Belling
Farmhouse 55
Gas Cooker

Installation & User’s instructions
G55 Natural Gas

Note: This appliance is supplied for use with the gas stated and cannot be converted to any other gas.
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INTRODUCTION

Welcome to your new Belling Farmhouse 55 Cooker. Its stylish and practical design will enhance your kitchen and make gas cooking a pleasure. It features a large gas oven a separate grill and a four burner hob with glass lid and auto shut - off. It also features a clock / minute minder.

Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the installation instructions.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the cooker an odour will be emitted, ensure that the room is well ventilated (e.g. 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. This odour is due to any temporary finish and also any moisture absorbed by the insulation.

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

This appliance conforms to the following EEC Directives:

Gas Appliances
90/396/EEC

Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC
INSTALLATION INSTRUCTIONS

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted below the oven door.

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.

Category Ia (GB, IE)
These models are set to burn NATURAL GAS (G20) at 20 mbar ONLY and cannot be used on any other gas.

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 20m³.

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 10m³, it will require an air vent of 50 cm² effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m³, it will require an air vent of 100 cm² 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.
TECHNICAL DATA

DIMENSIONS
Height to hotplate  895 - 910mm
Height overall     915 - 930mm
Width              538mm
Depth              600mm (excluding door handles and control knobs).

GENERAL
Gas connection     Rp 1/2 (1/2” BSP female)
Gas supply         Natural Gas Models - G20 at 20 mbar
Pressure test point Grill injector
Gas rate adjustment None
Aeration adjustment None

Electrical Supply  230-240v 50Hz ~ fitted with a 3 Amp fuse.

<table>
<thead>
<tr>
<th>BURNER</th>
<th>HEAT INPUT</th>
<th>INJECTOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOTPLATE</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Front left and rear right</td>
<td>3.0 kW</td>
<td>136</td>
</tr>
<tr>
<td>HOTPLATE</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Front right and rear left</td>
<td>1.8 kW</td>
<td>102</td>
</tr>
<tr>
<td>GRILL</td>
<td>3.9 kW</td>
<td>150</td>
</tr>
<tr>
<td>OVEN</td>
<td>2.7 kW</td>
<td>120</td>
</tr>
</tbody>
</table>
INSTALLATION INSTRUCTIONS

SPACE FOR FIXING
The cooker can be close fitted below hotplate level. This requires a minimum distance of 540mm between cupboard units of hotplate height.

When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, allow a side clearance of at least 65mm.

The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc.

The wall behind the cooker between the hotplate and 450mm above, and the width of the cooker, must be a non-combustible material such as ceramic wall tiles.

If the cooker is to be fitted close to a corner on the left hand side, ensure that there is a clearance of at least 50mm to allow the main oven door to open fully for when removing oven shelves.

This appliance is of type X with regard to protection against overheating of surrounding surfaces.

COOKER HOODS
If a cooker hood is to be installed, refer to the cooker hood manufacturers’ instructions regarding fixing height.
INSTALLATION INSTRUCTIONS

UNPACKING
Unpack the components from inside the grill and oven: Check that the following parts are present.

- Grill pan and grid
- Meat tin
- Oven shelves (2)
- Pan supports (4)
- Enamelled discs (4)
- Literature pack

LEVELLING
Four skid feet are fitted which can be screwed in or out to level the cooker. Move the cooker by pushing at both sides on the lower half of the oven door.

CAUTION: Some soft floor coverings may get damaged if the cooker is not moved carefully.

STABILITY BRACKET
The cooker must be fitted with a stability device firmly secured to the fabric of the building. The back of the cooker has a slot for engagement of a stability bracket, which can be obtained, as an extra, from the cooker supplier. The leaflet included with the bracket should be read in conjunction with the following instructions.

- Push cooker to its intended position.
- Draw pencil lines on the floor in line with the front and left side of the plinth.
- Remove the cooker.
- Position stability bracket in accordance with Fig. 5 and secure to the floor.
- Measure height from floor level to the bottom of the slot in the back of the cooker.
- Add 3mm to the dimension and assemble the stability bracket to that height.
  (i.e. from floor level to the underside of the top member)

![Fig. 5](image)

![Fig. 6](image)
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. If a forward facing backplate is used, it must be chased into 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.

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.
INSTALLATION INSTRUCTIONS

WARNING – THIS APPLIANCE MUST BE EARTHED.
CONNECT TO A 230-240V A.C. SUPPLY ONLY.

Connection to the electricity supply should be made via a properly earthed, readily accessible wall socket which is adjacent to, and not more than 1.25m away from the appliance and capable of electrical isolation.
The mains lead should be routed such that it cannot touch hot parts of the cooker i.e. the back panel above a height of 650mm from the floor; the main oven burner bracket under the plinth.

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.

IF THE FITTED PLUG IS REMOVED
The flexible mains lead must be correctly connected as below to a three pin plug of not less than 13 amp capacity. If a B.S. 1363 fused plug is used, it must be fitted with a 3amp fuse which is approved to B.S. 1362.

IMPORTANT: The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

| GREEN AND YELLOW | EARTH |
| BLUE             | NEUTRAL |
| BROWN            | LIVE |

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:- The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol – or coloured green or green and yellow. The wire which is coloured blue must be connected to the terminal which is marked with the N or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the L or coloured red. When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. As the appliance must be earthed, do not use 2-pin sockets outlets, if you are in doubt, consult a qualified electrician.
Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size i.e. 0.75mm² cross sectional area and temperature rating of 85°C e.g. heat resisting PVC.

IF A MOULDED PLUG IS FITTED
In the event of replacing a fuse in the plug supplied a 3 amp ASTA approved fuse to BS1362 must be fitted.
NOTE: The fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover the plug must not be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your local Electrical Retailer. The colour of the correct replacement fuse cover is that of the coloured marks or inserts in the base of the plug.
INSTALLATION INSTRUCTIONS

INSTALLATION AND OPERATIONAL CHECKS
After installation, check for gas soundness. The supply pressure can be checked at the grill injector. Access to the injector is by first removing the baffle at the front of the grill fastened by two screws. Then remove the fastening screw on the right hand side of the burner and slide the burner off the injector. Ensure that the grill burner is correctly located under the fixing screw on reassembly.

Fit the hotplate burner caps, and pan supports 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 oven set to mark 9, the burner ignites at low rate, and then increases to full rate within 60 seconds. Leave the oven full on with the door closed for 10 minutes, and check that when the control is turned to the 'E' setting that the flame reduces.

3. Check operation of clock.

Instruct the user on the operation of the cooker.
FOR YOUR SAFETY

Please read the precautions below before using your cooker.

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.
FOR YOUR SAFETY

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.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
CLOCK OPERATION

To Set Time of Day

Step 1  Make sure all oven controls are turned off.

Step 2  Check the electricity supply to the cooker is turned on.

Step 3  When switched on the display will show 0.00 flashing intermittently.

Step 4  Press the " Clock " button then press either the " + " or " - " buttons to set the correct time of day.

Note: If the electricity has been off, the " + " button must be pressed once before the " - " button, if it is required to reduce the time of day.

THE TIME OF DAY IS NOW SET.
MINUTE MINDER OPERATION

To Set the Minute Minder

Step 1  Ensure the time of day is set correctly.

Step 2  Press the “+” button until the required time is set, a “Bell” symbol will light up. During Setting the time adjusts in 10 second intervals up to 99mins 59secs.

This can be adjusted by pressing the “-” button.

At the end of the set time a bleeping sound will be heard and the “Bell” will disappear.

This can be cancelled by pressing the “+” button.

NOTE: If necessary the minute minder can be cancelled before the tone sounds by pressing the “+” and “-” buttons together until 0.00 appears in the display window.

To adjust the pitch of the audible tone, simply press the “-” button twice while the audible tone is sounding. For example:-
(a) Press and hold the minute minder button.
(b) With the minute minder button still held in, press the “+” button and set one minute.
(c) when the audible tone sounds after one minute, press and release the “-” button, until preferred pitch is set.
(d) Press and release the Minute Minder button to cancel the bleeping.
HOTPLATE

The hotplate lid is fitted with a safety device which cuts off the gas supply to the hotplate burners unless the lid is fully open. Do not use the safety device as a means of controlling the hotplate burners.

