

G L E N
by belling



Slot-in Electric Cooker

INSTALLATION AND USER INSTRUCTIONS

Model Number.

E297

Read these instructions prior to using the cooker and retain them for future reference.

Brand	GLEN by belling
Model	E 297
A - More efficient B C D E F G - Less efficient	B
Energy consumption (KWh)	0,98
Time (min)	52,9
Conventional	
Usable volume (litres)	49
Large	
Medium	
Small	
The area of the largest baking sheet (cm2)	1 420

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

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

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

- 73/23 + 93/68 EC concerning electrical safety (BT).
- 89/336 + 92/31 + 93/68 EC concerning electromagnetic compatibility (EMC)

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

Contents

Introduction.....	3
Instructions for Installer.....	4-7
Technical Data.....	8
For Your Safety.....	9-10
Know your cooker.....	11-12
Using The Hob.....	13
Using The Hob – General Notes.....	14-15
Grilling.....	16
Using The Oven.....	17-18
Cooking Guide.....	19
Cleaning and Maintenance	20-21
Is There Something Wrong With Your Cooker ?	22
Service.....	23

Introduction

Your Cooker

Thank you for purchasing a new Belling electric Cooker. Its stylish and practical design will enhance your kitchen and make cooking a pleasure. It features a large oven with a light, a grill and a hob with four sealed hotplates.

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

Getting Help

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

Consumer Relations Department
Belling Appliances Ltd.,
Talbot Road,
Mexborough.
South Yorkshire.
S64 8AJ.

BELLING HELPLINE Tel: 01709 579902

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

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

LEVELLING THE COOKER

The appliance is supplied with four plastic feet, which must be screwed into the corners of the oven base prior to installation. These feet are used to level the oven and adjust its height in relation to the surrounding cabinetry.

- 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, screwing up or down as required.



Electrical connection

WARNING! THIS APPLIANCE MUST BE EARTHED!

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating label behind the flap panel.

The cooker must be connected by a qualified electrician to a suitable double pole control unit with a minimum rating of 32A with a minimum contact clearance of 3mm in all poles, 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 4mm². The maximum size of cable that can be used is 10mm². The control unit should be easily accessible in the event of an emergency.

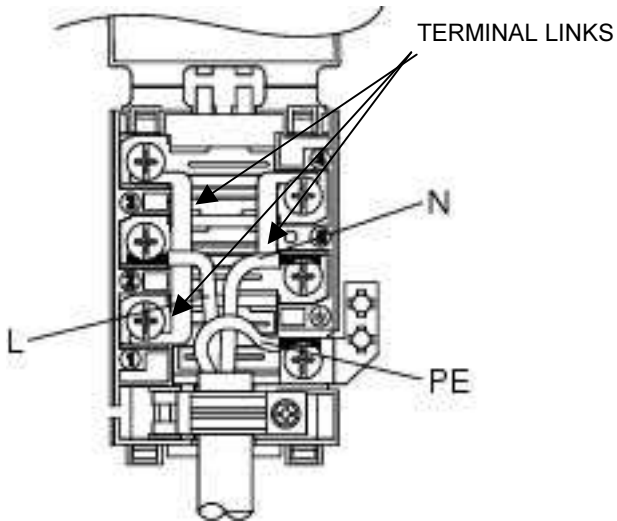
The appliance conforms to EN55014 regarding suppression of radio and television interference.

Instructions for the installer

Connection

Using a screwdriver open the connector cover at the rear of the appliance. The cover is released by releasing the two locks located at either side of the connector bottom.

Pass the supply cable through the cable clamp and connect to the appropriate terminals shown in the diagram below, checking that the terminal links are in the correct position. Ensure all terminal screws are tight. Tighten the screws on the cable clamp and replace the cover.

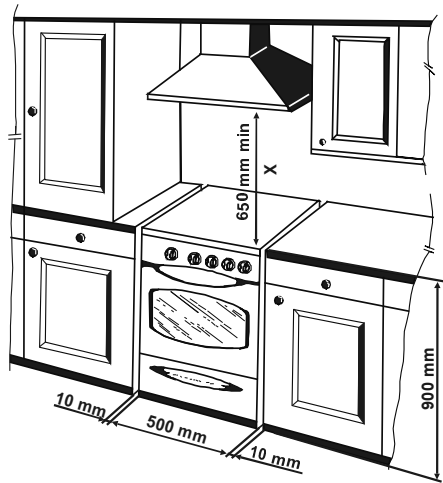


Instructions for the installer

POSITION

Refer to the diagram below.

