

# Belling



## Slot-in Dual Fuel Cooker

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### INSTALLATION AND USER INSTRUCTIONS

Model Number  
864

This appliance is supplied for use with Natural gas G20 and can be converted to Liquid Petroleum gas by a suitably qualified engineer with the kit provided.



# CONTENTS

<b>INTRODUCTION</b>	page 3
<b>INSTRUCTIONS FOR THE INSTALLER</b>	pages 4-10
<b>FOR YOUR OWN SAFETY</b>	page 11
<b>KNOW YOUR COOKER</b>	pages 12-13
<b>OVEN TIMER OPERATION</b>	pages 14-15
<b>USING THE GAS HOB</b>	page 16
<b>USING THE GAS HOB - GENERAL NOTES</b>	pages 17
<b>GRILLING</b>	page 18
<b>TOP OVEN COOKERY NOTES</b>	page 19
<b>TOP OVEN COOKERY CHARTS</b>	page 20
<b>MAIN OVEN COOKERY NOTES</b>	pages 21-22
<b>MAIN OVEN COOKERY CHARTS</b>	page 23
<b>CLEANING AND MAINTENANCE</b>	page 24
<b>IS THERE SOMETHING WRONG WITH YOUR COOKER?</b>	pages 25-26
<b>SERVICE</b>	page 27

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

- EN 30-1-1, EN 30-2-1 and EN 437 plus subsequent amendments (gas)
- 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)
- 90/396 + 93/68 EC concerning gas safety.

**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 Dual Fuel Cooker. Its stylish and practical design will enhance your kitchen and make cooking a pleasure. Dependant on model, it features a large electric main fan oven with a light, separate top oven and a grill. The hob features four gas burners with push button ignition. Some models also feature a clock/timer with minute minder and an automatic main oven switch on and off function as well as a toughened glass lid with safety shut off valve.

Even if you have used a gas or 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 HELP LINE 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 panel of the 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.

**Note: the pictures shown in the figures in this handbook are purely indicative.**

# 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 appliance must only be used for its original purpose, that is, cooking for domestic use.
- The manufacturer cannot be held responsible for any damage to persons or property resulting from an incorrect installation, maintenance or use of the appliance.
- The electrical safety of this appliance is only guaranteed if it is correctly connected to a suitable earth system, as prescribed by the electrical safety standards. The manufacturer disclaims all responsibility if these instructions are not followed. Should you have any doubts, seek the assistance of a qualified person.
- Before connecting the appliance ensure that the rating plate data corresponds to that of the gas and electricity supply.
- The safety and automatic adjustment devices of the appliance may, during its life, only be modified by the manufacturer or duly authorised supplier.

## 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.
- Do not move the appliance using the handles.

Some parts on the appliance may be 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.**

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The factory set adjustment conditions for this appliance are stated on the rating label, which is fitted to the back panel of the appliance.

This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation. This appliance is factory set to burn NATURAL GAS (G20) at 20mbar but can be converted by a suitably qualified engineer to burn BUTANE (G30) at 28-30 mbar and PROPANE (G31) at 37 mbar, using the kit supplied.

## GAS SAFETY (INSTALLATION & USE) REGULATIONS

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law. In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172: 1990.

Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

## LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

LPG models shall not be installed in a room or internal space below ground level, e.g. in a basement.

## PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS 5440:Part 2.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m<sup>3</sup>, it will require an air vent of 50 cm<sup>2</sup> effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m<sup>3</sup>, it will require an air vent of 100 cm<sup>2</sup> effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air vent requirements.

# INSTRUCTIONS FOR THE INSTALLER

## POSITION

The appliance should be positioned in good light and free from draughts. Any shelf or cupboard of combustible material should be at least 750mm above the hob top, a greater clearance is desirable if discoloration is to be avoided, otherwise the shelf etc. should be protected.

In accordance with the gas standards, the gas appliances can be installed as "class 1" (free standing) or "class 2 subclass 1" (recessed) and, as such, must comply with the clearances specified in figures 1 and 2 respectively.

The rear wall and surfaces adjacent to or surrounding the appliance must be able to resist a temperature rise of 65°C. We recommend fitting ceramic tiles to protect the surrounding surfaces.

**NOTE:** When installing the appliance adequate space must be provided to allow the glass lid (where fitted) to be opened to its fullest extent.

