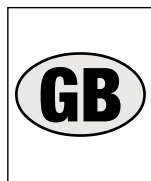


# Belling



## Electric Slot-in Cooker

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### INSTALLATION AND USER INSTRUCTIONS

Model Number  
640SS  
643SS



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The appliance was designed and made in accordance with the European standards listed below:

=> EN 60 335-1 and EN 60 335-2-6 (electrical) plus relative amendments

The appliance complies with the prescriptions of the European Directives as below:

=> 73/23 + 93/68 EC concerning electrical safety (BT).

=> 89/336 + 92/31 + 93/68 EC concerning electromagnetic compatibility (EMC)

Oven accessories that could come into contact with foodstuffs are made with materials that comply with the provisions of the 89/109 EC directive dated 21/12/88 .

# INTRODUCTION

## Your Belling Cooker

Thank you for purchasing a new Belling electric Cooker. Its stylish and practical design will enhance your kitchen and make cooking a pleasure. Dependant on model, your cooker features a large fan oven with a fan grill function (643SS only), a separate grill / top oven and a ceramic hob with one halogen hotplate (643SS only). There is also a clock/timer which features a minute minder and an automatic main oven switch on and off feature.

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

## Getting Help

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

## **BELLING HELPLINE Tel: 01709 579902**

Please quote the cooker model and serial number with your enquiries. This can be found on the rating label, positioned on the rear of your cooker.

**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.

# INSTRUCTIONS FOR THE INSTALLER

## TECHNICAL INFORMATION

- All installation and maintenance must only be carried out by qualified personnel.  
The manufacturer cannot be held responsible for any damage to persons or property resulting from an incorrect installation of the appliance.
- The safety and automatic adjustment devices of the appliance may, during its life, only be modified by the manufacturer or duly authorised supplier.
- In accordance with the electricity standard the appliance is type Y.
- **The walls adjacent to and surrounding the appliance must be able to withstand a temperature rise of 65K.**

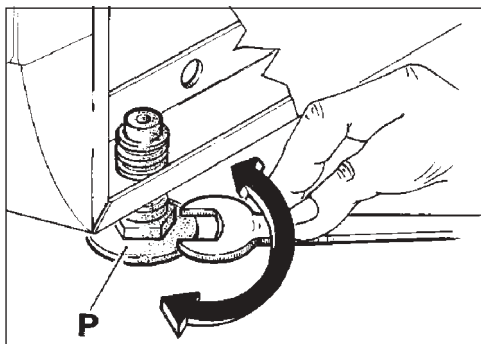
## UNPACKING YOUR COOKER

- Remove all packaging before use and check to make sure that the appliance is in perfect condition. If you have any doubts do not use the appliance and call 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.
- Do not move the appliance using the handles.
- Some parts on the appliance are protected by a plastic film. This protective film must be removed before the appliance is used. We recommend carefully slitting the plastic film along the edges with a sharp knife or pin.

**The packaging materials should carefully discarded and not left within easy reach of children as they are a potential safety hazard.**

## LEVELLING THE COOKER

- It is important that the cooker is placed on a firm level surface and that the feet, are adjusted to ensure that the cooker is perfectly level. An unlevelled cooker can affect the cooking results. To level the cooker simply adjust the feet (P) (See diagram below) screwing up or down as required. By turning these feet you can align the cooker height with the adjacent work surfaces.
- The cooker is fitted with two spacers placed at the rear part of the hob top, which ensures a minimum distance between the appliance and the rear wall. They must not be removed.



# INSTRUCTIONS FOR THE INSTALLER

## ELECTRICAL CONNECTION

### WARNING! THIS APPLIANCE MUST BE EARTHED!

Your cooker should have been checked to ensure that the voltage corresponds with the supply voltage, this is stated on the rating plate, which is situated on the rear of the cooker. The cooker must be connected by a qualified electrician to a suitable double-pole control unit with a minimum of 32A and a minimum contact clearance of 3mm, which should be fitted adjacent to (but not above) the cooker, in accordance with IEE regulations. The power supply cable should conform to BS6004. We recommend P.V.C. insulated twin and earth cable with a conductor size of 6mm<sup>2</sup>. The maximum size of cable that can be used is 10mm<sup>2</sup>. The control unit should be easily accessible in the event of an emergency. This appliance conforms to EN55014 regarding suppression of radio and television interference.

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

Before you cook for the first time, we recommend that you switch on each element in turn to burn off any odours remaining from manufacture.

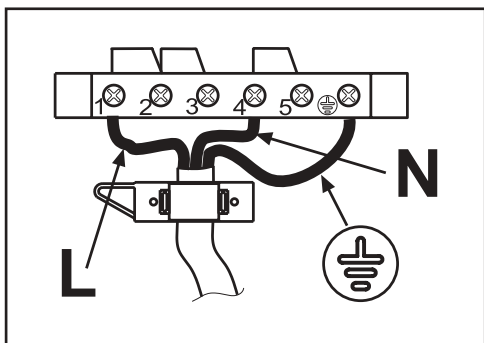
Simply operate each hob element and the grill on maximum for a few minutes, and the oven for approximately 30 minutes.

Ensure that the room is well ventilated (eg. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased.

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

Belling Ceramic Hob Cleaner can be obtained from the Belling Spares Department tel. 01709 579907, quoting reference number 630811.

Connection to the mains terminal block as shown below. It is accessed by removing the cooker back panel.



