



## Slot-in Gas Cooker

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### INSTALLATION AND USER INSTRUCTIONS

#### Model Number

**G706**

**G707**

**G708**

**G709**

**DB60**

**This appliance is supplied for use with Natural gas G20 only and cannot be converted to any other gas.**



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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.

## Your Belling Cooker

Thank you for purchasing a new Belling gas Cooker. Its stylish and practical design will enhance your kitchen and make cooking a pleasure. Depending on model, it features a large main oven with a light, a separate top oven (DB60, G707 and G708 only), grill and a gas hob, all with push button ignition. Some models also feature a clock which features a minute minder and a toughened glass lid with safety shut off valve.

Even if you have used a gas 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):

Customer Care Centre  
Belling Appliances  
Stoney Lane  
Prescot  
Merseyside  
L35 2XW

**Belling Customer Care Centre Tel: 0151 432 7999**

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 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.**

# INSTRUCTIONS FOR THE INSTALLER

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), category I2H+ (GB, IE) at 20mbar ONLY and cannot be used on any other gas category.

## **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 20 m<sup>3</sup>.

## **PROVISION FOR VENTILATION**

The room containing the cooker should have an air supply in accordance with BS 5440:Part 2: 1989.

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 10 m<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 5 m<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: 1989 should be consulted to determine air vent requirements.

# INSTRUCTIONS FOR THE INSTALLER

## POSITION

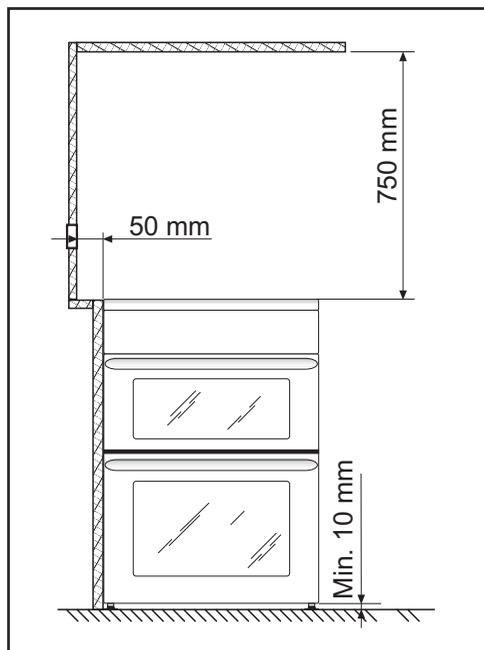
The appliance must not be installed on a compressible floor covering, i.e. carpet or carpet tiles. Care must be taken to ensure a minimum air gap of 10mm is maintained between the floor and the underside of the appliance.

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 2 subclass 1" (recessed) and, as such, must comply with the clearances specified in figure.

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.

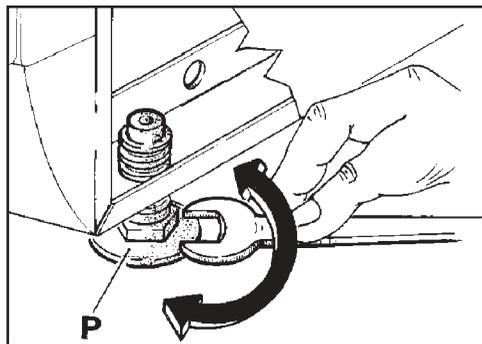
**NOTE:** When installing the appliance adequate space must be provided to allow the glass lid (where fitted) to be opened to its fullest extent.