## 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.

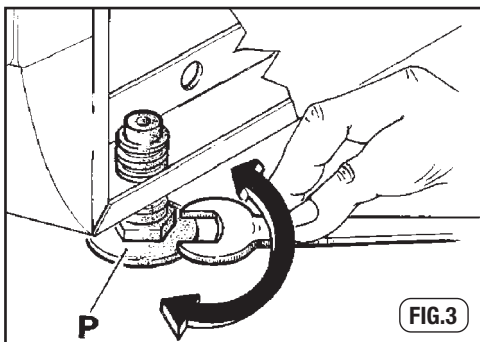


FIG.3

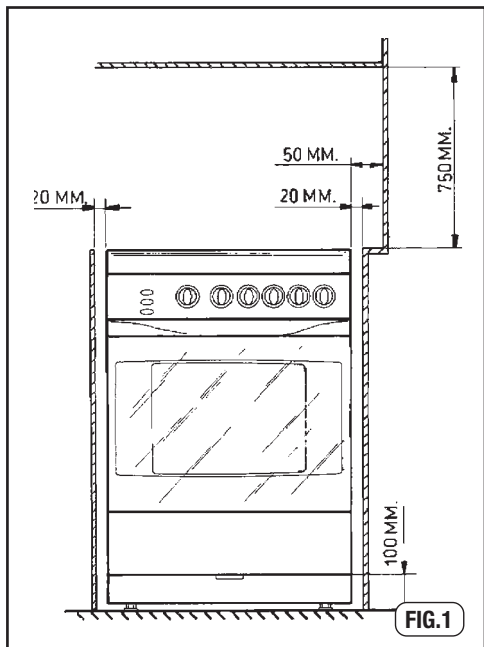


FIG.1

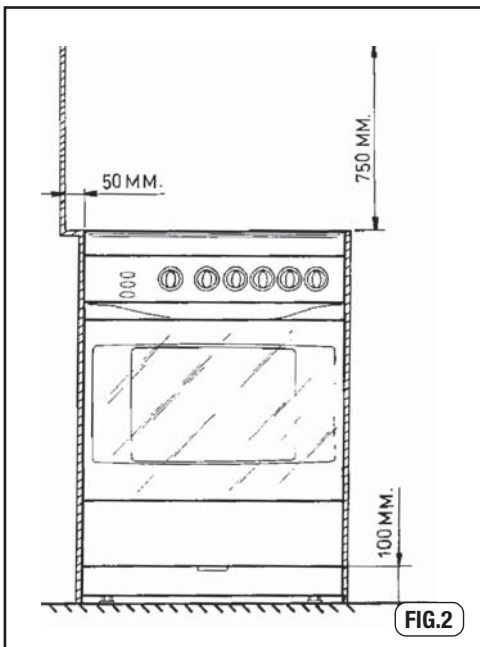
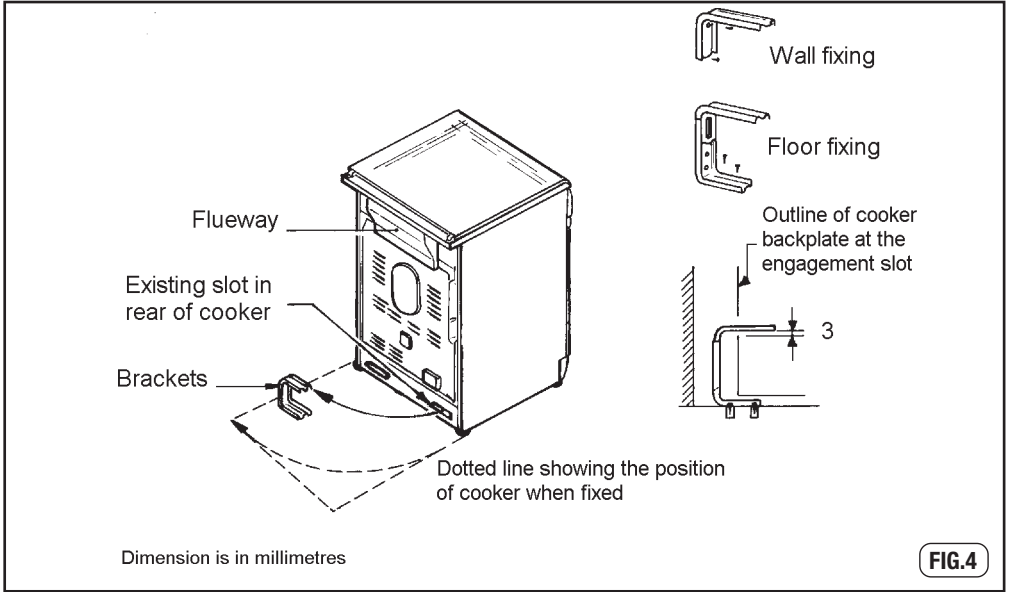


FIG.2

# INSTRUCTIONS FOR THE INSTALLER

## STABILITY BRACKET

We recommend a stability bracket is fitted to the cooker. The type shown in the diagram below can be purchased from most plumbers merchants and DIY shops.



**Note:** The power supply cable must be positioned so that no part of the cable can come into contact with any surface which could reach temperatures in excess of 75°C.