## 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.

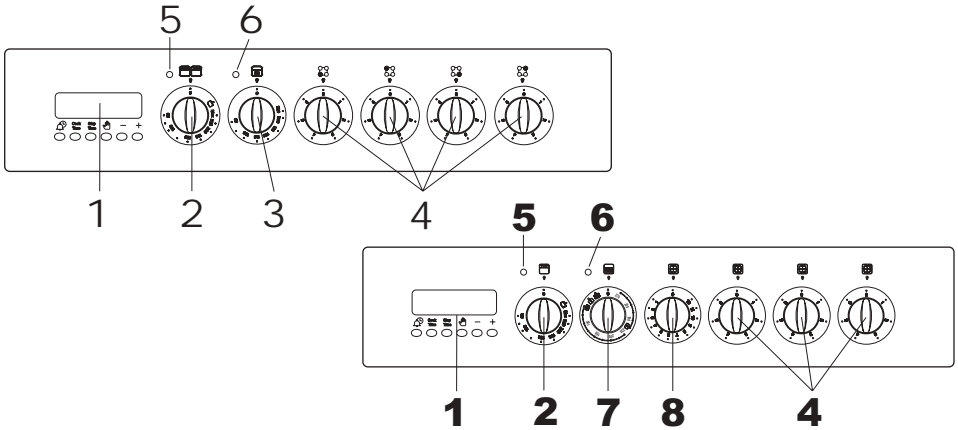
### Never..

- 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 1/2 full of oil, or use a lid while frying. Do not leave a fryer unattended while cooking.
- Never operate the grill with the grill/top oven door closed. This may cause overheating of your cooker.
- Never line the shelves, floor, or sides of the oven or grill, with aluminium foil as overheating and damage may result.
- Never place materials which might catch fire, such as tea towels on the hob or elements, even when the cooker is not in use.
- Never allow aluminium foil or plastic to touch any hob element when it is hot.
- Never use an asbestos mat, trivet or rack of any kind under pans on the hob.
- Never store anything which might catch fire in the oven or grill.
- Never heat unopened containers.
- Never place flammable or plastic items on or near the hob.
- Never dry clothes on either hob or oven doors.
- Never store flammable liquids, aerosols, etc. in adjacent cabinets.
- Never wear garments with long flowing sleeves whilst cooking.
- Never stare directly at Halogen heating units.

### 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 doors 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 keep your cooker clean, as build-up of grease or fat from cooking may be a fire hazard.
- Always switch off at the mains before cleaning your cooker.
- Always supervise children and pets, particularly when grilling, as exposed parts of the grill may become hot.
- Always use suitable pans for the hob, and make sure that they are stable.
- Always keep handles away from the edge of the hob and any heat. For added safety you should consider using a suitable hob guard.
- Always make sure that all controls are switched off when you have finished cooking.
- Always remember that your cooker may stay hot for a time even after you have finished cooking.
- Always keep ventilation slots clear of obstructions.
- Always keep children away from the cooker when cleaning at maximum setting.
- Always fit the control panel heat shield when grilling. Failure to do so may result in damage to the control knobs or surrounding panels.

## CONTROL PANEL



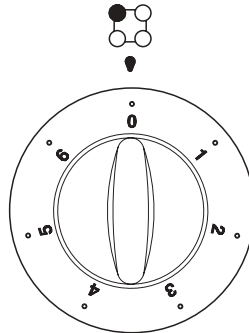
| 640SS  | 643SS   |
|--|---|
| <ol style="list-style-type: none"> <li>1) Electronic programmer / clock</li> <li>2) Top oven thermostat / grill control knob</li> <li>3) Bottom oven thermostat control knob</li> <li>4) Control knobs for hob elements</li> <li>5) Red neon indicating operation of the top oven elements</li> <li>6) Red neon indicating operation of the bottom oven element</li> </ol> | <ol style="list-style-type: none"> <li>1) Electronic programmer / clock</li> <li>2) Top oven thermostat / grill control knob</li> <li>7) Bottom oven thermostat control knob with fan grill</li> <li>8) Control knobs for hob halogen element</li> <li>4) Control knobs for hob elements</li> <li>5) Red neon indicating operation of the top oven elements</li> <li>6) Red neon indicating operation of the bottom oven element</li> </ol> |

## DESCRIPTION OF CONTROLS

### Hob element control knobs (4)

By turning the control knob clockwise or counterclockwise, different heat settings can be selected:

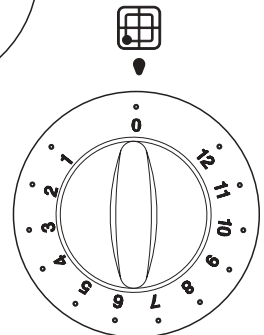
- 0 = Elements off
- 1 to 6 = Minimum to maximum power



### Hob halogen element control knob (8)

By turning the control knob clockwise or counterclockwise, different heat settings can be selected:

- 0 = Elements off
- 1 to 12 = Minimum to maximum power



# KNOW YOUR COOKER

## Thermostat/ Grill control knob for top oven (2)

By turning the control knob clockwise different temperature and grill settings can be selected:

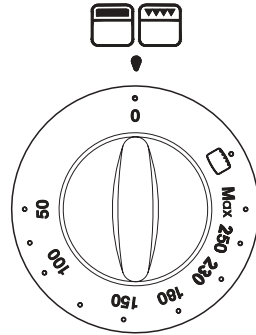
0 = Oven off

50°C to 250°C = Oven temperature settings. Top and bottom elements operating.