## 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.

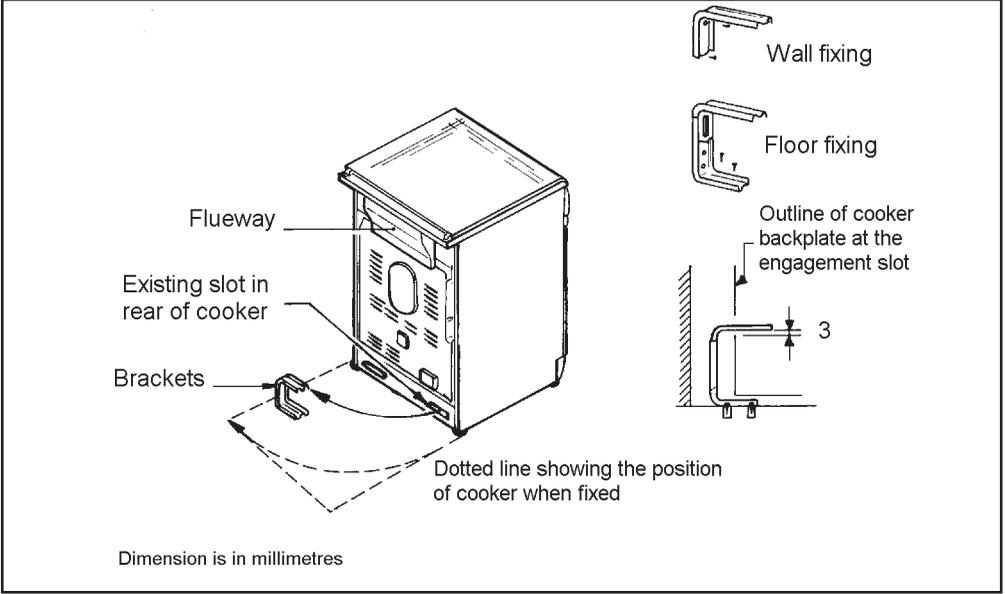
**NOTE:** Under no circumstances must the feet be removed.



# 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.

# INSTRUCTIONS FOR THE INSTALLER

## ELECTRICAL CONNECTION

The electrical connection must be carried out in accordance with the current standards and laws in force and by a qualified electrician.

**WARNING!!:** This appliance must be earthed.

This appliance operates from a 3 pin, 13 amp plug, supplied fitted to the appliance. The voltage rating is 230 Volt and should be protected by a 5 amp fuse in the plug. Should the fuse require replacement, it must be replaced with a fuse rated at 5 amp approved to BS1362.

Should this plug not fit the socket outlet in your home it should be cut off and replaced with a suitable plug as outlined below.

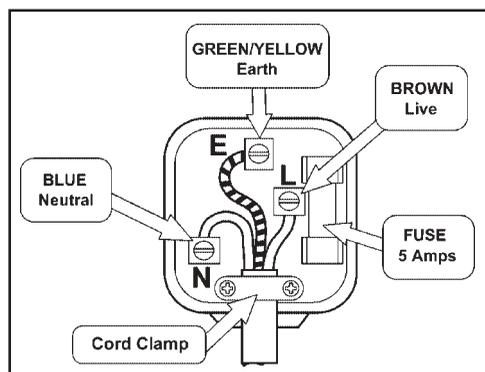
NOTE: The removed plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

Important: The wires in the mains lead on this appliance are coloured in accordance with the following code:

Green and Yellow	= Earth
Blue	= Neutral
Brown	= Live

As the colours may not correspond with the markings identifying the terminals in your plug, proceed as follows:

- The green and yellow wire must be connected to the terminal in the plug, which is marked with the letter E or with the earth symbol  $\oplus$  or coloured green and yellow.
- The blue wire must be connected to the terminal marked with the letter N or coloured black.
- The brown wire must be connected to the terminal marked with the letter L or coloured red.