## ELECTRICAL CONNECTION

### WARNING! THIS APPLIANCE MUST BE EARTHED!

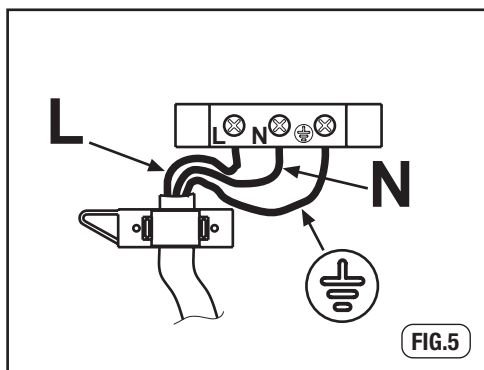
Your cooker should have been checked to ensure that the voltage corresponds with the supply voltage, this is stated on the rating plate, which is situated on the rear of the cooker. The cooker must be connected by a qualified electrician to a suitable double-pole control unit with a minimum of 32A and 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 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 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.

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



# INSTRUCTIONS FOR THE INSTALLER

## GAS CONNECTION

**WARNING!** This appliance is adjusted for NATURAL GAS at 20 mbar ONLY.

The hob is suitable for conversion to Liquid Petroleum Gas (BUTANE (G30) at 28-30 mbar and PROPANE (G31) at 37 mbar) by the following procedure using the kit supplied.

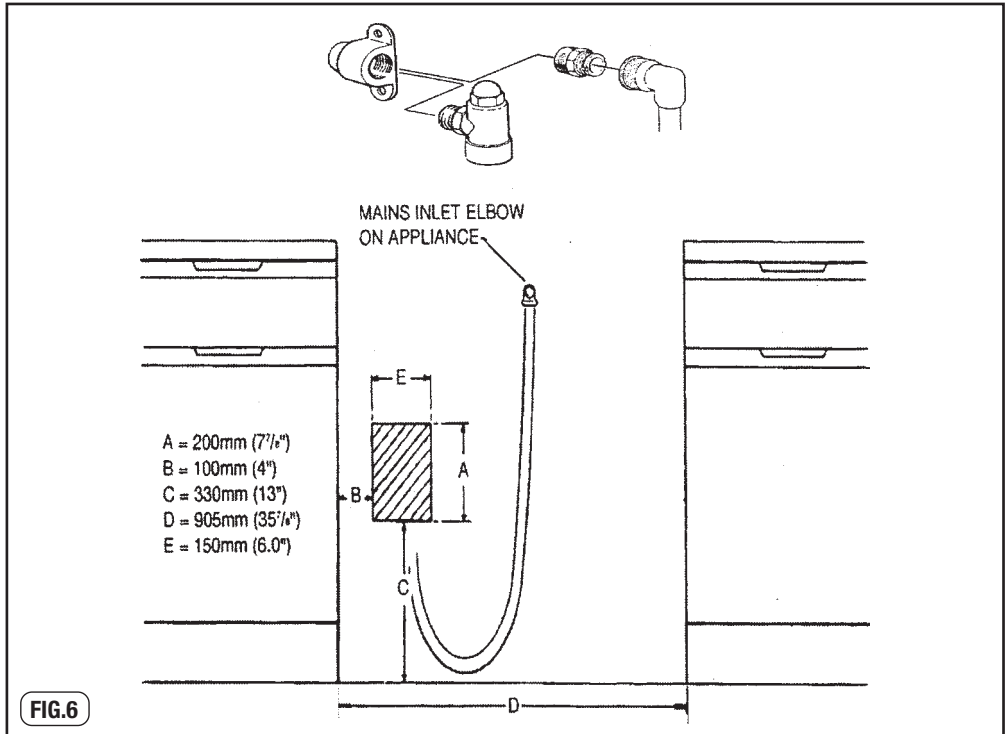
## CONNECTING TO GAS SUPPLY

The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to the wall.

Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

LPG models should be connected with a hose suitable for LPG and capable of withstanding a pressure of 50 mbar.

The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C





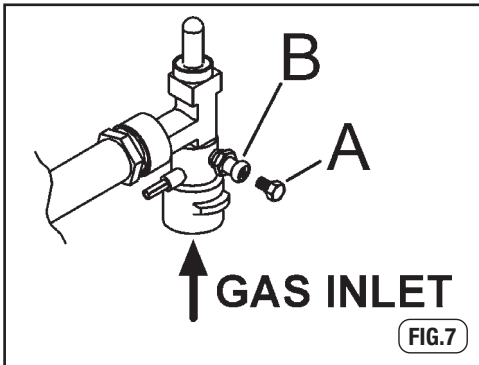
# INSTRUCTIONS FOR THE INSTALLER

## TESTING FOR CORRECT PRESSURE OF GAS

Before attempting to light burners, it is necessary to ascertain that the correct and desired pressure of gas is arriving at the appliance.