Max = 280°C

 = Grill element operating

**Warning:** When the top oven / grill is in use please note that the elements will become extremely hot and cause injury if touched.



## Thermostat control knob for bottom oven (3)

By turning the control knob clockwise different temperature settings can be selected:

0 = Oven off

50°C to 230°C = Oven temperature settings. The element on the rear wall of the oven, plus circulating fan will operate.

The oven light always remains on whenever the thermostat is in the on position.

## Thermostat control knob for bottom oven with fan grill (7)

By turning the control knob clockwise different cooking functions can be selected:

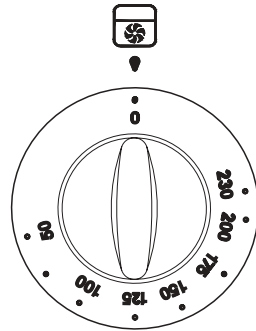
0 = Oven off

 = Oven light on, which stays on for all functions

 = Fan defrost

75°C to 230°C = Fan oven temperature settings. The element on the rear wall of the oven, plus circulating fan will operate

160°C to 270°C = Fan grill temperature settings. Grill heating element and fan on



## Top oven neon (5)

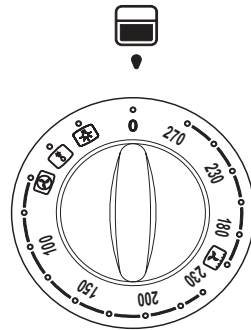
When this light is on the top oven elements are operating.

This light switches on and off to indicate when the oven has reached its set temperature and the elements are cycling.

## Main oven neon (6)

When this light is on the main oven elements are operating.

This light switches on and off to indicate when the oven has reached its set temperature and the elements are cycling.

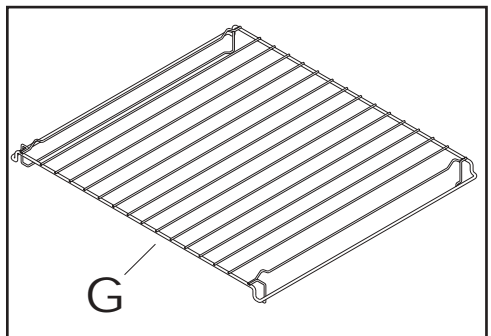
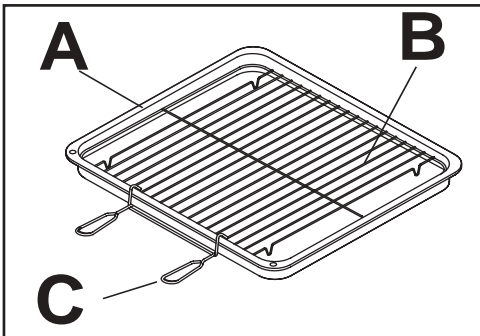
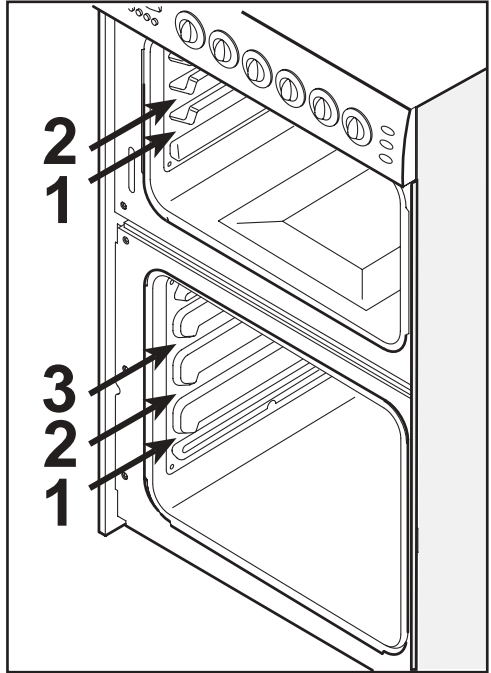




## General Description

Your cooker features a ceramic glass hob and two ovens. The top cavity also features a grill. The main oven features fanned forced convection for even heat distribution within the oven and with fan grill function (643SS only).

The cooker is supplied with 3 oven shelves (G) (see below), which can be placed in any of the runners formed into the sides of the oven walls. The shelf positions are numbered from the bottom of each oven. For added flexibility, the shelves may also be placed on the floor of the ovens. A grill pan/drip tray (A), food support grid (B) and handle (C) is also included (see below), which is placed on top of the appropriate shelf.



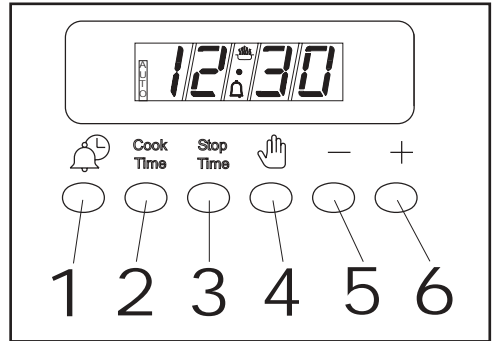
# OVEN TIMER OPERATION

The oven timer offers you the following features:

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

The automatic timer can control the main oven only. When the timer control has been set for the main oven it is possible to use the top oven on non 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 delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Foods should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.