Before closing the hotplate lid ensure that the hob is cool.

Before opening the hotplate lid ensure that any spillage has been removed from the surface.

The hotplate has two high speed burners and two simmering burners which will accommodate pans between 100mm (4”) and 230mm (9”) diameter. All pans should be positioned centrally over the burners.

Simmering aids such as steel plates should not be used because they can cause damage to the pan supports.

TO USE THE HOTPLATE
1. Push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol. Press the ignition button until the spark lights the gas.
2. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.
3. To turn off, turn the control knob fully clockwise to the symbol Ø

DO NOT use mis-shapen pans which may be unstable.
DO NOT use round base woks directly on the pan supports.
DO NOT use the glass lid as a working surface.

SAFETY REQUIREMENTS FOR DEEP FAT FRYING
1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. 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.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

HOW TO DEAL WITH A FAT FIRE
1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire.
   Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.
GRILL

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS USED. YOUNG CHILDREN SHOULD BE KEPT AWAY.

TO USE THE GRILL
1. Open the grill door and remove the grill pan.
2. Push in and turn the control knob anti-clockwise to the large flame symbol. Press the ignition button until the spark lights the gas.
3. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol when adjusting the setting.
4. To turn off, turn the control knob fully clockwise to the symbol Ø

Slide the grill pan along the chosen runner towards the rear of the grill compartment until it stops.

An odour may be noticed when first using the grill. This should cease after a short period of use.

DO NOT use the grill with the door closed.
DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

RELIGHTING THE BURNER
In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

Grilling can be started from cold but for best results preheat for approximately two minutes. Most cooking is done with the heat on full, but it may be necessary after sealing the food to reduce the heat as required.

For au gratin dishes eg. Macaroni Cheese and meringue toppings eg. Baked Alaska, place the dish on the floor of the grill compartment.

The base of the grill pan can be used for warming fruit garnishes on the reduced setting.

NOTE: Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in CARE AND CLEANING section.

Always ensure that the grill pan handle is securely fastened to the grill pan. If necessary tighten any loose screws with a screwdriver
OVEN

The oven has different heat zones – the thermostat settings refer to the temperature on the middle shelf position; above this shelf it is hotter and below it is cooler. Two shelves provide five possible cooking levels enabling full use of the different temperatures inside the oven.

Each shelf has a safety stop to prevent if from being pulled out too far when attending to food. Shelves are removed from the oven by pulling them out to the stop and then lifting them at the front to withdraw.

The baking dish and grill pan without the handle can be used in the oven. The maximum size of baking tray that should be used is 300mm x 350mm (12” x 14”).

TO USE THE OVEN
1. Place oven shelves in the chosen positions (refer to cooking charts).
2. Push in and turn the oven control knob fully anti-clockwise. Press the ignition button until the spark lights the gas.
3. Turn the control knob clockwise to the required setting (refer to cooking chart). There is a delay of about one minute whilst the safety device operates before the burner comes on full.
4. To turn off, turn the control knob fully clockwise the the symbol Ø

Never place dishes on the oven base over the burner.

An odour may be noticed when first using the oven – this should cease after a short period of use.

RELIGHTING THE BURNER
In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.
COLD START COOKING
Anything requiring long slow cooking such as casseroles and rich fruit cakes can be put into a cold oven. Satisfactory results can also be obtained with creamed mixture, rich pastries or yeast mixtures, but for perfection we recommend pre-heating the oven for about 15 minutes.

ROASTING OF LARGE POULTRY
The maximum weight of poultry that can be accommodated is 25 lbs (11.5 kgs) provided it is of suitable shape.
It is important to check that the bird DOES NOT overhang the burner at the back of the oven.

STORAGE AND RE-HEATING OF FOOD
It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Completely thaw frozen food in the refrigerator before re-heating.
3. Re-heat food thoroughly and quickly either on the hotplate or in a hot oven, Mk. 6, and then serve immediately.
4. Only re-heat food once.

‘COOK CHILL’ DISHES
These should always be placed in a pre-heated oven ideally on the first or second shelf position. Follow the packet instructions for cooking time.

ALUMINIUM FOIL
If using Aluminium Foil:
1. Remember that it is important to increase the cooking time by one third.
2. Never allow the foil to touch the sides of the oven.
3. Never cover the oven interior with foil.
4. Never cover the oven shelves with foil.
THE ‘E’ SETTING

The ‘E’ setting on the oven thermostat is used for slow cooking, keeping food warm and warming plates for short periods.

USING THE ‘E’ SETTING FOR SLOW COOKING

1. All dishes cooked by the ‘E’ setting should be cooked for a minimum 6 hours. They will ‘hold’ at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
2. Joints of meat and poultry should be cooked at Mk. 6 for 30 minutes before turning to the ‘E’ setting and never be cooked lower than the middle shelf position.
3. Joints of meat over 6 lbs (2.7kg) and poultry over 4 lbs 8oz (2 kg) should not be cooked using the ‘E’ setting.
4. Always stand covered joints on a rack over the meat tin to allow good air circulation.
5. Pork joints and poultry must be checked for an internal temperature of at least 88°C.
6. This method is unsuitable for stuffed meat and stuffed poultry.
7. Always bring soups, casseroles and liquids to the boil before putting in the oven.
8. Cover casseroles with foil and then the lid to prevent loss of moisture.
9. Always thaw frozen food completely before cooking.
10. Root vegetables will cook better if cut into small pieces.
11. Adjust seasonings and thickenings at the end of the cooking time.
12. Use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.
13. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, when they can be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.
# OVEN COOKING CHART

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 9 before selecting the appropriate Gas Mark. Shelf position 1 is the highest.