The test is carried out by removing screw (A) from the test point (B) and attaching a water gauge tester by rubber tube to the test point. Turn on the gas and ascertain the pressure being received (NATURAL GAS, 20 mbar, BUTANE, 28-30 mbar or PROPANE, 37 mbar). Should the pressure be lower or in excess of the desired pressure then the installer should consult the gas supplier. With LP Gas, the installer must ensure that the correct regulator is fitted and particular attention should be made when one or more appliances are operating at the same time so as to obtain correct reading at the test point on the cooker. Once the correct pressure has been ascertained, replace screw (A).

After ensuring that the correct gas pressure is being supplied to the appliance and if the appliance is to be operated with natural gas, you can now proceed to light the burners to ascertain that they are burning correctly. If the appliance is to be converted for use with L.P. gas, please follow the conversion instructions prior to testing the hotplate burners.



# CONVERTING TO LIQUID PETROLEUM GAS

This appliance is adjusted for NATURAL GAS at 20 mbar ONLY.

The hob is suitable for conversion to Liquid Petroleum Gas (BUTANE (G30) at 28-30 mbar and PROPANE (G31) at 37 mbar) by the following procedure using the kit supplied.

**Warning:** Conversion to L.P. gas must only be undertaken by a qualified gas engineer.

## INJECTOR REPLACEMENT

To change the injectors on the hob burners, remove the burner head and, with a 7 mm  $\varnothing$  socket spanner remove the original injector and replace with suitable injector for the gas type. Please ensure that the correct size injector is fitted, referring to Burner Technical Data table below.

## SIMMER ADJUSTMENT

The adjustment of the reduced rate (simmer) position is as follows:

- Turn the hob burner on and ignite, turning the control knob to the simmer position.
- Remove the control knob (M) by pulling the knob skirt.
- Introduce a small screwdriver (C) into the tap shaft (F) and turn fully clockwise until the bypass screw stops.
- Refit Knob skirt, spring and knob.
- Check that the hotplate burners ignite correctly and burn with a steady flame. Make sure that when turning the control knob quickly from full on position to simmer position that the hob burner does not extinguish.

After conversion always carry out a gas leak test and affix the gas category label, supplied with the conversion kit to the rear of the appliance, in place of the one already attached.

Burner	Heat Input	Injector Size	
		Natural Gas	LP Gas
Rapid	3.1 kW	117-Y	88
Semi-rapid	1.8 kW	98-Z	68
Auxiliary	1.0 kW	75-X	51

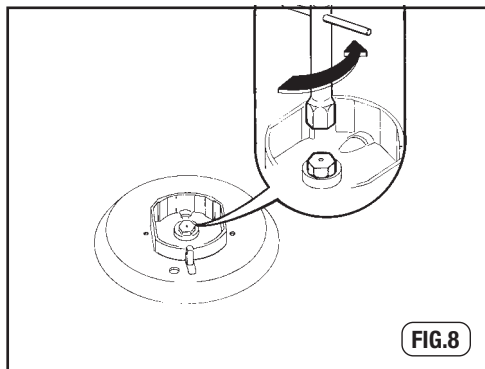


FIG.8

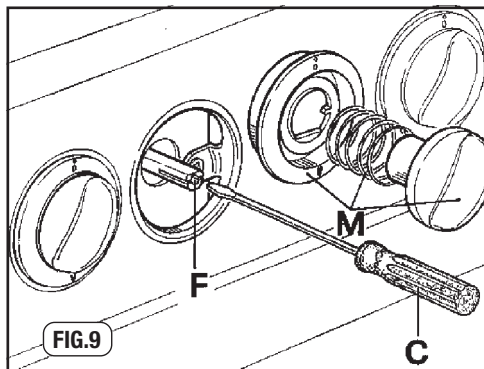


FIG.9

## 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.

### ALWAYS

- **ALWAYS** make sure you understand the controls before using the cooker.
- **ALWAYS** check that all controls on the cooker are turned off after use.
- **ALWAYS** stand back when opening an oven door to allow heat to disperse.
- **ALWAYS** use dry, good quality oven gloves when removing items from the oven.
- **ALWAYS** take care when removing items from the grill when the oven is on, as the contents may be hot.
- **ALWAYS** keep the oven door closed when not in use to prevent accidents, but remember that the door must be kept open when grilling to prevent overheating.
- **ALWAYS** place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- **ALWAYS** keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- **ALWAYS** allow the cooker to cool before cleaning.
- **ALWAYS** follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- **ALWAYS** keep ventilation slots clear of obstructions.
- **ALWAYS** refer servicing to CORGI registered appliance service engineers.

### NEVER

- **NEVER** leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use.
- **NEVER** touch heating elements inside the oven during or shortly after use.
- **NEVER** operate the grill with the oven door closed. This may cause overheating of your cooker.
- **NEVER** allow anyone to sit or stand on any part of the cooker.
- **NEVER** store items that children may attempt to reach above the cooker.
- **NEVER** heat up unopened food containers as pressure can build up causing the container to burst.
- **NEVER** store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinet immediately above or next to the cooker.
- **NEVER** fill a deep fat frying pan more than 1/3 full of oil, or use a lid. **DO NOT LEAVE UNATTENDED WHILE COOKING.**
- **NEVER** place flammable or plastic items on or near the hotplate.
- **NEVER** use proprietary spillage collectors on the hotplate.
- **NEVER** use the cooker as a room heater.
- **NEVER** dry clothes or place other items over or near to the hotplate or oven/grill doors.
- **NEVER** wear garments with long flowing sleeves whilst cooking.