## ELECTRONIC PROGRAMMER / CLOCK


The following functions can be carried out :

- Set 24 hr clock ( using buttons 2 and 3 )
- Set minute minder ( using button 1 )
- Set cooking time ( using button 2 )
- Set end of cooking time ( using button 3 )
- Set manual operation ( using button 4 )
- -/+ ( using buttons 5 and 6 )



**Note : Always use manual operation when not using the programmer**

### Setting the time of day (from 0.01 to 24.00 = hh,mm)

After connecting the cooker to the mains supply or after a power cut, AUTO and "0.00" will both flash simultaneously on the display.



Press buttons 2 and 3 simultaneously and set the current time of day by pressing buttons 5 or 6. When the time of day is set the AUTO symbol will be replaced by the  symbol on the display, indicating that the timer is set for manual operation.

### Minute minder (from 0 hours 01 minute to 0 hours 59 minutes)



Press button 1 and select the cooking time with buttons 5 or 6. The  symbol will appear on the display. At the end of the set time the  symbol will disappear from the display and the buzzer will sound and continue for 7 minutes or until button 4 is pressed once.

## OVEN TIMER OPERATION


### To set timer to switch OFF automatically (with cooking duration from 0 hours 01 minute to 23 hours 59 minutes)


Set the main oven thermostat to the required cooking temperature. Set the cooking duration by pressing button 2 and setting the length of cooking time with buttons 5 or 6. The AUTO and  symbols will appear on the display. At the end of the cook duration the oven will switch off, the  symbol will disappear from the display, AUTO symbol will flash and the buzzer will sound and continue for 7 minutes or until button 4 is pressed once. If cooking is complete, return the main oven thermostat to the off position.



To set timer to switch OFF automatically (with end of cooking time from 0 hours 01 minute to 23 hours 59 minutes)

Set the main oven thermostat to the required cooking temperature. Set the cooking duration by pressing button 3 and setting the end of cooking time with push button 6. The AUTO and  symbols will appear on the display. At the end of cooking time the oven will switch off, the  symbol will disappear from the display and the AUTO symbol will flash and the buzzer will sound and continue for 7 minutes or until button 4 is pressed once. If cooking is complete, return the main oven thermostat to the off position.


### To set timer to switch ON and OFF automatically (with the start of cooking time delayed from 0 hours 01 minutes to 10 hours 00 minutes)

Set the main oven thermostat to the required cooking temperature. First programme the cooking time, by pressing button 2 and setting the length of cooking time with buttons 6. Both the AUTO and  symbols will appear on the display. Set the stop time by pressing button 3 and setting the time with button 6.

The  symbol will disappear from the display, and the oven will switch off.

The  symbol will reappear on the display again when cooking in the oven starts. At the end of the cooking time the oven will switch off, the  symbol will disappear from the display, the AUTO symbol will flash and the buzzer will sound and continue for 7 minutes or until button 4 is pressed once. If cooking is complete, return the main oven thermostat to the off position.

### Manual operation

Manual operation is possible only when the automatic programming has finished or after having cancelled it by pressing push button 4. The AUTO symbol disappears from the display and the symbol  appears on the display.

### Buzzer

The buzzer goes off at the end of a programme or at the end of the minute minder function and lasts for 7 minutes. If you wish to stop it before press button 4.

There are three different buzzer tones: to select the one you want, press push button 2 when the time of day is displayed.

### Correcting/canceling the programme set

There will be an automatic programming error if the time shown on the clock is between the cooking start time and the cooking end time. This error will be signalled immediately by the sound of the buzzer and the AUTO symbol flashing on the display. A programming error can be corrected by changing the duration or end of the cooking time. Any programme that has been set can be corrected or adjusted at any time by pressing the corresponding programming button and then button 5 or 6. To cancel a programme, correct the time set to show "0.00" on the display. If the cooking time is cancelled the end of cooking time is also cancelled and vice versa. The oven turns off automatically and the AUTO symbol flashes on the display.

Press button 4 to set the programmer to manual operation.

The correct time of day cannot be corrected when the automatic operation programme is working.

## USING A CERAMIC HOB - SAFETY

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

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

|             |                            |        |
|-------------|----------------------------|--------|
| Front Left  | 1.7 kW-1.8 kW (643SS only) | 180 mm |
| Rear Left   | 1.2 kW                     | 145 mm |
| Front Right | 1.7 kW                     | 180 mm |
| Rear Right  | 1.2 kW                     | 145 mm |

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.

Halogen heating elements (where fitted) will appear to be significantly brighter than the Fastlite ceramic elements. As with other bright light sources, avoid looking directly at the halogen elements for long periods as you may feel some eye discomfort. Halogen elements use a lamp and an inner heating coil together. As the halogen lamp is very bright when lit, the inner coil may appear duller (i.e. not working); this is normal and the element is working correctly.

### Warning

Even when the heating element control has been returned to OFF position, the hotplate may still be hot.

The ceramic hob elements are fitted with special controls to regulate the element temperatures and to prevent overheating. The elements will be seen to switch on and off during use as the temperature is maintained automatically. This cycling effect is perfectly normal, and is part of the designed operation of the elements and controls. A slight hum may be heard from the elements while they are in use. Although the heating elements are fitted with safety cut-outs to prevent overheating, it is important that the elements are not operated for any length of time without a pan on the hob, as overheating can still occur and may cause damage.