<table>
<thead>
<tr>
<th>Food</th>
<th>Gas Mark</th>
<th>Shelf Positions</th>
<th>Approx. Cooking Time and Comments</th>
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<tbody>
<tr>
<td><strong>STARTERS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Patés and Terrines</td>
<td>3 or 4</td>
<td>4</td>
<td>1½ - 2 hrs</td>
</tr>
<tr>
<td><strong>FISH</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oily Fish (whole)</td>
<td>4 or 5</td>
<td>3</td>
<td>25 mins - 1 hr, depending on recipe and size of fish</td>
</tr>
<tr>
<td>White Fish (fillets &amp; steaks)</td>
<td>4 or 5</td>
<td>3</td>
<td>25 - 30 mins.</td>
</tr>
<tr>
<td><strong>MEAT AND POULTRY</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Veal</td>
<td>5</td>
<td>4</td>
<td>25 mins per lb + 25 mins</td>
</tr>
<tr>
<td>Beef</td>
<td>4 or 5</td>
<td>4</td>
<td>25 - 30 mins per lb + 25 mins</td>
</tr>
<tr>
<td>Ham</td>
<td>5</td>
<td>4</td>
<td>40 mins per lb covered in foil + 40 mins per lb uncovered</td>
</tr>
<tr>
<td>Lamb</td>
<td>5</td>
<td>4</td>
<td>30 - 35 mins per lb + 30 mins</td>
</tr>
<tr>
<td>Pork</td>
<td>5</td>
<td>4</td>
<td>40 mins per lb + 40 mins</td>
</tr>
<tr>
<td>Chicken</td>
<td>5</td>
<td>4</td>
<td>25 mins per lb + 25 mins</td>
</tr>
<tr>
<td>Duckling &amp; gosling</td>
<td>5</td>
<td>4</td>
<td>25 mins per lb + 25 mins</td>
</tr>
<tr>
<td>Turkey</td>
<td>4 or 5</td>
<td>4 or 5</td>
<td>15 - 20 mins per lb + 20 mins</td>
</tr>
<tr>
<td>Game birds</td>
<td>6</td>
<td>4</td>
<td>50 mins. Remove bacon for last 15 mins. Add extra 15 mins if roasting brace</td>
</tr>
<tr>
<td>Casseroles</td>
<td>3</td>
<td>3 or 4</td>
<td>1½ - 6 hrs. (depending on type of meat)</td>
</tr>
<tr>
<td><strong>PUDDINGS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk Puddings</td>
<td>3</td>
<td>3 or 4</td>
<td>2½ - 2½ hrs on a baking tray and started with warm milk</td>
</tr>
<tr>
<td>Baked Custard</td>
<td>3</td>
<td>3 or 4</td>
<td>45 mins in bain-marie</td>
</tr>
<tr>
<td>Baked sponges</td>
<td>4</td>
<td>3</td>
<td>40 - 50 mins</td>
</tr>
<tr>
<td>Baked Apples</td>
<td>3</td>
<td>4</td>
<td>30 - 45 mins depending on the size and type of apples</td>
</tr>
<tr>
<td>Meringue puddings</td>
<td>1</td>
<td>4 or 5</td>
<td>15 mins or until ‘tinged’ with brown</td>
</tr>
<tr>
<td>Apple Pie 1x9&quot; (230mm)</td>
<td>6</td>
<td>3</td>
<td>45 - 55 mins on a baking tray</td>
</tr>
<tr>
<td>Fruit crumbles</td>
<td>5 or 6</td>
<td>3</td>
<td>35 - 45 mins</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Food</th>
<th>Gas Mark</th>
<th>Shelf Positions</th>
<th>Approx. Cooking Time and Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAKES, PASTRIES AND BISCUITS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small cakes - 2 trays</td>
<td>5</td>
<td>2 &amp; 4</td>
<td>17 - 25 mins</td>
</tr>
<tr>
<td>- 1 tray</td>
<td>5</td>
<td>2 or 3 only</td>
<td>&quot;</td>
</tr>
<tr>
<td>Victoria sandwich 2x8” (205mm)</td>
<td>4</td>
<td>2 &amp; 4</td>
<td>25 - 35 mins</td>
</tr>
<tr>
<td>Fatless sponge 2x7” (180mm) - 3 egg mix</td>
<td>5</td>
<td>2</td>
<td>20 - 25 mins. 2 tins side by side</td>
</tr>
<tr>
<td>Christmas cake</td>
<td>2</td>
<td>3 or 4</td>
<td>4 - 6½ hrs depending on recipe</td>
</tr>
<tr>
<td>Madeira cake 7” (180mm)</td>
<td>4</td>
<td>3</td>
<td>1¼ - 1½ hrs</td>
</tr>
<tr>
<td>Rich Fruit cake 9” (230mm)</td>
<td>2</td>
<td>3</td>
<td>3 - 3½ hrs.</td>
</tr>
<tr>
<td>Shortcrust pastry</td>
<td>6</td>
<td>2 or 3</td>
<td>15 mins - 1 hr depending on recipe</td>
</tr>
<tr>
<td>Rich Shortcrust pastry - 1 tray</td>
<td>5</td>
<td>2</td>
<td>20 - 40 mins depending on recipe</td>
</tr>
<tr>
<td>Flaky &amp; puff pastry - 2 trays</td>
<td>7</td>
<td>1 &amp; 3</td>
<td>10 - 30 mins depending on recipe</td>
</tr>
<tr>
<td>- 1 tray</td>
<td></td>
<td>2 or 3</td>
<td>&quot;</td>
</tr>
<tr>
<td>Choux pastry - éclairs 1 tray</td>
<td>6</td>
<td>2</td>
<td>35 - 40 mins</td>
</tr>
<tr>
<td>Scones - 2 trays</td>
<td>7</td>
<td>2 &amp; 4</td>
<td>10 - 15 mins</td>
</tr>
<tr>
<td>- 1 tray</td>
<td></td>
<td>2 or 3</td>
<td>&quot;</td>
</tr>
<tr>
<td>Shortbread - 7” (180mm) round</td>
<td>2</td>
<td>4</td>
<td>55 - 1hr depending on thickness</td>
</tr>
<tr>
<td>Biscuits - 2 trays</td>
<td>4</td>
<td>1 and 3</td>
<td>15 - 20 mins depending on recipe</td>
</tr>
<tr>
<td>- 1 tray</td>
<td></td>
<td>2 or 3</td>
<td>&quot;</td>
</tr>
<tr>
<td><strong>YEAST MIXTURES</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread</td>
<td>7 or 8</td>
<td>3 or 4</td>
<td>45 - 50 mins</td>
</tr>
<tr>
<td>Rolls</td>
<td>7 or 8</td>
<td>2 or 3</td>
<td>15 - 20 mins</td>
</tr>
<tr>
<td>Chelsea buns</td>
<td>5</td>
<td>2 or 3</td>
<td>30 - 40 mins</td>
</tr>
<tr>
<td><strong>MISCELLANEOUS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yorkshire Pudding - large</td>
<td>7</td>
<td>1 or 2</td>
<td>45 - 50 mins</td>
</tr>
<tr>
<td>- individual</td>
<td>7</td>
<td>1 or 2</td>
<td>25 - 30 mins</td>
</tr>
<tr>
<td>Soufflés</td>
<td>4</td>
<td>3</td>
<td>30 mins</td>
</tr>
<tr>
<td>Meringues</td>
<td>'E'</td>
<td>4 &amp; baseplate</td>
<td>2 - 5 hrs starting on shelf 4 until 'set' and then on the baseplate until dried out - turn when necessary.</td>
</tr>
<tr>
<td>Baked Potatoes</td>
<td>4 or 5</td>
<td>3</td>
<td>1½ - 3 hrs until soft, depending on size</td>
</tr>
</tbody>
</table>

When baking with two trays or tins on two levels, the top tray is removed first and the lower tray moved up to the top position for a few minutes longer.

**Soft Margarine** – Use the oven settings recommended by the margarine manufacturer and not those indicated on the cooking chart.
CARE AND CLEANING

Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, aerosol cleaners or oven chemical cleaners of any kind.

To move the cooker forward, open the grill door and with both hands positioned under the roof of the compartment lift and pull forward. Replace by pushing the cooker backwards. Check that the cooker is level. Take care to ensure that any floor covering is not damaged.

OVEN HEAT CLEAN LININGS
The oven roof, back and side linings are coated with a special enamel which has a continuous cleaning action. The higher the oven temperature the more effective the action. In most cases this cleaning operation will proceed during normal cooking. However, if high temperatures are not used regularly, it may be necessary to run the oven empty at Mark 8 for a couple of hours. If desired, they can be wiped over with a soapy cloth followed by a wipe with a clean damp cloth.

COOKER FINISH

Vitreous Enamel
Hotplate, pan supports, burner caps, roasting dish, grill pan, oven base, inside of oven and grill door, grill compartment.

Paint
Side trims, plinth, lid trim, door bottom trims, fascia trim, side panels.

Aluminium
Burner bodies

CLEANING METHOD

Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream, paste, liquid cleaner or by rubbing with fine steel wool soap pads, eg. Brillo, Ajax. Check that the cleaning agent is approved by the Vitreous Enamel Development Council.

Wash with a cloth wrung out in hot soapy water only.
DO NOT USE ABRASIVES.

Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the burner ports.
# CARE AND CLEANING

**Glass**
As for enamel cleaning. Polish with a clean dry cloth or kitchen roll.

**Chromium Plating**
Oven shelves, grill pan grid, grill pan handle support.
Wipe with a cloth wrung out in hot soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.

**Plastic**
Grill pan handle, control knobs.
Wipe with a cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream cleaner.
SOMETHING WRONG WITH YOUR COOKER?

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

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>CHECK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ignition does not work</td>
<td>If all burners fail to ignite, check that the sparks appear at the burners; a clicking noise should be heard. If only a hotplate burner is failing to ignite, check that the parts are seated correctly and that the slots in the burner body are not blocked (see Care and Cleaning). <strong>Note:</strong> Satisfactory ignition will only be achieved if all the hotplate burners are fitted. All burners can be lit with a match.</td>
</tr>
</tbody>
</table>

Ensure that only authorised Belling replacements are fitted to give the correct performance and appearance. Repairs carried out by unauthorised or inexperienced persons may cause serious damage to the cooker, and may result in personal injury. Maintenance must be carried out by a competent person.

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.
Service

Calling for Service Please consult your retailer in the first instance. If you experience difficulty contact Belling Appliances, After Sales Division. Remember that you may be charged for the visit (even during the guarantee period) if nothing is found to be wrong with the appliance, so always check the instructions to make sure that you have not missed anything.