**NOTE:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). In particular, when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating.

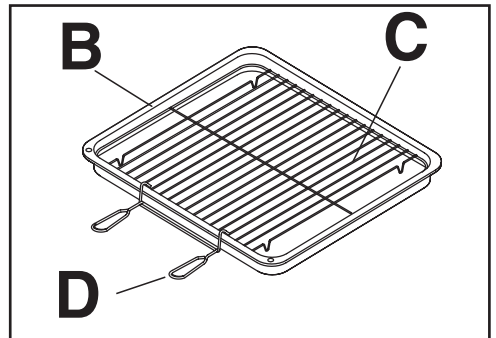
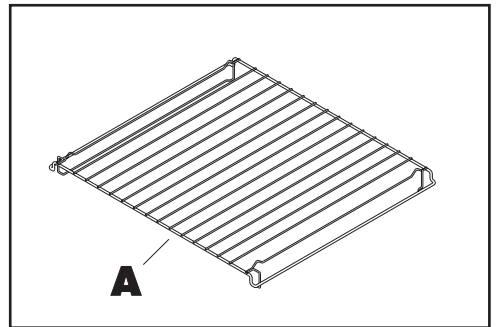
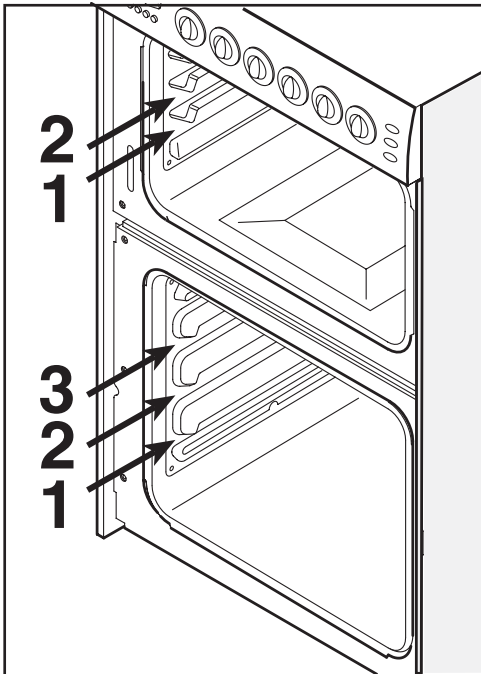
# KNOW YOUR COOKER

## GENERAL DESCRIPTION

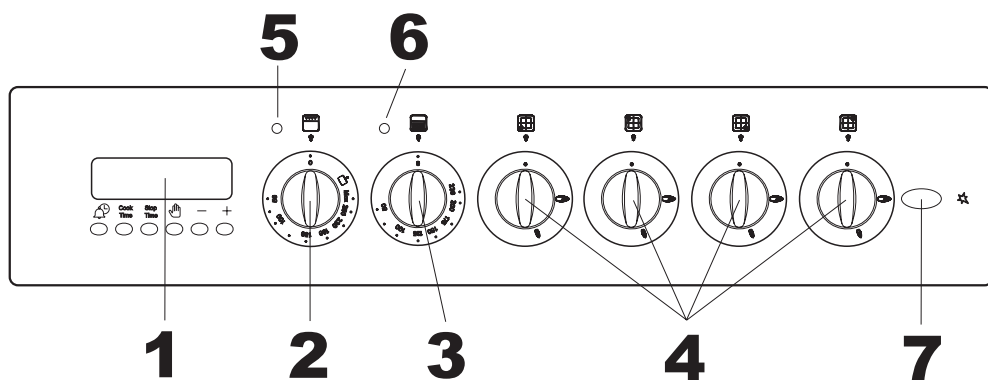
Your cooker features a gas hob and an electric main oven, which features fanned forced convection for even heat distribution within the oven. The top cavity features an electric grill and a conventional oven (where fitted).