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. (See 'Care of your hob' on page 19)

### Safety requirements for deep fat frying

**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** on or in close proximity to the cooking zones. To minimise the risks inherent with deep fat frying, we recommend the following;

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.

### In the unfortunate event of a chippan fire

1. Switch **Off** the electricity supply.
2. Smother flames with a fire blanket or damp cloth.
3. Leave the pan to cool for at least 60 minutes before moving.

# USING A CERAMIC HOB - GENERAL INFORMATION

## NEVER

Never cook directly on the hob surface without a cooking utensil as this will result in damage to the surface of the hob.

Never use the hob as a worktop surface as damage may occur to the smooth sides of the hob.

Never drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.

Never place anything between the base of the utensil and the ceramic hob, e.g. do not use asbestos mats, aluminium or wok stands.

Never leave any utensils, food or combustible items on the hob when it is not in use.

Never place aluminium or plastic foil, or plastic containers on the hob.

Never leave the hotplates or cooking areas switched ON unless they are being used.

Never leave utensils partly covering the heated areas. Always ensure that they are placed centrally over the heated areas and have the same diameter as the heated area used.

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").

Never stare directly at Halogen heating units.

We recommend not to use a utensil with a base diameter greater than 25cm (10"). We recommend not to place large preserving pans or fish kettles across two heated areas.

## ALWAYS

Always use good quality smooth flat based utensils.

Always use a utensil which has approximately the same base area as the heating area zone being used.

Always use utensils which have more than sufficient capacity for the amount of food being cooked to prevent boil over or spillage.

Always use utensils with good fitting lids.

Always use a low dome pressure cooker for best results. 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.



Good Quality Flat Base



Convex Base too



Concave Base



Too Small



Too Large



No pan Element

## USING A CERAMIC HOB - GENERAL INFORMATION

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

Always clean up any spillage immediately with a clean cloth or a paper towel to avoid unnecessary damage to the hob. Always ensure that the base of the utensil is dry before placing on the ceramic hob.

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.**

### REMEMBER

1. Purchasing a new pan will not necessarily mean it will have a flat base, always check before buying.
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.

### ELEMENT CONTROLS

The elements are operated by turning the control knob (4) in either direction until the point of the control knob is adjacent to the desired setting - 0 for off, between 1 and 3 for low simmering, and between 3 and 6 for fast simmering and boiling.

The cooking chart below serves as a guide as to what kind of food each energy setting is suitable for.

| KNOB POSITION |          | TYPE OF FOOD   |
|---------------|----------|--|
| 1             | 1 or 2   | To melt butter, chocolate, etc.  |
| 1 or 2        | 3 or 4   | To heat food, keep small amounts of water simmering, to heat sauces containing egg yolk and butter. To simmer meat, fish, vegetables, fruit. |
| 3             | 5 or 6   | To heat solid and liquid foods, keep water boiling, defrost frozen foods, make omelettes containing 2-3 eggs, various types of cooking.      |
| 4 or 5        | 7 or 8   | To cook foods, jams, etc.  |
| 5 or 6        | 9 or 10  | To seal meats and fry fish.  |
| 6             | 11 or 12 | Frying potatoes, etc. bringing water too the boil.   |

This chart must only be treated as a guide - the performance of the appliance is dependant on the type of cookware used and the quantity of food being cooked.

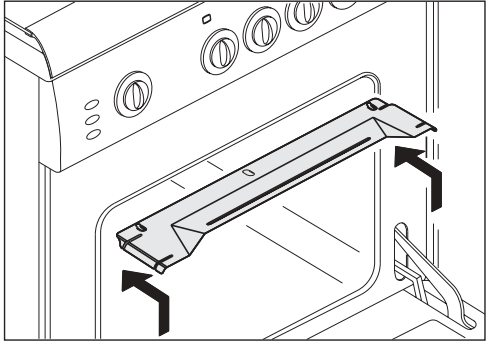
### Hob Hot Indicator

The appliance features a hob hot warning system which illuminates when any element is used, and remains on following use, until the cooking surface has cooled to a safe touchable temperature.

## CONVENTIONAL GRILLING – TOP CAVITY

**WARNING:- DURING USE THE APPLIANCE BECOMES HOT. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN.**


**IMPORTANT! BEFORE GRILLING, ALWAYS FIT THE PROTECTIVE HEAT SHIELD, AS SHOWN BELOW. THIS WILL PREVENT DAMAGE TO THE CONTROLS AND SURROUNDING FURNITURE. GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED**



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

**DO NOT** LINE THE GRILL PAN WITH ALUMINIUM FOIL.

### COOKING WITH GRILL (1800 W)

Turn the top oven control knob (2) to the  symbol. The centre top element will come on and it radiate heat directly onto the food. Allow the grill to preheat for 1 minute before starting to cook.

The cooking chart below serves as a guide as to how various food types may be cooked.

| FOOD                                  | SHELF POSITION FROM BASE OF OVEN  | APPROX. COOKING TIME                         |
|---------------------------------------|-----------------------------------|--|
| Toasting of bread products            | 1 or 2                            | 2 - 4 mins                                   |
| Small cuts of meat<br>Sausages, bacon | 1                                 | 8 - 12 mins (Depends on size and thickness)  |
| Chops, etc.<br>Gammon Steaks          | 1                                 | 20 - 25 mins (Depends on size and thickness) |
| Fish. Whole, Fillets                  | 1                                 | 6 - 8 mins                                   |
| Fish in breadcrumbs                   | 1                                 | 10 - 15 mins                                 |
| Pre-cooked potatoe                    | 1                                 | 10 - 12 mins                                 |
| Pizzas                                | 1                                 | 10 - 12 mins                                 |
| Browning of food                      | 1 (dish placed directly on shelf) | 5 - 7 mins                                   |

After use, always return controls to the off position

## TOP OVEN COOKERY NOTES

**WARNING:- DURING USE THE APPLIANCE BECOMES HOT. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN.**

The Top Oven is heated by two elements - the grill element and an element under the floor of the oven. A neon adjacent to the oven control indicates when the oven is preheated, and cycles with the elements during use.