## GAS CONNECTION

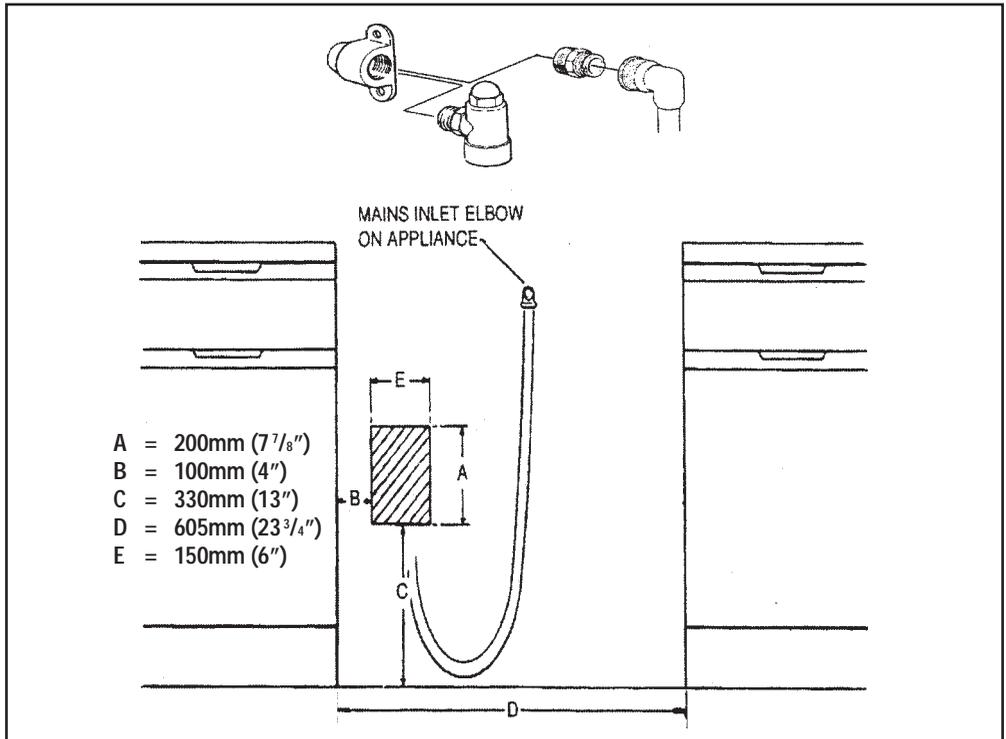
**IMPORTANT!** This appliance is supplied for use on **NATURAL GAS ONLY** and cannot be converted for use on any other gas.

### 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 1.25 m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

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

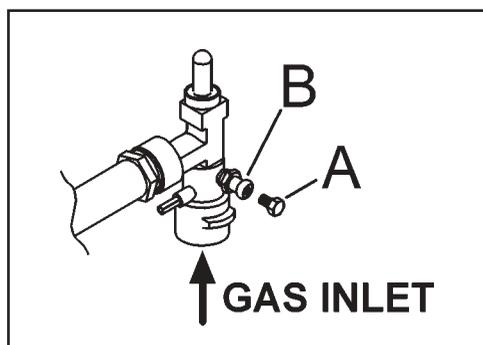


# INSTRUCTIONS FOR THE INSTALLER

## 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. Should the pressure be lower or in excess of the desired pressure then the installer should consult the Gas Board. Once correct pressure has been ascertained, replace screw (A)



## OPERATIONAL CHECKS

Fit the hotplate burner bodies and caps, pan supports and shelf shield(s). Referring to the instructions for use where necessary.

1. Check that the hotplate and grill burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.
2. Check that with the main oven set to gas mark 9, the burner lights and holds in after 15 seconds. Leave the oven on with the door closed for 10 minutes and check that when the control is turned to gas mark 1 that the flame reduces.
3. **DB60, G707 AND G708 ONLY.** Check that with the top oven set to gas mark 9, the burner lights and holds in after 15 seconds. Leave the oven on with the door closed for 10 minutes and check that when the control is turned to gas mark 1 that the flame reduces.
4. Check the operation of the clock / minute minder (where fitted).

Instruct the user on the operation of the cooker.

## 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 and grill doors closed when the cooker is not in use.

**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** 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.

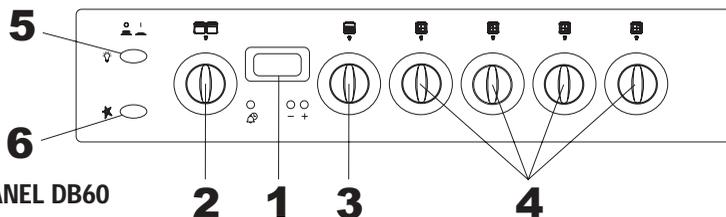
**NEVER** wear garments with long flowing sleeves whilst cooking.