The cooker is supplied with 3 oven shelves (A) (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 (A), food support grid (B) and handle (C) is also included (see below), which is placed on top of the appropriate shelf



# KNOW YOUR COOKER






## CONTROL PANEL

- 1) Electronic programmer / clock
- 2) Top oven thermostat / grill control knob
- 3) Bottom oven thermostat control knob
- 4) Control knobs for hotplate burners
- 5) Red neon indicating operation of the top oven elements
- 6) Red neon indicating operation of the bottom oven element
- 7) Hotplate ignition switch

## DESCRIPTION OF CONTROLS


### Hotplate Burner control knobs (4)

By turning the control knob counterclockwise, you can select the following symbols:

-  = Closed position
-  = "Full on" position
-  = "Reduced rate" position

### Top oven Thermostat/ Grill control knob (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.

### Bottom oven Thermostat control knob (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.

### 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.

### Hotplate ignition switch (7)

## OVEN TIMER OPERATION

The oven timer offers you the following features:

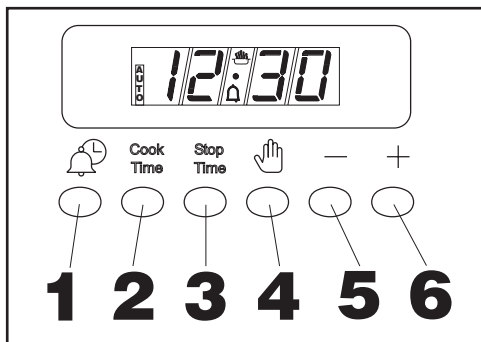
1. Time of Day
2. Minute Minder
3. Automatic Cooking with cook and delay cooking functions.

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.

### AUTOMATIC COOKING HINTS

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 (1)


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 CONTINUED


### 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.

## GENERAL NOTES ON SAFETY

- When the hob is in use do not leave unattended and make sure there are no small children in the vicinity. Check that pan handles are positioned correctly and always keep an eye on the pan whenever oils or fats are used, as they are easily inflammable.
- Do not use spray cans near the appliance when it is in use.
- Even after use surfaces retain heat for a long time so do not put your hands or other objects on them.
- After you have used the appliance make sure that all the controls are in the OFF position.



## THE HOB GLASS LID (where fitted)

The hob glass lid on the cooker is toughened for your protection and safety.

Before opening it remove any food deposits from its surface. The glass lid is purely decorative and is **not** intended as a work surface and should not be used for this purpose. As with any glass surface care must be taken to avoid scratches or damage, which may result in the glass breaking. The glass lid incorporates a safety valve that shuts off the supply of gas to **ALL** the cooker burners, when the lid is lowered. **Do not** use this facility as a means of controlling the burners. This device is fitted in the interests of safety.

**Warning:** Always ensure that all the control knobs are in the OFF position and the burners have cooled before the hob lid is closed. Failure to do so could result in damage to the lid and a risk of personnel injury.

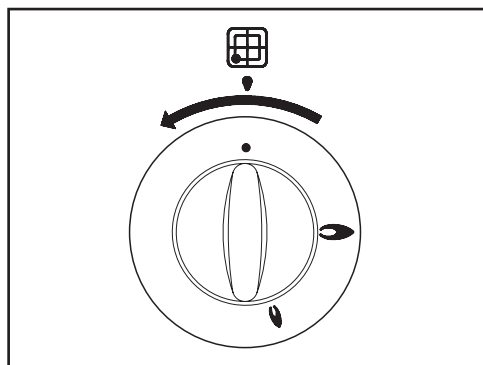
## LIGHTING THE HOB BURNERS

Push in and turn the appropriate control knob in an anti clockwise direction to the full on position  , keeping the knob pushed in press and hold the ignition button (7)  until the burner lights. When the burner has lit release the ignition button and turn the control knob to the required setting.

## ADJUSTING THE HOB BURNERS

When the burner is lit, the flame can be adjusted by turning the control knob to the required setting. The small flame symbol marked on the control knob indicates the simmer position and the large flame, the full position. To turn the burner off, turn the appropriate knob fully clockwise.

After use, always return controls to the off position.





## USING THE GAS HOB - GENERAL NOTES

### 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:

- Use a deep pan, large enough to completely cover the appropriate heating area.
- Never fill the pan more than one-third full of fat or oil.
- Never leave oil or fat unattended during the heating or cooking period.
- 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.
- 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.
- Never heat fat, or fry, with a lid on the pan.
- Keep the outside of the pan, clean and free from streaks of oil or fat.

### In the unfortunate event of a chip pan fire

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

### ECONOMY TIPS

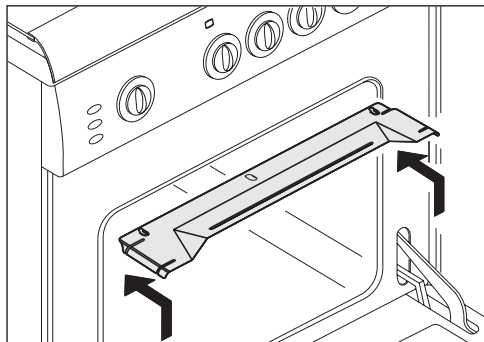
In order to obtain the maximum efficiency with minimum gas consumption, it is useful to remember:

- Do not use small pans on large burners.
- As soon as boiling point is reached, turn the control knob to the low position.
- Always use pans with lids.
- Do not over fill pans, only boil the amount of liquid required.
- Vegetables cut into smaller pieces take less time to cook, therefore use less gas. Also more than one vegetable can be cooked in the same pan, i.e. carrots and peas.

