb) + 35 minutes over</td>
<td></td>
</tr>
<tr>
<td>Beef/Lamb (foil covered)</td>
<td>Yes</td>
<td>190/200°C approx. 35-40 minutes per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Pork (slow roasting)</td>
<td>Yes</td>
<td>170/180°C approx. 40 minutes per 450g (1lb) + 40 minutes over</td>
<td>Shelf placed directly on floor of oven</td>
</tr>
<tr>
<td>Pork (foil covered)</td>
<td>Yes</td>
<td>190/200°C approx. 40 minutes per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Veal (slow roasting)</td>
<td>Yes</td>
<td>170/180°C approx. 40-45 minutes per 450g (1lb) + 40 minutes over</td>
<td></td>
</tr>
<tr>
<td>Veal (foil covered)</td>
<td>Yes</td>
<td>190/200°C approx. 40-45 minutes per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (slow roasting)</td>
<td>Yes</td>
<td>170/180°C approx. 25-30 minutes per 450g (1lb) + 25 minutes over</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game (foil covered)</td>
<td>Yes</td>
<td>190/200°C approx. 25-30 minutes per 450g (1lb)</td>
<td></td>
</tr>
<tr>
<td>Casserole Cooking</td>
<td>Yes</td>
<td>Approx. 150°C 2-2½ hours</td>
<td></td>
</tr>
</tbody>
</table>

**If using aluminium foil:**
1. Remember it is important to increase the cooking time by one third.
2. Never allow foil to touch sides of oven.
3. Never cover oven interior with foil.
4. Never cover oven shelves with foil.
**Top Oven Temperature Chart**

*Note:* Always refer to cooking notes on pages 24-25 before using oven. If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

**Baking**

<table>
<thead>
<tr>
<th>Food</th>
<th>Pre-heat</th>
<th>Temperature and Time</th>
<th>Position in oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>210/220°C approx 9-12 minutes</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Small Cakes</td>
<td>Yes</td>
<td>180/190°C approx 15-20 minutes</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>Yes</td>
<td>170/180 approx 20-25 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Sponge Sandwich (fatless)</td>
<td>Yes</td>
<td>180/190°C approx 15-20 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Swiss Roll</td>
<td>Yes</td>
<td>200/210°C 10-15 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Semi-rich Cakes</td>
<td>Yes</td>
<td>160/170°C 1¾-1½ hrs.</td>
<td>Shelf placed directly on floor of oven</td>
</tr>
<tr>
<td>Rich Fruit Cakes</td>
<td>Yes</td>
<td>140/150°C time dependent on size</td>
<td>Shelf placed directly on floor of oven</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>Yes</td>
<td>190/200°C time dependent on use</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>Yes</td>
<td>200/210°C time depending on use</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Yorkshire Pudding</td>
<td>Yes</td>
<td>190/200°C approx 40-45 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Individual Yorkshire Pudding</td>
<td>Yes</td>
<td>200/210°C approx 20-25 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Milk Puddings</td>
<td>Yes</td>
<td>140/150°C 2-2½ hrs</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Baked Custard</td>
<td>Yes</td>
<td>140/150°C approx. 40-45 mins</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Bread</td>
<td>Yes</td>
<td>220°C for 10 mins.</td>
<td>Shelf placed directly on floor of oven</td>
</tr>
<tr>
<td></td>
<td></td>
<td>200/210°C approx 25-30 mins</td>
<td></td>
</tr>
<tr>
<td>Meringues</td>
<td>Yes</td>
<td>100°C approx 3-4 hrs</td>
<td>Runner 1 from bottom of oven</td>
</tr>
</tbody>
</table>
Main Oven

Main Oven Door

The Main Oven door is equipped with removable inner glass panels for easy cleaning. On no account must the oven be operated without these glass panels in position. (See 'Care and Cleaning' page 34-37).

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 Interior Light

The Main Oven is illuminated when the main oven thermostat is turned on, the light will remain on during the cooking period.

Oven Thermostat

The oven is heated by a single tubular sheathed element behind the oven interior rear panel. This is controlled by a thermostat which is set to the required oven temperature by turning the control knob clockwise, between 70°C (150°F) and 230°C (450°F) recommended in the temperature chart.

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

Note: If the pilot light does not come On when the control is turned, check that the timer is in Manual operation.
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 32 and 33 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

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

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

Oven Positions

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

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

- Do not fit shelves upside down.
- Never use more than 3 shelves in the oven as air circulation will be restricted.
- Food or cooking utensils should not be placed on the floor of the oven.

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

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 32 and 33 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 allow even air circulation.

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 (31/2lbs) 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, 1lb), or at room temperature (allowing 2-3 hours per 450g, 1lb).

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

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

### Important

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

## Meat

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

If using aluminium foil:
1. Remember it is important to increase the cooking time by one third.
2. Never allow foil to touch sides of oven.
3. Never cover oven interior with foil.
4. Never cover oven shelves with foil.