**NEVER USE STEAM CLEANERS ON THIS APPLIANCE.**

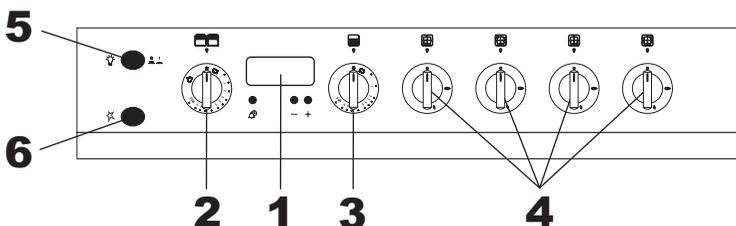
**NOTE:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). In particular,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

# KNOW YOUR COOKER

## CONTROL PANEL G707 & G708



## CONTROL PANEL DB60



- |  |                                  |
|--|----------------------------------|
| 1) Electronic clock / minute minder (where fitted)                     | 4) Control knobs for hob burners |
| 2) Grill control knob / Top oven thermostat (DB60, G707 and G708 only) | 5) Main oven light switch        |
| 3) Bottom oven thermostat control knob                                 | 6) Burner ignition button        |

## DIGITAL TIMER AND CLOCK (where fitted)

This device performs the following modes:

- 24 hrs clock display
- countdown timer (up 99 minutes - 50 second)

### To set the time of day

- Press button number 1 and release.
- Using the -/+ buttons (2 & 3) set the clock to the required time.

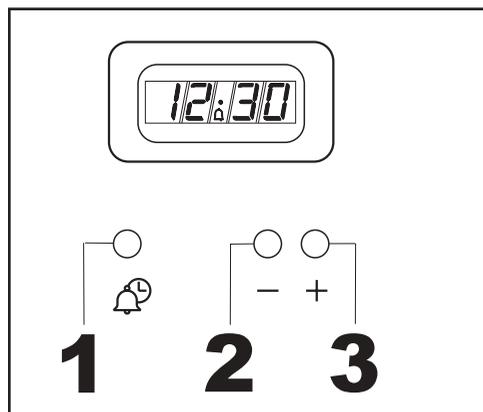
Note: This function will remain activated 7 seconds after the last -/+ operation.

### To set the countdown timer

To set the required countdown duration adjusts the timer display by using the -/+ buttons (2 & 3). Please note the display reads in 10 second intervals and can be set to maximum 99 minutes 50 seconds.

At the end of the countdown there will be a beeping noise, which continues for 7 minutes or until any button, is pressed.

There are three different beeping noises to select the one you want press push button 2 when the time of day is displayed.



# KNOW YOUR COOKER

The cooker is supplied with 3 oven shelves (A), 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 (see below).

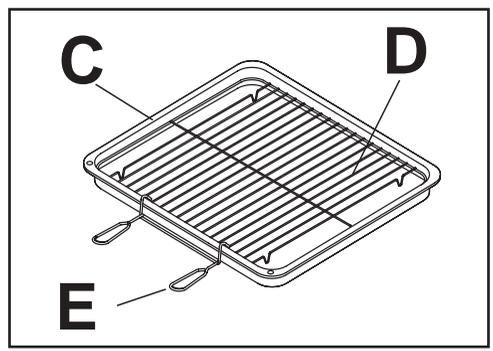
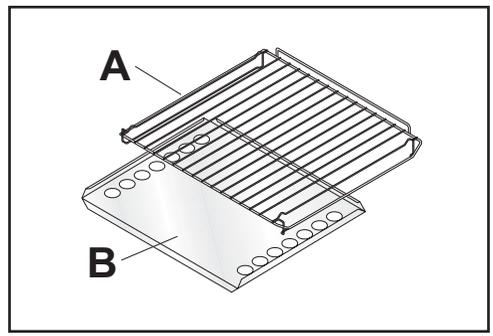
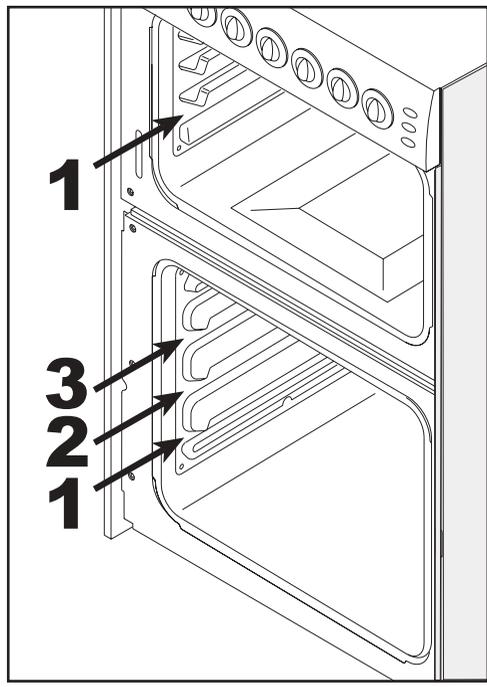
**The appliance is supplied with 1 or 2 (dependant on model) oven deflector trays (B), for use in the oven(s) to enhance cooking performance.**