Belling Appliances After Sales Division (Service)
Tel: 0345 454540 (all calls will be charged at local rate)

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

Model Number ________________________________
Serial Number ______________________________
Date of Purchase ____________________________
Also note your Postcode _______________________

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

<table>
<thead>
<tr>
<th>Date</th>
<th>Nature of Fault</th>
<th>Parts Replaced or Repaired</th>
<th>Authorised Stamp or Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Cooking at its best
INSTALLATION AND USER INSTRUCTIONS

Introduction

Your new cooker is guaranteed and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the cooker is first used an odour may be emitted by the oven lagging insulation - this should cease after a short period of use.

Installing your cooker

WARNING – THIS APPLIANCE MUST BE EARTHED.

As this appliance is heavy we recommend that it is firmly secured to the fabric of the building via a safety chain attached to the right hand hob rear support.

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, which is stated on the rating plate. The cooker must be connected by a qualified electrician to a suitable double-pole control unit with a minimum rating of 45A 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 B.S.6004 with a conductor size of 6mm².

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.

Access to the mains terminals is gained by removing the rear access cover.

The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

Unpacking

After unpacking your cooker, make sure that you remove all the packing from the oven and grill, and any stickers from the oven/grill door and the hob.

The cooker is designed to fit between kitchen cabinets spaced 500mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both. It can also be used free-standing.

The cooker is a type X appliance, as such adjacent side walls which project above hob must not be nearer to the cooker than 150mm and should be protected by heat resisting material. Any overhanging surface or cooker hood should not be nearer than 650mm.

Before moving your cooker ensure that it is cool and note that it is heavy.

Movement of your cooker is most easily achieved by lifting the front as follows: Open the oven/grill door sufficiently to allow a comfortable grip on the underside front edge of the roof, avoiding any grill elements or interior furniture.

Getting Help

If you have any problems with installing, operating, or cooking with your Belling Cooker, please check through the relevant instructions thoroughly to make sure that you have not missed anything.

For service information ring our customer helpline on: 01709 579902.

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

For your own safety

Never ...

1. Never allow anyone except an authorised Belling Service Agent to service or repair your cooker.
2. Never remove any part of the cooker other than those intended in normal use, or attempt to modify the cooker in any way.
3. Never use the cooker for commercial catering. It is designed for domestic use and for cooking food only.
4. Never leave children unsupervised where the cooker is installed and in use as all surfaces will get hot.
5. Never allow children to sit or stand on any part of the appliance.
6. Never store items above a cooker that children may attempt to reach.
7. Never line the shelves, floor, grill/meat pan, or sides of the oven with aluminium foil as overheating and damage may result.
8. Never allow aluminium foil or plastic to touch any hob element when it is hot.
9. Never use an asbestos mat, trivet or rack of any kind under pans on the hob.
10. Never store anything which might catch fire in the oven/grill.
11. Never use large preserving pans or fish kettles across two hotplates as this will damage the hob.

Always ...

1. Always make sure that the side panels, and shelf are fitted correctly before using the oven or grill.
2. Always keep your cooker clean, as a build-up of grease or fat from cooking may be a fire hazard.
3. Always switch off at the mains supply before cleaning your cooker.
4. Always allow the appliance to cool before cleaning.
5. Always place pans centrally over the hotplate and position them so the handles cannot accidentally be caught or knocked and do not become heated by adjacent hotplate.
6. Always make sure that all the controls are switched off when you finish cooking.
7. Always remember that your cooker may stay hot for a time even after you have finished cooking.
8. Always keep ventilation slots clear of obstructions.
9. Always make sure you understand the controls prior to using.
10. Always take care when touching any part of the cooker which may be hot. Use oven gloves when removing or replacing food or dishes.
11. Always stand back when opening the oven door to allow any build up of heat or steam to disperse.
12. During use the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.
**Belling Forum 309 Features**

**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.
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.

**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").

**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.

**Safety Requirements For Deep Fat Frying**

**IMPORTANT** – As there could be some fire risk attached to the heating of oil, particularly for deep fat frying, cooking utensils containing oil must not be left unattended (e.g. to answer the telephone) on or in close proximity to hotplates.

In the unfortunate event of a fire it will assist in smothering the flames if the pan lid is replaced, and the electricity supply is switched off.

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added too quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan, clean and free from streaks of oil or fat.

**Safety advice in case of a chip pan fire**

In the event of a chip pan fire or any other pan fire.

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

---

**Hotplates**

**Hotplate Controls**
The controls set the hotplates at six preset power levels, indicated by the numbered markings on the control panel; intermediate settings cannot be obtained.

**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.
Grill

CAUTION — ACCESSIBLE PARTS WILL BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. GRILLING SHOULD NOT BE UNDERTAKEN WITH THE GRILL DOOR CLOSED

Never: line the grill pan with aluminium foil.

Grill pan handle

The grill pan handle is detachable from the pan, to facilitate cleaning and storage. The handle can be either detachable from or fixed to the pan. For a fixed handle remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket.

Slide the handle towards the centre of the pan and let the handle locate over the bracket.

Replace screw and washers and ensure that they are fully tightened up. For a detachable handle remove screw and washers from grill pan and discard.

Warning: Ensure when using grill pan handle in the detachable manner it is centralised and secure.

<table>
<thead>
<tr>
<th>Food</th>
<th>Grill Setting</th>
<th>Approximate Cooking time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasting of Bread products</td>
<td>6</td>
<td>3 - 10 mins.</td>
</tr>
<tr>
<td>Small cuts of meat, sausages, bacon, etc.</td>
<td>5-6</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>Chops etc. Gammon steaks Chicken pieces</td>
<td>5-6</td>
<td>20 - 25 mins. Wire food support used in upturned position for chicken.</td>
</tr>
<tr>
<td>Fish: Fingers Whole Fillets</td>
<td>5</td>
<td>10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.</td>
</tr>
<tr>
<td>Fish in breadcrumbs</td>
<td>5</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>Pre-Cooked potato products</td>
<td>5</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>Pizzas</td>
<td>5</td>
<td>12 - 15 mins. in the base of the grill pan.</td>
</tr>
<tr>
<td>Browning of food</td>
<td>6</td>
<td>8 - 10 mins. Dish placed directly on base of the grill pan and pan placed on the base of the grill compartment.</td>
</tr>
</tbody>
</table>

Always preheat the grill at the required setting for approximately 5 minutes. The numbers on the control relate to the heat setting recommended on food packs.

No. 6 High
No. 5 Medium
No. 4 Medium Low
No. 3 Low
No. 2 Low
No. 1 Very gentle heat

Temperature Conversion Chart

<table>
<thead>
<tr>
<th>Gas Mark</th>
<th>°F</th>
<th>Main Convection Oven</th>
<th>Top Convection Oven</th>
<th>Main Fan Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>250</td>
<td>120</td>
<td>110</td>
<td>100</td>
</tr>
<tr>
<td>1</td>
<td>275</td>
<td>140</td>
<td>130</td>
<td>120</td>
</tr>
<tr>
<td>2</td>
<td>300</td>
<td>150</td>
<td>140</td>
<td>130</td>
</tr>
<tr>
<td>3</td>
<td>325</td>
<td>160</td>
<td>150</td>
<td>140</td>
</tr>
<tr>
<td>4</td>
<td>350</td>
<td>180</td>
<td>170</td>
<td>160</td>
</tr>
<tr>
<td>5</td>
<td>375</td>
<td>190</td>
<td>180</td>
<td>170</td>
</tr>
<tr>
<td>6</td>
<td>400</td>
<td>200</td>
<td>190</td>
<td>180</td>
</tr>
<tr>
<td>7</td>
<td>425</td>
<td>220</td>
<td>210</td>
<td>200</td>
</tr>
<tr>
<td>8</td>
<td>450</td>
<td>220</td>
<td>210</td>
<td>210</td>
</tr>
<tr>
<td>9</td>
<td>475</td>
<td>220</td>
<td>220</td>
<td></td>
</tr>
</tbody>
</table>
Oven

With the oven door closed, heating of the oven is achieved by turning the oven control clockwise to the required 'oven temperature' scale on the control panel, as recommended in the temperature charts. The pilot light will immediately come on and will go off and on during cooking as the thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven/grill door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Please remember to switch off the oven control after cooking is finished.