### Top Oven For Cooking (850 W)

To heat the oven, turn the top oven control knob (2) clockwise, selecting the required temperature between 100°C (200°F) and 220°C (425°F) as recommended in the Top Oven temperature chart.

The Top Oven 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 - runner 1 or the shelf placed on the base of the oven. The correct positioning of food is indicated in the temperature charts on page 17. 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. 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.

### 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 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.

### 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 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 CHARTS

The charts on the following pages serve as a guide for positioning and temperature for cooking in the top oven. Always preheat the oven until the indicator neon (5) goes out.

| MEAT                              | Temperature (°C) | Time (approximate)                           | Position in Oven |
|-----------------------------------|------------------|--|------------------|
| Beef / Lamb<br>(slow roasting)    | 170 / 180        | 35 mins per 450g (1 lb)<br>+ 35 mins over    | 1 or base        |
| Beef / Lamb<br>(foil covered)     | 190 / 200        | 35-40 mins per 450g (1 lb)                   | 1 or base        |
| Pork<br>(slow roasting)           | 170 / 180        | 40 mins per 450g (1 lb)<br>+ 40 mins over    | 1 or base        |
| Pork<br>(foil covered)            | 190 / 200        | 40 mins per 450g (1 lb)                      | 1 or base        |
| Veal<br>(slow roasting)           | 170 / 180        | 40-45 mins per 450g (1 lb)<br>+ 40 mins over | 1 or base        |
| Veal<br>(foil covered)            | 190 / 200        | 40-45 mins per 450g (1 lb)                   | 1 or base        |
| Poultry / Game<br>(slow roasting) | 170 / 180        | 25-30 mins per 450g (1 lb)<br>+ 25 mins over | 1 or base        |
| Poultry / Game<br>(foil covered)  | 190 / 200        | 25-30 mins per 450g (1 lb)                   | 1 or base        |
| Casserole Cooking                 | 150              | 2 - 2 1/2 hrs                                | 1 or base        |

| BAKING                       | Temperature (°C) | Time (approximate) in mins | Position in Oven |
|------------------------------|------------------|----------------------------|------------------|
| Scones                       | 210 / 220        | 10 - 15                    | 1                |
| Small Cakes                  | 170 / 180        | 20 - 25                    | 1                |
| Victoria Sandwich            | 160 / 170        | 20 - 30                    | Base             |
| Sponge Sandwich<br>(fatless) | 170 / 180        | 20 - 25                    | Base             |
| Swiss Roll                   | 200 / 210        | 10 - 15                    | 1                |
| Semi-rich fruit cakes        | 150 / 160        | 60 - 75 (7" tin)           | Base             |
| Rich Fruit Cakes             | 130 / 140        | Time dependant on size     | Base             |
| Shortcrust Pastry            | 190 / 200        | Time dependant on recipe   | Base             |
| Puff Pastry                  | 200 / 210        | Time dependant on recipe   | 1                |
| Yorkshire Pudding            | 190 / 200        | 30 - 40                    | 1                |
| Individual Yorkshire         | 200 / 210        | 20 - 30                    | 1                |
| Puddings                     |                  |                            |                  |
| Milk Pudding                 | 130 / 140        | 90 - 120                   | Base             |
| Baked Custard                | 140 / 150        | 40 - 50                    | 1                |
| Meringues                    | 100              | 150 - 180                  | 1                |

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

## MAIN OVEN COOKERY NOTES

Dependant on model your oven may feature the following cooking functions,



### FAN OVEN

The oven is heated by an element at the rear of the oven. Air is drawn into the hole in the center of the ovens rear panel by a circulating fan, before being forced over the radial fan element and back into the oven cavity.

This heating system is useful for baking biscuits, cakes, many small pieces of meat, the accelerated thawing of frozen foods and preserving/drying fruits and vegetables.

The Fan oven features an operating range between 50°C and 230°C.

- The oven heats up quickly but preheating is usually required. Please refer to the table provided. Food can be cooked simultaneously on one or two levels.
- If you need to put food in a preheated oven, please wait until the indicator neon (6) goes off before putting food in the oven.
- Feel free to use your own cake tins and other smaller tins.
- As you can insert two or even three trays in the oven simultaneously (when baking biscuits for example), this additional economy saving feature saves on further time and money.
- Baking temperatures are lower, therefore the loss of nutrition value of the food is reduced, as is also energy consumption.



### FAN GRILLING (643SS only)

This function uses the grill and fan. A uniform air circulation is created which makes this system perfect for roasting larger joints of meat (1 kg or more). It gives similar results to cooking on a rotisserie.

The Fan grill features an operating range between 160°C and 270°C.