For best results, the deflector tray should be fitted beneath the lowest shelf being cooked on in each oven, pushed fully to the rear of its runner.

For added flexibility when **grilling only**, a shelf may also be placed on the floor of the top cavity. A grill pan (C), food support grid (D) and handle (E) is also included (see below), which is placed on top of the appropriate shelf

**WHEN THE OVEN BURNER (S) ARE IN USE, SHELVES MUST NOT BE PLACED ON THE FLOOR OF THE OVENS.**

Before cooking for the first time heat the oven at maximum temperature for 60 minutes, ensuring that all packaging and accessories have been removed from the oven(s). This will allow the protective coating on the interior of the oven to be burnt off and dissipate the associated odours remaining from manufacture. Ensure adequate ventilation in the kitchen whilst burning off. It is common for a small amount of smoke to occur during this process.



## 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.

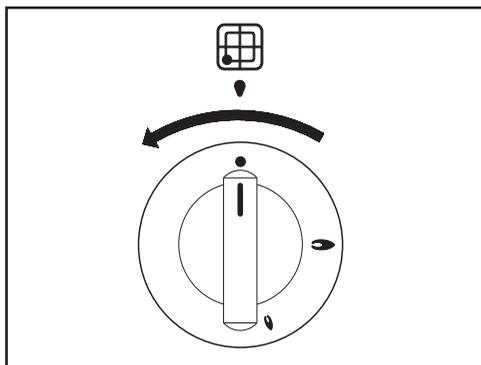
## LIGHTING THE HOB BURNERS

Push in and turn the appropriate control knob in an anti clockwise direction to the full on position , press and hold the ignition button  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.

**IMPORTANT! BEFORE GRILLING, ALWAYS FIT THE PROTECTIVE HEAT SHEILD, 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.

### LIGHTING THE GRILL

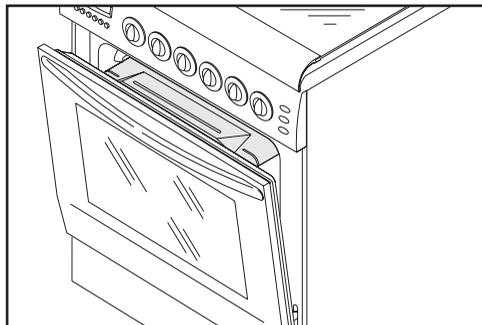
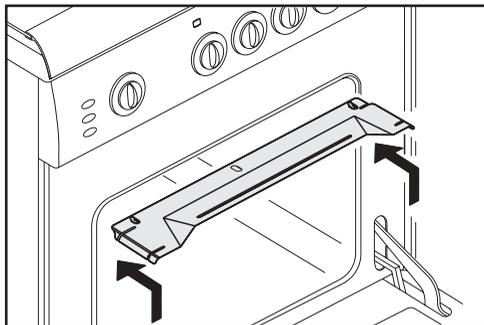
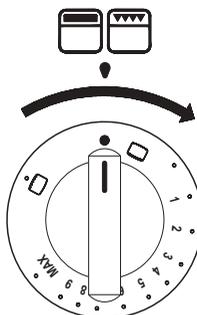
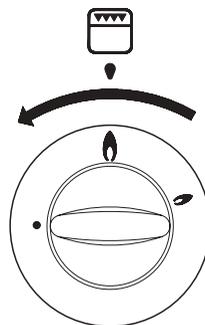
Ensure that the hob glass cover is in the raised position, **open the oven door**, push in and turn the grill control knob in an anti clockwise direction to the full on position  (G706 and G709) or in clockwise direction to the symbol  (DB60, G707 and G708). Keeping the knob pushed in, press and hold the ignition button until the burner lights.