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 COOKING

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

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

Technical Data

DIMENSIONS

Height	900 - 915mm
Width	498mm
Depth	605mm (excluding handle and knobs)

GENERAL

Supply Voltage	230 - 240V A C ~ 50 Hz
Total Wattage	7.35 kW

HOB

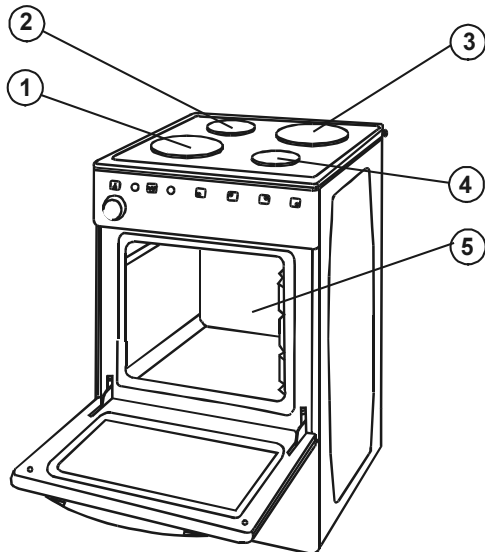
Left Hand Front Hotplate Wattage (1)	2.0 kW
Left Hand Rear Hotplate Wattage (2)	1.0 kW
Right Hand Front Hotplate Wattage (4)	1.0 kW
Right Hand Rear Hotplate Wattage (3)	1.5 kW

OVEN (5)

Oven Wattage	1.85 kW
Grill Wattage	1.85 kW

SUPPLIED ACCESSORIES

Rod Shelf	2
Grill Pan	1
Grill Pan Grid	1
Grill Pan Handle	1
Adjustable Feet	4



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

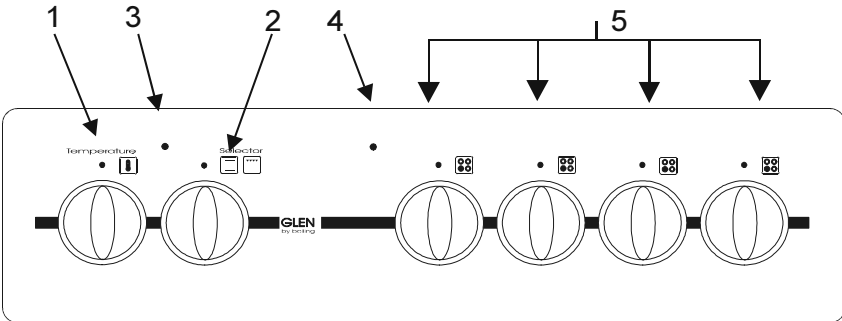
- ALWAYS make sure you understand the controls before using the cooker.
- ALWAYS check that all controls on the cooker are turned off after use.
- ALWAYS stand back when opening an oven door to allow heat to disperse.
- ALWAYS use dry, good quality oven gloves when removing items from the oven.
- Always remove spilt liquids from the lid before opening
- ALWAYS keep the oven door closed when the cooker is not in use.
- ALWAYS place pans centrally over the hotplates 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.

For Your Safety

NEVER

- NEVER allow anyone except an authorised Belling Service Agent to service or repair your cooker.
- NEVER line the shelves, sides or floor of the oven with aluminium foil as overheating and damage will result.
- 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 door.
- NEVER wear garments with long flowing sleeves whilst cooking.

Know your cooker



Control Panel

- 1) Oven / grill thermostat
- 2) Oven function selector
- 3) Oven preheat neon
- 4) Cooker 'on' neon
- 5) Hotplate controls

Function Select

The cooking function is selected by turning the appropriate control (2) to the desired position. Cooking functions available are as follows,



Variable Grill



Conventional Oven (Top and Base heat)



Base heat only



Top heat only

Know your cooker

Thermostat

The Thermostat (1) is used to set the desired cooking temperature, and is used in conjunction with the function selector.

Temperature is set by turning the control clockwise to the desired setting, with a range between 50°C and approximately 250°C being available

The oven indicator light (3) will immediately come on and remain on until the oven reaches the set temperature. This light will then automatically go on and off during cooking as the oven thermostat maintains the correct temperature.