The correct positioning of food is indicated on the temperature charts. These 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°.

To prepare meat for roasting in your electric oven
Wipe the joint, dry well with a clean cloth, kitchen tissue, etc., and weigh it. Meat which has been stored in a refrigerator, should be allowed to come to room temperature for approximately 30 minutes before cooking, and similarly meat stored in a freezer must be completely thawed beforehand.

Place joint in a meat pan, no larger than 390mm x 300mm (15ins x 12ins), (small joints weighing less than 1.5kg (3lbs) should be roasted in a small pan/meal tin, or they may be 'pot roasted' - a small joint in a large meat pan causes unnecessary oven splashing).

Times and temperatures for roasting
The secret of succulent, tender meat, is not to roast it too quickly at too high a temperature. Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry), and the splashing of fat onto oven interior is reduced to a minimum. When a complete meal is being cooked in the oven, cooking time may need to be increased, and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef).

<table>
<thead>
<tr>
<th>Food</th>
<th>Temperature and Time</th>
<th>Position in Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>190-200°C approx. 25-30 mins per 450g (1lb) + 25 mins over</td>
<td>In meat pan on runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Lamb/Mutton</td>
<td>190-200°C approx. 25-30 mins per 450g (1lb) + 25 mins over</td>
<td></td>
</tr>
<tr>
<td>Pork</td>
<td>190-200°C approx. 30-35 mins per 450g (1lb) + 30 mins over</td>
<td></td>
</tr>
<tr>
<td>Veal</td>
<td>190-200°C approx. 25-35 mins per 450g (1lb) + 30 mins over</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game</td>
<td>190-200°C approx. 20-25 mins per 450g (1lb) + 20 mins over</td>
<td></td>
</tr>
<tr>
<td>Turkey</td>
<td>up to 5.5kg (12lbs) allow 22 mins. per 450g (1lb) at 190°C e.g. 5kg (11lbs) = 242 mins. over 5.5kg (12lbs) allow 16 mins. per 450g (1lb) at 180°C e.g. 5kg (11lbs) = 352 mins.</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Casserole Cooking</td>
<td>140/160°C according to quantity.</td>
<td>Runner 3 from bottom of oven</td>
</tr>
</tbody>
</table>

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

NOTE: Always pre-heat the oven before cooking the food stated in the above chart.

Oven Temperature Chart – Baking

<table>
<thead>
<tr>
<th>Food</th>
<th>Pre heat</th>
<th>Temperature and Time</th>
<th>Position in Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>220/230°C 10-15 mins</td>
<td>Runners 1 &amp; 4</td>
</tr>
<tr>
<td>Small Cakes</td>
<td></td>
<td>190/200°C approx. 20-25 mins</td>
<td></td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>Yes</td>
<td>180/190°C 6-7&quot; ins approx. 20 mins</td>
<td>Runners 1 &amp; 4</td>
</tr>
<tr>
<td></td>
<td></td>
<td>8-9&quot; ins approx. 30 mins</td>
<td></td>
</tr>
<tr>
<td>Sponge Sandwich</td>
<td>Yes</td>
<td>190/200°C 1&quot; ins 15-20 mins</td>
<td>Runners 1 &amp; 4</td>
</tr>
<tr>
<td>(tailless)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Swiss Roll</td>
<td>Yes</td>
<td>200/210°C approx. 10-15 mins</td>
<td>Runner 4</td>
</tr>
<tr>
<td>Semi-rich Cakes</td>
<td>Yes</td>
<td>160/170°C 6½-7&quot; ins 1½-1½ hrs. 8½-9&quot; ins 2-2½ hrs.</td>
<td>Runner 3</td>
</tr>
<tr>
<td>(large)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Christmas Cake</td>
<td>Yes</td>
<td>140/150°C according to size and richness of mixture</td>
<td>Runner 3</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>Yes</td>
<td>200/210°C 45-50 mins.</td>
<td>Runners 2 &amp; 5</td>
</tr>
<tr>
<td>Yorkshire Puddings:</td>
<td>Yes</td>
<td>210/220°C 45-50 mins.</td>
<td>Runner 5</td>
</tr>
<tr>
<td>Whole Individual</td>
<td></td>
<td>210/220°C approx. 20 mins</td>
<td></td>
</tr>
<tr>
<td>Milk Puddings</td>
<td>Yes</td>
<td>150/160°C 2-2½ hrs. 180/190°C 45-55 mins.</td>
<td>Runner 2</td>
</tr>
<tr>
<td>Baked Egg Custard</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread (2 loaves)</td>
<td>Yes</td>
<td>220°C 50-60 mins Reducing to 210/220°C after first 10 mins.</td>
<td>Runners 1 &amp; 4</td>
</tr>
<tr>
<td>Meringues</td>
<td>Yes</td>
<td>100/110°C Large 3½-4½ hrs. Small 2½-3 hrs.</td>
<td>Runner 1</td>
</tr>
</tbody>
</table>

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

NOTE: Always pre-heat the oven before cooking the food stated in the above chart.
**Something Wrong with your Cooker?**

Before contacting your Belling approved Service Centre / Installer, check the problem guide below; there may be nothing wrong with your cooker.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slight odour or small amount of smoke when using the cooker for the first time.</td>
<td>This is normal and should cease after a short period.</td>
</tr>
<tr>
<td>Grilling Uneven cooking front to back</td>
<td>Ensure that the grill pan is correctly positioned beneath the grill element.</td>
</tr>
<tr>
<td>Fat splattering</td>
<td>Ensure that the grill is not set too high a setting and that the shelf is correctly positioned.</td>
</tr>
<tr>
<td>Baking Uneven rising of cakes</td>
<td>Ensure that the oven shelf is level by using a spirit level on the rod shelf and adjusting, using suitable packing, e.g. wood, under the feet of the appliance. This should be checked both left to right and front to back.</td>
</tr>
<tr>
<td>Sinking of cakes</td>
<td>The following may cause cakes to sink: 1. Cooking at too high a temperature. 2. Using normal creaming method with soft margarine.</td>
</tr>
<tr>
<td>Over/Under cooking Fast/Slow cooking</td>
<td>Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10° to suit personal taste. Do not use oven/meat pans greater than 56mm (2 1/4&quot;) in height.</td>
</tr>
<tr>
<td>Nothing works</td>
<td>Is the main cooker wall switch turned on?</td>
</tr>
<tr>
<td>Grill not working</td>
<td>Grill will not work unless the grill door is in the grilling position. (see grilling section)</td>
</tr>
</tbody>
</table>

**Vitreous Enamel Hob Surround**

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner, or by gently rubbing with liberally soaked, very fine steel wool pads.

**Control Panel**

Wipe over the control panel with a damp cloth and polish with a dry cloth. **Do not use** oven cleaners or aerosols scouring pads or abrasive powder for cleaning the plastic knob as damage will occur.

**How 'Cookclean' Oven Liners Work**

The surfaces of the 'Cookclean' oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils at temperatures of 220° or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is. In most cases normal cooking operation at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly it may be necessary, to prevent heavy soiling, to run the oven at a higher temperature setting of 230° for a couple of hours. This may be necessary once a month or once every two or three months, depending on the type and amount of oven cooking.

**'Cookclean Panels'**

It should not normally be necessary to clean the 'Cookclean' panels in water. If the user feels it is desirable to do so, remove the rod shelf and the side panels and wash them in warm soapy water, followed by rinsing in clear water.

**Do not use enzyme/biological washing powder, harsh abrasives or oven chemical cleaners of any kind.**

**Do not rub the surface dry as it can damage the 'Cookclean' finish.** After cleaning, replace the panels immediately and run the oven at maximum setting for about 30 minutes to prevent deterioration of the enamel.

**Oven & Grill compartments**

Remove the grill pan and grid. It is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe around the oven or grill compartment, removing stubborn stains with a fine soap impregnated steel wool pad. Harsh abrasives should be **avoided**.