Release the ignition button and keep  the grill knob pressed for approximately 15 seconds to allow for the flame failure device to energise. If the control knob is released too soon the flame will go out.

Reduce the grill setting if necessary by turning the knob anti clockwise (G706 only and G709).

When lighting the grill, the oven door must always be kept open. If after approximately 15 seconds the burner has not lit, release the knob and wait at least 1 minute before trying to relight. If the grill burner extinguishes accidentally, turn the knob to the off position and wait at least 1 minute before attempting to relight.

The grill pan, food support grid and grill pan handle are assembled as shown on page 13. The grill pan handle is clipped onto the grill pan by tilting the handle upwards and clipping over the edge of the grill pan. **Do not** leave the handle clipped on the grill pan when grilling as it will become extremely hot.



## GRILLING - GENERAL NOTES

### CONTROLLING THE GRILLING TEMPERATURE

In order to vary the grilling temperature you may find the following guide useful:

- For grilling steak, chops, sausage, fish etc use the first position from the bottom (runner 1).
- For cooking very rare steak and to sear meat, use the first position from the bottom (runner 1) and preheat the grill.
- To ensure that foods such as poultry, pork or veal are thoroughly cooked, grill on the first position and turn the food regularly. To prevent the food sticking to the grill pan grid, brush lightly with oil before use.
- For browning foods such as lasagne, cauliflower cheese etc use the runner 1

The charts below serve as a guide for times and positioning for cooking with the grill.

FOOD	SHELF POSITION FROM BASE OF OVEN	APPROX. COOKING TIME
Toasting of bread products	1	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 or base (dish placed directly on shelf)	5 - 7 mins

After use, always return controls to the off position

## USING THE MAIN OVEN

### FOR YOUR SAFETY

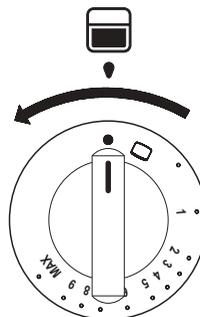
The oven and grill burners are protected by a flame failure safety device, which cuts off the supply of gas to the burners in the event of the flames being extinguished for any reason.

### LIGHTING THE OVEN

- Ensure that the hob glass lid is in the raised position, **open the oven door**, push in and turn the oven control knob anti clockwise to MAX.
- Keeping the knob pushed in, press and hold the ignition button  until the burner lights. Release the ignition button and keeping the oven control knob pressed in for approximately 15 second to allow the flame failure device to energise. If the control knob is released too soon the flame will go out.
- When the burner is lit close the oven door **gently** in order to avoid extinguishing the flame.
- Set the oven control knob to the required temperature and allow approximately 15 minutes for the oven temperature to stabilise before introducing any food. When the burner is lit the flame can be seen through a viewing hole ( when the door is open) in the oven base

When lighting the oven, the oven door must always be kept open. If after approximately 15 seconds the burner has not lit, release the knob and wait at least 1 minute before trying to relight. If the oven burner extinguishes accidentally, turn the knob to the off position and wait at least 1 minute before attempting to relight.

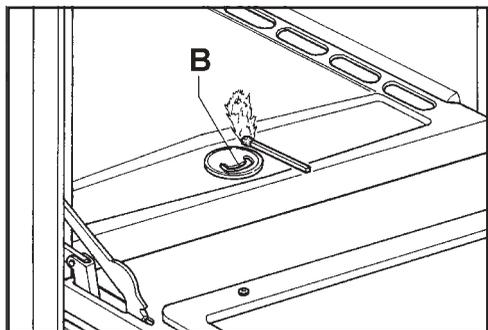
The main oven features a light, which may be used at any time to view the contents of the main oven, or left on throughout the cooking period.



### LIGHTING THE OVEN IN THE EVENT OF A POWER FAILURE

In the event of a power failure or failure of the ignition supply, the oven can be lit with a match by carrying out the following procedure:

- Ensure that the hob glass cover is in the raised position.
- Open the oven door, push and turn the oven control knob to the maximum setting. Keeping the knob pushed in, take a lighted match or lighted taper and place near to the burner through the hole (see below)
- When the burner is lit keep the oven control knob pressed in for approximately 15 seconds to allow the flame failure device to energise.