Storage Compartment

Situated below the oven is a storage compartment which can be used to store utensils or cookware when not in use. Never store combustible materials, chemicals, food stuffs or pressurised containers in the storage compartment.

WARNING:

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

Using The Hob

The hob is equipped with four sealed hotplates, one of which is a rapid boil plate, indicated by a red mark. The plates are controlled by a 7 - position switch (5). Switch on the plates by turning the knob to the required position.

Use of Hotplates

Each control can be used to select one of six temperature settings from a minimum at position 1 to a maximum at position 6. For normal cooking, after having placed the pan on the required hob position, set the control knob to maximum (6); wait until boiling point is reached, then set the knob to a lower position as required. Red spot plates give faster boiling times. (See chart below for guide to control settings.)

Control Settings Guide

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

Knob Position	Type of Food
1	To melt butter, chocolate, etc.
1 or 2	To heat food gently. To keep small amounts of water simmering. To heat sauces, containing egg yolks and butter. To simmer: stews, meat, fish, vegetables, fruit.
3	To heat solid and liquid foods. Keep water boiling. Thaw frozen foods. Make 2-3 egg omelettes.
4 or 5	To cook foods, just above simmering. To maintain 'rolling' boil for preserve making.
5 or 6	To seal meat and fry fish.
6	Frying potatoes. Bringing water to the boil. Deep fat frying. Dissolve sugar for preserve making.

Using The 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 minimize 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 hotplate.
2. Smother flames with a fire blanket or damp cloth.
3. Leave the pan to cool for at least 60 minutes before moving.

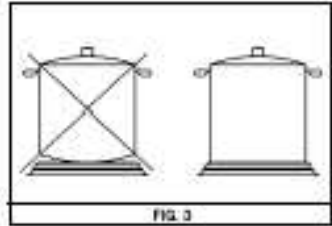
Choosing your utensils

For best results we recommend the use of good quality saucepans with smooth flat bases. Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use. Almost equally as good are saucepans with a thick machined aluminium base. If using enamelled steel or cast iron pans, ensure that they have good smooth flat bases as otherwise the heat will not be distributed evenly and damaging heat spots may be created. Never use recessed or ridged base utensils. Ideally the base of saucepan should be approximately the same size as the heating area, up to a maximum of 254mm (10").

Using The Hob - General Notes

Remember...

1. Purchasing a new pan will not necessarily mean it will have a flat base, always check before buying.
2. Using the correct pans and utensils will result in maximum contact with the hob and maximum efficiency as with any type of electric hob.



Grilling

WARNING:

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


IMPORTANT!

GRILLING MUST ALWAYS BE CARRIED OUT WITH THE 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.

GRILLING (1850 W)

Turn the top oven/grill function selector (2) to the  symbol, and turn the thermostat (1) to 250° to preheat, before reducing to desired cooking temperature. The complete top element will come on and radiate heat directly onto the food. Allow the grill to preheat for approximately 5 minutes before starting to cook.

When grilling, the shelf is placed in either the first or second runner position from the top. The grill pan is placed centrally on the shelf, beneath the grill element.

Leave the control at 250° for toast, and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the thermostat to a lower setting after the initial sealing on both sides at 250°. The thicker the food, the lower the control should be set.

Food which requires browning only should be placed under the hot grill on the second runner from the top.

After use, always return controls to their off positions

Using The Oven

The oven is controlled by first selecting a cooking function with the function selector knob (2) then turning the thermostat (1) to the required temperature.

When operated an indicator light (3) will immediately come On, and will go out when the desired temperature is reached, subsequently switching On and Off at intervals to indicate that the correct temperature is being maintained.

Function Description

Upper and lower heat



Upper and lower heat selects both the upper and lower elements and is used to keep the whole oven at a uniform temperature.

Lower heat only



Lower heat only selects the bottom element. This option is used for browning the bottom of food i.e. pizzas, and is also suitable for casseroles and cook-in sauces

Upper heat only



Upper heat only selects the upper element. This option is used for browning the top of food.

Main Oven Cookery Notes

The charts included in this booklet are intended to be a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures. 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.

Food or cooking utensils should not be placed on the floor of the oven.

Using 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 meat pan of a suitable size. 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.
- (g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.

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.