Remove the rod shelf for washing at the sink. Use a fine steel wool soap pad for removing stubborn stains from the rod shelf and floor of the oven. Take care during cleaning not to damage, bend or dislodge from the supporting clips the thermostat shial which is across the back of the oven just below the roof in the oven compartment.

**Oven and Grill Door**

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

**Do not use scouring pads or abrasive powder which may scratch the surface.**

Take care during cleaning not to damage or distort the Door Seal. Do not lift the Door Seal from the Oven Front Frame, if necessary remove the seal by carefully unhooking the corner clips.

**N.B.** Care must be taken that Rating Label edges are not lifted during cleaning and furthermore that the lettering is not blurred or removed.

Only use oven cleaners which carry the Vitreous Enamel Development Council's Approvals symbol, and always follow the manufacturers instructions for use.

---

**Care and Cleaning**

**TURN OFF MAIN SWITCH BEFORE CLEANING**

Before switching on again, ensure that all controls are in the OFF position.

Refer to instructions below for cleaning the 'Cookclean' removable side oven panels.

**Sealed Hotplates**

The cleaning of sealed hotplates should be done when they are cold, 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. Finally, turn on to heater to warm for a few minutes, then smear with a little cooking oil to provide a protective coating.

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

Calling for Service

Please consult your retailer in the first instance. If you experience difficulty contact Belling Appliances, After Sales Division. Remember that you may be charged for the visit (even during the guarantee period) if nothing is found to be wrong with the appliance, so always check the instructions to make sure that you have not missed anything.

Belling Appliances After Sales Division (Service)
Tel: 0345 454540 (all calls will be charged at local rate)

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

- Model Number
- Serial Number
- Date of Purchase
- Also note your Postcode

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

<table>
<thead>
<tr>
<th>Date</th>
<th>Nature of Fault</th>
<th>Parts Replaced or Repaired</th>
<th>Authorised Stamp or Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Optional Extra

The following item is available for purchase as an optional extra:

Additional Shelf – Part No. BA 6224058

Please contact the customer helpline on 01709-579902, for further information.

This appliance conforms to the following EEC Directives:

- Low Voltage Equipment
  73/23/EEC
  93/68/EEC

- Electromagnetic Compatibility
  89/336/EEC
  92/31/EEC
  93/68/EEC

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 specifications are changed.

Cooking at its best

Belling Appliances Ltd., Mexborough, South Yorkshire S64 8AJ
PRINTED BY SIMLEX - FOUR ASHES, WOLVERHAMPTON.
December 1999 Part No. 491200063-01
FORUM 311 / 311X

Cooking at its best

INSTALLATION AND USER INSTRUCTIONS

Introduction

Your new cooker is guaranteed and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the cooker is first used an odour may be emitted by the oven lagging insulation - this should cease after a short period of use.

Installing your cooker

WARNING — THIS APPLIANCE MUST BE EARTHED.

As this appliance is heavy we recommend that it is firmly secured to the fabric of the building via a safety chain attached to the right hand hob rear support.

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate. The cooker must be connected by a qualified electrician to a suitable double-pole control unit with a minimum rating of 45A 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 BS.6004 with a conductor size of 6mm².

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.

Access to the mains terminals is gained by removing the rear access cover.

The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

Unpacking

After unpacking your cooker, make sure that you remove all the packing from the oven and grill, and any stickers from the oven/grill door and the hob.

The cooker is designed to fit between kitchen cabinets spaced 500mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both. It can also be used free-standing.

The cooker is a type X appliance, as such adjacent side walls which project above hob level must not be nearer to the cooker than 150mm and should be protected by heat resisting material. Any overhanging surface or cooker hood should not be nearer than 950mm.

Before moving your cooker ensure that it is cool and note that it is heavy.

Movement of your cooker is most easily achieved by lifting the front as follows: Open the oven/grill door sufficiently to allow a comfortable grip on the underside front edge of the roof, avoiding any grill elements or interior furniture.

Getting Help

If you have any problems with installing, operating, or cooking with your Belling Cooker, please check through the relevant instructions thoroughly to make sure that you have not missed anything.

For service information ring our customer helpline on: 01709 579902.

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

For your own safety

Never...

- Never allow anyone except an authorised Belling Service Agent to service or repair your cooker.
- Never remove any part of the cooker other than those intended in normal use, or attempt to modify the cooker in any way.
- Never use the cooker for commercial catering, it is designed for domestic use and for cooking food only.
- Never leave children unsupervised where the cooker is installed and in use as all surfaces will get hot.
- Never allow children to sit or stand on any part of the appliance.
- Never store items above a cooker that children may attempt to reach.
- Never line the shelves, floor, grill/meat pan, or sides of the oven with aluminum foil as overheating and damage may result.
- Never allow aluminum foil or plastic to touch any hob element when it is hot.
- Never use an asbestos mat, trivet or rack of any kind under pans on the hob.
- Never store anything which might catch fire in the oven/grill.
- Never use large preserving pans or fish kettles across two hotplates as this will damage the hob.

Always...

- Always make sure that the side panels, and shelf are fitted correctly before using the oven or grill.
- Always keep your cooker clean, as a build-up of grease or fat from cooking may be a fire hazard.
- Always switch off at the mains supply before cleaning your cooker.
- Always allow the appliance to cool before cleaning.
- Always place pans centrally over the hotplate and position them so the handles cannot accidentally be caught or knocked and do not become heated by adjacent hotplate.
- Always make sure that all the controls are switched off when you finish cooking.
- Always remember that your cooker may stay hot for a time even after you have finished cooking.
- Always keep ventilation slots clear of obstructions.
- Always make sure you understand the controls prior to using.
- Always take care when touching any part of the cooker which may be hot. Use oven gloves when removing or replacing food or dishes.
- Always stand back when opening the oven door to allow any build-up of heat or steam to disperse.
- During use the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Belling Forum 311 Features

[Diagram showing features of the cooker, such as hotplates, grill pan, control panel, ventilation slots, plinth ventilation slots, oven rod shelves, 'Cook Clean' liners, oven pilot light, clock/minute minder, left front hotplate, right front hotplate, left rear hotplate, right rear hotplate, grill control control, and rating plate.]
Clock/Minute Minder Operation

CLOCKFACE

The timer incorporates a 24 hour clock.
Ensure correct time of day is always set, before using your cooker.

SYMBOLS

will light up when you select a Minute Minder Period and will remain lit for the period set. At the end of the Minute Minder Period, the timer will emit an audible tone for 2 minutes, the symbol will start to flash and will continue to flash until the Minute Minder function is cancelled.

SETTING THE TIME OF DAY

Step 1 Make sure all oven controls are turned Off.
Step 2 Check the electricity supply to the cooker is turned on.
Step 3 When switched on the display will show 0.00

THIS NEXT STEP SHOULD BE COMPLETED WITHIN 5 SECONDS...

Step 4 Press and release both the + and - buttons together. Press the + button and the display will show 12.00, then press the + or - button to set the correct time of day.

THE TIME OF DAY IS NOW SET.

To change the time of day repeat Step 4 above.

Timer Function Buttons

Minute Minder

Here you can set a time period of up to 23 hours 59 minutes, that will count down. When it reaches zero, the timer will emit an audible tone.

For Example: If you set 20 minutes, the audible tone will occur 20 minutes later.

Bell Symbol

SETTING THE MINUTE MINDER

Step 1 Ensure the time of day is set correctly.
Step 2 Press and release the “-” button, a symbol will light up.
Step 3 Within 5 seconds press the “+” button to set the correct period of time required.

Release the “+” button, the time is set and will continue to count down and the symbol will be lit.

At the end of the set time a beeping sound will be heard, and the symbol will flash for approximately 2 minutes.

After approximately 2 minutes the beeping sound will stop. Cancel the symbol flashing press “-” once.

Step 4 To cancel the beeping sound and symbol within the two minutes press “-” button.

Dissolve sugar for preserve making.

Choosing your Utensils

For best results we recommend the use of good quality saucepans with smooth flat bases. Aluminium pans with coated 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").

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.

Safety Requirements For Deep Fat Frying

IMPORTANT – As there could be some fire risk attached to the heating of oil, particularly for deep fat frying, cooking utensils containing oil must not be left unattended (e.g. to answer the telephone) on or in close proximity to hotplates.