## MAIN OVEN COOKERY NOTES

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 1 gas mark. 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 Utensils

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.

### 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 (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.

## MAIN OVEN COOKERY NOTES

The charts below serve as a guide for times and temperatures for cooking in the main oven. Always allow oven to preheat for 15 minutes prior to use, with deflector tray fitted if necessary (see page 13 – Know Your Cooker). For best results place trays / tins centrally on the shelf.

### 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.

The charts below serve as a guide for times and temperatures for cooking in the main oven. Always allow oven to preheat for 15 minutes prior to use.

MEAT	Gas Mark	Time (approximate)	Position in oven
Beef	3 or 4 (160 / 180°C)	20-25mins per 450g (1 lb) + 20 mins over	Runner 2 from bottom of oven
Lamb	3 or 4 (160 / 180°C)	20-30 mins per 450g (1 lb) + 25 mins over	
Pork	3 or 4 (160 / 180°C)	25-30 mins per 450g (1 lb) + 25 mins over	
Veal	3 (160 / 170°C)	25-30 mins per 450g (1 lb) + 25 mins over	
Chicken / Turkey Up to 4 kg (8lb)	3 or 4 (160 / 180°C)	18-20mins per 450g (1 lb) + 20 mins over	
Turkey 4 to 5.5kg (8 to 12 lb)	2 or 3 (150 / 160°C)	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	1 or 2 (140 - 150°C)	1 1/2 - 2 hrs	

BAKING	Gas Mark in mins	Time (approximate)	Shelf Positions	Deflector tray ?
Scones	7	15 - 20	2 and 3 up	Yes
Small Cakes	5	23 - 28	2 and 3 up	Yes
Victoria Sandwich	4 or 5	20 - 25	2 and 3 up	Yes
Sponge Sandwich (fatless)	4 or 5	20 - 25	2 and 3 up	Yes
Swiss Roll	5	12 - 15	2 and 3 up	Yes
Semi-rich fruit cakes	2 or 3	75 - 90 (7" tin)	2 up	Yes
Rich Fruit Cakes	2 or 3	Time dependant on size	2 up	Yes
Shortcrust Pastry	6 or 7	Time dependant on recipe	3 up	No
Puff Pastry	6 or 7	Time dependant on recipe	3 up	No
Yorkshire Pudding	5	40 - 50	3 up	Yes
Individual Yorkshire Puddings	5	20 - 25	3 up	Yes
Baked Custard	2	35 - 45	2 up	Yes

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 1 gas mark. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

## LIGHTING THE TOP OVEN - DB60, G707 AND G708 ONLY

The top oven is operated in exactly the same way as the main oven, described on previous pages.

- Ensure that the hob glass lid is in the raised position, **open the oven door**, push in and turn the oven control knob anti clockwise to the maximum temperature setting to MAX.
- Keeping the knob pushed in, press and hold the ignition button  until the burner lights. Release the ignition button and keeping the oven control knob pressed in for approximately 15 second to allow the flame failure device to energise. If the control knob is released too soon the flame will go out.
- When the burner is lit close the oven door **gently** in order to avoid extinguishing the flame.
- Set the oven control knob to the required temperature and allow approximately 15 minutes for the oven temperature to stabilise before introducing any food. When the burner is lit the flame can be seen through a viewing hole (when the door is open) in the oven base

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.

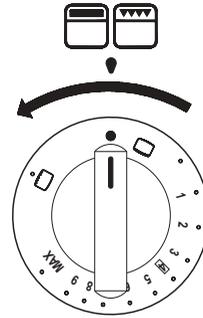
Larger joints of meat weighing more than 1.5kg (3 lbs) or poultry weighing more than 3.6kg (8 lbs) should be roasted in the Main Oven.

### Top Oven as a Hot cupboard

Plates and dishes may be warmed in the top oven. Place the plates and serving dishes on the rod shelf using the bottom runner and turn the Top Oven control to approximately gas mark 1. 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 hot cupboard.

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



## TOP OVEN COOKERY NOTES (DB60, G707 AND G708 ONLY)

The charts on the following pages serve as a guide for positioning and temperature for cooking in the top oven. Always preheat the oven for 15 minutes prior to use, with deflector tray fitted if necessary (see page 13 – Know Your Cooker). For best results place trays / tins centrally on the shelf.