Always allow oven to preheat prior to use. For conventional mode (top and base heat) allow 15 minutes, and 20 minutes for base heat only and top heat only.

Cooking Guide

When cooking on one shelf only, generally use the shelf position 2 up and shelf positions 1 and 3 when cooking on 2 shelves.

MEAT	Preheat	Thermostat Setting (°C)	Time (approximate)
Beef / Lamb (slow roasting)	Yes	170 / 190	35 mins per 450g (1 lb) + 35 mins over
Beef / Lamb (foil covered)	Yes	190 / 210	35-40 mins per 450g (1 lb)
Pork (slow roasting)	Yes	170 / 190	40 mins per 450g (1 lb) + 40 mins over
Pork (foil covered)	Yes	190 / 210	40 mins per 450g (1 lb)
Veal (slow roasting)	Yes	170 / 190	40-45 mins per 450g (1 lb) + 40 mins over
Veal (foil covered)	Yes	190 / 210	40-45 mins per 450g (1 lb)
Poultry / Game (slow roasting)	Yes	170 / 190	25-30 mins per 450g (1 lb) + 25 mins over
Poultry / Game (foil covered)	Yes	190 / 210	25-30 mins per 450g (1 lb)
Casserole Cooking	Yes	150	2 - 2½ hrs

BAKING	Preheat	Thermostat Setting (°C)	Time (approximate) in mins
Scones	Yes	215 / 220	8 - 20
Small Cakes	Yes	160 / 180	15 - 20
Victoria Sandwich	Yes	150 / 160	30 - 35
Sponge Sandwich (fatless)	Yes	190 / 200	23 - 28
Swiss Roll	Yes	210 / 220	7 - 15
Semi-rich fruit cakes	Yes	160 / 170	60 – 75 (7" tin)
Rich Fruit Cakes	Yes	130 / 140	Time dependant on size
Shortcrust Pastry	Yes	180 / 200	Time dependant on recipe
Puff Pastry	Yes	210 / 220	Time dependant on recipe
Yorkshire Pudding	Yes	195 / 215	30 - 40
Individual Yorkshire Puddings	Yes	200 / 215	20 - 30
Milk Pudding	Yes	140 / 150	90 - 120
Baked Custard	Yes	140 / 160	40 - 50
Meringues	Yes	80 - 100	150 - 210

CLEANING AND MAINTENANCE

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

The Hob

Clean the hob surround with a cloth wrung out in warm soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner, or by gently rubbing with liberally soaped, very fine steel wool pad.

The sealed hotplates may be cleaned using a soap filled pad following the grain of the hotplate. This will ensure that any stubborn, burnt on spillages are removed. Wipe over with a damp clean cloth, making sure that all the cleaner has been removed.

IMPORTANT: After cleaning, dry the hotplates thoroughly by switching on to a low setting for a few minutes, then smear with a little cooking oil to provide a protective coating.

Belling Sealed Hotplate Conditioner is available from our spares department on 01709 579907 quoting part number BELLING026.

The stainless steel hotplate trim will discolour during normal use and can be cleaned using a cream cleaner or a stainless steel cleaner.

The Oven

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 shelf 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. . Belling Oven Cleaner is available from our spares department on 01709 579907 quoting part number BELLING030.

CLEANING AND MAINTENANCE

Cooker Exterior

Wipe over with a damp cloth wrung out in warm soapy water and polish with a dry cloth.

Do not use cream cleaners, oven cleaners or abrasive powders for cleaning the plastic knobs as damage may occur.

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.

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
Nothing works	Is the main cooker wall switch turned on?
Selected function doesn't Work	Has a temperature been selected?
The oven doesn't cook as expected	Was the correct function selected?

Are cooking results not satisfactory?

Problem	Check
Grilling Uneven Cooking front to back	Ensure that the grill is positioned centrally below the grill element
Baking – General Uneven rising of cakes	Ensure that the oven shelf is level by using a spirit level on the rod shelf and adjusting the 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 10° to suit personal tastes. Do not use oven/meat tins greater than 56mm (2¼") in height.

Service

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

Belling Appliances After Sales Division (Service)
Tel: 08457 454540 (all calls will be charged at local rate)

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

Model Number

Serial Number

Date of Purchase

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

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

IMPORTANT NOTICE:

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

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

G L E N by **belling**

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

ES E297 / 021107