- Preheating is not necessary.
- Place the meat (oiled and salted) on a pre-oiled wire shelf. Place the shelf on level 2 and insert the enamel drip tray supplied beneath.
- You can roast more joints at the same time but only on one level.
- When roasting, remember that you do need to turn the meat over in the middle of cooking.
- After the roasting is finished let the meat sit for 10 minutes before cutting it.



### FAN DEFROST (643SS only)

When the fan only is in operation, air is circulated evenly throughout the entire oven and is useful for defrosting frozen dishes that need to be thawed at room temperature, and will be consumed unheated (cream, custard pastry, tarts, fruit etc.)

All models feature a main oven light, which will illuminate whenever the oven is in use.

Function and temperature are selected by turning the main oven control to the desired setting. Always ensure that all controls are returned to the off position when not in use.

The charts on page 20 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.

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.

## MAIN OVEN COOKERY NOTES

### Oven Positions (fan oven)

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.
- 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.

### Temperature and Time (fan oven)

When two 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 page 18 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 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 a suitable meat pan. Small joints weighing less than 1.75kg (31/2 lbs) should be roasted in a smaller meat pan/tin - or they may be 'pot roasted' - a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.

(d) 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.

## MAIN OVEN TEMPERATURE CHARTS



### FAN OVEN

The charts on the following pages serve as a guide for positioning and temperature for cooking in the main oven. If a preheat period is specified always preheat the oven until the indicator neon (6) goes out.

| MEAT                                 | Preheat | Temperature (°C) | Time (approximate)   |
|--------------------------------------|---------|------------------|--|
| Beef                                 | No      | 160 / 180        | 20-25mins per 450g (1 lb)<br>+ 20 mins over  |
| Lamb                                 | No      | 160 / 180        | 20-30 mins per 450g (1 lb)<br>+ 25 mins over)  |
| Pork                                 | No      | 160 / 180        | 25-30 mins per 450g (1 lb)<br>+ 25 mins over)  |
| Veal                                 | No      | 160 / 170        | 25-30 mins per 450g (1 lb)<br>+ 25 mins over)  |
| Chicken / Turkey<br>Up to 4 kg (8lb) | No      | 160 / 180        | 18-20mins per 450g (1 lb)<br>+ 20 mins over  |
| Turkey 4 to 5.5kg<br>(8 to 12 lb)    | No      | 150 / 160        | 12 - 14 mins per 450g (1 lb) at plus<br>12 mins extra.<br>For every 450g (1 lb) over 5.5kg (12<br>lb) allow 10 mins per 450g (1lb) and<br>roast at 150°C |
| Casserole Cooking                    | No      | 140 - 150        | 11/2 - 2 hrs   |

| BAKING                           | Preheat | Temperature (°C) | Time (approximate) in mins |
|----------------------------------|---------|------------------|----------------------------|
| Scones                           | Yes     | 210 / 220        | 9 - 2                      |
| Small Cakes                      | No      | 170 / 180        | 15 - 20                    |
| Victoria Sandwich                | No      | 160 / 170        | 20 - 25                    |
| Sponge Sandwich<br>(fatless)     | Yes     | 170 / 190        | 15 - 20                    |
| Swiss Roll                       | Yes     | 180 / 200        | 12 - 15                    |
| Semi-rich fruit cakes            | No      | 140 / 150        | 75 - 90 (7" tin)           |
| Rich Fruit Cakes                 | No      | 130 / 140        | Time dependant on size     |
| Shortcrust Pastry                | No      | 190 / 200        | Time dependant on recipe   |
| Puff Pastry                      | No      | 200 / 210        | Time dependant on recipe   |
| Yorkshire Pudding                | Yes     | 180 / 190        | 40 - 50                    |
| Individual<br>Yorkshire Puddings | Yes     | 190 / 200        | 20 - 25                    |
| Milk Pudding                     | No      | 130 / 140        | 90 - 120                   |
| Baked Custard                    | No      | 140 / 150        | 35 - 45                    |
| Meringues                        | No      | 70 / 90          | 3 - 4 hrs                  |



### FAN GRILLING

Before cooking place the drip tray under the wire shelf. Position the meat centrally below the grill element. Cook from a cold start ensuring meat is turned over half way through cooking.

| Food                   | Shelf position from<br>base of oven | Grilling Temperature<br>(°C) | Approx. Cooking Time      |
|------------------------|-------------------------------------|------------------------------|---------------------------|
| Chicken weight 1.5-2kg | 1 or 2                              | 130 - 150                    | 25mins / 450g +25-30mins  |
| Chicken weight 1.0kg   | 2                                   | 160 - 170                    | 20mins / 450g +20-25mins  |
| Beef                   | 2                                   | 150                          | 20-25mins/450g +20-25mins |
| Pork (leg)             | 2                                   | 140 - 160                    | 40-45mins/450g+40-50mins  |

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

## CLEANING AND MAINTENANCE

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 Ceramic Hob Cleaner & Conditioner, available from most household retail outlets, 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 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.

Belling Ceramic Hob Cleaner can be obtained from the Belling Spares Department tel. 01709 579907, quoting reference number 630811.

### Cooker Exterior

All the parts of the cooker exterior (stainless steel, side panels, door glass) must be cleaned frequently with a mild detergent and a little water and then dried with a soft cloth.

Do not wash the parts if they are still hot and never use abrasive powders, pads or corrosive spray products. Do not leave vinegar, coffee, milk, salty water or the juice of lemon or tomato on the surface for any length of time.