In the unfortunate event of a fire it will assist in smothering the flames if the pan lid is replaced, and the electricity supply is switched Off.

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added too quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan, clean and free from streaks of oil or fat.
Safety advice in case of a chip pan fire

In the event of a chip pan fire or any other pan fire,
1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

Grill

CAUTION – ACCESSIBLE PARTS WILL BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. GRILLING SHOULD NOT BE UNDERTAKEN WITH THE GRILL DOOR CLOSED

Never: line the grill pan with aluminium foil.

The grill pan handle is detachable from the pan, to facilitate cleaning and storage. The handle can be either detachable from or fixed to the pan. For a fixed handle remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket.

Slide the handle towards the centre of the pan and let the handle locate over the bracket.

Replace screw and washers and ensure that they are fully tightened up. For a detachable handle remove screw and washers from grill pan and discard.

Warning: Ensure when using grill pan handle in the detachable manner it is centralised and secure.

Setting the grill

Preheat the grill at setting 6 for approximately 5 minutes. The grill pan is placed on the grill runner and should be correctly positioned under the grill element. Leave the control at setting 6 for toast, sealing and fast cooking of foods.

Note: Always have the grill door open when grilling. If closed a thermal device will operate. Allow the cooker to cool and try again. Remember to switch off the control at the end of cooking.

Guide to grilling successfully:
1. Preheat the grill for approximately 5 minutes.
2. Place the grill pan on the grill runner, ensuring it is positioned centrally under the grill element.

<table>
<thead>
<tr>
<th>Food</th>
<th>Grill Setting</th>
<th>Approximate Cooking time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasting of Bread</td>
<td>6</td>
<td>3 - 10 mins.</td>
</tr>
<tr>
<td>products</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small cuts of</td>
<td>5-6</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>meat, sausages, bacon,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>etc.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chops etc. Gammon</td>
<td>5-6</td>
<td>20 - 25 mins. Wire food</td>
</tr>
<tr>
<td>steaks</td>
<td></td>
<td>support used in</td>
</tr>
<tr>
<td>Chicken pieces</td>
<td></td>
<td>upturned position for</td>
</tr>
<tr>
<td>Fish:</td>
<td></td>
<td>chicken.</td>
</tr>
<tr>
<td>Fingers</td>
<td>5</td>
<td>10 - 20 mins. Whole fish</td>
</tr>
<tr>
<td>Whole Fillets</td>
<td></td>
<td>and fillets placed in</td>
</tr>
<tr>
<td></td>
<td></td>
<td>the base of the grill</td>
</tr>
<tr>
<td></td>
<td></td>
<td>pan.</td>
</tr>
<tr>
<td>Fish in breadcrumbs</td>
<td>5</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>Pre - Cooked potato</td>
<td>5</td>
<td>15 - 20 mins.</td>
</tr>
<tr>
<td>products</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pizzas</td>
<td>5</td>
<td>12 - 15 mins. In the</td>
</tr>
<tr>
<td></td>
<td></td>
<td>base of the grill pan.</td>
</tr>
<tr>
<td>Browning of food</td>
<td>6</td>
<td>8 - 10 mins. Dish placed</td>
</tr>
<tr>
<td></td>
<td></td>
<td>directly on base of the</td>
</tr>
<tr>
<td></td>
<td></td>
<td>grill pan and pan placed</td>
</tr>
<tr>
<td></td>
<td></td>
<td>on the base of the grill</td>
</tr>
<tr>
<td></td>
<td></td>
<td>compartment.</td>
</tr>
</tbody>
</table>

Always preheat the grill at the required setting for approximately 5 minutes. The numbers on the control relate to the heat setting recommended on food packs.

No. 1 Very gentle heat
No. 2 Low
No. 3 Medium Low
No. 4 Medium
No. 5 High
Temperature Conversion Chart

<table>
<thead>
<tr>
<th>Gas Mark</th>
<th>°F</th>
<th>Main Convection Oven</th>
<th>Top Convection Oven</th>
<th>Main Fan Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2</td>
<td>250</td>
<td>120</td>
<td>110</td>
<td>100</td>
</tr>
<tr>
<td>1</td>
<td>275</td>
<td>140</td>
<td>130</td>
<td>120</td>
</tr>
<tr>
<td>2</td>
<td>300</td>
<td>150</td>
<td>140</td>
<td>130</td>
</tr>
<tr>
<td>3</td>
<td>325</td>
<td>160</td>
<td>150</td>
<td>140</td>
</tr>
<tr>
<td>4</td>
<td>350</td>
<td>180</td>
<td>170</td>
<td>160</td>
</tr>
<tr>
<td>5</td>
<td>375</td>
<td>190</td>
<td>180</td>
<td>170</td>
</tr>
<tr>
<td>6</td>
<td>400</td>
<td>200</td>
<td>190</td>
<td>180</td>
</tr>
<tr>
<td>7</td>
<td>425</td>
<td>220</td>
<td>210</td>
<td>200</td>
</tr>
<tr>
<td>8</td>
<td>450</td>
<td>-</td>
<td>220</td>
<td>210</td>
</tr>
<tr>
<td>9</td>
<td>475</td>
<td>-</td>
<td>-</td>
<td>220</td>
</tr>
</tbody>
</table>

Temperature and Time
If all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts by a few minutes to allow for the loss of heat due to the extra time taken to load the oven, and the large mass of food. Baking trays should allow an equal gap on all sides to allow even air circulation.

N.B. Recipes in cookery books gives times and temperatures for cooking in ordinary ovens. The circular fan oven makes it possible in most cases to:
   a) Reduce the recommended temperature by 25°C (45°F).
   b) Reduce the recommended time by approximately 10 minutes per hour.
   c) Make pre-heating the oven unnecessary for certain foods.

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 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, no larger than 390 x 300mm (15ins x 12ins). Small joints weighing less than 1.75kg (31/2lbs) should be roasted in a smaller meat pan/tin - or they may be 'pot roasted' - a small joint or a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
   d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'tarded' with fat bacon or brushed 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 a 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 10 minutes per hour.
   g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
   h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

Frozen Meat and Poultry
Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1lb), or at room temperature (allowing 2-3 hours per 450g, 1lb). Frozen meat or poultry must be completely defrosted before placing in the oven. After thoroughly defrosting it is essential to wash both meat/poultry and the utensil, before beginning the cooking process. Basic principles of food handling and hygiene must be followed to prevent the possibility of bacterial growth.

Fan Oven
With the oven door closed, heating of the oven is achieved by turning the oven control clockwise to the required 'oven temperature' scale on the control panel, as recommended in the temperature charts. The pilot light will immediately come on and will go off and on during cooking as the thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven/grill door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Please remember to switch off the oven control after cooking is finished.

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However foods such as bread, scones and Yorkshire Pudding, do benefit from being placed in a pre-heated oven.

The temperature 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 the temperature by 10°C. Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

Oven Positions
Since the distribution of heat in the fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced. Do not fit shelves upside down.

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. An additional shelf can be purchased from Selling Spares (tel. 01709 579901 quoting ref. BBA 6233420) if a third one is required for batch baking.