## GRILLING

**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**



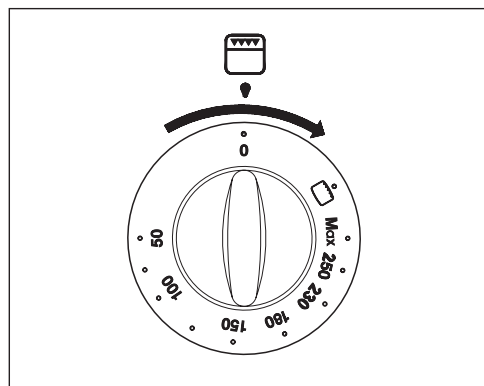
**NEVER** allow young children near the appliance when the grill is in use as the surfaces get extremely hot.

**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 Sausages, bacon	1	8 - 12 mins (Depends on size and thickness)
Chops, etc. 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 20. 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 up to 1.5kg (3 lbs) or poultry up to 3.6kg (8 lbs) in weight can be roasted in a small meat pan in the Top Oven, but should preferably be 'slow roasted' or covered with a lid of aluminium foil (one or two incisions in the top of the foil will allow the meat or poultry to brown). Always ensure that there is at least 25mm (1in.) between the top of the foil and the grill element. Do not use the grill pan as a meat pan.

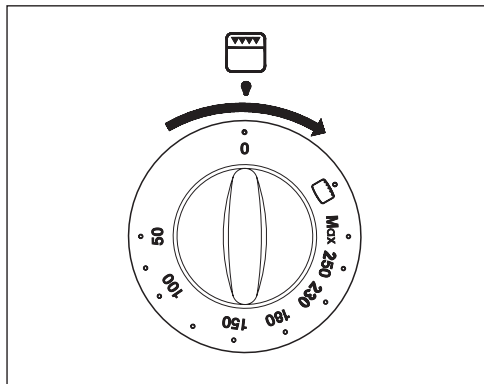
Larger joints of meat weighing more than 1.5kg (3 lbs) or poultry weighing more than 3.6kg (8 lbs) should be roasted in the Main Oven.

### **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 (slow roasting)	170 / 180	35 mins per 450g (1 lb) + 35 mins over	1 or base
Beef / Lamb (foil covered)	190 / 200	35-40 mins per 450g (1 lb)	1 or base
Pork (slow roasting)	170 / 180	40 mins per 450g (1 lb) + 40 mins over	1 or base
Pork (foil covered)	190 / 200	40 mins per 450g (1 lb)	1 or base
Veal (slow roasting)	170 / 180	40-45 mins per 450g (1 lb) + 40 mins over	1 or base
Veal (foil covered)	190 / 200	40-45 mins per 450g (1 lb)	1 or base
Poultry / Game (slow roasting)	170 / 180	25-30 mins per 450g (1 lb) + 25 mins over	1 or base
Poultry / Game (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 (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

The main oven is heated by an element and circulating fan on the rear wall of the oven. (rear element and fan). Use the main oven thermostat control (3) to set the required temperature. A neon adjacent to the oven control indicates when the oven is preheated, and cycles with the elements during use.

### MAIN OVEN FOR COOKING (2000 W)

Turn the thermostat control knob clockwise, selecting the required temperature between 100°C (200°F) and 220°C (425°F)

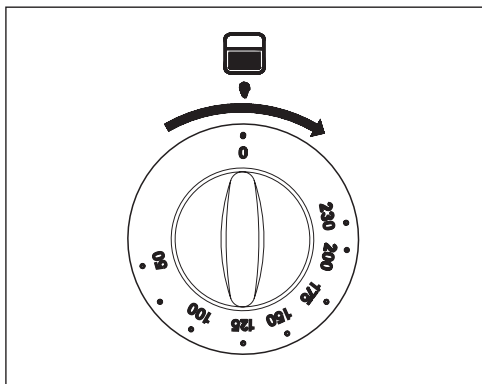
Before placing food in the oven wait until the thermostat indicator neon (6) has gone off, to indicate that the oven has preheated.

The rear element will come on and the heat is distributed by the fan.

The charts on page 23 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.



### 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.
- 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 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 25 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap on all sides of the oven.