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

**Beef** - Rare - 60°C  
Medium - 70°C  
Well Done - 75°C  

**Lamb** - 80°C  

**Poultry** - 90°C  

**Pork** - 90°C  

**Veal** - 75°C
# Main Oven Temperature Chart

## Baking

<table>
<thead>
<tr>
<th>Food</th>
<th>Pre-heat</th>
<th>Temperature and Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>210/220°C 9-12 minutes</td>
</tr>
<tr>
<td>Small Cakes</td>
<td>No</td>
<td>170/180°C approx 15-20 minutes</td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>No</td>
<td>160/170 approx 20-25 mins</td>
</tr>
<tr>
<td>Sponge Sandwich (fatless)</td>
<td>Yes</td>
<td>170/190°C 15-20 mins</td>
</tr>
<tr>
<td>Swiss Roll</td>
<td>Yes</td>
<td>180/200°C approx.12-15 mins</td>
</tr>
<tr>
<td>Semi-rich Cakes</td>
<td>No</td>
<td>140/150°C 1 ¼-1 ½ hrs.</td>
</tr>
<tr>
<td>Rich Fruit Cakes</td>
<td>No</td>
<td>130/140°C - dependent on size</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>No</td>
<td>190/200°C - dependent on size</td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>No</td>
<td>190/200°C - depending on size</td>
</tr>
<tr>
<td>Yorkshire Pudding</td>
<td>Yes</td>
<td>180/190°C approx 40-45 mins</td>
</tr>
<tr>
<td>Individual Yorkshire Pudding</td>
<td>Yes</td>
<td>190/200°C approx 20-25 mins</td>
</tr>
<tr>
<td>Milk Puddings</td>
<td>No</td>
<td>140/150°C 1 ½-2 hrs</td>
</tr>
<tr>
<td>Baked Custard</td>
<td>No</td>
<td>140/150°C 35-45 mins</td>
</tr>
<tr>
<td>Bread</td>
<td>Yes</td>
<td>200/210°C 30-35 mins</td>
</tr>
<tr>
<td>Meringues</td>
<td>No</td>
<td>70/90°C approx 3-4 hrs</td>
</tr>
</tbody>
</table>

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

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 & Conditioner as it provides a protective film to keep the hob in good condition and assists in keeping the hob clean.

Whilst it is recommended that normal cleaning is carried out when the hob has 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 & 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 & Conditioner please contact Belling Customer Helpline on 01709 579902.

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/gold coloured decor trims in 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 and unscrew the two screws securing the inner glass panel, taking care not to allow the glass to fall. Carefully lift the middle glass panel through the aperture at the top of the door. The glass panels may now be washed at the sink. 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.**
Care and Cleaning

Take particular care not to damage the inner surface of the inner glass panel which is coated with a heat reflective layer. 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.

Caution—Do not operate the appliance without the removable glass panels in position.

When inserting the middle glass, two safety spring clips will prevent the glass from dropping fully into position. Carefully support the bottom edge of the glass while pressing these clips. Ensure that the glass panel is fully located in the recess in the metal panel.

Make sure that the inner glass panel is refitted the correct way round following instructions printed on the glass.

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 35 for cleaning the ‘Cookclean’ panels.
Do not use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Top Oven Door Removal

The door is removable to facilitate occasional cleaning of heavy soiling from the oven floor and from the door itself.

To remove, open the top oven door fully and, using a coin or screwdriver, turn the two discs clockwise to the position shown on page 37 (Fig. 7). Part close the door to approx. 45°, unhook the lower hinge fingers, then pull the door away from the oven front frame.

To replace, insert the lower fingers and the hooked ends of the door stays, ensuring that the slots in the lower fingers engage with the front frame (Fig 8). Fully open the door and turn the discs anti-clockwise to their normal working positions (Fig. 9).
Care and Cleaning

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.

![Fig. 7](image1)

![Fig. 8](image2)

![Fig. 9](image3)

**Replacement of Oven Lamp**

**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, assemble gasket to glass dome and refit dome.

**Splashback Assembly**

A splashback kit is available as an optional extra from the Belling Spare Parts Department. For address see separate leaflet.

**N.B.**

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

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

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
</table>
| Nothing works | Is the main cooker wall switch turned on?  
Is the timer 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 work. Grill works | Ensure timer is set to manual by pressing button D on the timer until the 'Auto' symbol is off |
| Top Oven and Grill do not work. Main Oven works. | Operating the cooker under the following conditions may cause a safety cut-out to operate.  
(a) grilling with the Top Oven door shut.  
(b) grilling for an excessively long period at a maximum setting.  
Switch off the appliance and allow the cooker to cool for approximately 30 minutes. Switch the cooker back on again and check that the grill/Top Oven is now operating correctly |
| Grill Does not work | Ensure that the Top Oven control is turned fully off. |
| Grill keeps turning on and off | When the grill control is operated at a setting less than '5' this is normal regulator operation, not a fault |
| Timer is flashing '000' and 'Auto' | The electricity supply to the cooker has been interrupted and the Timer must be reset. |
| Timer buzzer operates continually | Press button marked 'Timer' |
| Unable to set auto oven programme | Button B on the timer refers to the duration of cooking (the time required to cook the food), not to stop the time. When the required 'Cook Time' and 'end time' have been set, the timer will calculate the start time for you. |
## Is there Something Wrong with your Cooker?

### Cooking results not satisfactory?

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
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</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><strong>Over/Under cooking</strong></td>
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<tr>
<td>Fast/Slow 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 2'/4&quot; in height.</td>
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<tr>
<td><strong>Top Oven Baking</strong></td>
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<tr>
<td>Uneven cooking front to back</td>
<td>Ensure that any cooking utensils are at least 4&quot; from the 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 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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Belling Appliances Ltd., Mexborough, South Yorkshire S64 8AJ