Never use more than three shelves in the oven or air circulation will be restricted.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.
## Oven Temperature Chart - Meat

<table>
<thead>
<tr>
<th>Food</th>
<th>Temperature and Time</th>
<th>Position in Oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>190/200°C approx. 25-30 mins per 450g (1lb) + 25 mins over</td>
<td>In meat pan on runner 2 from bottom of oven</td>
</tr>
<tr>
<td>Lamb/Mutton</td>
<td>190/200°C approx. 25-30 mins per 450g (1lb) + 30 mins over</td>
<td></td>
</tr>
<tr>
<td>Pork</td>
<td>190/200°C approx. 30-36 mins per 450g (1lb) + 30 mins over</td>
<td></td>
</tr>
<tr>
<td>Veal</td>
<td>190/200°C approx. 25-35 mins per 450g (1lb) + 20 mins over</td>
<td></td>
</tr>
<tr>
<td>Poultry/Game</td>
<td>190/200°C approx. 20-25 mins per 450g (1lb) + 20 mins over</td>
<td></td>
</tr>
<tr>
<td>Turkey</td>
<td>up to 5.5kg (12lb) allow 22 mins. per 450g (1lb) at 180°C e.g. 5kg (11lb) = 242 mins. over 5.5kg (12lb) allow 16 mins. per 450g (1lb) at 180°C e.g. 10kg (22lb) = 352 mins.</td>
<td>Runner 1 from bottom of oven</td>
</tr>
<tr>
<td>Casserole</td>
<td>140/160°C according to quantity</td>
<td>Runner 3 from bottom of oven</td>
</tr>
</tbody>
</table>

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

## Oven Temperature Chart – Baking

<table>
<thead>
<tr>
<th>Food</th>
<th>Pre heat</th>
<th>Temperature</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scones</td>
<td>Yes</td>
<td>210/220°C</td>
<td>Approx 9 to 13 mins</td>
</tr>
<tr>
<td>Small Cakes</td>
<td>No</td>
<td>170/180°C</td>
<td>Approx 15 to 20 mins</td>
</tr>
<tr>
<td>Victoria Sandwich</td>
<td>No</td>
<td>160/170°C</td>
<td>Approx 20 to 25 mins</td>
</tr>
<tr>
<td>Sponge Sandwich (frosted)</td>
<td>Yes</td>
<td>180/190°C</td>
<td>Approx 15 to 20 mins</td>
</tr>
<tr>
<td>Swiss Roll</td>
<td>Yes</td>
<td>190/200°C</td>
<td>Approx 10 to 15 mins</td>
</tr>
<tr>
<td>Semi-Rich Fruit Cakes</td>
<td>No</td>
<td>140/150°C</td>
<td>Approx 1 1/4 to 2 1/2 hrs</td>
</tr>
<tr>
<td>Rich Fruit Cake</td>
<td>No</td>
<td>130/140°C</td>
<td>Time dependent on size.</td>
</tr>
<tr>
<td>Shortcrust Pastry</td>
<td>No</td>
<td>200/210°C</td>
<td>Time dependent on use.</td>
</tr>
<tr>
<td>Puff Pastry</td>
<td>No</td>
<td>190/200°C</td>
<td>Time dependent on use.</td>
</tr>
<tr>
<td>Yorkshire Puddings: Whole</td>
<td>Yes</td>
<td>180/190°C</td>
<td>Approx 40 to 50 mins</td>
</tr>
<tr>
<td>Individual</td>
<td>Yes</td>
<td>190/200°C</td>
<td>Approx 20 to 25 mins</td>
</tr>
<tr>
<td>Milk Pudding</td>
<td>No</td>
<td>140/150°C</td>
<td>Approx 1 1/2 to 2 hrs</td>
</tr>
<tr>
<td>Baked Custard</td>
<td>No</td>
<td>140/150°C</td>
<td>Approx 35 to 45 mins</td>
</tr>
<tr>
<td>Bread</td>
<td>Yes</td>
<td>200/210°C</td>
<td>Approx 30 to 35 mins</td>
</tr>
<tr>
<td>Meringues</td>
<td>No</td>
<td>80/90°C</td>
<td>Approx 3 to 4 hrs</td>
</tr>
</tbody>
</table>

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

**NOTE:** Always pre-heat the oven before cooking the food stated in the above chart, where stated.

## Something Wrong with your Cooker?

Before contacting your Belling approved Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Check</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slight odour or small amount</td>
<td>This is normal and should cease after a short period.</td>
</tr>
<tr>
<td>of smoke when using the cooker</td>
<td></td>
</tr>
<tr>
<td>for the first time.</td>
<td></td>
</tr>
<tr>
<td>Grilling Un-even cooking front to back</td>
<td>Ensure that the grill pan is correctly positioned beneath the grill element.</td>
</tr>
<tr>
<td>Fat splattering</td>
<td>Ensure that the grill is not set too high a setting and that the shelf is correctly positioned.</td>
</tr>
<tr>
<td>Baking Uneven rising of cakes</td>
<td>Ensure that the oven shelf is level by using a spirit level on the rod shelf and adjusting, using suitable packing, e.g. wood, under the feet of the appliance. This should be checked both left to right and front to back.</td>
</tr>
<tr>
<td>Sinking of cakes</td>
<td>The following may cause cakes to sink: 1. Cooking at too high a temperature. 2. Using normal creaming method with soft margarine.</td>
</tr>
<tr>
<td>Over/Under cooking</td>
<td>Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste.  Do not use oven/meat pans greater than 56mm (2 1/4&quot;) in height.</td>
</tr>
<tr>
<td>Fast/Slow cooking</td>
<td></td>
</tr>
<tr>
<td>Nothing works</td>
<td>Is the main cooker wall switch turned on?</td>
</tr>
<tr>
<td>Grill not working</td>
<td>Grill will not work unless the grill door is in the grilling position. (see grilling section)</td>
</tr>
</tbody>
</table>
Care and Cleaning

TURN OFF MAIN SWITCH BEFORE CLEANING

Before switching on again, ensure that all controls are in the OFF position.

Refer to instructions below for cleaning the ‘Cookclean’ removable side oven panels.

Sealed Hotplates

The cleaning of sealed hotplates should be done when they are cold, 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. Finally, turn on heater to warm for a few minutes, then smear with a little cooking oil to provide a protective coating.

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

Vitreous Enamel Hob Surround

Clean with a cloth wrung out in 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 pads.

Control Panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur.

How ‘Cookclean’ Oven Liners Work

The surfaces of the ‘Cookclean’ oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils at temperatures of 220°C or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is. In most cases normal cleaning operation at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly it may be necessary, to prevent heavy soiling, to run the oven at a higher temperature setting of 230°C for a couple of hours. This may be necessary once a month or once two or three months, depending on the type and amount of oven cooking.

‘Cookclean Panels’

It should not normally be necessary to clean the ‘Cookclean’ panels in water. If the user feels it is desirable to do so, remove the rod shelf and the side panels and wash them in warm soapy water, followed by rinsing in clear water.

Do not use enzyme/biological washing powder, harsh abrasives or oven chemical cleaners of any kind.

Do not rub the surface dry as it can damage the ‘Cookclean’ finish. After cleaning, replace the panels immediately and run the oven at maximum setting for about 30 minutes to prevent deterioration of the enamel.

Oven & Grill compartments

Remove the grill pan and grid. It is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe around the oven or grill compartment, removing stubborn stains with a fine soap impregnated steel wool pad. Hard abrasives should be avoided.

Remove the rod shelf for washing at the sink. Use a fine steel wool soap pad for removing stubborn stains from the rod shelf and floor of the oven. Take care during cleaning not to damage, bend or dislodge from the supporting clips the thermostat phial which is across the back of the oven just below the roof in the oven compartment.

Oven and Grill Door

Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Do not use scouring pads or abrasive powder which may scratch the surface.

Take care during cleaning not to damage or distort the Door Seal. Do not lift the Door Seal from the Oven Front Frame, if necessary remove the seal by carefully unhooking the corner clips.

N.B. Care must be taken that Ratings Label edges are not lifted during cleaning and furthermore that the lettering is not blunted or removed.

Only use oven cleaners which carry the Vitreous Enamel Development Council’s Approvals symbol, and always follow the manufacturers instructions for use.

Service

Calling for Service

Please consult your retailer in the first instance. If you experience difficulty contact Belling Appliances, After Sales Division. Remember that you may be charged for the visit (even during the guarantee period) if nothing is found to be wrong with the appliance, so always check the instructions to make sure that you have not missed anything.

Belling Appliance After Sales Division (Service)
Tel: 0345 454540 (all calls will be charged at local rate)

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

Model Number
Serial Number
Date of Purchase
Also note your Postcode

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

<table>
<thead>
<tr>
<th>Date</th>
<th>Nature of Fault</th>
<th>Parts Replaced or Repaired</th>
<th>Authorised Stamp or Signature</th>
</tr>
</thead>
</table>

Please contact the customer helpline on 01709-579902, for further information.

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 specifications are changed.

This appliance conforms to the following EEC Directives:

Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

Cooking at its best

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