On painted or stainless steel surfaces, do not use aromatic or aliphatic solvents to remove spots or label glue.

Stainless steel cleaner can be obtained from the Belling Spares department tel. 01709 579907, quoting reference number Belling 005.

## CLEANING AND MAINTENANCE

### Oven Cavities

The oven should be cleaned after each use to remove cooking residuals and grease which, if burnt on when the oven is used again, will form deposits or stains, as well as unpleasant smells.

Do not leave vinegar, coffee, milk, salty water or the juice of lemon or tomato on enamelled surfaces for any length of time. Always wash the accessories used. The rod shelves, heat deflector shield and grill can be cleaned using household cream cleanser 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 the 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. Do not spray or wash the elements or thermostat bulb with acid-based products (check the information label on the product you are using).

The manufacturer cannot be held responsible for any damages caused by incorrect cleaning.

### Oven Door Seal

The oven door seal guarantees the correct functioning of the oven. We recommend you:

- clean it, avoiding abrasive products.
- check its condition from time to time.

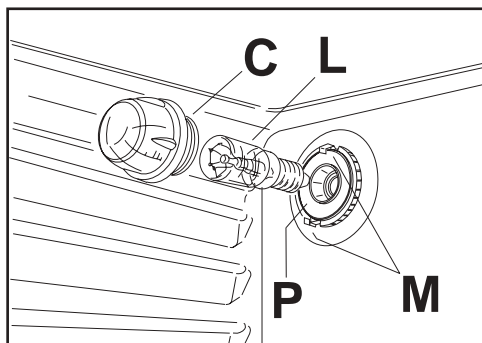
### CHANGING THE OVEN LAMP - main oven only

**WARNING : TURN OFF THE COOKER ELECTRICITY SUPPLY BEFORE REPLACING LAMP.**

Open the oven door and remove the rod shelves. Do use a thick cloth to grip the light glass dome (C) and bulb, unscrew anti-clockwise and lift out.

Reach into the aperture, and carefully unscrew the faulty lamp (L) anti-clockwise. Fit replacement lamp (15W 300°C SES), and refit dome. If necessary clean dome in warm soapy water before drying completely.

**NOTE:** Oven bulb replacement is not covered by your guarantee, please telephone our Spares Department on 01709 579907 for a replacement.



## IS THERE SOMETHING WRONG WITH YOUR COOKER?

| Fault finding guide                            | Before contacting your Belling service Centre / Installer, check the problem guide below: there may be nothing wrong with your cooker  |
|--|--|
| Problem  | Check  |
| Nothing works                                  | Is the main cooker wall switch turned on?<br>Is the timer display blank?<br>If the timer is not working it is likely that there is no electricity supply to your cooker.                               |
| Main oven does not work but the top oven does. | Ensure that the timer is set to manual mode.   |
| Timer flashing                                 | The electricity supply to the cooker has been interrupted. The timer must be reset.  |
| Timer bleeping                                 | Place your finger on the timer function touch pad to cancel.   |
| Grill keeps turning on and off.                | This is normal during use, as the grill maintains temperature.   |
| Oven lamp does not work.                       | The oven lamp is not covered by the guarantee. The part is easily changed - see the section on Oven Lamp Replacement. A new lamp may be obtained from our spares department by calling :- 01709 579907 |

Are cooking results not satisfactory?

| Problem  | Check  |
|--|--|
| <b>Grilling</b><br>Uneven Cooking front to back        | Ensure that the grill is positioned centrally below the grill element  |
| <b>Baking - General</b><br>Uneven rising of cakes      | Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.  |
| Sinking of cakes                                       | The following may cause cakes to sink:<br>1. Preheating of fan ovens.<br>2. Cooking at to high a temperature.<br>3. Using normal creaming method with soft margarine. (Use the all-in-one method)  |
| Over/Under cooking<br>Fast/Slow cooking                | Refer to the cooking times and temperatures given in the cook book provided, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal tastes. Do not use oven/meat tins greater than 56mm (21/4") in height.   |
| <b>Top Oven Baking</b><br>Uneven cooking front to back | Ensure that any cooking utensils are positioned centrally below the grill element  |
| Uneven rising of cakes                                 | Ensure that the shelf is level (see above) and that the food is positioned centrally on the shelf.   |
| Overcooking<br>Food is taking too long to cook         | Remember to reduce cooking temperatures by 10°C from standard recipes when using the Top Oven<br>Ensure that any cooking utensil used in the top oven is not larger that 300 x 225mm (12" by 9"), eg. The main oven meat pan.<br>Only cook one item at a time to avoid overloading the oven. |

# SERVICE

Please check your guarantee card for who to contact for service. Remember that service agents may charge for visits (even during the guarantee period) if nothing is found to be wrong with the appliance, so always check the instructions to make sure you have not missed anything.

Belling Appliances After Sales Division (Service)

Tel: 08457 454540 (all calls will be charged at local rate)

Before contacting a service agent, please note the following details about your cooker:

Model Number .....

Serial Number .....

Date of Purchase .....

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

| Date | Nature of fault | Parts Replaced or Repaired | Authorised Stamp or Signature |
|------|-----------------|----------------------------|-------------------------------|
|      |                 |                            |                               |
|      |                 |                            |                               |
|      |                 |                            |                               |
|      |                 |                            |                               |

**IMPORTANT NOTICE:-** In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction manual is accurate at the date of printing but will be superceded and should be disregarded if the specifications are changed.



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

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