MEAT	Gas Mark	Time (approximate)	Position in Oven (from bottom)
Beef / Lamb (slow roasting)	4 (170 / 180°C)	35 mins per 450g (1 lb) + 35 mins over	1
Beef / Lamb (foil covered)	5 (190 / 200°C)	35-40 mins per 450g (1 lb)	1
Pork (slow roasting)	4 (170 / 180°C)	40 mins per 450g (1 lb) + 40 mins over	1
Pork (foil covered)	5 (190 / 200°C)	40 mins per 450g (1 lb)	1
Veal (slow roasting)	4 (170 / 180°C)	40-45 mins per 450g (1 lb) + 40 mins over	1
Veal (foil covered)	5 (190 / 200°C)	40-45 mins per 450g (1 lb)	1
Poultry / Game (slow roasting)	4 (170 / 180°C)	25-30 mins per 450g (1 lb) + 25 mins over	1
Poultry / Game (foil covered)	5 (190 / 200°C)	25-30 mins per 450g (1 lb)	1
Casserole Cooking	2 (150°C)	2 - 2 1/2 hrs	1 or 2

BAKING	Gas Mark in mins	Time (approximate)	Shelf Positions	Deflector tray ?
Scones	7	15 - 20	1	Yes
Small Cakes	5	15 - 20	1	Yes
Victoria Sandwich	5	15 - 20	1	Yes
Sponge Sandwich(fatless)	5	15 - 20	1	Yes
Swiss Roll	7	10 - 15	1	Yes
Semi-rich fruit cakes	4	60 – 75 (7" tin)	1	Yes
Shortcrust Pastry	5 or 6	Time dependant on recipe	1	No
Puff Pastry	7	Time dependant on recipe	1	No
Yorkshire Pudding	7	25 - 30	1	Yes
Individual Yorkshire Puddings	7	20 - 30	1	Yes
Baked Custard	2	35 - 45	1	Yes

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 1 gas mark. 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.

**NEVER USE STEAM CLEANERS ON THIS APPLIANCE.**

### 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.

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 manufacturer instructions for use.

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

## CLEANING AND MAINTENANCE

### 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.

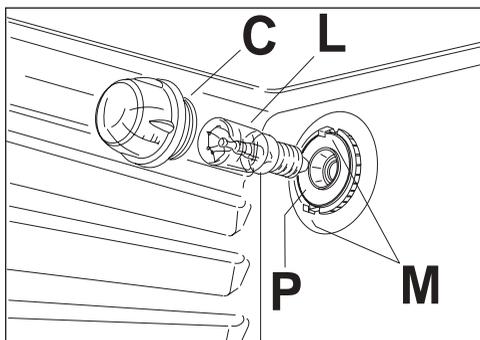
Reach into the aperture, and carefully unscrew the faulty lamp (L) anti-clockwise. Fit replacement lamp (15W 300°C SES), and refit dome. If necessary clean dome in warm soapy water before drying completely.

**NOTE:** Oven bulb replacement is not covered by your guarantee. Please telephone our Customer Care Centre on 0151 432 7999.

### 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.

Problem	Check
Ignition does not work.	<p>If all burners fail to ignite            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, grill and oven(s) can be lit with a match.</p> <p>If one burner fails to ignite            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 1 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 Customer Care Centre:- 0151 432 7999

## 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 burner
<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.
Sinking of cakes	The following may cause cakes to sink: 1. Cooking at too high a temperature. 2. Using normal creaming method with soft margarine.
Over/Under cooking 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 1 gas mark to suit personal tastes. Do not use oven/meat tins greater than 56mm (2 1/4") in height.
<b>Top Oven Baking</b> (DB60, G707 and G708 only)	
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 1 gas mark from standard recipes when using the Top Oven
Food is taking too long to cook	Ensure that any cooking utensil used in the top oven is not larger than 300 x 225mm (12" by 9"), e.g. 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 Customer Care Centre (Service)  
Tel: 0151 432 7999.

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 superseded and should be disregarded if the specifications are changed.



Belling Appliances, Stoney Lane, Prescot, Merseyside L35 2XW