### TO PREPARE MEAT AND POULTRY FOR ROASTING IN YOUR FAN OVEN

- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has for been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
- (b) The weight of any stuffing used should be added before calculating the cooking time.
- (c) Place meat/poultry in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (3 1/2 lbs) should be roasted in a smaller meat pan/tin - or they may be 'pot roasted' - a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- (d) 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

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) + 20 mins over
Lamb	No	160 / 180	20-30 mins per 450g (1 lb) + 25 mins over
Pork	No	160 / 180	25-30 mins per 450g (1 lb) + 25 mins over
Veal	No	160 / 170	25-30 mins per 450g (1 lb) + 25 mins over
Chicken / Turkey Up to 4 kg (8lb)	No	160 / 180	18-20mins per 450g (1 lb) + 20 mins over
Turkey 4 to 5.5kg (8 to 12 lb)	No	150 / 160	12 - 14 mins per 450g (1 lb) at plus 12 mins extra. For every 450g (1 lb) over 5.5kg (12 lb) allow 10 mins per 450g (1lb) and 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 (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 Yorkshire Puddings	Yes	190 / 200	20 - 25
Milk Pudding	No	130 / 140	90 - 120
Baked Custard	No	140 / 150	35 - 45
Merinques	No	70 / 90	3 - 4 hrs

**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 gas 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.

### COOKER EXTERIOR

All the parts of the cooker exterior (stainless steel, metal door panels, side panels, door glass) must be cleaned frequently with a mild detergent and a little water and then dried with a soft cloth. Stainless steel cleaner can be obtained from the Belling Spares department tel. 01709 579907, quoting reference number Belling 005.

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

The pan support and burner caps can be cleaned with warm soapy water. The aluminium burner caps can also be cleaned in this way. Use a nylon brush to remove any cleaning materials, water or dirt from the burner ports. Do not wash the parts if they are still hot and never use abrasive powders, pads or corrosive spray products.

### COOKER INTERIOR

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 food support grid 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 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.

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 with warm soapy water, 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.

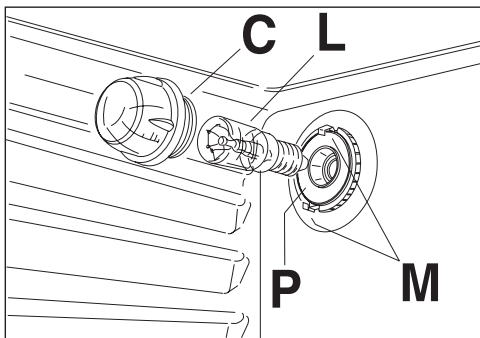
Reach into the aperture, and carefully unscrew the faulty lamp (L) anti-clockwise. Fit replacement lamp (15W 300°C SES), and refit dome. If necessary clean dome in warm soapy water before drying completely.

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

### DISPOSAL OF YOUR PRODUCT

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment, Local Authority instructions should be followed for the disposal of your product.





## IS THERE SOMETHING WRONG WITH YOUR COOKER?

Before contacting your Service Centre or Installer, check the guide below, there may be nothing wrong with your cooker.

<b>Problem</b>	<b>Check</b>
Nothing works	<p>Is the main cooker wall switch turned on? Is the timer display blank?.</p> <p>If the timer is not working it is likely that there is no electricity supply to your cooker.</p>
Ignition does not work.	<p><b>If all hob burners fail to ignite</b></p> <p>Check that the electricity supply is turned on. Check that sparks appear at all the burners; a clicking noise should be heard. If the electricity supply has failed, the hob burners can be lit with a match.</p> <p><b>If one burner fails to ignite</b></p> <p>Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports. Clean away any debris with a dry nylon brush such as an old toothbrush. If a wire wool pad has been used for cleaning around the burner ensure the ignitor is free from any stray strands. Any water on the burner should be dried with a cloth or kitchen towel.</p>
Timer flashing	The electricity supply to the cooker has been interrupted. The timer must be reset.
Timer bleeping	Press timer button 4 to cancel.
Oven lamp does not work.	The oven lamp is not covered by the guarantee. The part is easily changed - see the section on Oven Lamp Replacement. A new lamp may be obtained from our spares department by calling :- 01709 579907

## IS THERE SOMETHING WRONG WITH YOUR COOKER?

Are cooking results not satisfactory?

<b>Problem</b>	<b>Check</b>
<b>Grilling</b> Uneven Cooking front to back	Ensure that the grill is positioned centrally below the grill element
<b>Baking - General</b> 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.
<b>Sinking of cakes</b>	The following may cause cakes to sink: <ol style="list-style-type: none"> <li>1. Preheating of fan ovens.</li> <li>2. Cooking at to high a temperature.</li> <li>3. Using normal creaming method with soft margarine. (Use the all-in-one method - see Cook Book supplied)</li> </ol>
<b>Over/Under cooking</b> Fast/Slow cooking	Refer to the cooking times and temperatures given in the cooking charts provided, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal tastes. Do not use oven/meat tins greater than 56mm (2 1/4") in height.
<b>Top Oven Baking</b> (where fitted)	
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	Remember to reduce cooking temperatures by 10°C from standard recipes when using the Top Oven
Food is taking too long to cook	Ensure that any cooking utensil used in the top oven is not larger that 300 x 225mm (12" by 9"), eg. The main oven meat pan. Only cook one item at a time to avoid overloading the oven.

## SERVICE

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

Belling Appliances After Sales Division (Service)

Tel: 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



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

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